



Conference Catering

From simple drop off style option to fully catered conference options, Amory Catering has the expertise and experience to ensure that your event is a great success.

Please find following Amory Catering's conference packages and sample menu options.

Please remember we are more than happy to tailor packages to suit your specific requirements.

Day Conference Package

On Arrival

Freshly brewed coffee, selection of teas, chilled juices

Morning Tea

Fresh Fruits and chef's selection of bakery items

Freshly brewed coffee, selection of teas, chilled juices

Lunch Option 1

Chef Selection of gourmet filled sandwiches, rolls, wraps and artisan breads

Chef's Selection of salad

Fresh fruit

Chilled juices

Freshly brewed coffee and a selection of teas

Lunch Option 2

Chef's Selection of salad

Chef's selection of two hot light lunch items (typically - one meat, one vegetarian)

Fresh fruit platter

Chilled juices

Freshly brewed coffee and a selection of teas

Afternoon Tea

Fresh Fruit Platter and chef's selection of cakes and pastries

Freshly brewed coffee, selection of teas, chilled juices

Pricing includes - Delivery & pickup, Food service equipment,
Disposable plates, cutlery, napkins
\$54 per person + gst (\$59.40 incl gst)

Waitstaff (if required)	\$44 per hour + gst (weekday rate) (\$48.40 incl gst)
Onsite chef (if required)	\$200 + gst (\$220 incl gst)
Crockery and cutlery upgrade	\$6 per person + gst (\$6.60 incl gst)

Based on guest numbers between 12 – 50 pax

Pricing for events less than 12 and greater than 50 guests available on request

Premium Day Conference Package

On Arrival

Freshly brewed coffee, selection of teas, chilled juices

Morning Tea

Fresh Fruits and chef's selection of bakery items

Freshly brewed coffee, selection of teas, chilled juices

Buffet Lunch (menu attached)

Chef's Selection of salads

One cold platter

Two hot buffet main course dishes

Selection of desserts

Chilled juices

Freshly brewed coffee and a selection of teas

Afternoon Tea

Fresh Fruit Platter and chef's selection of cakes and pastries

Freshly brewed coffee, selection of teas, chilled juices

Pricing includes

Delivery & pickup

Food service equipment

Disposable plates, cutlery, napkins

\$62 per person + gst (\$68.20 incl gst)

Waitstaff (if required) \$44 per hour + gst (weekday rate) (\$48.40 incl gst)

Onsite chef (if required) \$200 + gst (\$220 incl gst)

Crockery and cutlery upgrade \$6 per person + gst (\$6.60 incl gst)

Based on guest numbers between 12 – 50 pax

Pricing for events less than 12 and greater than 50 guests available on request

Budget Day Conference Package

On Arrival

Freshly brewed coffee and a selection of tea

Morning Tea

Chef's selection of bakery items

Freshly brewed coffee, selection of tea, ice water

Lunch Option 1

Chef Selection of gourmet filled sandwiches, rolls, wraps and artisan breads

Chef's Selection of salad

Chilled juices

Lunch Option 2

Chef's Selection of salad

Chef's selection of two hot light lunch items

(typically - one meat, one vegetarian. Changes daily)

Chilled juices

Afternoon Tea

Chef's selection of cakes and pastries

Freshly brewed coffee, selection of tea, ice water

Pricing includes - Delivery & pickup, Food service equipment

Disposable plates, cutlery, napkins

\$36 per person + gst (\$39.60 incl gst)

Waitstaff (if required) \$44 per hour + gst (weekday rate) (\$48.40 incl gst)

Onsite chef (if required) \$200 + gst (\$220 incl gst)

Crockery and cutlery upgrade \$6 per person + gst (\$6.60 incl gst)

Based on guest numbers between 12 – 50 pax

Pricing for events less than 12 and greater than 50 guests available on request

Other Packages

We can design packages to suit client requirements. Please do not hesitate to contact us to tailor a package to suit your requirements.

