



Sides & Main Catering Potts Point Boxes & platters

Catering for home, office, picnics, boats, holiday houses and anywhere!

When you don't need a chef on site our Boxes & Platter Catering service is the perfect alternative to full service catering. All food is freshly prepared in disposable hamper boxes for you to platter on your own plates, bowls and boards at home. The boxes though are perfectly ok to serve.

Finger food

(minimum 20 of each)

Pork, chicken and corn meatballs with paprika and smoky relish \$4 GF

Omelette and smoked ocean trout rolls with roe and pea tendrils \$6 GF

Mini buckwheat pikelets with ocean trout, whipped creme fraiche and roe \$6

Alaskan king crab and corn salad on brioche rounds with radish, mayo and micro herbs \$8

Prawn and tarragon on brioche with avocado and micro herbs \$6

Black lavosh shards with salmon rilette, roe and cornichons \$6

Mini gem lettuce cups with shredded poached chicken, peanut and coconut chutney, crispy shallots, coriander \$6

Jamon wrapped rockmelon, bocconcini and mint GF \$6 GF

Pork and fennel sausage rolls with tomato relish \$4.00 (requires warming)

Spicy beef, olive and currant empanadas with minty yoghurt dipping sauce \$5 (requires warming)

Grilled peanut and almond chicken sticks with toasted coconut \$5 GF (requires warming)

Corn and coconut fritters with guacamole, pomegranate and mustard cress \$5 V GF

Caprese on a stick with torn mozzarella, heirloom tomato, basil and balsamic \$6 V GF

Mini tartlet with goats cheese, fig and honey \$6 V

Share platters & boxes for office functions, house parties and events

Office catering lunch special \$30pp (10 minimum) - noodle boxes with super healthy salads, ribbon sandwiches, wraps and a sweet treat with fruit - your team and /or clients will love you

Assorted ribbon sandwiches and wraps \$20pp minimum 10 serves

Assorted house made sushi rolls (seasonal fillings) - 70 pieces \$200

Charcuterie platter with cured meats, pickled vegetables, grilled antipasto, dip and house made lavosh leaves \$18.50pp minimum 10 serves

European cheese board with crackers and accompaniments \$17.50pp minimum 10 serves

Rustic seasonal quiche \$75 per quiche, serves 10

Noodle box lunches start at \$15pp minimum 10 serves

Please ask about our seasonal specials for larger groups

Mains

Most of these mains serve 10 - 15 people as part of a buffet.

Roasted black pepper and orange crusted eye fillet (grass fed Angus beef) with fennel and watercress. \$120 per kg Chimichurri \$10, Horseradish relish \$10

Roasted pistachio and almond crusted side of ocean trout (1.5kg), \$170 per side tzatziki \$10, salsa verde \$10

Cocoonut poached sliced chicken breast salad with leaves, avocado, heirloom tomato, fennel and fried capers with sweet mustard dressing (addition of mango in season) \$150 serves 10 -15

Platter of smoked ocean trout salad with pickled fennel, avocado, quail eggs, avocado and honey dill vinaigrette \$180 Serves 10 -15

King prawn salad with vermicelli, peanut and coconut chutney, edamame, coriander, Asian herbs, red cabbage, peanuts, toasted coconut, sweet ginger dressing \$180 Serves 10 -15

Seafood salad - market fresh calamari, octopus and prawns with fresh chilli, pickled vegetables, fresh herbs and a Forum vinegar and olive oil dressing. The best salad with crusty bread. \$150 Serves 10-15

Slow cooked lamb shoulder Greek style with tomato, garlic, oregano and chat potatoes with tzatziki (requires heating) \$175 Serves 8 as a meal (12 as part of a buffet) - just add greens or a salad

Grilled chermoula and honey roasted spatchcocks with corn, black rice, radish, roasted pumpkin and minty harissa yoghurt dressing (serve cold or warm) \$175 serves 10 -15

Sweet potato, ricotta and sage house made gnudi with cherry tomatoes and pesto, toasted pine nuts and parmesan curls - fresh, light and wholesome this vegetarian dish is a must if youre entertaining vegetarians. \$175 serves 10-15

Barramundi curry with brown rice and green beans - an elegant Malaysian style curry with a complex paste, coconut milk, kaffir lime and green beans. Served with coriander leaves to scatter \$300 serves 10-15

