



The ideal of the following menu items is for you the client to customize your event to your requirements. The option of service staff, supplementary hire equipment for service of the menu is in your total control.

The food items are designed to be for events that require less input or may have lower budgets than the Cateraid main event menus allow (this amount varies depending on time of year).

These events are designed to be for those who have the need for a meal service period with little stress in preparation. The delivery of food usually takes place on the day of the event and you are in control of the staff hours, if you require them at all.

The Cateraid Platter menu has all food prepared and plattered on disposable platters at our kitchens. This food is ready to serve or simply heat and serve. If you require help with any part of your event, then staff can be hired at a minimum of 3 hours per staff member.

If you haven't sufficient equipment for the service of the pre-prepared food, you can hire more elegant platters if you wish from our party hire range.

Other items available from our party hire include all those things required to create a great event.

- Food service tables and linen + skirting.
- The crockery and cutlery – we also offer a range of high quality disposables at low cost.
- Glassware including highball, champagne and wine to name a few.
- Beverage service equipment including mobile cool rooms and timber bar units.
- Tea and coffee stations with crockery cups and saucers
- Guests chairs and tables if required
- Marquees and Event space recommendations if required

All utensils for food service are not supplied with platters but are also available for hire.

The menu that you selected is supplied as requested. Cateraid offers, in each category an insight to the amounts of each item as a recommendation and in the final, all items are sent to your event site as per the final order and invoice. Always check your documentation so that it reflects your expectations.

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Minimums apply

The service staff are supplied at an hourly rate on your request (recommendations as to staffing level – see below) and all the other time lines for the event, are left to the person who is organizing the event.

We can advise you of industry standards and help you to create a timeline for your MC.

All glassware, crockery, platters, cutlery and utensils are supplied clean by Cateraid and must be cleaned and stacked for the return/pickup. A fee will apply if items are not available to pick up or are dirty. You can request of any Cateraid hired staff member to clean equipment as charged in their hourly rate.

All food platters are made fresh to order, the day of your function to suit the exact requirements of your order.

If there are further requirements for your function, then maybe another **Cateraid package** would suit, the minimum for a complete Cateraid event changes due to seasonality, so email us for a quote.

Thank you for choosing Cateraid and we look forward to helping you to create a magical event.

King Regards

Greg and Kelly Stephenson

Owners

Cateraid Group Pty Ltd

0243 521411

sales@cateraid.com.au



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Cocktail Food Platters

The page below is an ideal tool when creating a pre-main cocktail hour or to help you set up the perfect cocktail food menu at a more relaxed personalised event.

Each platter below is produced fresh in our commercial kitchens by qualified chefs.

More substantial dishes are available at request but require more production time at the event.

• Vegetarian Rice Paper Rolls	20 serves	\$55.00
• Deconstructed bruschetta with balsamic glaze	30 serves	\$65.00
• Mushroom arancini with basil aioli	15 serves	\$60.00
• Mini Moroccan Meatballs with Tunsian tomato salsa	20 serves	\$60.00
• Chorizo and Capsicum tartlets	16 serves	\$55.00
• Assorted Pastizzi with condiments	16 serves	\$80.00
• Tandoori Chicken Pieces with tzatziki and cucumber riata.	22 serves	\$60.00
• Thai fish cakes and lemon ginger green salsa	22 serves	\$55.00
• Assorted Vegetarian dips with crisp tortillas	30 serves	\$65.00
• Chicken Satay skewers with Jimi's coconut dip	30 serves	\$70.00
• Petite pies of assorted flavours	16 serves	\$80.00
• Gourmet boutique quiches with crème fraiche	16 serves	\$65.00
• Assorted nori and sushi platter	20 serves	\$75.00
• Bourbon marinated beef, tomato chilli pickle, corn bread.	20 serves	\$75.00
• BBQ pork loin with baked pineapple relish and sweet potato	20 serves	\$75.00
• Char grilled lamb fillet pizzetta atop chili jam, rosemary	20 serves	\$85.00
• Brie savoury, crème fraiche, salsa verde	20 serves	\$75.00
• Char grilled fresh vegetable antipasto crustini, with grilled haloumi	20 serves	\$65.00
• Peking duck petite crepes with hoisin and shallot	20 serves	\$100.00
• Shaved Ponzu beef fillet with toasted macadamia in Chinese spoon	20 serves	\$85.00
• Steam Asian buns with Braised pork shoulder and Coriander paste	20 serves	\$95.00
• Organic herb and chicken on parmesan disc with salsa Verde (GF)	20 serves	\$85.00
• Prawn twisters with wasabi aioli	30 serves	\$90.00

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If you are planning an event where you would like to set up your own buffet (or hire our staff to set up), the following section is directly related to all choices from our selection of buffet style menus.