Working Lunch Options

Lunch Option 1

Chef Selection of gourmet filled sandwiches, rolls, wraps and artisan breads

Pricing includes - Delivery & pickup, Food service equipment,

Disposable plates, cutlery, napkins

\$16 per person + gst

Lunch Option 2

Chef Selection of gourmet filled sandwiches, rolls, wraps and artisan breads

Chef's Selection of salad

Pricing includes - Delivery & pickup, Food service equipment,

Disposable plates, cutlery, napkins

\$20 per person + gst (\$22 incl gst)

Lunch Option 3

Chef's Selection of salad

Chef's selection of two light lunch items (typically - one meat, one vegetarian)

Pricing includes - Delivery & pickup, Food service equipment,

Disposable plates, cutlery, napkins

\$20 per person + gst (\$22 incl gst)

Upgrades

Fresh fruit platter \$7 per person + gst (\$7.70 incl gst)

Chilled juices \$4 per person + gst (\$4.40 incl gst)

Freshly brewed coffee & tea \$4 per person + gst (\$4.40 incl gst)

Options

Waitstaff (if required) \$44 per hour + gst (weekday rate) (\$48.40)

Onsite chef (if required) \$200 + gst (\$220 incl gst)

Crockery and cutlery upgrade \$6 per person + gst (\$6.60 incl gst)

Based on guest numbers between 12 – 50 pax

Pricing for events less than 12 and greater than 50 guests available on request

Premium Working Lunch Package

Buffet Lunch (Buffet menu attached)

Chef's Selection of salads
One cold platter
Two hot buffet main course dishes
Selection of desserts

Pricing includes

Delivery & pickup
Food service equipment
Disposable plates, cutlery, napkins
\$36 per person + gst (\$39.60 incl gst)

Upgrades

Fresh fruit platter	\$7 per person + gst (\$7.70 incl gst)
Chilled juices	\$4 per person + gst (\$4.40 incl gst)
Freshly brewed coffee & tea	\$4 per person + gst (\$4.40 incl gst)

Options

Waitstaff (if required)	\$44 per hour + gst (weekday rate) (\$48.40 incl gst)
Onsite chef (if required)	\$200 + gst (\$220 incl gst)
Crockery and cutlery upgrade	\$6 per person + gst (\$6.60 incl gst)

Based on guest numbers between 12 – 50 pax

Pricing for events less than 12 and greater than 50 guests available on request

Morning & Afternoon Tea Package

Chefs' selection of standard morning tea items - Two varieties – one sweet, one savoury
Delivery & pickup, Food service equipment
Disposable plates, cutlery, napkins as required
\$7 per person + gst (\$7.70 incl gst)

Chefs' selection of Premium morning tea items - cakes, tarts, quiche, open sandwiches
Two varieties – one sweet, one savoury
Delivery & pickup, Food service equipment
Disposable plates, cutlery, napkins as required
\$10 per person + gst (\$11 incl gst)

Upgrades

Fresh fruit platter	\$7 per person + gst (\$7.70)
Chilled juices	\$4 per person + gst (\$4.40)
Freshly brewed coffee & tea	\$4 per person + gst (\$4.40)
Crockery and cutlery upgrade	\$6 per person + gst (\$6.60)
Nespresso coffee	\$100 hire + \$5 per person + gst (\$110 + \$5.50)

Individual item pricing

We can offer clients the opportunity to select individual items for a particular event.
Pricing for individual priced items is available on an event by event basis.

Eg. 6 portions of 6 different items will cost more than 12 portions of 3 items, which in turn will cost more than 36 portions of one item.

Chef Selection pricing

In order to provide the best possible pricing, we offer clients a chef's selection as part of our catering packages. Clients benefit by the economies of scale, by being included in the Chef's selection of items, for most clients, on any particular day.

The client benefits of Chef's selection include ease of ordering and value pricing. Our Chef's selection also balances individual items as part of the overall menu balance. Examples include not too many chocolate items during breaks or too many heavy, starchy salads with lunch.

