



ESSENCE

CATERING

MENUS

ELEGANT
CONTEMPORARY
TAILORED





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BUILD YOUR OWN BUFFET MENU

Choose Your Carvery Protein

(Base Menu - Choose 2)

Bourbon & maple glazed ham on the bone with
tarragon mustard

Roasted prime ribeye or sirloin of beef with
horseradish cream

Boneless leg of lamb with rosemary & garlic served
with mint jelly

Rolled roasted porchetta with apple & cider jam

Lemon & thyme baked breast of turkey with
cranberry sauce

Rolled roast chicken with herb stuffing and thyme
gravy

All carvery items are served with homemade gravy
and are carved by the chef at the buffet

Choose Your Hot Vegetable Side Dish Options

(Base Menu - Choose 2)

Steamed garden vegetable medley with butter glaze

Garlic & rosemary roasted gourmet potatoes

Potato & onion creamy bake

Steamed baby potatoes with mint butter

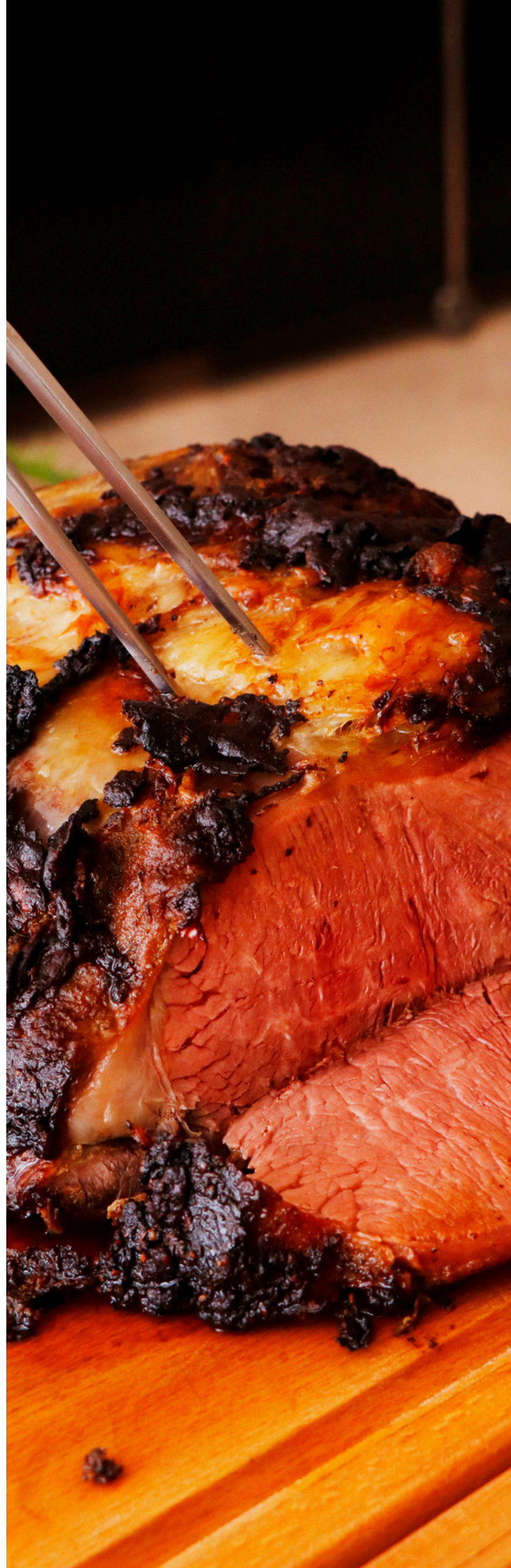
Roasted root vegetables

Honey, thyme and balsamic roasted carrots

Roasted vegetable gratin with aged cheddar

Grilled corn ribs

Green Goddess vegetable medley





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BUILD YOUR OWN BUFFET MENU

Choose Your Hot Wet Dish

(Base Menu - Choose 1)

