

Finger food menu 1

All menus are subject to caterer's availability, each menu is representative of an individual caterer who we endorse & recommend. **Menus are subject to change.**

We suggest 8 portions for a 2 hour function, 10 for a 3 hour and 12 for longer functions or where a meal is being substituted.

Cold selections

Choose from a selection of sandwiches

Chicken & avocado, tender beef & salad, smoked salmon, cucumber & cream cheese, leg ham carved off the bone, turkey & cranberry (vegetarian on request)

Mini open baguette rounds

Bite size baguette rounds, choose from, smoked salmon & cream cheese & capers, salmon pate with chive garnish, smoked turkey, snow pea sprouts & cranberry. Sun dried tomato, camembert & pesto.(v)

Sushi with dipping sauce (v)

Wraps, baguettes, sandwiches, and mini rounds all available in a variety of selections.

If you have a special request please do not hesitate to ask.

Hot selections

Mini savoury tarts

Bacon & tomato, zucchini, mushroom & tomato, spinach & pinenut, black olive and prosciutto (v)

Gourmet tender steak cocktail pies

Empanadas

Spicy latin American meal filled pasties in a golden shortcrust shell

Spinach triangles

A blend of spinach and three cheeses in a puff pastry triangle topped with parmesan (v)

Sausage rolls

Authentic oriental sausage rolls made with pork, ginger, capsicum & say.

Curry puffs

Mild chicken & seafood curry encased in a flaky puff pastry parcel.

Chicken sticks

Baby chicken drumsticks marinated in soy and honey, and roasted slowly.

Spicy thai meatballs

Spicy balls of lamb flavoured with chilli, coriander & lime juice, then panfried.

Sweets

Fruit skewer, a kebab skewered with bite-size portions of strawberry, honeydew melon and rockmelon

Petite fours, a selection of bite sized petite fours that will include lemon meringue, macaroon & citrus, and chocolate/caramel.

Mini Eclairs, topped with chocolate and filled with cream.

Choc dipped strawberries, whole strawberries dipped in dark chocolate.

Gluten free, toffee & almond biscuit topped with chocolate.

Select 6 selections @ \$16.50 per person

Select 8 selections @ \$19.50 per person

Select 10 selections @ \$22.50 per person

Select 12 selections @ \$26.50 per person

Office KK / PP

Platters

Approximate prices from \$65 - \$100 (small, med & large)

Choose from a variety of platters, some examples are:

Cheese and fruit platter

Selections of cheeses and seasonal fruits & crackers

Cheese platter and fruit platters can be provided separately. (dried fruit, nuts on request)

Crudite platter

A delightfully presented selection of fresh julienne vegetables including carrots, celery, capsicum, cucumber, cherry tomatoes and french beans, served with 2 hummus dips, bread sticks.

Variety platter

A selection of rolled slices of ham, turkey, roast beef, slices of roast chicken breast, carrot & celery sticks, salami & kalamata olives, kabana, cheese & cherry tomatoes, dry biscuits garnished with strawberries, grapes & kiwi fruit.

Antipasto platter

A colourful savoury platter filled with exotic delicacies including a variety of cheeses, dolmades, cured sliced meat, sundried tomatoes, kalamata olives, artichokes, rockmelon, dip and served with bread sticks and water crackers.

Seasonal fruit platter

A selection of delicious seasonal fruits.

- All prices are subject to GST
- Less or more selections are available on request
- Minimum number of guests 20 pax (if you have less, please ask for a quote)
- Delivery and cancellation fees apply

All menus can be adapted to suit your needs, please ask for a quote.

Finger food menu 2

All menus are subject to caterer's availability, each menu is representative of an individual caterer who we endorse & recommend. **Menus are subject to change.**

We suggest 8 portions for a 2 hour function, 10 for a 3 hour and 12 for longer functions or where a meal is being substituted.

Cold selections

Herbed pikelets with pear and blue cheese topping - V

Platzi (potato cakes) with salmon and horseradish cream

Chilled soup shots, flavours including gazpacho, zucchini and mint, cucumber and dill

Kingfish Ceviche in cucumber cups with wonton shards

Thai fillet beef salad on cucumber cups

Prawn, green mango and coriander salad on shiso leaf

Cold rolls, prawn, chinese pork or vegetarian - V

Asparagus wrapped in prosciutto with sticky balsamic glaze

Chicken or pork larp on shiso leaves or wonton crackers

Japanese style poached chicken on spinach leaves with spicy tamari sauce

Sweet potato and asparagus frittata with chevre and green olive garnish

Prawn, mango and avocado salad on fried lotus chips

Something a little different !