Formal Breakfast Menu

Starter

Chia seed and quinoa pudding with coconut yoghurt, mango and cacao

Baked ricotta with roasted stone fruits, berries and brioche

Blueberry pikelets with mandarin curd and vanilla syrup

Bircher Muesli, fresh seasonal fruits and organic bee's honey

Main Course

Tarte fine of black olive with tomato, cured ham and gribiche

Potato pancake with poached egg, streaky bacon and avocado

Huon smoked salmon with lemon and dill blini with baby spinach and citrus emulsion

Whole Meal Florentine Tart served with Poached Free Range Egg, Streaky Bacon and Roasted Heirloom Tomatoes

Two Course Breakfast \$48 per person + gst (\$52.90)

Waitstaff \$44 per hour + gst (\$48.40)

Onsite chef \$200 + gst (\$220)

Beverage

Coffee & Tea service \$4 per person + gst (\$4.40)

Selection of juices \$4 each + gst (\$4.40)

Breakfast Canapés

SWEET

Yoghurt and muesli pots (v)	Petite Danish pastries (v)
Individual flavoured yoghurt pots (v) (gf)	Miniature Portuguese tarts (v)
Fresh seasonal fruit skewers (v) (gf) (df)	Assorted miniature muffins (v)
Freshly baked scones with jam & cream (v)	Assorted friands (v) (low-gluten)

SAVOURY

Free range egg and bacon tarts	Smoked chicken & brie quiche
Tomato, basil & mozzarella puff tart (v)	Smoked salmon & fennel mille feuille
Chorizo & pea quiche	Ham and tomato breakfast style quiche
Mini smoked ham & Swiss cheese croissants	Aged cheddar, leek and 3 seed muffin
Ricotta & tomato breakfast style quiche (v)	
Caramelised onion puff tart with crumbled feta (v)	
Short crust tartlets filled with smoked salmon & herb sour cream	
Herb quiche topped with a citrus crème fraîche (v)	
Sweet corn hash with avocado and tomato relish (v)	
Smoked salmon croute with herb cream cheese and avocado salsa	
Mini bagels with smoked salmon and cream cheese	
Individual Porridge Pots with Rhubarb Compote (v)	
Miniature bacon & egg baguettes wrapped in parchment	
Free Range egg parcel with ricotta cheese & smoked tomatoes on a toasted baguette (v)	
Grilled bacon and free range egg on a brioche bun with relish	
Smoked Salmon and Avocado Sourdough Rounds	

* most items are available for a drop off

Canapé Pricing

Selection of 6 items	\$22 per person + gst (\$24.20 incl gst)
Selection of 8 items	\$28 per person + gst (\$30.80)

Waitstaff (if required)	\$44 per hour + gst (weekday rate) (\$48.40)
Onsite chef (if required)	\$200 + gst (\$220)

Beverage

Coffee & Tea service	\$4 per person + gst (\$4.40)
Selection of juices	\$4 each + gst (\$4.40)

Morning and Afternoon Tea Selection

PASTRIES

Petit Danishes	Assorted miniature friands
Assorted miniature muffins	- blueberry
- double choc chip	- chocolate
- blueberry	- orange & poppy seed
- orange & cranberry	- lemon & raspberry (low gluten)
- apple & cinnamon	Miniature berry & almond muffin(gf)
Chocolate dipped profiteroles	Miniature caramel crunch muffin (gf)

CAKE SELECTION

Carrot & pistachio cake	Individual choc almond
Banana (gf)	Chocolate pyramid
Miniature chocolate lamingtons	Individual red velvet
Orange & poppyseed	Chocolate mud
Individual angel cake	

MINI TART SELECTION

Berry frangipane	Chocolate swirl
Apple frangipane	Raspberry
Lemon meringue	Mango passion brûlée
Portuguese	Chocolate brûlée
Mixed fruit	Espresso brûlée
Strawberry	Pear chocolate
Citron	Pear almond
Apple crumble	Custard
Almond	Blueberry
Caramel pecan	Passionfruit meringue