<u>SIDES</u>	MEATS	*Choose a minimum 2 or maximum 4 when planning a buffet menu	
		*(RECOMMENDATION = 7 sides in total) *	
• Cold meat platter mix	(Ham, Turkey and Beef)	10-15 guests	\$160.00
• Hot meat platter mix	(Beef, Pork and Lamb)	10-15 guests	\$160.00
• Pulled meat combo mix	(Pork, Beef and Chicken)	10-15 guests	\$160.00
• Cured meat platter	(pancetta, proscuitto, salami)	20-30 guests	\$150.00
• Roast chicken platter		10-15 guests	\$110.00
• Pork scotch fillet, olive oil, sea salt and apple compote		10-15 guests	\$95.00
• Pork Belly, sticky orange and hoisin, chilli and garlic		10-15 guests	\$110.00
• Pork Rib, smoked in hickory, glazed with CATERAID BBQ		10-15 guests	\$100.00
• Slow spit roasted pork leg, crackling, apple sauce		10-15 guests	\$100.00
• Beef Topside Steam baked and rested to be tender and juicy		10-15 guests	\$90.00
• Beef Flank, Cajun rubbed, hickory smoked, local honey BBQ		10-15 guests	\$100.00
• Beef Rump Slow spit roasted, jus		10-15 guests	\$100.00
• Beef scotch fillet, caramelised onion jam, jus de gras		10-15 guests	\$120.00
• Beef Sirloin, Slow roasted, caramelised onion jam, jus de gras		10-15 guests	\$130.00
• Beef cheek, 12 hour braise, red wine jus		10-15 guests	\$160.00
• Chicken Satay or Tandoori or Souvlaki skewers		10-15 guests	\$85.00
• Wings-Rubbed in Creole, smoked and glazed in chilli BBQ		10-15 guests	\$75.00
• CATERAID smoked chickens, chopped, green salsa		10-15 guests	\$100.00
• Whole Spanish style BBQ chicken with tomato chutney		10-15 guests	\$100.00
• Chicken Ballantine filled with Semi dried tomato pesto		10-15 guests	\$110.00
• Chicken breast Cordon Bleu, pancetta and parmesan		10-15 guests	\$130.00
• Lamb shank, onion compote, jus de gras		10-15 guests	\$110.00
• Lamb Leg, roasted with Garlic, Dijon mustard and rosemary		10-15 guests	\$120.00
• Lamb shoulder, Spit roasted with tarragon and rosemary		10-15 guests	\$120.00
• Lamb Kofta with spices and herbs, Tzatziki		10-15 guests	\$120.00
• Lamb Souvlaki skewers with red peppers, Spanish onion		10-15 guests	\$120.00
• Lamb Cutlet- Garlic, rosemary, thyme with jus		10-15 guests	\$160.00
• <u>Imported Barramundi</u>			
Wrapped in nori sheets, cooked in lemon emulsion and dill		10-15 guests	\$120.00
• <u>Fresh Barramundi</u>			
BBQ, olive oil, white pepper, Himalayan salt, Lemon		10-15 guests	\$165.00
• Ocean Salmon *Frozen - Foil encased, dill butter, lemon		10-15 guests	\$140.00
• Tasmanian Salmon - Olive oil, white pepper, Himalayan salt		10-15 guests	\$165.00
• Ocean trout, sumac crust, hazelnut vinaigrette		10-15 guests	\$175.00

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SIDES**SALADS**

*Choose a minimum 2 or maximum 4 when planning a buffet menu

(RECOMMENDATION = 7 sides in total)