Italian chicken risotto - Grilled chicken, spinach & parmesan cream sauce, white wine risotto, fresh basil dressing

Malaysian beef massaman curry - Braised beef, tamarind, spices, chilli, potato, peanuts, lime & coriander on coconut rice

Moroccan chicken or lamb tagine - Slow cooked spiced lamb or chicken, apricots, red onion, tomato, lemon, fresh herbs, toasted almonds on jewelled cous cous, saffron yoghurt dressing

Char Siu pork - Vermicelli noodles, Asian vegetables, char siu roasted pork belly, edamame beans, sprouts, fresh herbs, chilli, tamarind caramel dressing

Thai green chicken curry - Green curry infused chicken thigh, coriander, kaffir lime & coconut served with jasmine rice

Classic chicken and vegetable Fricassee - Chicken, & baby vegetables in a white wine and tarragon cream sauce served with rice pilaf

Beef and red wine cassoulet - Braised beef with red wine, caramelised shallots, vegetables, bacon, tomatoes & Italian parsley

Baked fish Thai curry - White fish in a mild light-yellow curry & coconut sauce with capsicums, cherry tomatoes served with jasmine rice

Asian Pork & ginger - Marinated pork with ginger, with Asian vegetable julienne, pineapple, sweet soy sauce and steamed rice

Mediterranean chicken - Baked chicken thighs with olives, sun dried tomatoes, fresh herbs & vegetable ratatouille





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Choose Your Salads

(Base Menu - Choose 2)

Cypriot salad - Brown rice, quinoa, toasted seeds, fresh herbs, currants, dried cranberries, lemon with a saffron yoghurt dressing

Asian noodle salad - Cucumber, cherry tomato, carrot, bean sprout, spring onion, rice noodles, crushed peanuts, chilli, coriander, mint, capsicum with a palm sugar chilli & lime dressing

Classic Greek salad - Tomato, cucumber, olives, red onion, rocket, feta, mint, parsley with a lemon & olive oil dressing.

Mexican salad - Cos lettuce, capsicum, avocado, black beans, corn, cherry tomatoes, Mexican cheese, crushed tortilla with a chipotle ranch dressing

Mediterranean vegetable salad - Pumpkin, cauliflower, beetroot, red onions, zucchini, capsicum, carrot, eggplant, confit tomato, ezme dressing.

Balinese rice salad - Brown rice, wild rice, pineapple, spring onion, roasted cashews, bamboo shoots, snake beans with a soy & ginger dressing

Classic Euro potato salad - Boiled potato, red onion, fresh herbs, gherkins, capers with a sour cream & wholegrain mustard dressing

Southern ranch slaw - Shredded red & green cabbage, carrot, red onion, spring onion, fresh herbs, toasted pumpkin & sunflower seeds with a ranch dressing

Garden salad - Mix leaves, cucumber, cherry tomatoes, spring onion, capsicum, carrot, snow pea shoots with a green goddess dressing

Cob salad - Cos lettuce, boiled eggs, crispy bacon, corn, parsley, cheddar, tomatoes with a parmesan aioli





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Dessert (Optional)

Fruit Salad plus a selection of Chefs choice from the following...

Mini pavlova with cream, berries & passionfruit coulis

Baked New York cheesecake bites, berry compote

Lemon meringue tartlets, citrus salsa

Petit chocolate profiteroles with cream

Assorted glazed fruit tartlets

Mixed macarons

Caramel pastry tartlets

Assorted dessert jars

Tiramisu bites

Or

Cheese Selection

Brie, blue and aged cheddar with fruit crackers, wafers, dried fruit, grapes, quince paste.





