



# FOOD TRUCK MENU

The Cateraid Food Truck menu is completely flexible in the presentation/ table design with all preplanning included in the consultation process. This menu offers a product to clients who are planning relaxed weddings or informal corporate events with the need of cuisine excellence.

We offer you complete control on the design and layout of the food tables with optional hire of platters, stoneware bowls and food grade timber boards. These items can also be supplied by the client or a stylist / decorator.

Please note a minimum numbers do apply but we accommodate all event types.

Surcharges for preparation shortfalls and event staffing will apply if your event is low in numbers, contact our staff to discuss.

We look forward to caring for your guests at an events that will be, as our motto states:

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



# GRAZING TABLE

(All stated food included)

Olives, Semidried Tomatoes, Artichokes,  
Chargrilled Capsicum & Eggplant  
Marinated Fetta, Camembert, Aged Tasty,  
Smoked Cheddar, Blue Vine

Sliced Baguettes, Grissini, Sourdough, Water Crackers,

Rice Crackers, Focaccia

Pancetta, Prosciutto, Salami, Cabanossi

Strawberries, Dried Figs & Dates

Home Made Hummus, Pesto, Capsicum Jam, Onion Jame & Beetroot Jam

CATERAID  
complete catering service

# COLD CANAPÉS

(Please select a choice of two)

Bruschetta with Cumin Crouts & Balsamic Glaze

Caramlised Onion & Goats Cheese Tartlet

Short Crust with Smoked Salmon & Dill Creme Fraiche

Cocktail Peking Duck Crepes with Hoisin & Shallots

Vietnamese Rice Paper Rolls (Vegetarian/ Sweet Chilli Prawn/ Soy Chicken

Assorted Sushi with Soy, Pickled Ginger & Wasabi



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# HOT CANAPÉS

(Please select a choice of two)

Pumpkin & Ricotta Arancini Ball with Aioli

Beef Fillet Mignon with Creamy Bearnaise Sauce

A variety of empanadas fresh from our kitchens

Vegetarian Springs Rolls and Samosas Made Fresh in Our Kitchen

Mac & Cheese Croquette with bechamel & shave parmesan

Truffled Mushroom & Parmesan Arancini Balls with Plum Sauce

  
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# SALADS

(Please select a choice of six)

Coleslaw	Corn and coriander	Japanes slaw with sesame mayo
Tabouleh	Lime & Pepper	Quinoa Tabouleh
Cou Cous	Israeli	Parserved lemon & herb
Leafy	Caesar	Beetroot spinach & feta
Vegetable	Greek	Cilantro & chickpea
Pasta	Italian Tomato	Creamy tradtional
Noodle	Singapore noodle	Glass noodle with asian veg
Potato	Australian Potato	Honey mustard & almond
Rice	Nutty brown rice	Wild rice & chickpea
Quinoa	Coconut & Cilantro	Pumpkin freekah with tahini





# BREADS

(Please select a choice of two)

Brioche dinner Rolls

Petit Pain - Triangle Soft Dough

Sliced Baguettes

Sourdough Dinner Rolls

Damper Rolls

Seeded Knots on Wholemeal Base





# STREET FOOD

(Price per each)

Pulled BBQ pork soft taco with crisp slaw, root vegetable chips, condiments and spiced crisp tortilla

Fried chicken brioche slider with cheddar, semi dried tomato, fresh pineapple and kumera chips

Wagyu beef Brioche slider with cheddar, pickle, fried onion ring, tomato chutney and French fries

Lamb Kofta, rocket salad of Mediterranean char grilled vegetables, pickled cucumber and tatziki

Pulled smoked brisket, baked whole potato, sweet onion celery slaw and sour cream

Rice paper rolls all with kim chi and pickled vegetable salad with root vegetable chips

Mushroom and parmesan arancini on Tuscan tomato puree, Basil and Radicchio salad

Tempura fisherman's basket, tartare, lemon and French fries

Hotdog Disney style, pulled pork, crispy bacon, long beef dog and pineapple relish

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# FRESH OPTIONS

(Price per each)

Spit roasted pork belly, crispy potatoes, apple slaw and apple puree

Chicken Ballentine stuffed with semi dried tomatoes, roasted sweet potatoes and veloute

Rosemary and mustard lamb leg, salad of split peas, Avocado and micro herbs with jus

Paella – cooked on site in our massive pan

Smoked meats - Ask us for our BBQ list and the option of Smoking onsite in our portable smokers

Tortellini of pumpkin and sage with clarified butter and garlic chives

Garlic sour dough, avocado salsa, grilled mushrooms, crumbled feta, pea shoots and rocket salad.

Corn pancake, corn salsa with fresh avocado, chilli jam, crispy bacon and pea shoot salad

Thai marinated seared beef fillet, pickled root veg, crisp rice noodle and coriander dressing





# SEAFOOD & CUSTOM ITEMS

(Price per each)

Garlic prawns with rice then topped with S&P Squid

Wild Barramundi tempura and Chips with tartare and lemon

Lamb fillet, roast kipfler potato with sour cream and minted rosemary jus

12 hour slow braised Beef Cheek, potato gallette with onion jam and red wine jus

Salmon fillet with fried capers, hollandaise and root vegetable chips (fresh +\$2.50pp)

  
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Please consider carefully the following choices and be guided by our advice which is generated from decades of experience in Buffets.

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](mailto:sales@cateraid.com.au) 02 4352 1411