



Aussie Catering Company  
31 Jarrah Drive Braeside Vic 3195  
Phone: 9587 3866  
Email: [aussiecatering@bigpond.com](mailto:aussiecatering@bigpond.com)

## BESPOKE TABLE SERVICE MENU'S



Prices based on minimum 50 guests charge, suitable kitchen facilities available and supplied service items.

### ENTREES

Select any 2 Entrees to be served alternately to your guest tables

#### SEAFOOD MEDLEY TASTING PLATE

Tail on peeled prawns, natural oyster smoked salmon rose fanned avocado Rose Marie sauce & lemon

#### CHICKEN SPINACH ROULADE

Served w/ salad of julienne vegetables & creamy mango chutney, seeded mustard sauce

#### NATURAL OYSTERS

6 Tasmanian oysters served with sherry wine vinegar & shallot dressing

#### WARM THAI STYLE BEEF SALAD G/F

Marinated tender beef eye fillet strips served on Thai inspired style salad

#### ANTIPASTO PLATE

Selection of cured meats, marinated vegetables, olives, cheese and crusty bread

#### VEGETARIAN PUFF PASTRY TART V

Asparagus, zucchini & gruyere tart served with a herb salad and sticky balsamic dressing

#### ASIAN INSPIRED TASTING PLATE

Salmon Nigiri topped with Japanese mayo & sesame seeds, Prawn rice paper roll, Peking duck spring roll & dipping sauce

### MAIN COURSE

Select any 2 Main Course Plates to be served alternately to your guest tables

#### ROAST RACK OF LAMB G/F

4 points of prime lamb roasted served w/quince jus

#### ANGUS EYE FILLET MIGNON G/F

Succulent eye fillet wrapped in bacon served w/veal jus

#### TASMANIAN SALMON G/F

Salmon fillet oven roasted served on a potato rosti & bok choy

#### BAKED SIRLOIN BLACK ANGUS G/F

Thick sliced oven baked sirloin served w/red wine jus

#### PUMPKIN, CARAMELISED ONION & FETA FILO V

Roasted pumpkin, caramelised onion & feta baked in filo

#### BAKED CHICKEN BREAST G/F

Chicken breast stuffed with semi dried tomatoes & camembert cheese topped with creamy seeded mustard sauce.

#### BARRAMUNDI FILLET

With lemon, caper & dill butter

#### VEGAN THAI RED VEGETABLE CURRY

Mix of mild red curry with Hokkien noodles & vegetables

#### DUCK CONFIT G/F

Duck Maryland on a ratatouille braise with a splash of veal jus

#### CHICKEN BREAST SUPREME

Filled with spinach & ricotta topped with hollandaise.

### SIDES FOR EVERYONE

Select any combination to be shared on guest tables

Salads:

Rocket, pear & parmesan

Greek Salad

Quinoa with pumpkin & roasted whole baby beetroots

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Smashed chats with rosemary & sea salt

Scalloped Potato

Rustic Chips

Green beans & asparagus (in season)

Steamed cauli & broccoli

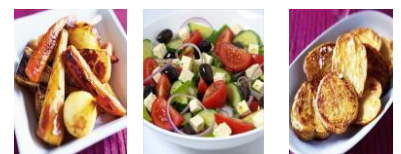
Roast vegetable medley

Steamed vegetable medley (Broccoli, Cauli, Carrot, Beetroot)

Steamed zucchini & broccolini

Trio of dips to guest tables with flat bread & lavosh

Note: some menu items subject to seasonal availability, variations may be required.





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## CANAPÉS SELECT 6 VARIETIES

Your perfect start to a superb function, canapes prepared on site, garnished and presented on platters with appropriate dipping sauces by our wait staff as your guests mix & mingle. Service duration of 1 hour prior to your main course



### COLD CANAPES

Oysters natural V GF  
Smoked salmon & avocado canapés  
Gourmet tortilla cocktail pinwheels  
Peking duck pancakes  
Mini blinis topped with smoked salmon & caviar pearls  
Petite rice paper rolls V  
Fresh peeled prawns & tartare  
Sushi - Californian & vegetable roll varieties  
Corn fritter topped with avocado salsa V GF  
Caramelised onion & goat's cheese tart V

### HOT CANAPES

Curried vegetable samosas V  
Salt & pepper squid with tartare  
Peking duck in Chinese spoons & hoisin  
Malaysian chicken satays & peanut sauce  
Panko prawns crumbed & fried golden  
Chicken breast wedges lightly crumbed  
Pumpkin, feta & thyme arancini balls V  
Falafel cones with minted yoghurt v  
Sun dried tomato risotto balls V  
Steamed pork dumplings in spoons  
Spinach & ricotta puff pastry rolls V  
Edamame spring rolls with sweet & sour V

### SEAFOOD STATION

Another great option with pre-dinner drinks

Iced seafood grazing table offering:

Peeled tail on prawns  
Fresh Tasmanian Oysters  
Lemon wedges - Rose Marie seafood & tartare sauces

