



Corporate





Corporate Selections

Drop of – Our professional staff deliver and set up the food displayed on beautiful disposable platters and our reusable chaffing dishes. Food delivered hot and cold and placed on your tables with deluxe disposable plates / cutlery and napkins ready for your guests. Hot food will stay for 2 hours with our disposable fuels. Delivery fees extra.

Full Service – Our professional staff deliver and set up the food on beautiful dishes and our chaffing dishes. We bring our 2.4 tables with elegant black cloths and theme the table with props / plates / cutlery and napkins. Our staff will stay for the duration and clean up before leaving. Staff, equipment and delivery fees extra.

All items \$8.00 Minimum 25 of each item





Bowl Items

Sticky beef, parsnip mash & Jerusalem artichoke crisps (gf) – Warm

Chargrilled lamb rump, spiced aubergine, minted yoghurt & couscous salad - Warm

Teriyaki salmon fillet, pickled bean sprout, cucumber & asian cress salad – Warm

Crisp potato cakes filled with spiced lentils , fine herb salad, fresh tomato & lemon dressing
(v, df, gf) – Warm

Carpaccio of beef, globe artichokes, pickled shallot rings & perigord truffle (gf) – Cold

Salmon poké, shoyu sauce, black rice, pickled cucumber & seaweed (df) – Cold

Superfood salad, black & white quinoa, broccoli, avocado, beetroot, cucumber, cherry
tomatoes & toasted seeds (ve, gf) – Cold

Five spice duck, hoisin, wonton cone, wasabi emulsion & spring onion (df) - Cold

df -dairy free / gf - gluten free / ve - vegetarian / vg – vegan
Staff & equipment will be charged additionally





Design Your Table Selections

Ham from the bone with apple sauce & dijon mustard (gf) Cold Platter

Rare roast beef with horseradish cream, salsa verde (gf) Cold Platter

Tasmanian Smoked Salmon with cream fraiche, red onions, capers & edible flowers (gf) Cold Platter

Lavish Wraps (includes gluten free) • Roasted vegetables with baby spinach, feta and homemade pesto (v) / Turkey breast, sliced swiss, avocado, watercress & raspberry aioli

Quiche • Roasted vegetables, pumpkin, capsicum, onion & parmesan cheese / Lorraine, bacon, Emmental & sour cream

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Staff & equipment will be charged additionally





Design your table selections

Antipasti Grilled • eggplant, semi dried tomatoes, roasted red & yellow peppers
Mushrooms stuffed with feta sprinkled with fine herbs Lavosh & crackers

Salads - Baby Beets with lentils coriander and feta / Sweet potato with pinenut kumara red
capsicum shallot aioli dressing

Salads - Thai Beef Salad / Classic Caesar Salad with crisp croutons

Cheese Platter • Selection of Australian cheeses with accompaniments including
seasonal grapes, fresh figs, quince paste, beetroot chutney lavosh & crackers

Petite Dessert • Flourless • Almond Praline Brownie • Lemon Berry Cheesecake •
Pistachio Vanilla Raspberry Slice • Salty Macadamia Caramel on Chocolate Cookie •
Boysenberry Temptation • Almond Panna Cotta w Plum & Spice Base





Add a Package

Package One

Choose any 4 canapés from the \$3.25 section (25 of each)

\$325.00

Package Two

Choose any 4 canapés from the \$3.25 section (50 of each)

\$650.00

Package Three

Choose any 4 canapés from the \$3.25 section (25 of each)

Choose any 2 canapés from the \$4.95 section (25 of each)

\$572.50

Package Four Canape Station

Choose any 4 canapés from the \$3.25 section (50 of each)

Choose any 2 canapés from the \$4.95 section (50 of each)

\$1145.00

Staff & equipment will be charged additionally

