



Aussie Catering Company
31 Jarrah Drive Braeside Vic 3195
Phone: 9587 3866
Email: aussiecatering@bigpond.com

Plated Dining Menu's: Savouries served to guests as they mix and mingle, followed with traditional plated meals served to your guests once they are seated, desserts to follow.

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

Prices based on a minimum 50 guest charge, suitable kitchen facilities available, supplied service items.

PROPOSED TABLE SERVED MENU 1

SAVOURIES:

SERVED TO GUESTS ON ARRIVAL

PUMPKIN FALAFEL CANAPE W/AVOCADO V
STEAMED PORK DUMPLING W/SWEET SOUR
SPRING ROLLS W/ PLUM SAUCE V
SPICED LAMB SAMOSA
TOMATO ARANCINI V GF
GOLDEN FRIED CALAMARI & TARTARE

MAIN COURSE: TABLE SERVED ALTERNATELY

ROAST RACK OF LAMB GF
4 points of prime lamb roasted served with a quince jus

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TASMANIAN SALMON
Salmon fillet oven roasted served on a potato rosti

SIDE DISHES TO TABLE

OVEN ROAST VEGETABLE MEDLEY GF
GREEN BEANS & ASPARAGUS GF
CAULI GRATIN GF
FRESH BAKED DINNER ROLLS & BUTTER

VEGETARIAN / VEGAN OPTION: Vegan bolognaise with linguine

DESSERT: SERVED ALTERNATELY

INDIVIDUAL PAVLOVA WITH FRESH FRUIT & CREAM GF

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DARK AND WHITE MOUSSE STACK
BOTH SERVED WITH FRUIT COULIS, CREAM AND BERRIES

PROPOSED TABLE SERVED MENU 2

SAVOURIES:

SERVED TO GUESTS ON ARRIVAL

PETITE BEEF, MUSHROOM & STOUT PIE
LIGHTLY CURRIED VEGETABLE PUFFS V
STEAMED CHICKEN DUMPLING SPOON
PUMPKIN & PARMESAN ARANCINI V
HERBED SPINACH PASTRY ROLLS V
SMOKED SALMON MOUSSE TART

MAIN COURSE: TABLE SERVED ALTERNATELY

CHICKEN BREAST FLORENTINE
Filled with spinach & ricotta topped with a cream mustard sauce

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PRIME BLACK ANGUS BEEF SIRLOIN GF
Thick sliced oven baked sirloin with a splash of red wine jus

BOTH MAINS SERVED WITH:

CREAMY POTATO MASH GF
BAKED ZUCCHINI GF
STEAMED BROCCOLINI GF
JULIENNE CARROTS GF

SIDE DISHES

FRESH BAKED DINNER ROLLS & BUTTER

VEGETARIAN / VEGAN OPTION:

Cauliflower Pakora w/Tahini dipping sauce

DESSERT: SERVED ALTERNATELY

MIXED BERRY CHEESECAKE

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WARM CHOCOLATE FONDANT PUDDING
BOTH SERVED WITH FRUIT COULIS, CREAM AND BERRIES

PROPOSED TABLE SERVED MENU 3

SAVOURIES: SERVED UPON ARRIVAL

BBQ VEGETABLE CURRY PUFF V
PRAWN DUMPLING STEAMED W/SOY
MINI BEEF WELLINGTON
SALT & PEPPER SQUID WITH TARTARE
CAULIFLOWER & WASABI PETITE PIE V

ENTREE: SERVED ALTERNATELY

TASTING PLATE:
NORI ROLL & SALMON NIGIRI W/SOY & PICKLED GINGER - RICE PAPER ROLL
DUCK SPRING ROLL WITH PLUM SAUCE
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CARAMELISED ONION & BLUE CHEESE ARANCINI ON BABY HERB SALAD
DRIZZLED W/PESTO MAYO V

MAIN COURSE: SERVED ALTERNATELY

CHICKEN BREAST w/ semi dried tomatoes & camembert filling topped with creamy seeded mustard

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ROAST RACK OF LAMB GF
4 points of prime lamb roasted served w/quince jus

SIDE DISHES TO TABLE

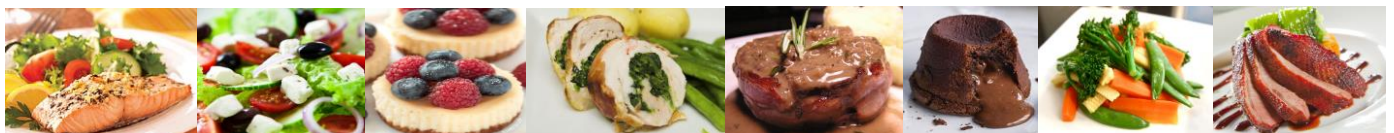
OVEN ROAST VEGETABLE MEDLEY GF
STEAMED ZUCCHINI & BROCCOLINI GF
FRESH BAKED DINNER ROLLS & BUTTER

VEGETARIAN / VEGAN OPTION:

Mushroom, kale & barley pilaf

DESSERT: SERVED ALTERNATELY

BITTER CHOCOLATE MOUSSE TART
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VANILLA PANACOTTA W/ BERRY COULIS & SMASHED MERINGUE
BOTH SERVED WITH FRUIT COULIS, CREAM AND BERRIES





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Table Banquet Menu's: Savouries served as your guests mix and mingle, once your guests are seated your next courses begin with this extremely popular grazing buffet offering a variety of dishes for guests to graze and enjoy.