INCLUDES QUALITY PLATES, FORKS & NAPKINS

### SOUP SELECTION

Thai chicken with lemon grass  
Smooth & creamy potato & leek  
Roasted tomato, basil, garlic croutons, parmesan  
Country style green pea & bacon  
Traditional minestrone & parmesan  
Traditional cream of chicken  
Cream of pumpkin & sweet potato  
Slow cooked beef & vegetable  
Gazpacho - Chilled tomato & cucumber  
**Includes fresh baked dinner roll & butter portion**  
**Choose 2 varieties to be table served alternately**

### PRE-DINNER GRAZING STATION

Gourmet Grazing Table offering fresh shaved meats, fresh fruit, premium cheeses and accompaniments

**MEATS:** selection of cured meats

**CHEESE BOARDS:** Gouda, brie, vintage cheddar, blue, goats

**GRAINS & BAKERY:** Lavosh, water crackers, pretzels, grissini

**PRESERVES:** Olives, stuffed baby capsicum, & gherkins

**FRESH SEASONAL SLICED FRUITS & DRIED FRUIT & NUT**

**SELECTION** Strawberries, blueberries, grapes, pears, dried apricots, dates and mixed nut selection

**DIP SELECTION:** EG: Beetroot, hommus, guacamole

**FROM THE VEGGIE PATCH:** Baked egg plant, charred pumpkin marinated mushrooms and roasted red capsicum

**ACCOMPANIMENTS:** Tomato relish, green mango chutney, quince paste, and onion marmalade

**INCLUDES QUALITY PALM LEAF PLATES, FORKS & NAPKINS**





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## DESSERT

Select any 2 Main Course Plates to be served alternately to your guest tables

### CHOCOLATE FONDANT

Rich chocolate pudding with rich molten centre



### STICKY DATE PUDDING

traditional spiced pudding served w/butterscotch sauce and double cream

### CARAMEL PRALINE CONE

Milk chocolate mousse with caramel cream set on a sponge base served with praline and fresh berries

### NEW YORK BERRY CHEESECAKE

Baked cheesecake on biscuit base topped with berries & served with fruit coulis



### ALMOND NOUGET CHEESECAKE

almonds, ganache, nouget blended in choc cheesecake base

### LEMON & LIME TART

Lemon & lime curd in a sweet almond shortcrust base

### TASTING PLATE

Offering 3 mini treats, New York berry cheesecake - choc mint mousse cup - lemon & lime tart

### CHEESE PLATTERS

Vintage Tasty - Brie - Gouda - Blue - quince paste - lavosh - dried fruit - Available in individual or share platters



### TEA & COFFEE

SERVED TO GUESTS OR BUFFET STATION AS REQUIRED

Percolated coffee, black & herbal tea selection, milk, sugar, all equipment required to service this menu

Available only in conjunction where dessert or cheese platters are booked to be served concurrently for a 1 hour duration



## CHILLED BEVERAGE MENU

A great collection of Australian wines and a variety of chilled beers, cider & soft beverages, this selection is sure to please all guests in attendance and assure your function a success.

### ONE MILLION CUTTINGS - CHARDONNAY TAHBILK

This wine exhibits honeydew melon, peach balanced with French & American oak to deliver an elegant wine

### BEYOND BROKE RD - SAUVIGNON BLANC TYRRELL'S

A wine that is crisp, fragrant & refreshing

### FRANKLAND RIVER - ROSE ALKOOMI

Frankland River region of W.A, vibrant fruit flavours with freshness on the palate, easy to enjoy

### PILLAR BOX - SHIRAZ PADTHAWAY

Padthaway family vineyards in SA an expressive wine with flavours of black cherry, violet and toasty spice

### SPARKLING WINE ONE MILLION CUTTINGS

### CHARDONNAY PINOT NV TAHBILK

A supple creaminess w/flavours of citrus & stone fruit

### CHILLED BEERS: James Squire One Fifty Lashes - Peroni

Nastro Azzuro - Cascade Premium Light

### APPLE CIDER: Strongbow original apple cider

SOFT BEVERAGES: Popular brand soft drinks, mineral water and orange juice

*Fully Serviced Menu: Aussie Catering provide all ice, chill down facilities, bar tables with linen cloths, bar set up, fully uniformed staff and guarantee to serve chilled beverages throughout the nominated duration.*

### SPIRITS: PUT SOME SPIRIT INTO YOUR FUNCTION

Bourbon, Scotch, Vodka, Gin & Bacardi with popular mixers as required

Aussie Catering Company is a fully licensed Caterer operating under Victoria Liquor Licensing guidelines and adheres to responsible serving of alcohol. All beverage packages available only booked in conjunction with our food service menus. Wines listed are subject to variation depending on availability.

Aussie Catering Company proudly uses quality Australian bottled wines.

Should you require alternative wines or beers for your event call our office and discuss with our staff, we will happily arrange a special quotation based on your requirements.