• Greek salad with balsamic dressing	20-30 guests	\$60.00
• Caesar salad with free range eggs	20-30 guests	\$70.00
• Pumpkin/chickpea salad with lime juice	20-30 guests	\$60.00
• Beetroot salad with orange segments	20-30 guests	\$70.00
• Pear, walnut and rocket salad with shaved parmesan	20-30 guests	\$60.00
• Crushed potato salad with dijonaie dressing	20-30 guests	\$55.00
• Pineapple coleslaw with salsa verde citrus dressing	20-30 guests	\$55.00
• Traditional pasta salad with crème fraiche	20-30 guests	\$55.00
• Caprese', Buffalo mozzarella, heirloom tomatoes, balsamic	20-30 guests	\$70.00
• Tabouli; Parsley, cilantro, lemon, cracked wheat, concasse'	20-30 guests	\$50.00
• Char grilled Asparagus, avocado terrine, amber capsicum	20-30 guests	\$80.00
• Bay poached baby beets, orange segments, Persian feta	20-30 guests	\$80.00
• Kipfler potato, lardons, shallots, free range egg, fresh mint	20-30 guests	\$55.00
• Organic watermelon, fresh mint, Cateraid's own lime juice.	20-30 guests	\$55.00
• Quinoa, Char grilled vegetables, fajitas, cilantro, citrus.	20-30 guests	\$55.00
• Green baby spinach, fresh peppers, macadamia, bean shoots,	20-30 guests	\$65.00

SIDES**HOT DISHES**

*Choose a minimum 2 or maximum 4 when planning a buffet menu

*(RECOMMENDATION = 7 sides in total) *

• Savoury rice with saffron and Indian inspired ingredients	20-30 guests	\$55.00
• Roasted garlic and rosemary potatoes in foil trays	20-30 guests	\$55.00
• Chili glazed roast sweet potato	20-30 guests	\$55.00
• Salmon fettuccini with capers, dill cream	20-30 guests	\$85.00
• Traditional style roast vegetables in foil trays	20-30 guests	\$50.00
• Sundried tomato and pesto pasta in foil trays with parmesan	20-30 guests	\$60.00
• Heirloom tomato, garlic, thyme, parmesan, fettuccini.	20-30 guests	\$75.00
• Rice, Asian style, hoisin, diced vegetables, shrimp, pork belly	20-30 guests	\$75.00
• Cous Cous, Iranian spices, figs, saffron, lime, butter	20-30 guests	\$55.00
• Hassle back, Roasted Chat potato, chicken stock	20-30 guests	\$50.00
• Baked carrots, shallots, fennel, courgettes, squash, beets	20-30 guests	\$50.00
• Snow peas, split peas, carrots, corn, baby beans	20-30 guests	\$50.00
• Char grilled peppers, courgette, eggplant, onion, sweet potato	20-30 guests	\$85.00
• Risotto = Your choice of flavours.	20-30 guests	\$70.00
• Char grilled Paella; Risotto of prawns, squid and scallops	20-30 guests	\$155.00
• Mushroom = Medley of local and imported mushrooms	20-30 guests	\$155.00,

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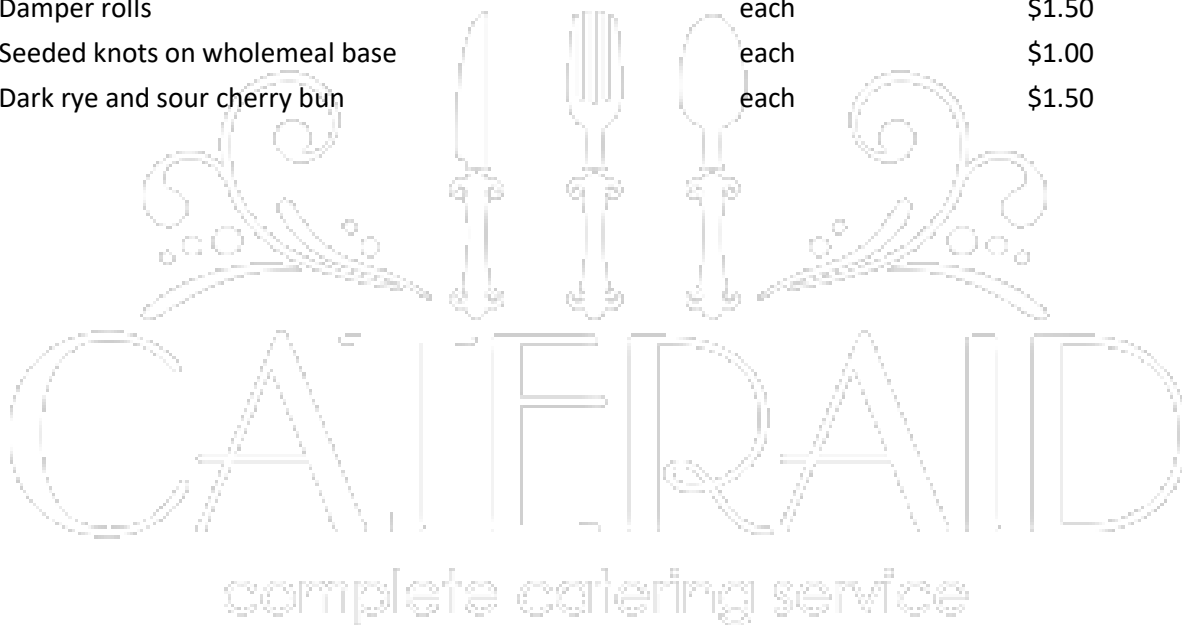
Minimums apply