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SEATED SERVE

Entrees

Seafood

Roulade of hot & cold smoked salmon, caper, salmon & lemon mousse, cress and cucumber salad, roasted red pepper coulis (gluten free)

Sesame crusted tuna, pineapple & coriander salsa, micro herb salad, palm sugar lime and chilli dressing (gluten free)

Prawn and avocado salad, mango salsa, chiffonade, classic seafood dressing (gluten free)

White Meat

Confit chicken leg, spiced carrot, sherry jus (gluten free)

Smoked chicken salad, wild rocket, honey roasted hazelnuts, strawberry dressing (gluten free)

Spiced confit duck parcel, beetroot leaves, plum paste, fennel & orange

Cider braised pork belly, fennel apple slaw, apple compote, pomegranate dressing (gluten free)

Red Meat

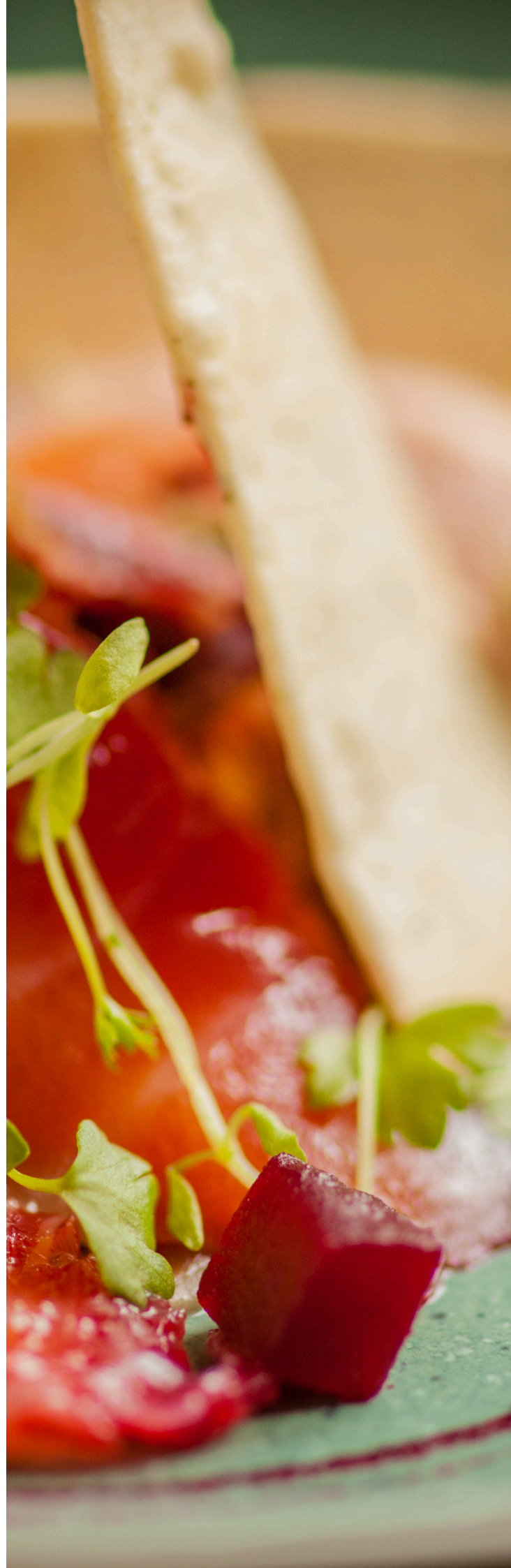
Lamb prosciutto, micro greens, sour cherry relish, avocado oil, vincotto glaze (gluten free)

Beef Tataki, fresh herb beef fillet, tamarind and soy marinade, red onion marmalade, herb salad, black garlic emulsion, herb oil

Vegetarian

Caramelised shallot and goat's cheese tartlet, rocket and walnut salad, balsamic & honey vinaigrette

Roasted spiced cauliflower, pumpkin, garden herbs, crispy chickpeas, baba ganoush, tomato chilli jam (gluten free)





