



## FOOD SERVICE

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 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, serviceware 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](mailto:sales@cateraid.com.au).

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

*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 caterina service



# COLD CANAPÉS

(Please select a choice of two cold)

Bruschetta with Cumin Crouts & Balsamic Glaze

Caramlised Onion & Goats Cheese Tartlet

Short Crust with Smoked Salmon & Dill Creme Fraiche

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

Cocktail Peking Duck Crepes with Hoisin & Shallots

Assorted Sushi with Soy, Pickled Ginger & Wasabi

  
CATERAID  
complete caterina service

# HOT CANAPÉS

(Please select a choice of two hot)

Truffled Mushroom & Parmesan Arancini Balls with  
Plum Sauce

Pumpkin & Ricotta Arancini Ball with Aioli

Beef Fillet Mignon with Creamy Bearnaise Sauce

Vegetarian Springs Rolls and Samosas Made Fresh in Our Kitchen

Mac & Cheese Croquette with bechamel & shave parmesan



  
**CATERAID**  
complete catering service



# BREADS

Please select two choices from the following:

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

Tortillas & Pita

Cornbread



# SALADS

Please select from one choice 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 per guest)

Beetroot - bay poached baby beets, orange segments, persian fetta

Orecchiette - fresh pasta, lemon myrtle, creme 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 & VEGETABLES

(Please select a choice of two)

Pasta - heirloom tomato, garlic, thyme, parmesan, black pepper

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

Galette - layered potato, garlic, cream, parmesan

Medeley - roast potato including chat, dutch & kipfler + sour cream

Roasted sweet potato, chilli glaze

Cous Cous - iranian spiced, figs, saffron, lime, butter

Hassle Back - roasted chat potato, chicken stock, smoke 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 & imported mushrooms, truffle oil, clarified burnt butter  
(+\$1.00 per guest)

Pickled root vegetables with micro tarragon & petit flowers

Stirfry - leafy greens, hoision & crisp fried vegetables

# MEAT OPTIONS

(Please select a choice of two)

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. (+\$1.00 p.p)

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.p)



This menu is based on a minimum of 80 guests (POA for lower guest numbers).

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