



SIT DOWN MENU

Your guest's will be astounded at the great service, market fresh modern cuisine and the service; Which is the experience of attending a total serviced event - the Cateraid table service menu.

Although we would like to think we create our menus to each situation (budget and people involved), the below is a cross section of our more popular dishes, arranged in a format which offers an all inclusive price per person.

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.

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

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



ENTREE

(Please select two choices from the following)

Poached chicken, Porcini mushroom, white truffle oil risotto (v) + (gf)

Chorizo, Bell Pepper, goat's feta, rocket, honey truffle dressing

Seafood taste plate, barramundi, baby squid, prawns, basil aioli (gf) (+\$2.50pp)

Tagliatelle, bosciola, shaved shallots, grana panado (v)

King Prawn, Pernod, king Island cream, penne, grape tomato (+\$2.50pp)

Pork belly, watercress, roast walnut, shallot, green apple and sherry vinegar (gf)

Arancinni, mozzarella with panzanella

Lamb, pancetta split pea, sweet potato, chilli lime jam (gf)

Red lentil, red pepper, blended parmesan tofu, semi-dried tomato

King prawn, avocado, goat's feta, mescaline, red pepper vinaigrette

Lacalabaza salad of chickpea and cilantro, chilli squid



MAIN COURSE

(Please select two choices from the following)

New York cut, pecorino Romano galette, onion soubise, roasted grape tomato, juslie (gf)

Barramundi, baked parsnips, celeriac remoulade, Pinot Gris cream, dill au buerre (gf)

Twice cooked duck Maryland, Asian greens, baby beans, hoisin master stock

Pork shoulder, eshallot garlic potato, brandy apple compote, pea puree

Lamb, French lentils, Cavolo Nero, crisp parsnip, Jus de gras

Tasmanian salmon, Saffron and tomato nage, green beans, kipflers, micro herbs (gf) (+\$2.50pp)

Chicken ballentine, semi dried tomato, basil, white sweet potato, micro herbs, balsamic

Rosemary Courgette, babagnoush, saffron tofu, red pepper jam, salsa Verde (v)

Other mains are available

CATERAID
complete catering service



DESSERT

(Please select two choices from the following)

Fresh tropical fruit plate with brioche and local Cheeses

Shiraz strawberry compote, lime curd, shortcrust, fromage de pomegranate'

Sticky fig torte, Mascarpone, honey caramel

Panna cotta, organic vanilla sugar, brandy snaps, lemon myrtle toffee

Mississippi mud cake, Jack Daniels chocolate sauce

Petite fours and Macaroons

Plating your cake with local fruits and fresh double cream

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

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