



**CATERING
PROJECT**

fted food collections

SAMPLE INGREDIENTS MENU 2018

WINNER: 'EVENT CATERER 2017'

2017 SAVOUR AUSTRALIA AWARDS FOR EXCELLENCE - NSW

SAMPLE INGREDIENTS MENU

BREAKFAST CROISSANTS

Options may include

- Shaved double smoked ham & swiss cheese
- Confit tomato & shaved parmesan (v)
- English spinach, dill salt & persian feta (v)

BREAKFAST MILK ROLLS

Options may include

- Smashed avocado, persian feta, dill salt, rocket & organic chia seeds (v)
- Double smoked ham, provolone, roma tomatoes, mixed leaf & seeded mustard

BREAKFAST SQUARE CIABATTA ROLLS

Options may include

- Jamon serrano, fig jam, rocket, brie & black pepper
- Cream cheese, grilled red peppers, spinach, sunflower seeds & pesto (v)
- Smashed avocado, persian feta, dill salt, rocket & organic chia seeds (v)
- Double smoked ham, provolone, roma tomatoes, mixed leaf & seeded mustard

SLIDERS & LONG SUBS

Options may include

- Prosciutto, pear, taleggio & rocket mayonnaise
- Pepper crusted roast beef, seeded mustard sauce, goats cheese & rocket
- Salt bush lamb, feta cheese, zucchini, tomatoes & tzatziki
- Vietnamese chicken, carrot, watercress & coriander aioli
- Shaved vegetables with hummous, buckwheat, golden raisins & harissa (v)
- Roasted capsicum, hummus, avocado & feta (v)
- Pastrami, tomato relish, roasted capsicum & greens
- Peking duck with greens, buckwheat, chilli & ginger plum sauce
- Fennel infused pork with slaw & beetroot relish
- Grilled salmon, lemon-tahini sauce, grilled zucchini & capsicum
- Slow roast pork belly with crackling with apple sauce

GOURMET SANDWICHES, MINI WRAPS, MINI CIABATTA ROLLS, MINI BAGUETTES & MINI RUSTIC ROLLS

Options may include

- Roasted beef, provolone, pickled pear, avocado, dijon mustard & rocket
- Double smoked ham, beetroot, pickles, avocado, seeded mustard & rocket
- Smashed egg mayo with sweet corn & shaved parmesan (v)
- Chicken schnitzel with smashed avocado, baby cos & aioli
- Poached chicken with housemade mayo, iceberg & parsley & lemon
- Herb roasted turkey, brie, cranberry & baby greens
- Honey roasted pumpkin, persian feta, buckwheat, rocket & beetroot relish (v)
- 100% line & pole caught tuna with cannellini beans, corn, lemon aioli & coriander
- Smoked salmon, cream cheese, avocado, fried capers, cucumber & rocket
- Salami, ricotta, sundried tomatoes, provolone cheese & rocket
- Goats curd, cucumber, red onion, alfalfa, grated carrot & radishes (v)
- Falafel, tabouli, hummus & homemade ranch (n/a sandwiches) (v)
- Moroccan cous cous w/ tzatziki & caramelised fig (wraps only) (v)

LUNCH SOFT OVAL BAGUETTES

Options may include

- Homemade chicken schnitzel, iceberg & mayonnaise
- Homemade chicken schnitzel with rainbow slaw & sriracha aioli
- Peking duck with greens, buckwheat, chilli & ginger plum sauce
- Fennel infused pork with slaw & beetroot relish

FINGER SANDWICHES

Traditional sandwiches cut into three fingers.
Options may include

- Honey roasted ham with house grain mustard mayonnaise
- Cucumber sandwich with cream cheese, dill, & chives (v)
- Huon smoked salmon, cucumber with herbed cream cheese
- Free range chicken, aioli & parsley
- Egg & mayonnaise sandwich with chopped shallots & watercress (v)
- Rare roast beef & fresh horseradish cream