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SEATED SERVE

MAIN COURSE

Red Meat

Fillet mignon, potato torte, beetroot confit, cabernet jus

Beef fillet, potato torte, caramelised shallot jus, horseradish cream

Ribeye of beef, potato puree, slow roasted vine tomato, béarnaise, cress

Herb crusted rack of lamb, sweet potato torte, grilled broccolini, Paloise sauce, red wine jus

Summer herb rubbed rump of lamb, sweet potato puree, caponata, red current jus, mint & pea gremolata

White Meat

Chicken supreme, lemon herb paste, glazed baby vegetables, tarragon and white wine cream

Stuffed chicken ballotine, date, ricotta & pistachio farce, vegetable rosti, wilted greens, mustard & brandy jus

Slow roasted pork belly, sweet potato galette, date & lemon chutney, fennel roasted carrot, cider jus, crisp crackling

Fish Options

Grilled Atlantic Salmon, herb crumble, mascarpone polenta, wilted greens, citrus hollandaise

Pan seared snapper, whipped rocket potato, julienne vegetables, caper dill sauce

Grilled King fish, white wine risotto, exotic mushroom medley, herb oil, tarragon butter sauce

Vegetarian Options

Pumpkin saffron risotto cake, charred vegetables, creamed spinach, smoked tomato sugo, salsa Verde

Layered vegetable and three cheese torte, red pepper coulis, basil pesto, Parmesan shard





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SEATED SERVE

DESSERT

Selection of sweet treats and petit four platters for the table to share

Tart au citron, curd syrup, summer fruit salsa, glass biscuit

Dark chocolate mousse and strawberry layered torte, berry compote, mascarpone cream

Baked white chocolate and blueberry flan, berry compote

Classic tiramisu layered finger sponge, espresso syrup, vanilla mascarpone, coffee toffee syrup

Vanilla Crème Brûlée, poached seasonal fruit, vanilla cream (gluten free)

Citrus celebration, orange almond cake, lemon curd, lime sorbet, meringue shard (gluten free)

Caramel chocolate finger, salted caramel sauce, raspberry coulis, vanilla mocha cream (gluten free)

Classic individual pavlova, vanilla cream, mango passionfruit puree, fresh fruit medley





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CANAPE & FINGERFOOD MENU (SERVED COLD)

Crostini / Bruschetta

Hazelnut & feta whip, cherry tomato jam
Baba ganoush, roast capsicum chilli jam
Classic, pesto cream cheese, tomato & basil
Roast beef, horseradish, onion jam
Herb lamb fillet, beetroot & thyme jam
Chicken liver parfait, blackberry relish
Greek pumpkin & feta on gingerbread
Marmalade duck breast on brioche

Tartlets / Choux Bun

Confit tomato, goat cheese whip tartlet
Lamb prosciutto, lemon ricotta tartlet
Smoked salmon, spinach & feta tartlet
Smoked chicken, avocado & mango choux
Prawn, chiffonade, Marie Rose choux
Roast beef, horseradish, onion jam choux

Sushi / Rice Paper Roll (GF)

