



FINGER FOOD MENU

Cateraaid 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 the time” delivery of 5 star handmade foods, service staff to serve food around to guests tables.

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.

The style of the Grazing table may include an extra cost if theming is above our normal standard.

BEVERAGE SERVICE

As an optional extra, Cateraid offers complete beverage service packages or the option to be supplied by the client. Cateraid stocks a vast array of hire items including glassware, bar units, serveware along with the mobile coolrooms and ice.

The insured qualified RSA barmen are available at an hourly rate or are included in the alcohol packages. For more information drop us a line: sales@cateraid.com.au.

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

fine dining.....anywhere.....effortlessly





TAPAS / BOARDS

(Please select two choices from the following)

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 crout.

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



COLD CANAPÉS

(Please select two choices from the following)

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

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

Teriyaki chicken breast Nori with avocado and fresh green beans. (GF)

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

Poached salmon with lemon myrtle mayonnaise on sesame lavosh

Poached chicken, Mangrove mountain avocado, en crout'

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 pizetta atop chili jam, rosemary and chat potato.

Brie savoury, crème fraiche, salsa verde

Char grilled fresh vegetable antipasto crustini, with grilled haloumi

Vietnamese rice paper roll available in chicken, prawn or vegetarian. (GF)

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 brushetta



HOT CANAPÉS

(Please select two choices from the following)

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



BBQ ENTREE

(Please select two choices from the following)

Jimis sate chicken tenderloin skewers

Chorizo with king prawn and smoked paprika oil

Tender beef fillet bbq'd in bacon (mignon) and served with creamy béarnaise dip

Fresh coriander and lime drenched bbq prawn skewers with dill caper mayonnaise

Grilled sea scallops with buerre blanc in Chinese spoons

Hickory Smoked Beef flank with local honey BBQ jus.

Tender smoked pork ribs with our chefs own BBQ sauce.

Lamb kofta with Tatziki

Teriyaki chicken thigh with rice wine and soy dip

Pork belly with orange and soy

Atlantic salmon skewers with Wasabi balsamic and garlic aioli

Sesame Calamari, hot chilli and cilantr



NOODLE BOXES AND SUBSTANTIALS

(Please select one choice from the following)

MSA sirloin, crusty petite pain with horseradish cream and tarragon Juslie .

Beef cheek slider with coleslaw and jus on sour dough rolls

Boutique assorted flavoured Pies and Pativiers

Boutique assorted Quiches including Madras Curry, Florentine or Lorraine.

Salt and Pepper Seafood combination with wedges and lemon

Asian inspired Noodle boxes:

(Your choice of either Pork, Beef, Chicken or Tofu)

Coconut Satay (hot, mild) Steamed rice or fried rice

Balinese style Nasi Goreng, prawn crackers

Thai inspired julienne salad Salt and Pepper combination, sesame seed, lemon



NOODLE BOXES AND SUBSTANTIALS

(continue)

Italian inspired Noodle boxes:

Fresh ground homemade meat balls, tomato, basil, rigatoni

Chorizo and red pepper risotto, grana pandano

Fresh Tasmanian Salmon, penne, capers, Dill, goat cheese (+\$2.00p.p)

Fettuccini Carbonara Traditional or with Prawn/Chicken

Contemporary inspired Noodle boxes:

Chicken Caesar salad; lardon, crout, anchovy dressing, free range egg, grana pandano

Tempura Barramundi with sweet potato chips and celeriac remoulade

Lamb fillet with rosemary potato and baby spinach

Pulled pork, walnuts, sesame oil, celery, apple, White truffle oil, sea salt

complete catering service

Vegetarian inspired Noodle boxes:

Haloumi, baby spinach, warm char grilled vegetable, balsamic glaze, verjuice

Fig and blue cheese salad, honey and chilli dressing

Vegetarian fried rice with nuts and tropical fruit

Tempura vegetables with basil aioli and spiced tomato relish



FINGER FOOD MAIN TABLE

(A self serve spread of delicious foods set up in the marquee/event area for guests to graze.
See our food truck menu for further inspiration)

Bread

Assorted bread rolls

French sticks, garlic and herb butter

Focaccia (savoury)

Sour dough or spelt sourdoughs

Flat breads (lavosh, tortillas, naan, cornbread)

Pizzettas

Prosciutto, fig, blue brie

Salami and buffalo mozzarella,

Vegetarian

Chicken, roast grape tomato, asparagus

Tandoori chicken with Tzatziki

All Grazing buffets comes with plates of the following meats, vegetables and condiments

Char grilled fresh vegetables

Citrus cilantro tabouli

Marinated olives

Duo of shaved meats – Double smoked ham,

Turkey Trio of cheese = Brie,

Monterey Jack cheddar, smoked apple box

Seasonal fruit platters Roasted tomato chutney

Parmesan and cashew pesto

Beetroot Jam

Olive Tapenade

Baba Ganoush

Hummus Corn relish



DESSERT GRAZING TABLE

(Please select three from the following)

Boutique lemon tartlets with crème chantilly

Chocolate dipped profiteroles filled with brandy custard

Petite caramel éclairs with cream Chantilly

Chocolate mousse tart with Strawberry coulis

Petite Pavlova baskets with king island cream, passionfruit and strawberry

Fresh seasonal fruit skewers

Portuguese tarts served with double cream

Lemon meringue petite with Lemon myrtle

Variety of fresh macaroons

Cherry Ripe slice

Chocolate brownie

Boutique mini cheesecakes

Cake as dessert can be served as tray service or on side board grazing table

We have many different options available – please consult our staff to design your cake as dessert.



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 (45 minutes allowed in package) a base staff cost of \$44.00 per hour per member will be added to final invoice.

All food related items are covered under price per head including guest's napkins, table design, food service equipment, crockery and cutlery.

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

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

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

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).

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

Contact the Cateraid Team Today sales@cateraid.com.au 02 4352 1411