

# Cateraid Table Share menu

## 2016-17

This menu is also available as part of our complete marquee wedding Gold Package.

**The Menu** Cateraid will supply all the “food related items” required to serve our quality food at the venue supplied by the client. This package includes: All food items, qualified chefs to organise “at time” delivery of 5 star handmade foods, Service staff to tray food around to guests and all trays/napkins etc. The cleanup of the venue kitchen and pack down of all areas within the time frame provided is also included. A charge may apply for “offsite” event spaces with no kitchen facility.

**Beverage Service** As an optional extra, Cateraid offers beverage service packages either as (BYO) - supplied by the client or complete service. Cateraid stocks a huge array of hire items including bar units, ice and beverage tubs along with a huge array of glasses.

The qualified RSA barmen are available at an hourly rate or included in the alcohol package per hour rate. For more information drop us a line: [sales@cateraid.com.au](mailto:sales@cateraid.com.au).

We look forward to helping you plan a night which will be:

*fine dining.....effortlessly* catering & complete event service

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Table share menu - Sample event schedule

<b><u>Time allocation</u></b>	<b><u>Menu title</u></b>	<b><u>Portions to be chosen</u></b>
30 minutes	Travel to event site	N/A
60 minutes	Load in and set up	N/A
30 minutes <i>*To tables as provided by client</i>	Appetiser	Choose 3
20 minutes <i>*Tray service</i>	Entree	Choose 2 from Menu + Bruschetta
15 minutes <i>*Tray service</i>	Hot Entree	Choose 2 from Menu
30 minutes	Food break + Formality and introductions	Breads and Condiments to table
10 minutes	Salad	Choose 1 from Menu
10 minutes	Tarts	Choose 1 from Menu
15 minutes	Meat and Starch option 1	Choose 1 option each
15 minutes	Meat and Starch option 2	Choose 1 option each
30 minutes	Cut and Platter of wedding cake	N/a
30 minutes	Clean up	Bump out
30 minutes	Return from event site	N/A

# Appetiser

Roast vegetable dips with rice crackers and crisp tortilla.

Fresh herb pestos and salsa verde with marinated fetta and crispbreads.

Beetroot and cashew dip sided by lavosh and root vegetable chips.

Trio of cheeses with water crackers and dried fruits and nuts.

Mexican platters of corn chips, avocado salsa and tomato chili pickle.

Savoury jams including red pepper, balsamic onion, heirloom tomato and fried tortilla strips.

Tapenade, semi dried tomato pesto, fire roasted capsicum, olives and baguette en croust.

Deconstructed bruschetta with Roma tomato salsa, balsamic glaze, basil and sour dough croutons.

Crudites- Fresh Vegetables cut into batons with minted riata and chef made hommus

Cured meat platter including: Chorizo, salami, cabanossi, pancetta, proscuitto and grissini.

Fresh fruit – Watermelon, pineapple, strawberries, cantelope, kiwi and passionfruit.

Nori, sushi and Rice paper rolls with pickled ginger, soy and wasabi

## Entree

*Please select 2 choices from the following tray serviced in marquee/event area.*

Mangrove mountain avocado, crystal bay prawn, cumin crout, cilantro

Short crust, lemon myrtle crème fraiche, smoked salmon, dill

Bourbon marinated beef fillet resting on homemade tomato chilli pickle, corn bread.

Vegetarian frittata with Goats cheese and salsa Verde (GF)

BBq pork loin with baked pineapple relish and sweet potato in Chinese spoon (GF)

Char grilled lamb fillet pizzetta atop chili jam, rosemary and chat potato.

Brie savoury, crème fraiche, salsa verde

Char grilled fresh vegetable antipasto crustini, with grilled haloumi

Peking duck petite crepes with hoisin and shallot

Shaved Ponzu beef fillet with toasted macadamia in Chinese spoon (GF)

*\*All Entree choices will have the addition of fresh made petite bruschetta*

# Hot Entree

*Please select 2 choices from the following tray serviced in marquee/event area.*

Vegetarian spring rolls and Samosas made fresh in our kitchens

Tuscan fresh ground msa rump meat balls, with chilli jam dip sauce

Pumpkin and parmesan arancini and citrus plum sauce

Chicken and Mushroom Arancini, white truffle oil

Tempura barramundi cocktails and lemon myrtle tartare

Bbq Chorizo and Spicy capsicum parcel.

BBQ pork and ginger spring rolls

Smoked chicken and gorgonzola puff served along with Verdelho cream dip.

Asparagus and sun dried tomato quiche with free range farm eggs

Bacon and leek tartlets topped with soured double cream and Roma salsa

Tempura prawns and garlic aioli.

Salt and Pepper Calamari and citrus plum

Crumbed Chicken tenderloins with local honey and mustard dip

Steam Asian buns with Braised pork shoulder and Coriander paste

Caramelised leek and goat's feta tartlet

Organic herb and chicken on parmesan disc with salsa Verde.(GF)

Braised lamb shank and green olive tart, Mediterranean vegetable chutney.

Thai fish cakes and hot chilli cilantro oil

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# Breads

*Please select 2 choices from the following:*

Olive and rosemary sourdough dinner roll

Brioche dinner rolls

Italian milk bun dinner rolls

Petit Pain – triangle soft dough

Sliced baguettes

Sourdough dinner rolls

Damper rolls

Seeded knots on wholemeal base

Dark rye and sour cherry bun

Tortillas and Pita

Cornbread

Milkbuns

# Tarts

*Please select 1 choice from the following:*

Asparagus and Brie with crème fraiche

Roast sweet potato and feta with pimento jam

Fig and Blue cheese with lemon myrtle poached chicken

Pulled lamb and green olive.