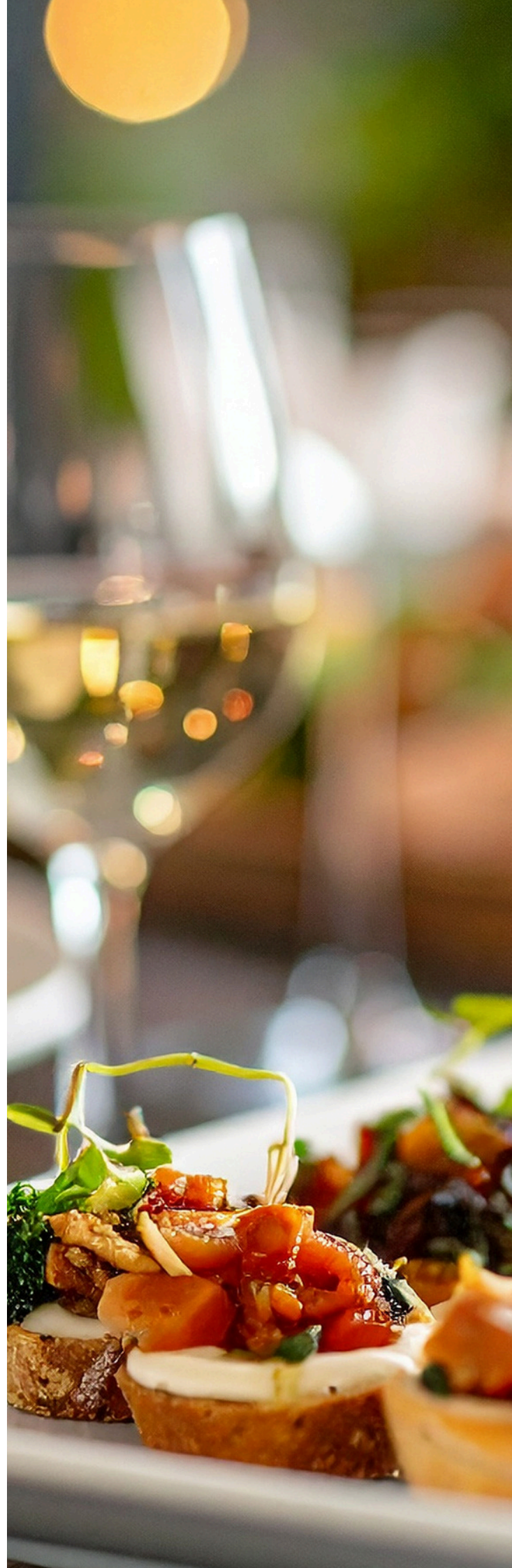
Vegetarian sushi, wasabi mayo
Teriyaki chicken sushi, wasabi mayo
Salmon sushi, wasabi mayo
Satay tofu rice paper rolls
BBQ pork, vegetable rice paper roll
Coconut lime chicken rice paper roll
Teriyaki beef & sesame rice paper roll

Spoons (GF)

Hot smoked salmon, lime creme spoon
Snapper coconut & lime ceviche spoon
Baby shrimp cocktail gem lettuce spoon

Other Items

New York deli sandwich with pastrami on rye
Smoked salmon, horseradish cream blini
Assorted petit finger sandwiches





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CANAPE & FINGERFOOD MENU (SERVED HOT)

From the Garden

Corn & coriander fritter, avocado salsa
Caramelised shallot, goat cheese tartlet
Pumpkin risotto cake, s/d tomato, parmesan (GF)
Indian spiced vegetable samosa, mango relish
Moroccan spiced falafel, tzatziki (GF)
Pesto, chilli cream, parmesan pastry scrolls
Pumpkin & feta arancini with aioli
Mushroom arancini with truffle mayo

From the Sea

Thai fish cake, mango jam (GF)
Salt & pepper squid, lime aioli
Tempura prawns, sesame kewpie
Prawn Twisters, sweet chilli
Panko fish goujons, caper mayo
Teriyaki salmon skewers (GF)
Grilled scallop in Pernod cream (GF)

From the Farm

Potato, cheddar & smoked bacon pastry pinwheels
Chicken, tarragon & white wine cream mini pies
Mini lamb kofta with tzatziki (GF)
Spiced pork belly, date & capsicum chutney (GF)
Lamb tandoori, lime & turmeric brochettes (GF)
Chicken Yakatori skewers (GF)
Sour cream and peanut chicken kebabs (GF)
Beef, ginger & sesame skewers (GF)
Baby beef fillet mignons, béarnaise cream (GF)
Butter chicken mini pies
Kransky & smoked bacon rolls with plum relish (GF)
Beef burgundy mini pies
Lamb, rosemary & mint pastizzi
Italian beef sausage roll with smoked tomato relish