Cocktail Jelly spoons, available in assorted flavours including Gin & Tonic, Vodka & Lime, Champagne, Cosmopolitan and Mojito

Oyster shooters, Bloody Mary granita, Champagne or Margherita

Oyster Spoons, Caprioshka (vodka, lime and mint), Kilpatrick or Wasabi, mirin and ginger

Sorbet shots, available in fruit flavours or cocktail of your choice

Tartlets

Wonton cups with duck and Asian sesame salad

Creamy scrambled egg and prosciutto

Quail egg and garlic aioli - V

Caramelized fig and crème fraiche - V

All these options can also be served on chinese spoons for the 'carb conscious' guests.

Sandwiches

Cold

Mushroom and Chevre bruschetta with fresh asparagus

Chicken and pistachio nut triangles

Smoked salmon, chive and cream cheese pinwheels

Herbed cream cheese and cucumber on dark rye - V

Egg and cress - V

Trout and lemon aioli

Hot

Welsh rarebit Fingers

Chicken or Beef and bean quesadilla triangles with guacamole dip

Hot selections

Warm shots of soup with cheese matchsticks – e.g. mushroom, curried carrot & apple - V

Chargrilled vegetables on rosemary skewers with balsamic glaze - V

Lamb kofta skewers with tahini and yogurt dipping sauce

Salt and Pepper Squid with Lime aioli

Panko crusted Barramundi gougons with Wasabi Mayo

Samosa, meat or vegetarian - with mango chutney - V

Zucchini and corn fritters with crème fraiche and salsa - V

Mini cheese burgers

Hot selections continued

Individual nachos with guacamole

Parmesan Crisps and Warm marinated olives (good for the bar) -V

Mini open steak sandwiches with caramelised onion, rocket & chutney

Frenched lamb cutlets, marinated and barbecued

Mini hot dogs with sauce and mustard

Chicken skewers,

Tandoori, raita sauce

Moroccan, sumac spiced yogurt sauce

Tom Yum

Lemongrass, Lime, chilli and coriander sauce

Arancini (deep fried risotto balls) variety of flavours - V

eg. porcini mushroom, lemon & sage, saffron & cheese, with homemade passata dip

Barbecued King Prawns on skewers, aromatic yellow curry (mild); crunchy coconut; chilli, lime and coriander; pernod mayonnaise dip

Homemade Sausage Rolls

Mushroom Ragout Pies - V

Andrew Fielke pastries

Lamb & Rivermint Curry Pies

Kangaroo Red Curry Pies

Macadamia Nut & Pumpkin Pasties – V

Tartlets

Roast pumpkin, Feta and pine nut - V

Caramelized onion - V

Artichoke and sundried tomato - V

Mediterranean (roast capsicum, olives, basil, salami etc)

Ham and cheese puffs

Sweets

Rich Lindt dark chocolate brownies

Canadian butter currant tarts with King Island cream

Lime or lemon curd tarts

Florentines

Plain or Rose water flavoured almond bread

Chocolate truffle macaroons

Mini mango cupcakes with lime syrup

Mini coconut cupcakes with lemon syrup

Pecan and brown butter friands

Extras – price on application

A variety of different Cheese Platters served with homemade Lavash, caramelized figs and dried fruit and nuts or fresh fruit and chocolates

A variety of single serve salads served in Asian take-away style boxes with wooden cutlery or chopsticks including Moroccan chicken and spiced couscous, Thai beef, prawn and glass noodle, classic Caesar, rocket with pear, prosciutto and parmesan.

Select 6 selections @ \$23 per person

Select 8 selections @ \$26 per person

Select 10 selections @ \$29 per person

Select 12 selections @ \$33 per person

Office LB

Caterer's charges & conditions

- Caterers time on the job is included (assistants may be required for larger jobs)
- All prices are subject to GST
- Minimum number of guests 20
- Delivery and cancellation fees apply
- **Caterer requires full deposit in advance when confirming booking & payment within 7 days of function.**

Finger food menu 3

All menus are subject to caterer's availability, each menu is representative of an individual caterer who we endorse & recommend. **Menus are subject to change.**

We suggest 8 portions for a 2 hour function, 10 for a 3 hour and 12 for longer functions or where a meal is being substituted.