Fillo, ricotta and silver beet.

Bacon and free range egg pie with 3 cheeses

Haloumi frittata, pesto and microherb

# Salads

*Please select 1 choice from the following:*

Caprese' - Buffalo mozzarella, heirloom tomatoes, balsamic

Poire roquette - Pear, rocket, walnut, parmesan, verjuice, glaze

La calabaza - Sweet potato, organic pumpkin, chickpea, cilantro, lemon

Tabouli - Parsley, cilantro, lemon, cracked wheat, concasse'

Avocado - Char grilled Asparagus, avocado terrine, amber capsicum, truffle oil. (+\$1.00 pp).

Beetroot - Bay poached baby beets, orange segments, Persian fetta

Orecchiette - Fresh pasta, lemon myrtle, crème fraiche', macedoine spring vegetables.

Kipfler - Petite potato, lardons, shallots, free range egg, fresh mint

Summer - Organic watermelon, fresh mint, Cateraid's own lime juice.

Caesar - Cos, lardons, garlic crouton, parmesan, egg, anchoivy dressing.

Quinoa - Char grilled vegetables, fajitas, cilantro, citrus.

Green - Baby spinach, fresh peppers, macadamia, bean shoots, red wine vinegar.

Greek - Butter lettuce, Lebanese cucumber, confit olive medley, heirloom tomatoes, fetta, red onion, virgin olive oil, herbs

## Starches

Pasta - Heirloom tomato, garlic, thyme, parmesan, black pepper.

Rice - Asian style, hoisin, diced vegetables, shrimp, pork mince

Galette - Lyered potato, garlic, cream, parmesan

Medeley – roast potato including chat, Dutch and kipfler + sour cream

Roasted Sweet potato, chilli glaze

Cous Cous - Iranian spices, figs, saffron, lime, butter

Hassle back - Roasted Chat potato, chicken stock, smoked paprika

Winter - Baked carrots, eshallots, fennel, courgettes, squash, beets

Spring - Snow peas, split peas, carrots, corn, baby beans

Char grilled - Peppers, courgette, eggplant, onion, sweet potato, balsamic

Mushroom - Medley of local and imported mushrooms, truffle oil, clarified burnt butter

*(+\$1.00 per guest)*

# Meat options

Pork scotch fillet,	olive oil, sea salt and apple compote
Pork Belly,	sticky orange and hoisin, chilli and garlic
Pork Leg	Slow spit roasted leg, crackling, apple sauce
Beef cheek	12 hour braise, red wine jus
Beef scotch fillet	Slow roasted, caramelised onion jam, jus de gras (+ \$2.00 p.p)
Beef Sirloin	Slow roasted, caramelised onion jam, jus de gras (+ \$2.00 p.p)
Beef Rump	Slow spit roasted, jus
Beef Topside	Steam baked and rested to be tender and juicy
Smoked Chickens	Smoked at Cateraid, chopped, green salsa.
Ballentine	Boned rolled chicken filled with Semi dried tomato pesto
Whole Chickens	Spit roasted and served with our homemade chutney
Wings	Baked or Fried with hot or sweet sauces
Lamb Leg	Deboned, roasted with Garlic, Dijon mustard and rosemary
Lamb shank	Slow braised, onion compote, jus de gras (+ \$2.00 p.p)
Lamb shoulder	Spit roasted with tarragon and rosemary
Imported Barramundi	Foil encased, dill butter, lemon(+ \$1.00 p.p)
Fresh local Barramundi	Baked whole side, olive oil, white pepper, Himalayan salt Lemon (+ \$3.50 p.p)
Ocean Frozen Salmon	Foil encased bbq, dill butter, lemon (+ \$1.00 p.p)
Tasmanian Salmon	Whole side baked in olive oil, white pepper, Himalayan salt Lemon (+ \$2.50 p.p)
Ocean trout	Crispy skin with a sumac crust, hazelnut vinaigrette (+ \$2.50 p.p)
Kangaroo	Rump fillet, teriyaki, shitake mushrooms (+ \$2.50 p.p)
Crocodile	Tail fillets, char grill pane, prawn bisque (+ \$5.50 p)

Please note that the above menu courses have been designed to run in succession and if time plans need to be altered or extra time added for speeches @ a base staff cost of \$44.00 per hour per member will be added to final invoice.

\* POA for due to variance in Guest Numbers.

All food related items are covered under price per head including guest's napkins, crockery and cutlery. Guest's table linen is not included in these prices but can be arranged by Cateraid staff

All menu items are prepared in a commercial kitchen facility by highly trained qualified Chefs.

We will never use mass produced or frozen foods. Our food standards are second to none.

Our chefs are willing to alter menus to suit dietary or cultural requirements

Final menu decisions are due one month prior to event.

Final guest's numbers due 3 weeks prior to event (can always increase but not decrease after this point).

Invoice is to be paid in full two weeks prior to event.

Sample timelines are available for the use of DJ's and MC's – we will always consult you to create your wedding day to suit your needs.

A schedule of two meetings (face to face) is allocated to every client. Meetings outside of this schedule may incur extra administration costs.

Hospitality trained event management staff at your disposal to source best prices for other services.

We take pride in the fact at Cateraid we run an extremely high service level which equates to no less than 1 staff member per 8-10 guests (food and beverage). Outside of this are the services of your dedicated event coordinator.

Off site or venue production with no commercial kitchen facilities will incur a charge to be defined at your first appointment.

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