SLICE SELECTION

Caramel	Fruit & nut muesli
Apple crumble	Pecan & cinnamon
Vanilla	Caramel & macadamia nut
Coconut raspberry	Raspberry & sour cherry
Baked cheesecake	Chocolate mint (gf)
Jaffa	

MACORON SELECTION

Raspberry	Passionfruit
Salted caramel	Mocha
Hazelnut	Assorted flavours
Pistachio	

BROWNIE SELECTION

Chocolate lindt	Dark chocolate & peppermint
Triple chocolate	Espresso & hazelnut (gf)
Salty malty blondie	Bitter chocolate & orange
Ginger & caramelised white chocolate	Triple chocolate (gf)
Orange & brownie cheesecake swirl (gf)	

GLUTEN FREE ITEMS

Miniature chocolate bete noir cake (gf)
Chocolate florentines (gf)
Miniature chocolate mousse cup - <i>white or dark chocolate</i> (gf)
Orange & poppyseed babycakes (gf)
Lime & coconut polenta babycakes (gf)
Passionfruit polenta babycakes (gf)
Lemon & poppyseed babycakes (gf)

SAVOURY MUFFINS

Corn with goat's cheese, olive & roasted
cherry tomato (v)
Three cheese & onion (v)
Pesto & prosciutto

Parmesan & three seed (v)
Smoked salmon & dill
Pumpkin, spinach & ricotta (v)

MINI TARTS & QUICHE

Short crust tartlets filled with smoked salmon & herb sour cream
Tomato, mozzarella & basil puff tart (v)
Smoked salmon & fennel mille feuille
Herb quiche topped with a citrus crème fraîche (v)
Chorizo & pea quiche
Caramelised onion puff tart with crumbled feta (v)
Smoked chicken & brie quiche
Bacon & egg tart
Tomato, basil & mozzarella Danish (v)

MINI OPEN SANDWICHES

Smoked salmon & avocado sour dough rounds
Smoked salmon open sandwich with horseradish crème fraîche & Lilliput capers
Smoked salmon with avocado salsa on toasted baguette
Smoked salmon mini bagels
Smoked salmon on sweet corn & dill potato cakes
Smoked Virginia ham, tomato relish & Edam open sandwich
Black rye with smoked ham, corn relish & coriander
Prosciutto, mozzarella & basil on croûte
Peppered beef & rocket sour dough rounds
Pastrami & pickle on toasted German rye

MINI BRUSCHETTA

Tomato, basil & mozzarella (v)
Fire roasted red pepper & goat's cheese (v)
Smoked salmon & dill cream
Smoked chicken & aioli
Tomato salsa & crisp prosciutto
Rare roast beef & horseradish cream

Conference Light Lunch Selection

HOT ITEMS

Homemade Cocktail Sausage Rolls	Mini Quiche Lorraine
Homemade Moroccan Beef Sausage Rolls	Spiced Lamb Kofta
Mini Chorizo and Manchego Cheese Pizza	Spiced Chicken Kofta
Satay Chicken Skewers	Thai Style Fish Cakes
Salt and Pepper Chicken	Ham and Cheese Potato Cakes
Spiced Chicken and Rice Samosa	Jalepeno and Smoked Cheddar Quesadilla
Lamb Samosa	Butter Chicken Puffs
Beef and Cheddar Empanada	Pork and Veal Meatballs
Moroccan Spiced Lamb Skewers	Thai Spiced Chicken Meatballs
Cajun Spiced Beef Skewers	Spicy Chorizo and Potato Frittata
Smoked Chicken Empanada	Mini Pies
Chicken and Mushroom Dim sum	- Beef and Mushroom
Sweet Potato and Cashew Nut Empanada	- Chicken and Leek
Bacon and Corn Frittata	- Spring Lamb