Cold selections

Chicken larp in wonton cups

Finger sandwiches with chicken, almonds, celery and homemade mayonnaise

Pastry cups filled with duck and mango salsa

Toasted Turkish bread with chargrilled chorizo, goats curd and fig jam

Blinis with mascarpone, fig and prosciutto

Vitello tonnato on crisp sourdough

Bruschetta with smashed broad beans, prosciutto and parmesan

Peking duck rolls with hoi-sin and orange sauce

Bruschetta with tuna mayonnaise, roasted capsicum and baby capers

Coriander and lime marinated prawns

Crepes with smoked salmon and dill cream topped with salmon roe)

Filo pastry tart with smoked trout and crispy pancetta

Seared tuna with pistachio crust on crisp bread with papaya salsa

Oysters with ruby grapefruit, mint and chilli

Prawn pinchos with smoky paprika mayonnaise and roasted baby tomatoes)

Tuna tartare in pastry cups

Chilli and oregano marinated eggplant with lemon yoghurt dressing and crumbled fetta

Caramelized onion, roasted capsicum and pesto tarts

Olive tapenade and goats cheese tarts

Japanese nori rolls with pickled ginger and tamari

Vol-au-vonts with quail eggs, mayonnaise and caviar

Vine leaves stuffed with currents, pinenuts and spices with lemon /yoghurt sauce

Spiced eggplant and tofu cabbage rolls with chilli jam

Hot selections

- Filo 'cigars' filled with artichoke**, green olives and parmesan
- Kumera and mint samosa** with lime pickle yoghurt
- Spicy eggplant, capsicum and olive triangles**
- Arancinis** with olive tapenade and parmesan
- Spinach and taleggio arancinis**
- Haloumi, cherry tomatoes and mint pastries**
- Spicy coconut soup**
- Mixed mushroom and truffle oil tarts** with mascarpone
- Fig, goats cheese and fennel seed pizza**
- Sweet potato, goats cheese**, chilli and pumpkin seed galette
- Pea and goats cheese tart**
- Pumpkin, sage and parmesan fritters**
- Wild mushroom tarts**
- Zucchini, oregano and soft Persian fetta tarts**
- Chicken bites wrapped with sage and prosciutto**
- Duck and eggplant curry in wonton cups**
- Vietnamese pork balls with chilli/plum sauce**
- Turkish pizza with Moroccan lamb**, yoghurt and preserved lemon
- Pork money bags with chilli sauce**
- Spicy lamb and pine nut fingers with pomegranate sauce**
- Chinese steamed pork and waterchestnut dumplings** with chilli/ginger sauce
- Spicy meatballs** with saffron mayonnaise
- Tender chicken kebabs** with peanut sauce
- Chicken, leek and fetta filo triangles**
- Japanese chicken yakitori**
- Beef and shiraz pies**
- Lemon, thyme chicken skewers** with coriander pesto
- Chicken korma pie**
- Chicken and leek volu-vonts**

Thai chicken sausage rolls

Spicy lamb skewers with pomegranate yoghurt

Portuguese burgers

Pork and fennel sausage rolls with tomato chutney

Fillet mignons with béarnaise sauce

Asian fish cakes with cucumber salad

Prawn and saffron risotto cakes

Salt and pepper squid with lime and chilli sauce

Oven baked scallops with garlic, prosciutto and parsley served in their shell

Honey and sesame prawns

Puff pastry with sardines and green olive tapenade

Baked oysters with fennel, spinach and pernod crumb

Tom yum soup with prawns

Mini crab cakes with coriander and mint pesto

Coconut coated garfish with lime aioli

Pastry cups with cauliflower puree and prosciutto wrapped scallops

Warm oysters with lemongrass, basil and chilli

Steamed scallop wontons

Scallops in the shell with tomato and basil dressing

Fried prawn wontons with chilli sauce

Vietnamese prawn spring rolls with nuoc cham

Kingfish cevich with blood orange, smoked jalapeno and coriander served on spoons

Sweets

Chocolate mousse with fairy floss

Lemon curd tarts topped with blueberries

Almond and clove baklava with citrus syrup

Lemon meringue pies

Watermelon and vodka granita

Grapefruit and campari granita

Coconut macaroons with raspberry mascarpone and fresh raspberries (seasonal)

Mascarpone and fig tarts (seasonal)