• **SIDES**

BREADS

*Choose a maximum of 2

- Focaccia 20 serves \$25.00
- French sticks (per stick) 12 serves \$9.00
- Dinner rolls (sour dough, plain, seeded or damper) 20 serves \$16.00
- Tortilla 12 serves \$10.00
- Olive and rosemary sourdough dinner roll each \$1.50
- Brioche dinner rolls each \$1.70
- Italian milk bun dinner rolls each \$1.70
- Petit Pain – triangle soft dough each \$1.50
- Sliced baguettes 10 serves \$20.00
- Sourdough dinner rolls each \$1.50
- Damper rolls each \$1.50
- Seeded knots on wholemeal base each \$1.00
- Dark rye and sour cherry bun each \$1.50



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Tropical Fruit Platters Fresh Fruit Platter

Each platter includes the freshest pineapple, watermelon, honeydew melon, rock melon, passion fruit, kiwis, grapes (season availability), strawberries and some other seasonally available fruits.

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|------------------|-----------------|---------------------|
| • Small Platter | up to 15 guests | \$50.00 per platter |
| • Medium Platter | up to 25 guests | \$70.00 per platter |
| • Large Platter | up to 40 guests | \$95.00 per platter |

Dried Fruit & Cheese Platter

Assorted Australian cheeses and dried local fruits served with nuts, lavish and crackers

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|------------------|-----------------|----------------------|
| • Small Platter | up to 15 guests | \$70.00 per platter |
| • Medium Platter | up to 25 guests | \$90.00 per platter |
| • Large Platter | up to 40 guests | \$110.00 per platter |

Savoury/Quiches

These quiches and tarts are the heart of our new plate share wedding menu, all made fresh daily by chefs in our commercial kitchen. You can have the tarts prepared also individually for a cocktail finger food style event.

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|-------------|--|---------|
| • 16 serves | Roast sweet potato and feta with pimento jam | \$50.00 |
| • 16 serves | Caramelised onion and fetta | \$50.00 |
| • 16 serves | Asparagus and sun dried tomato | \$55.00 |
| • 16 serves | Asparagus and Brie with crème fraiche | \$60.00 |
| • 16 serves | Pulled lamb and green olive | \$60.00 |
| • 16 serves | Spinach, ricotta and filo | \$60.00 |
| • 16 serves | Madras curry, chicken thigh, tzatziki | \$60.00 |
| • 16 serves | Herb, pumpkin and gouda frittata | \$60.00 |
| • 16 serves | Pulled chicken, smoked tasty and julienne capsicum | \$60.00 |
| • 16 serves | Pancetta, mushroom and Camembert | \$70.00 |
| • 16 serves | Fig and Blue cheese with honeyed prosciutto | \$70.00 |
| • 16 serves | Blue cheese with lemon myrtle poached chicken | \$70.00 |
| • 16 serves | Roasted mushroom duxelle, white truffle oil | \$70.00 |
| • 16 serves | Blue cheese with lemon myrtle poached chicken | \$70.00 |

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Traditional desserts by the cake

• French Vanilla Cheesecake	16 serves	\$40.00
• Baked American Cheesecake	16 serves	\$40.00
• Pavlova with fresh fruit and whipped cream	16 serves	\$40.00
• Sticky date pudding with butterscotch	16 serves	\$40.00
• Red Velvet cake with chocolate sauce	16 serves	\$50.00
• Mississippi Mud cake, chocolate gnash	16 serves	\$55.00
• Banana pudding with caramel	16 serves	\$50.00
• Orange and poppy seed cake	16 serves	\$55.00
• St Honouree' cake	16 serves	\$55.00
• Jaffa meringue cake	16 serves	\$55.00
• Strawberry sponge torte	16 serves	\$55.00
• Tiramisu	16 serves	\$60.00
• Boston hazelnut mousse cake	16 serves	\$60.00

Cocktail desserts by the piece for either cocktail service or dessert buffet displays

*Minimum order of 12 units per choice.