HOT VEGETARIAN ITEMS

Vegetable Spring Rolls	Vegetable Curry Puffs
Vegetable Samosa	Vegetable Money Bags
Vietnamese Vegetable Spring Roll	Sweet Potato and Fetta Frittata
Spinach and Fetta Pastizzi	Assorted Mini Tarts
Mushroom and Fetta Puff Tart	- Pumpkin, Goat Cheese and Rocket
Pumpkin, Spinach and Ricotta Puff Tart	- Wild Mushroom and Rosemary
Pumpkin and Mozzarella Arancini balls	- Tomato, Basil and Mozzarella
Tomato, Fetta and Parsley Arancini balls	Mini Pizzettas
Garlic Mushrooms	- Pumpkin, Pine-nut and Parmesan
Oriental Mushroom and Ginger Wontons	- Semi Roasted Tomato, Fetta and Olive
Mini Vegetable Dim Sum	- Tomato, Mozzarella and Basil

Salad Selection

EXOTIC SALADS

Zesty Waldorf Salad with Macerated Cranberries and Walnut Brittle

Israeli Cous Cous Salad with Pumpkin, Almonds, Mint and Rocket

Coconut, Coriander, Quinoa Salad

Butternut Pumpkin, Feta and Pine nut Salad

Continental Tabouleh Salad with Pomegranate Seeds

Thai Noodle Salad with Crunchy Peanuts and Fried Tofu

Mixed Bean Medley Salad with Preserved Lemon and Fresh Herbs

Tomato Fetta and Mint Salad with spiced croutons

Sweet Potato Salad with Corn, Green Beans and Spinach with a Spiced Sour Cream Dressing

Honey Roasted Pumpkin and Spinach Salad with Pecans and Poppy Seeds

Char grilled Mediterranean Vegetable and Quinoa Salad with Fried Haloumi and Rocket