Mini pavlovas with cream, pineapple and caramel sauce

Chocolate cups filled with white chocolate mousse

Raspberry mousse with cream and raspberry granita

Pistachio and rosewater meringue

Campari and blood orange jelly with vanilla ice-cream

Rhubarb and raspberry tarts

Select 6 selections @ \$19.50 per person

Select 8 selections @ \$26 per person

Select 10 selections @ \$32.50 per person

Select 12 selections @ \$39 per person

Small Plates

Individual prawn and chilli risotto

Indian beef curry with basmati rice and cucumber raita

Lamb cutlets with herb crust

Fish and chips with home-made tartare (40 people max.)

Moroccan chicken with preserved lemon, cous cous and mint

Tuna niscoise salad (cold)

Coconut, lime and chicken salad with pickled green mango (cold)

Thai beef salad with crispy eschallots (cold)

Duck and eggplant curry with jasmine rice and toasted coconut

Vietnamese duck and mint salad with vermicelli noodles (cold)

Tea smoked salmon with cucumber and seaweed salad with Japanese sweet/chilli dressing (cold)

Fragrant thai green chicken curry with mango chutney and rice

Tempura zucchini flowers filled with gruyere cheese (40 people max.vegetarian) *

Prawn and chorizo paella

Corn polenta with feta and eggplant, tomato sauce (vegetarian)

* seasonal

Small plates priced at \$6.00 per selection per person

aybs
staff caterers drinks hire

Office MAD

Caterer's charges & conditions

- **Plus caterers time on the job @ \$38 per hour, caterers assistant \$35 per hour if required**
- All prices are subject to GST
- Minimum number of guests 30 (if you have less, please ask for a quote)
- Less or more selections are available on request
- Platters and extras are available on request
- Delivery and cancellation fees apply

aybs

staff caterers drinks hire

Finger food menu 4

All menus are subject to caterer's availability, each menu is representative of an individual caterer who we endorse & recommend. **Menus are subject to change.**

We suggest 8 portions for a 2 hour function, 10 for a 3 hour and 12 for longer functions or where a meal is being substituted.

Cold selections

Mixed sushi platter with soy and wasabi

Rolled crepes with basil pesto, butternut pumpkin, roast capsicum and fetta

Roast tomato, basil pesto and goats cheese tarts

Lightly curried egg and baby spinach cocktail sandwiches

Roasted pumpkin, caramelised onion and black olive tartlets

Chive and spinach roulade with smoked salmon and cream cheese filling

Tartlets with baked ocean trout and herbed lemon mayonnaise

Smoked salmon wrapped fresh asparagus spears with a citrus dressing

Smoked salmon and watercress double layer cocktail sandwiches

Natural oysters with cracked pepper and lemon/lime wedges

Prawn cutlets with a mango, coriander, lime and sweet chilli salsa

Rolled crepes with shaved chicken, herbed cream cheese and peach relish

Chicken, mayonnaise and mango chutney cocktail sandwiches

Ham and mild tomato chutney cocktail sandwiches

Shaved smoked turkey, cranberry and cream cheese cocktail sandwiches

Lemon and garlic lamb fillet on sliced Turkish bread with minted tomato jam

Sliced beef fillet with baby spinach and wholegrain mustard aioli on baguette

Hot selections

- Caramelised onion, goats cheese** and black olive tart
- Zucchini and chickpea felafel** with apple and mint raita
- Mushrooms stuffed with basil pesto** and sun-dried tomato
- Haloumi, marinated artichoke and caramelised red capsicum pizzas**
- Baked sweet potato and parmesan risotto cakes** with basil pesto
- Curried sweet potato samosas** with mint yoghurt
- Lemongrass prawn wontons** with chilli dipping sauce
- ***Atlantic salmon skewers** with an avocado/lime sauce
- ***Honey chilli prawns**
- ***Parmesan polenta** with spicy chorizo
- ***Larb chicken in wonton cups**
- Mini chicken and ginger patties** with a coriander-lime sauce
- Tandoori chicken pizzas** with mango chutney
- Chicken and leek** open pies
- ***Kaffir lime chicken sticks** with lemon and garlic aioli
- Thai chicken sausage rolls** served with a sweet chilli sauce
- Turkey cakes with pinenuts** and dried cranberry relish
- Lamb, fetta and eggplant pasties** with minted tomato jam
- Asian pork and vermicelli noodle balls** with a chilli plum sauce
- Traditional sausage rolls** with tomato relish
- * require staff at venue to prepare and cook items