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BIGGER BITES MENU

Mini Burgers / Sliders

Classic cheeseburger, pickle & burger sauce
Braised beef slider with smoked tomato relish
Pulled pork slider, apple slaw & chilli jam
Crispy fried chicken slider with chipotle mayo
Chicken Caesar slider, Cos, bacon, ranch dressing
Grilled haloumi, hummus, capsicum relish

Bao Buns

Coconut & lemongrass chicken bao bun
Sticky Korean pork belly bao bun
Chicken satay & slaw bao bun
Thai style beef & salad bao bun
Crispy prawn & lettuce bao bun

Mini Souvlaki / Tortilla Wraps / Tacos

Middle Eastern Lamb, hummus, tzatziki, tabouleh
Zatar chicken, honey mustard, sweet potato
Crispy chicken, slaw, kewpie, sriracha wrap
Pulled pork Carnita, Mexican rice, cheese
Black bean, chilli, tomato, avocado taco

Texas Tin Pies

Braised beef, red wine & vegetable
Lamb, sweet potato & pumpkin
Chicken, spinach & parmesan
Spiced chickpea, tomato & cauliflower

Other Items

Classic mini hot dog with mustard & sauce
Chicken & cheese empanada with chutney
Mini Margherita pizzetta
Hot glazed ham Baps with cranberry sauce





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BUILD YOUR OWN BBQ MENU

Choose Your Snag

Italian beef sausage
Pork & fennel sausage
Gourmet chicken sausage
Lamb & mint sausage
Assorted continental sausage
Vegan sausage or Vegetable Kebab

Choose Your Protein

120gm sirloin BBQ steak
Marinated beef kebabs
Beef, garlic & vegetable rissole
Rosemary & garlic lamb cutlet
Lamb leg steak
Lamb kofta skewer
Lemon & oregano chicken chop
Marinated chicken skewer
Smokey BBQ pork rib
Asian infused pork belly strip

Choose Your Hot Sides

Grilled corn ribs with seasoned butter
Oven baked potato with sour cream
Signature potato bake
Chargrilled vegetable medley

Choose Your Condiments

Tennessee smoky BBQ sauce
Mustard seed aioli
Chimichurri
Caramelised onion jam
Cucumber mint yoghurt
Malaysian satay sauce
Picco de Gallo
Cafe Paris butter
Bearnaise sauce





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BUILD YOUR OWN BBQ MENU

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Classic Greek salad - Tomato, cucumber, olives, red onion, rocket, feta, mint, parsley with a lemon & olive oil dressing.

Mexican salad - Cos lettuce, capsicum, avocado, black beans, corn, cherry tomatoes, Mexican cheese, crushed tortilla with a chipotle ranch dressing

Mediterranean vegetable salad - Pumpkin, cauliflower, beetroot, red onions, zucchini, capsicum, carrot, eggplant, confit tomato, ezme dressing.

Balinese rice salad - Brown rice, wild rice, pineapple, spring onion, roasted cashews, bamboo shoots, snake beans with a soy & ginger dressing

Classic Euro potato salad - Boiled potato, red onion, fresh herbs, gherkins, capers with a sour cream & wholegrain mustard dressing

Southern ranch slaw - Shredded red & green cabbage, carrot, red onion, spring onion, fresh herbs, toasted pumpkin & sunflower seeds with a ranch dressing

Garden salad - Mix leaves, cucumber, cherry tomatoes, spring onion, capsicum, carrot, snow pea shoots with a green goddess dressing

Cob salad - Cos lettuce, boiled eggs, crispy bacon, corn, parsley, cheddar, tomatoes with a parmesan aioli





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BOWL FOOD MENU

Cypriot chicken salad - Brown rice, quinoa, toasted seeds, fresh herbs, currants, dried cranberries, lemon with Middle Eastern spiced chicken and saffron yoghurt dressing

Thai beef salad - Cucumber, cherry tomato, carrot, bean sprout, spring onion, rice noodles, crushed peanuts, chilli, coriander, mint, capsicum with soy ginger beef and palm sugar chilli & lime dressing

Greek lamb salad - Tomato, cucumber, olives, red onion, rocket, feta, mint, parsley, herb infused lamb, balsamic dressing.