Sweet Potato Salad with Spinach and Basil Pesto Mayo Dressing

Japanese Style Cucumber and Radish Salad with Lime and Chilli

Balsamic Mushroom Salad with Rocket and Parmesan

Oriental Vegetable Slaw with Fried Tofu and Spiced Cashew Nuts

Rocket, Caramelised Beetroot and Stilton Salad with Candied Walnuts

Spice Roasted Cauliflower, Pine nut, Cranberry and Spinach Salad

Roasted Pumpkin and Semi Dried Tomato Pesto Pasta Salad

Indian Spiced Rice Salad with Sweet Corn, Almonds and Sultanas

Beetroot, Mint and Almond Salad with Lemon Yoghurt Dressing

Mediterranean Vegetable Cous Cous Salad

Broccoli, Hazelnut Brittle and Fetta Cheese Salad

Roasted New Season Asparagus, Sweet Potato and Egg Salad

Honey Roasted Carrot, Pepita and Orange and Rocket Salad

Indian Spiced Rice Salad with Toasted Coconut and Mint

Fragrant Cous Cous Salad with Aromatic Herbs and Fried Haloumi

Fennel, Beetroot and Orange and toasted Almond Salad

Sweet corn and Green Bean Salad with Miso and Ginger Dressing

Pasta salad with Sundried Tomato Pesto, Roasted Pumpkin, Pine nuts and Rocket

Roasted Mediterranean Vegetable Salad with Cracked Wheat and Aromatic Herbs

Crudités Vegetable Salad with Stilton Cheese Dressing and Toasted Seed Granola

Rocket, Fennel and parmesan Salad with Toasted Pine nuts

Glazed Beetroot, Orange Frisee leaf Salad

Oriental Slaw with Crispy Noodles, Lime and Toasted Sesame Seed Dressing

Caprese Pasta Salad with Almond Pesto and Wild Rocket

GOURMETSALAD

Spinach, Avocado and Parmesan Salad

Caesar Salad with bacon, croutons and Egg

Thai Style Noodle Salad

Pumpkin, Sundried Tomato, Broccoli and Rocket Salad

Sweet Potato, Semi Dried Tomato, Spinach and Avocado

Beetroot, Parmesan and Rocket Salad

Pomodori Pasta Salad with Rocket and Basil

Pumpkin, Chickpea and Spinach Salad

Lemon Roasted Potato and Green Bean Salad

Sweet Chilli Hokkien Noodle Salad

Roasted Zucchini, mint and Chilli Salad

Cos Lettuce, Cucumber and Radish Salad with Blue Cheese Dressing

Kipfler Potato, Broad bean and Feta Salad

Malaysian Style Rice and Peanut Salad

Gourmet Tomato and Basil Salad

Beetroot, Spinach and Walnut Salad

Pumpkin, baby spinach, pinenuts & feta

Chargrilled eggplant, pine nut & rocket

Caprese Penne Pasta Salad

Fattoush Salad with Crisp Bread

Roasted Sweet Potato, Spinach and Egg Salad

Roasted Eggplant, Pine Nut, Spiced Yoghurt and Pea Cress Salad

Zesty Waldorf Style Salad

Roasted Potato Salad with Tomato Salsa and Green Beans

Green bean, tomato and cucumber salad with spiced raita

Roasted Sweet Potato, Bacon and Egg Salad

Chickpea, Pumpkin, Currants and Tahini Dressing

Roasted Beetroot, Hazelnut and Persian Fetta Salad

TRADITIONAL SALADS

Caesar

Waldorf (V)

Tabouli (V)

Tomato & basil (V)

Chef's Garden salad(V)

Marinated baby mushroom (V)

Greek salad with feta(V)

Cherry tomato & baby corn (V)

Coleslaw (V)

Oriental bean sprouts (V)

Creamy pasta (V)

Penne chorizo

Fettuccini basil & mayonnaise (V)

Risoni pesto pasta (V)

Creamy German potato

Kipfler potato, bacon & shallots

Sweet potato & pinenut

Oriental rice (V)

Chickpea & roast pumpkin (V)

Roast tomato cous cous salad(V)

Conference Buffet Lunch Selection

COLD BUFFET ITEMS

Smoked Salmon Platter with Lemon and Citrus Crème Fraiche
Chilled Rare Roast Beef with Horseradish Cream and Pickles
Buffalo Mozzarella, Serrano Ham and Fig Platter (Seasonal)
Charcuterie Platter with Flatbreads and Pickles
Country Style Pork and Rabbit Terrine with Homemade Chutney
Chilled Poached Salmon with Celeriac Remoulade
Assorted Sushi Platter with Soy, Ginger and Wasabi
Sashimi Platter with Ponzu Dressing and Radishes
Freshly Cooked Prawns with Various Sauces

HOT VEGETARIAN BUFFET ITEMS

Mediterranean vegetable filo parcel with tomato & olive relish
Pea and basil risotto cakes with feta and semi dried tomatoes
Polenta crepes filled with charred peppers & ricotta cheese
Smoked cheddar cheese & spinach omelette with roast tomato & basil compote
Eggplant parmigiana
Beetroot, feta & rocket fritter served with roasted tomato
Pumpkin and ricotta lasagne
Roasted capsicum filled with roasted vegetables and ricotta
Pumpkin, caramelised onion & spinach frittata
Herb crepe stuffed with spinach and fetta
Pumpkin, mushroom and lentil patties with beetroot relish
Chermoula eggplant steak with spinach and halloumi
Bubble and squeak cakes with tomato and smoked chilli salsa
Sweet corn, kumara and spinach cakes topped grilled haloumi and tomato relish
Spiced potato & vegetable samosa
Field mushroom topped with ratatouille & parmesan herb curst
Roast vegetable stack with baked polenta & basil pesto
Spiced lentil & pumpkin moussaka

HOT BUFFET ITEMS

Crispy chilli beef with toasted sesame seeds & crushed cashew nuts (gf)