Sweets

- Chocolate brownie squares** with ganache
- Baby lemon curd tarts**
- ***Spoons of vanilla panna cotta** with berry coulis

For Later

Pineapple glazed leg of ham \$240

Served with assorted Bakers Delight breads and bowls of homemade tomato jam, wholegrain mustard and sweet mustard pickles

Brie, blue and cheddar cheese \$240 (smaller platters from \$80)

Served in a large basket lined with fig and vine leaves, with assorted nuts crackers and fresh seasonal fruit

Plates of sweets \$4.80 per person

Lemon shortbread, chocolate brownie, coconut macaroons and almond bread to go with coffee

Select 6 selections @ \$23 per person

Select 8 selections @ \$28 per person

Select 10 selections @ \$33 per person

Select 12 selections @ \$38 per person

Office HD

Caterer's charges & conditions

- **Plus caterers time on the job @ \$38 per hour**
- Staff are required for certain items to cook and prepare
- All prices are subject to GST
- Minimum number of guests 30
- Less or more selections are available on request
- Platters and extras are available on request
- Delivery and cancellation fees apply
- \$40.00- \$50.00 plus GST for delivery and pick-up of empty platters

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We suggest 8 portions for a 2 hour function, 10 for a 3 hour and 12 for longer functions or where a meal is being substituted.

Cold selections

Fresh asparagus wrapped in prosciutto with lemon dipping sauce

Piri piri prawns with fresh lime

Smoked salmon served on a rye croute with salmon ketta

Little bang bang chicken tarts with cucumber and sesame seeds

Peppered beef fillet on ciabatta with aioli

Thai prawn served on cucumber with chili relish

Goats curd tart with red capsicum jam

Watermelon feta & olive skewers

Freshly shucked oysters with wedges of lemon & lime

Gravalax of salmon on crostini topped with sour cream

Roasted pumpkin onion & feta tarts

Japanese sushi served with wasabi and pickled ginger

Crepe roll with smoked salmon & crème fraiche

Selection of mini sandwiches

Little asparagus tarts with fresh basil and hollandaise

Oyster shooters

Natural oysters with fresh lemon & lime

Little zucchini feta & basil frittatas

Hot selections

Little roasted red pepper, semi sundried tomato, bocconcini & pesto pizzas

Wilted baby spinach, cheese and pine nut quiche

Mini fillet mignon's with hollandaise

Tiny chicken and five spice spring rolls

Mini pork and veal sausage rolls

Lamb & harissa sausage rolls with mint sauce

Chicken leek & green peppercorn pies

Peking duck and spring onion wontons with a chili plum sauce

Chicken curry puffs

A selection of little quiches

Blue cheese & caramelised onion tarts

Thai chicken balls with a chili coriander dipping sauce

Little pork dumplings with a soy dipping sauce

Pies and pasties with spicy tomato sauce

Select 6 selections @ \$24 per person

Select 8 selections @ \$28 per person

Select 10 selections @ \$33 per person

Select 12 selections @ \$40 per person

Office KM

Caterer's charges & conditions

- o **Plus caterers time on the job @ \$38 per hour**
- o All prices are subject to GST
- o Minimum number of guests 20
- o Less or more selections are available on request
- o Platters and extras are available on request
- o Delivery and cancellation fees apply

All menus are subject to caterer's availability, each menu is representative of an individual caterer who we endorse & recommend. **Menus are subject to change.**

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Cold selections

Smoked Atlantic salmon on sour dough crostini with dill crème fraiche

Tartlet of goats curd and green olive

Bruschetta of roasted cherry tomato, goats cheese and pesto

Almond gazpacho soup (served in a shot glass)

Brie cheese on walnut bread with toasted walnuts and apple

Prawn cold rolls with hoi sin dipping sauce

Basil infused tuna with potato wafer and green olive

Shredded confit duck on crostini with orange marmalade

Fig, ricotta and basil tart

Poached Atlantic salmon with capers and fennel puree

Oysters, natural or cucumber and salmon roe or creamed leeks with brioche crust

Marinated octopus on cucumber with preserved lemon

Marinated beef with parmesan and truffle oil

Grissini sticks wrapped with prosciutto

Peking duck pancakes with hoi sin sauce

Chicken liver parfait with pear on toasted brioche

Citrus cured ocean trout with beetroot relish, horseradish dressing (in a shot glass)