BABY BAGUETTES

Options may include

- Smashed avocado, mushrooms, persian feta, rocket & chia seeds (v)
- Poached chicken, housemade mayo, iceberg & parsley & lemon
- Vietnamese salad & egg (v)
- Jamon serrano, fig jam, rocket, brie & black pepper
- Falafel, tabouli, tzatziki & hummous (v)
- Lemongrass chicken, cucumber, pickled carrot, coriander & fried shallots
- Seared salmon fillets, rocket & celeriac remoulade
- Roast duck, shallots, cucumber, pickled carrot, coriander & hoisin sauce
- Lamb fillet, grilled zucchini, tzatziki, rainbow slaw & chimichurri

BUFFET MENU

HOT DISHES

Lamb rump, roast winter vegetables, hasselback potatoes & madeira jus (gf/df)
Lamb shoulder ragu orecchiette, goats curd, parsley & parmesan
Vegetable korma, winter vegetables, masala, fennel & tamarind (v/gf)
Roasted red pepper, smashed hazelnuts, shaved pecorino orecchiette (v)
Spinach and ricotta ravioli, pine nuts & red chilli pesto (v)
Crisp pork belly, honeyed dutch carrots, spring onion mash & cider jus (gf)
Pork loin steaks, chunky ratatouille, blackened lime capsicum salad & smoked paprika (df/gf)
Soy glazed seared salmon fillets, wilted bok choy, soba noodles (gf/df)
Thai beef massaman curry, coriander rice, sliced shallots, crushed peanuts (gf)
Eggplant moussaka, wilted silverbeet, eschallots & porcini (v/gf/vegan)
Shiraz braised beef cheek, burnt onion puree, pickled celery & mustard seed salad (gf/df)
Roast chicken breast, lemon thyme, garlic, caper & parsley butter sauce, celeriac remoulade (gf)
Butter chicken, fresh coriander, red peppers & toasted peanuts (gf)
Lemon myrtle and finger lime baked salmon fillet, braised leek, red peppers & eggplant (gf/df)
Slow braised wagyu beef osso bucco, red wine jus, polenta & parsley (gf)
Rosemary and smoke garlic rubbed roasted rump steak, sauté potatoes & dehydrated cherry tomatoes (gf)
Pulled slow cooked moroccan style lamb on pomegranate cous cous (df/gf)

COLD SALADS/SIDE

Chicken quinoa salad: green beans, cranberries & baby spinach (gf/df)
BBQ lemongrass chicken salad: asian slaw, toasted cashews, fried shallots & nam jim (gf/df)
Sweet chilli charred rump steak salad: chat potatoes, mixed leaves, spanish onion & heirloom cherry tomato (gf/df)
Ancient grains salad: freekeh, corn, kumera, zucchini, raw almonds, pepitas, black sesame, buckwheat, flaxseeds, goats cheese & pomegranate (v)
Green power salad; kale, baby spinach, beets, tatsoi, green legumes, edamame, chia seeds, raw almonds & turmeric ginger dressing (v/gf/df/vegan)
Vegetable salad: sweet potato, japanese pumpkin, cauliflower, red onion, heirloom purple dutch carrots, puy lentils & baby rocket (v/gf/df/vegan)
Pasta salad: Radiatori, basil pesto, cherry bocconcini & semi dried tomatoes (v)
Superfoods salad: spiced cauliflower, farro, cumin, baby spinach, flat bread crisps & dukkah (v/df/vegan)
Detox salad; steamed broccoli, chickpeas, pomegranate & red quinoa (gf/df/vegan)
Steamed broccolini & almonds (v/gf/df/vegan)
House slaw: cabbage, carrot, spanish onion, shredded mint, parsley & buttermilk dressing (v/gf)
Roasted cauliflower, crispy kale, quinoa, tomato & chickpea salad (v/gf/df)
Roasted beetroot salad, caramelised walnut, goats curd & baby spinach (v)
Baby cos salad with green peas, beans, mint, aioli (v/gf)
Rocket, pear, parmesan & caramelised walnut (v)
Roast pumpkin, labneh, pomegranate & nigella seeds (v)
Fennel, pomegranate, citrus, pumpkin seeds, mint & goats cheese (v)
Green herb salad & palm sugar dressing (v)