



Shared Dining

A Wonderfully interactive way of serving food allowing your guests a unique and colourful varied feast, while adding a point of difference to your party. Creating an interactive, social atmosphere engaging guests to participate in conversation. All Shared Dining Menus consist of beautifully presented and crafted items designed specifically to share. Comes complete with platters, serving utensils and accompaniments.



PRICING

Two Selections	\$68.00 per person 4 canapes / 2 mains / 4 sides
Three Selections	\$82.00 per person 4 canapes / 3 mains / 4 sides
Plate Wedding Cake	\$6.50 per person
Cut Wedding Cake	Place on platters on dessert table (no charge)
Dessert / Cheese Table	\$18.00 per person

All serving ware included in the price
Fresh bread / butter / balsamic oil included on table

ADD ONS

Crockery Plates and cutlery priced separately, or you can hire through your hire company (we can help to order).
All sit down events require chefs / servers (for set up / service and pack down. These prices will be added to your quote).
The Dish Team can help with ordering tables / chairs / cloths / napkins for the event.
Dietaries are indulged with their own selection of sit-down meals by offering alternate selections.
Minimum 50 guests. GST inclusive. One of each item pp.
Minimum numbers do not apply to dietaries – we can supply quantities to suit diets.





Canapés on Arrival

Select 4 canapes

Vine tomatoes / basil / mozzarella / bruschetta (v)

Smoked Salmon / cucumber / sun blushed tomato / cream fraiche / blini

Beef Fillet / prosciutto / horseradish / dill (df)

Falafel balls / Greek style mint yoghurt (v)

Fresh Oysters / rice wine vinaigrette (gf/df)

Peking duck / Asian greens / rice paper / hoisin (gf/df)

Tuna tartar / lemon seaweed / Sesame seeds / Japanese mayo (gf)

Sumac chicken / lavosh / beetroot sesame (gf)

Rockmelon popsicle / parma ham / truffle oil (v/gf/df)

Couscous / mint / pomegranate salad / tahini yogurt (v)

Gyoza Japanese dumplings / vegetable / jap mayo(v)

Chicken / Wild mushroom / sweet potato mash / tartlet

Thai fish cake Popsicle / lemon grass / dip

BBQ Chinese pork skewer (df/gf)

Corn & coriander fritters / ginger / chilli jam (v)

Thai Vegetable Spring roll / dip (v)

Skewered Satay Chicken / Singapore marinade (gf/df)

Kofta Spiced Lamb / coriander / ginger / beetroot jam (gf/df)

Thyme Roasted Pumpkin / Goats cheese / roasted almonds / spinach pastry (v)

Scallop in spoon / black caviar béarnaise (gf/df)

Beef Satay / chives / honey soy (gf/df)

df -dairy free / gf - gluten free / v - vegetarian / vg – vegan





Mains

- Grilled Prawns ● lime puree ● shitake mushrooms ● smashed mango ● garlic oil (gf/df)
- Glazed Beef Loin ● steamed spinach ● parmesan potato chats ● seeded mustard (gf/df)
- Lamb Loin ● minted pea's ● pommes fondants (gf)
- Smoked Trout ● charred red pepper ● cucumber ● horseradish cream (gf/df)
- Sticky Pork ● glazed apple wheel ● potato & pumpkin gratin (gf)
- Cauliflower Steak ● eggplant ● spinach ● lentils ● minted yoghurt (v/gf)
- Baked Chicken ● spinach ● tomato ● thyme cream fraiche (gf)
- Market Reef Fish ● potato & spinach galette ● tarragon butter sauce
- Teriyaki salmon fillets ● bean sprouts ● Japanese mayo ● brown rice
- Green Thai chicken curry ● lemongrass ● palm sugar ● basil ● jasmine rice ● naan bread
- Moroccan lamb balls ● spicy tomato sauce ● coriander ● minted yoghurt ● hummus
- Teriyaki chicken ● bokchoy ● lemongrass ● jasmine rice ● coriander
- Lamb Rogan josh ● shredded coconut ● Indian spices ● rich tomato & yoghurt sauce ● shallot
- Vegetable Tikka masala ● chili ● coriander ● cumin ● garlic ● cardamom ● shallot ● garlic
- Meat Lasagne ● Bolognese ● Béchamel sauce ● parmesan
- Paella ● saffron rice ● chicken ● prawns ● peas ● lemon ● chorizo ● herbs (can be v/gf)
- BBQ Chinese Pork ● steamed rice ● hoisin ● bok choy (gf/df)
- Moroccan Spiced Lamb ● cous cous ● garlic yoghurt ● seared eggplant ● salsa
- Sweet Potato Dahl ● pickled cucumber yoghurt ● pappadum (v/gf)
- Petite Angus Beef Sausage ● truffle garlic mash ● steamed spinach ● red wine jus (gf)

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Minimum 40 guests / Staff & equipment will be charged additionally





Sides

Roasted Potatoes ● sea salt ● parsley ● lightly glazed butter

Oven Roasted Sweet Potato ● root vegetables

Caramelised Baby Carrots ● honey glaze ● poppy seed

Thyme Roasted Pumpkin ● braised leek ● goat's cheese ● parmesan

Broccoli ● beans ● asparagus ● spinach ● toasted almonds ● garlic butter

Baby New Potatoes ● minted ● salted butter

Artichokes ● lemon ● truss tomatoes ● mustard dressing

Baby Pickled Beetroot ● lentils ● coriander ● feta

Cos Lettuce ● watercress ● witlof ● pomegranate

Sweet Potato ● pinenut ● kumara ● red capsicum ● shallot ● oil dressing

Black Rice ● shredded coconut ● pumpkin seeds ● cranberries ● parsley ● shallot

Chickpea ● haricot beans ● soy beans ● artichokes ● capsicum ● onion ● shallot ● garlic pesto

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Dessert Selections

Petite desserts set up as a dessert table

Individual Desserts

Lemon Meringue - Delicate sweet short crust tart , zesty lemon curd , topped with soft meringue

Caramel Praline - Creamy chocolate praline mousse , caramel crème , hazelnut sponge base

Baked Berry Cheesecake – NY style cheesecake , fine biscuit base , topped with mixed berries

Chocolate Fondant – Molten centre rich chocolate , white chocolate garnish

Apple Tart Tatin – layers of sponge , crème brulee , apple caramel , cranberry marshmallow

Deluxe local cheeses, smoked garlic & tomato chutney, olives, walnuts, fresh fruits, assorted crackers