Hot selections

Fennel and coriander seed spiced salt and pepper squid

Porcini mushroom, truffle and parmesan risotto balls

Roasted baby potato with blue cheese and sage

Rabbit, sage and wholegrain mustard pies

Thai fish cakes with lime aioli

Lamb cutlets with tarragon salsa

Seared sea scallops with cauliflower puree & crisp pork

Tortellini of king prawn with confit lemon

Beef skewer with rosemary and garlic

Pork belly with apple pastry

Choux buns with goats cheese, parmesan and thyme

Beef, red wine and shallot pies

Zucchini and pinenut fritter with yoghurt sauce

Slow roasted prawns in red curry sauce & ginger

Sweetcorn and basil soup with blue swimmer crab

Filo parcels with butternut pumpkin, toasted almonds and feta

Quail breast and leg saltimbocca

Sweets

Petite fours

Lemon curd and pistachio tarts

Almond and orange biscotti

Belgium chocolate truffles

Vanilla and fruit macaroons

White chocolate & praline tarts

Mixed berry, passionfruit or mango jellies

Honey and cinnamon pastry with mascarpone

Select 6 selections @ \$25 per person

Select 8 selections @ \$31 per person

Select 10 selections @ \$38 per person

Select 12 selections @ \$44 per person

Office DINE

Caterer's charges & conditions

- **Plus caterers time on the job @ \$40 per hour , plus assistance if required**
- All prices are subject to GST
- Minimum number of guests 20
- Less or more selections are available on request
- Platters and extras are available on request
- Delivery and cancellation fees apply

Finger food menu 7



The Locavore (local-eater) lives by the principles of the 100 Mile Diet, where all produce is sourced from within a 160km radius. This is a comment about saving food miles, and at the same time is a dedication to this great region that has such a range of rich, diverse and high quality produce. Enjoy.

Cold selection

Smoke house salmon and caper berry terrine spoons

Baked Langhorne creek olives in a spiced herb pastry

Horseradish blinis with Harris trout, crème fraiche and crispy onion

Stones ginger wine chicken liver pate, pear jelly and rhubarb chutney

Lime grilled chicken and chilli wraps with spiced tomato and baby spinach

Honey roasted beetroot and goats curd tartlets

Coffee cured Coorong angus beef fillet bruschetta, cucumber and coriander salsa, cornichons

Piccadilly vegetable tortilla with roasted tomato

Hot selection

Chicken sate with chilli and almond dipping sauce

Braised beef croquets with mustard aioli

Mini kangaroo and quandong pies

Hay valley lamb kofta with pea and mint puree

Roasted pumpkin, pine nut and sage pastry turn overs

Mini gallets of parmesan, jamon, tomato and fresh basil

Lemon myrtle salt and pepper squid with homemade sweet chilli dipping sauce

Mini wagyu burgers with bacon, tomato chutney and beetroot relish (\$4.50 per item)

Sweets

Dark chocolate and almond brownies

Mini orange curd tart

Selection of chocolate petit fours

Fresh strawberries with Tweedvale double cream

Petite apple flan

5 selections @ \$18.00 per person plus gst

6 selections @ \$21.00 per person, plus gst

7 selections @ \$24.00 per person, plus gst

8 selections @ \$27.00 per person, plus gst

9 selections @ \$30.00 per person plus gst

10 selections @ \$33.00 per person, plus gst

11 selections @ \$36.00 per person plus gst

12 selections @ \$39.00 per person, plus gst

Catering conditions

- **Outside catering – chefs time charged on the job \$40 per hour plus gst**
- Hire equipment, kitchen equipment will be charged as required
- Larger functions may require more than one chef or kitchen assistant
- Inside catering @ Locavore incurs a \$50 room hire charge plus gst
- All prices are subject to GST
- Less or more selections are available on request
- Minimum number of guests 20 pax (if you have less, please ask for a quote)
- Delivery and cancellation fees apply

All menus can be adapted to suit your needs, please ask for a quote.

Please contact our office to discuss the options available to you for catering, all menus shown can be adapted to suit your needs.

Prices and menu selections are subject to change and may be affected by availability of produce throughout the seasons.

Are you being served, provides staff, catering, drinks and hire, ask us for a quote for your entire event needs. Tel 8211 7216.

staff caterers drinks hire