Thai style chicken patties topped with coconut and green papaya (gf)

Chicken cacciatore

Spiced lamb Kofta with red pepper and parsley compote

Char-grilled rump of beef with wild mushroom fricassee (gf)

Roasted chicken breast with lemon & herb (gf)

Moroccan lamb tagine (gf)

Classic beef bourguignon

Chicken parmigiana

Chicken breast stuffed with ricotta & semi dried tomato

Veal rissoles with mushroom & creamy marsala wine jus

Veal Involtini with Wild Mushroom Fricassee

Slow roasted loin of pork, glazed apples and jus

Fillet of Beef "Mignon" topped with Slow Roasted Tomatoes

5 Spiced Duck Breast with Wilted Oriental Greens

Chicken Breast with infused with Lemon and Thyme Butter

Herb Crusted Sirloin of Beef with Balsamic Tomatoes

Slow Roasted Pork Belly with Oriental Spices

Slow Roasted Rump of Lamb with White Bean Puree

Herb Crusted Salmon Fillet with Caper Sauce

Crispy Skin Salmon with Sweet Soy and Fried Ginger

Steamed Barramundi Fillets with Soy and Ginger

Pan Roasted Barramundi Fillets with Caponata

COCKTAIL PARTY COLD SELECTION

Vegetarian

Chilled Eggplant Caviar with Persian Fetta on Sour Dough Toast (v)
Cornet with Spiced Pumpkin Puree, Pine-nuts and Salted Pepitas seeds (v)
Tartlet of Pear Compote with Creamed Goats Cheese and Baby Cresses (v)
Marinated Tofu Fresh Rice Paper Roll with Lime and Coriander Dipping Sauce (v) (gf)
Oven Roasted Cherry Tomato Tart with Goats Curd and Basil (v)
Char-grilled Zucchini, Basil and Persian Fetta with Tomato Pickle on Sour Dough Toast (v)
Spiced Potato Tikki filled with Paneer Cheese and Tomato and Pomegranite Salsa (v)
Vegetarian Temari Sushi Ball with Pickled Radishes, Miso Cream and Soy (v)

Seafood

Taco of Lime and Chilli Marinated Scallop Ceviche with a Tomatillo and Jalapeño Chilli Salsa
Salmon Gravalax with Baby Watercress on Lemon Blini
Salmon Melba with Citrus Crème Friache and Lillyput Capers
Temari Sushi with Tuna, Tobiko, Miso Cream and Soy
Sydney Rock Oysters with Pickled Cucumber Pearls and Nuoc Chum Sauce (gf)
Cherry Tomato with Blue Swimmer Crab and Lemon Olive Oil Powder (gf)
Tataki of Ocean Trout with Seaweed Salad in Crisp Wonton Cup
Cornet of Smoked Salmon with Crème Friache and Caviar
Mille Feuille of Smoked Trout with Green Apple and Poppadum
Beetroot Cured Salmon with Horseradish Cream on Rye
Miso Scorched Tuna with Pickled Radish and Taro Crisps
Garlic and Parsley Baked Tasmanian Black Mussels

Meat and Poultry

Chicken "Saltimbocca" with Sun-blushed Tomato and Olive Soil (gf)
Soy Poached Chicken with Miso Cream, Puffed Wild Rice Cake and Sesame Seed Tuille
Vietnamese Chicken and Coriander Rice Paper Rolls with Homemade Peanut Sauce (gf)
Thai Style Chicken with Fragrant Green Papaya Salad on Crisp Wonton
Tartlet of Chicken Liver Pate with Granny Smith Apple Jelly
Rare Roast Beef with Creamed Horseradish & Sorrel on Sour Dough Toast
Rare Roast Beef with Creamed Horseradish in Mini Yorkshire Pudding
Smoked Beef Fillet with Balsamic Onion Jam on Sour Dough Toast
Cornet of Beef Tartar topped with Herb Emulsion and Baby Watercress
Peking Duck Pancake with Cucumber and Shallot