• Cup-cakes	(12 varieties available on enquiry)	each	\$3.00
• Muffins	(assorted flavours available on enquiry)	each	\$4.50
• Scones	(date or plain)	each	\$2.00
• Mini Danishes		each	\$2.00
• Fruit tartlets		each	\$3.50
• Strawberry tartlets		each	\$3.50
• White or dark chocolate tartlets		each	\$3.50
• Lemon tartlets		each	\$3.50
• Lemon Meringue tartlets		each	\$3.50
• Petite baked cheesecakes		each	\$3.50
• Mini mousse (bite size)		each	\$3.50
• Boutique chocolate éclairs		each	\$3.50
• Mini profiteroles		each	\$3.00

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Sandwich platters will be prepared fresh on the day of your event using fresh bakery bread. The platter price may vary slightly depending on the guest's numbers and seasonality. Unfortunately, we do not offer Sandwiches for Sunday events due to our kitchen team having that at a RDO.

\$195.00 Sandwich Platter Combination One (approx. 25 guests)

Mix of fresh tortillas with fillings including:

Chicken, avocado and Swiss cheese; Shaved beef silverside, mustard pickles, rocket and aged cheddar;
Crisp julienne vegetable salad; Double smoked leg ham, Roma tomato and vintage Edam.

\$195.00 Sandwich Platter Combination Two (approx. 25 guests)

Mix of Fresh mixed fresh bread club sandwiches

Bacon, lettuce and tomato with grated Jarlsberg; Grilled chicken breast, shaved parmesan with avocado and cos

Vegetarian also available with these choices.

\$205.00 Sandwich Platter Combination Three (approx. 25 guests)

Mix of fresh Baguettes with fillings including:

Roast beef, horseradish, arugula and parmesan; Grilled chicken breast, avocado, mixed mesclun and pesto;

vegetarian antipasto Salami, pesto, semi dried tomato, baby spinach, parmesan

\$205.00 Sandwich Platter Combination Four (approx. 25 guests)

Open French stick with toppings including:

Poached chicken, semi dried tomato, Swiss cheese and baby spinach;

Double smoked leg ham, roasted bell pepper and Arugula; Turkey, camembert and cranberry with baby spinach.

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If you would like for us to supply beverages, there are many options in the delivered drink package section. All equipment needed to cool and serve drinks is a part of the delivery and will be picked up on the day or the following day from venue. If this is not an option, then please make arrangements with the Cateraid staff member who is to drop the equipment.

Hot beverages

Brewer Coffee and an assortment of infused Tea

Includes crockery tea cups and saucers, teaspoons, coffee plungers, milk jugs, hot water urns, Gourmet teas, fresh ground coffee, assorted milks, sugars, equal, stirrers, hot chocolate and more.

\$6.00 per person based on no less than 30 guests. *Under 30 guest's POI.

Beverage packages from \$9.00 per person per hour

Check with our staff to see what package suits you event.

Soft Drinks packages - \$5.50

Glass provided

Highball glass	Still mountain spring water
Highball glass	Coca Cola, Pepsi Max, Lemonade, Solo, Creaming soda- Cans
Highball glass	Orange, Apple, Pineapple Juice
Short with lime	Dry Ginger Ale, Tonic & Mineral Water -
Shorts	Spritz flavoured mineral waters
Short	San Pellegrino

Other event equipment requirements you may have not thought of that Cateraid can supply are as follows:

- 12 tray gas warming ovens / pie ovens / spits
- Mobile cool rooms
- Chafing dishes or Bain Maries
- Tableware
- Glassware
- All linen including guest tables, food service tables and linen napkins.
- Paper products to serve instead of linen.
- Furniture
- Marquees and Umbrellas – Back up wet weather plan.
- Lighting and sound
- Kitchen/Wait/Bar staff
- White serving platters
- Utensils to serve food

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