Sides Serves 5-8 \$45, 10-15 \$85

Baked sweet potato salad with grapes, crushed almonds, crispy shallots, radish, mint, micro herbs and green goddess dressing

Shaved savoy cabbage and brussel sprouts with parmesan, roasted fennel, parsley, pepitas and a jalepeno, yoghurt and mint dressing

Iceberg salad with crispy bacon, nori, cucumber, parmesan snow, toasted sourdough crumbs and our special mustard caesar dressing

Green salad with cos, chargrilled zucchini, asparagus, blanched peas, pepitas, rice crisps, cranberries and lemon vinaigrette

Roasted baby beets with lentils, pomegranate, radicchio, fennel, orange, feta and pomegranate dressing

Risoni salad with sumac roasted butternut squash, fresh herbs, feta and asparagus with white balsamic dressing

Roasted corn slaw with shredded cabbage, charred red pepper, pickled carrot and daikon, cauliflower, jalepeno and coriander with harissa yoghurt dressing

Spicy roasted chermoula cauliflower salad with grilled eggplant, babaganoush, sautéed chickpeas, baby spinach, pomegranate, smashed pistachios and bitter orange dressing

Quinoa "fried rice" with sautéed kale, shredded omelette, peas, shallots, sunflower seeds and sesame dressing

Spicy vermicelli salad with peanut and coconut relish, edamame, crispy onions, red cabbage, curry leaves, fresh mint, coriander and toasted coconut curls with sweet lime and ginger dressing

Potato salad with chats, roasted fennel, pickled red onion, chives, mint, soft egg and a yoghurt, mustard and mayo dressing.

Roasted root vegetables with Dutch carrot, chats, pumpkin, sweet potato, beets, garlic and sage (requires warming)

Braised peas, zucchini, leek, broccolini, grilled cos with feta and parmesan (requires warming)

Cauliflower puree with roasted cauliflower and crispy brussels with capers and smashed almonds (requires warming)

Dessert

(minimum 10 pieces of one type)

Mini lemon tartlets with pistachio dust \$5

Dulce de leche mini tartlets with salted caramel popcorn \$6.50

Mini white chocolate and raspberry pavlovas GF \$6.50

Mini black pavlovas with cream and passionfruit GF \$6.50

Mini chocolate and hazelnut cakes with honey poached pears GF \$6.50



Communal desserts \$120 serves 10-12

French chocolate mousse with berries and praline GF

Eton Mess GF

Tiramisu

Fruit platter -seasonal sliced fruit, small \$100, large \$200

Extras

Black lavosh leaves with sesame - large, perfect on cheese boards \$4 each (4 minimum)

Pork and pistachio terrine and chicken liver pate - POA

Rich meat jus with red wine and rosemary, tub for 6 serves \$24

Potato puree, tub for 6 serves \$30

Sweetcrust or savoury tart cases for pies, tarts and quiches - approx \$20 each BYO baking tin or use ours

For any catering needs and special dishes that you cant see here please contact us by phone or email as most requests can be accommodated.

Please advise of any special dietary needs on ordering.

Some ingredients may be out of season or unavailable and will be substituted.

PLEASE NOTE

- We usually require a minimum of 5 days notice so please try and give us as much notice as possible to avoid disappointment and confirm your order
- A 50% deposit is required to confirm your order and full payment is required before delivery/pick up. Corporate accounts have a strict 7 day account after a qualifying time. We don't credit or refund deposits when cancelling 3 days prior to the event. If a weeks notice is given 50% of your deposit can be used within 6 months
- Food will be delivered in easy to transport hamper boxes. If you would like your food plated up on your own platters please drop them in to our kitchen in Potts Point. We sell disposable palm leaf platters \$4.50 each. We also have bio wood plates and wooden cutlery available. Serviettes are included in the price
- Midweek delivery is \$30 to City and Eastern Suburbs. If equipment needs to be collected from your home or office please add on another delivery fee. Saturday delivery is \$40, Sunday delivery is \$45. All other areas will be quoted. You can collect from our kitchen in Potts Point if you wish.
- A 20% surcharge for all catering will be added on Public Holidays
- GST will be added to all invoices
- Styling and set up is available if you require. \$120 per hour when chefs are on site
- Waitstaff are available to assist in serving and cleaning up

Karen Murray 9360 9119 or 0488 334030

Shop 7/ 5-15 Orwell St, Potts Point