SHARED TABLE BANQUET MENU 1

SAVOURIES: UPON GUEST ARRIVAL

CHAR SIEW PORK PUFF
STEAMED CHICKEN DUMPLING
GOATS CHEESE & CARA ONION ARANCINI V
HERBED SPINACH PASTRY ROLLS V
BEEF PANCAKE ROLLS
POTATO WEDGES S/CREAM & S/CHILLI V

MAIN COURSE SHARED MENU - BOWLS & PLATTERS FOR GUEST TO SHARE

BAKED MARINATED CHICKEN THIGHS
W/GARLIC, LEMON & HERBS GF

SLOW COOKED LAMB SHOULDER
W/GREMOLATA GF

VEGETABLE TIKKA MARSALA
W/ MINTED YOGURT

STEAMED BASMATI RICE GF

TOMATO & BASIL SALAD W/ RED WINE
VINAIGRETTE GF

SIDE DISHES

NAAN BREAD & CRUSTY BREADSTICKS

COCKTAIL DESSERT SHARE PLATTERS

RASPBERRY MOUSSE CUP, BERRY
CHEESECAKE, LEMON & LIME TART,
MINT CHOC MOUSSE CUPS, COOKIES &
CREAM CHEESECAKE, LEMON MERINGUE
PIE, APPLE CRUMBLE TART

SHARED TABLE BANQUET MENU 2

SAVOURIES: UPON GUEST ARRIVAL

SMASHED PEA & MINT SAVOURY TART V
VEGETABLE SPRING ROLLS V
STEAMED PORK DUMPLING & SOY
FETA & EGG SOUFFLE BITE V GF
TOMATO & HERB ARANCINI V
BEEF, MUSHROOM & STOUT PETITE PIE

MAIN COURSE SHARED MENU - BOWLS & PLATTERS FOR GUEST TO SHARE

ROASTED LAMB RUMP WITH ROSEMARY GF

AUSTRALIAN BATTERED WHITING
FILLETS WITH TARTARE & LEMON

CHICKEN MIGNONS WITH GARLIC GF
(JUICY THIGH FILLET WRAPPED IN BACON)

RUSTIC ROOT VEGETABLE MEDLEY GF
Potato, carrots, beetroot, parsnip
w/garlic & thyme

PUMPKIN COUSCOUS SALAD

ROCKET PEAR & PARMESAN SALAD GF

SIDE DISHES

DINNER ROLLS & BUTTER

COCKTAIL DESSERT SHARE PLATTERS

MINT RIPPLE MOUSSE CUP, NEW YORK
BAKED CHEESECAKE, LEMON MERINGUE
TART, FLOURLESS ORANGE MINI CAKE,
PASSIONFRUIT CHEESECAKE



SHARED TABLE BANQUET MENU 3

SAVOURIES: UPON GUEST ARRIVAL

PETITE BEEF WELLINGTON
LAMB MEATBALL W/TAHINI YOUGHURT
MUSHROOM & WINE RISOTTO BALLS V
STEAMED PRAWN GOW W/DIPPING SAUCE

ENTREE: SHARED MENU - PLATTERS FOR GUEST TABLE TO SHARE

ANTIPASTO: PROSCIUTTO, SALAMI,
CHORIZO, OLIVE SELECTION, STUFFED
PEPPER BELLS, MARINATED VEGETABLES
BREAD & DIP SELECTION
FRIED CALAMARI W/TARTARE & LEMON

MAIN COURSE SHARED MENU - BOWLS & PLATTERS FOR GUEST TO SHARE

ROAST PORK MEDALLIONS W/CRACKLE GF
LAMB CUTLETS SEA SALT & ROSEMARY GF
SEASONED CHICKEN BREAST SLICED GF
BAKED NEW YORK SIRLOIN W/HERBS GF

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SEA SALT & ROSEMARY POTATOES GF
PUMPKIN, PARSNIP & CARROT MEDLEY GF
STEAMED GREEN BEANS, LEMON &
PARSLEY GF

SHOPSKA SALAD WITH TRADITIONAL
VEGETABLE OIL & VINEGAR DRESSING

SIDE DISHES

CONDIMENTS TO COMPLIMENT ALL MEATS
BRIOCHE DINNER ROLLS & BUTTER

DESSERT & FRUIT SHARE PLATTERS

CANNOLI FILLED WITH CHOCOLATE &
VANILLIA CUSTARD
BAKLAVA VARIETIES
FRESH SEASONAL SLICED FRUIT PLATTERS



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POPULAR OPTIONS

PRE-DINNER GRAZING STATION

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

MEATS: Selection of cured meats

CHEESE BOARDS: Gouda, brie, vintage cheddar & blue

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

PRESERVES: Olives, stuffed baby capsicum, cornichons

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, chutney, quince paste, and onion marmalade

INCLUDES QUALITY PALM LEAF PLATES, FORKS & NAPKINS

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 PALM LEAF PLATES, FORKS & NAPKINS

CHEESE BOARDS

Vintage Tasty - Brie - Gouda - Blue - quince paste - lavosh - fresh & dried fruits - available as share platters

DONUT WALL

Offering varieties of iced and cinnamon donuts

TEA & COFFEE

SERVED TO GUESTS OR BUFFET STATION AS REQUIRED

Percolated coffee, black & herbal tea selection, milk & sugar

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.