COCKTAIL PARTY HOT SELECTION

Vegetarian

Lemon and Marjoram Scented Yoghurt Fritters with Pea Puree and Lemon Olive Powder (v)
Baked Polenta with Wild Mushroom Fricassee and Parmesan (v) (gf)
Wild Mushroom Tartlet with Béarnaise and Chervil (v)
Steamed Sweet Potato and Miso Shumai Dumplings served with Soy & Rice Wine Dipping Sauce (v)
Fried Quail Egg in Kataifi with Sour Cream and Chive Dipping Sauce (v) (Dusted with Celery Salt)
Mini Toasted Croque Madame (v)
Corn and Jalapeno Croquette with Tomatillo and Lime Salsa (v)

Seafood

Sichuan Spiced Squid with Lime and Coriander Salt
Scallop Tostadas with Avocado Lime Puree and Fried Chilli
Sesame Crusted Prawns with Miso and Lime Dip
Crab and Chervil Croquette with Bloody Mary Dipping Sauce
Tempura King George Whiting with a Light Soy and Dashi Dipping Sauce
Steamed Prawn and Pork Shumai Dumplings with Soy and Rice Wine Dipping Sauce
Tandoori Spiced Salmon Skewer with Cucumber Yoghurt Sauce (gf)
Corn Veloute scented with Miso and Salt and Pepper Scallop
Garlic and Parsley Baked Tasmanian Black Mussels

Meat and Poultry

Malaysian Lamb Skewer with Homemade Peanut Sauce (gf)
Bresola Crusted Quail Egg with Pea Puree and Lemon Powder
Chicken and Shitake Mushroom Gyoza with Soy and Black Vinegar Dipping Sauce
Squid Ink and Chorizo Arancini
Crispy Pork Hock with Chilli Caramel Glaze
Taco of Pulled Pork with a Tomatillo and Jalapeño Salsa
Mini Toasted Reuben Sandwiches
North African Spiced Lamb Pastilla with Eggplant and Pinenut Relish
Five Spiced Quail with Lime and Plum Sauce
Char-grilled Lamb Cutlet with Anchovy and Mint Pangrattato (surcharge \$3.00each)

SUBSTANTIAL ITEMS

Steamed BBQ Pork and Pickle Cucumber Buns with Hoisin Sauce
Pulled Hickory Smoked Beef Ribs with Cabbage Slaw and Brioche
Chermoula Chicken with Fragrant Cous Cous Salad and a Pomegranite and Date Yoghurt
Parmesan Crusted Whiting with Celeriac Remoulade and Lemon
Thai Style Roasted Duck and Lychee Salad with Som Tum Dressing (gf)
Char-grilled Lamb Cutlets with Smoked Garlic Mash & Tomato Compote (gf) (\$3 surcharge)

DESSERT ITEMS

Assorted Macarons (gf)
Lemon Meringue Tarts
Chocolate and Raspberry Tarts
Banoffee Tarts
Chocolate Lamingtons with Strawberry Pipette and Cream
Coconut and Raspberry Marshmallows
Passionfruit Melting Moments
Polish Chocolate Fudge

1 hour – Chef’s Selection of 6 items	\$22 per person + gst (\$24.20 inc gst)
2 hour – Chef’s Selection of 8 items	\$30 per person + gst (\$33.00 inc gst)
3 hour – Chef’s Selection of 10 items	\$36 per person + gst (\$39.60 inc gst)

Substantial items	\$6 per person + gst (\$6.60 inc gst)
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Cocktail party menus are based on an evening event with onsite chef and service staff.

Drop-off / delivery style menus available on request.

Tailored menu selections quoted on request.

Options

Waitstaff	\$44 per hour + gst (weekday rate) (\$48.40 incl gst)
Onsite chef	\$200 + gst (\$220 incl gst)

Beverage & beverage service equipment available on request

NSW Liquor Licence N^o 24005338

All service staff have RSA certificates