Mexican pulled pork salad - Cos lettuce, capsicum, avocado, black beans, corn, cherry tomatoes, Mexican cheese, crushed tortilla, Carnita pulled pork, chipotle ranch dressing

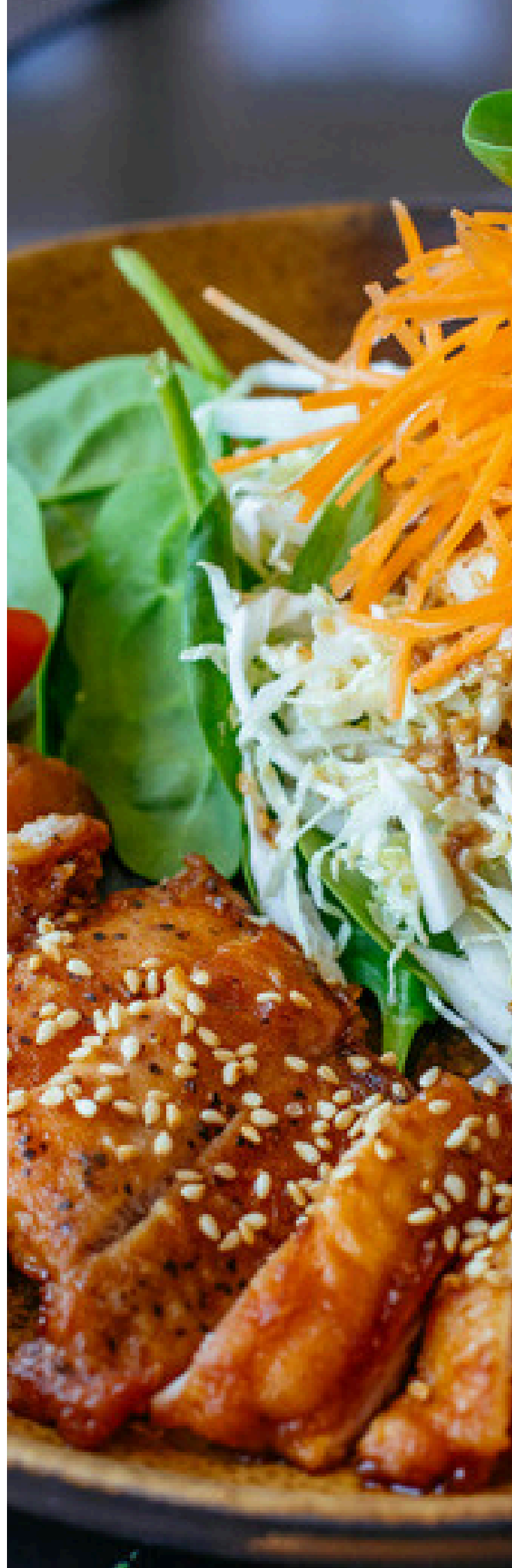
Mediterranean vegetable salad - Pumpkin, cauliflower, beetroot, red onions, zucchini, capsicum, carrot, eggplant, confit tomato, ezme dressing.

Italian chicken risotto - Grilled chicken, spinach & parmesan cream sauce, white wine risotto, fresh basil dressing

Malaysian beef massaman curry - Braised beef, tamarind, spices, chilli, potato, peanuts, lime & coriander on coconut rice

Moroccan lamb tagine - Slow cooked spiced lamb, apricots, red onion, tomato, lemon, fresh herbs, toasted almonds on jewelled cous cous, saffron yoghurt dressing

Char Siu pork noodle bowl - Vermicelli noodles, Asian vegetables, char siu roasted pork belly, edamame beans, sprouts, fresh herbs, chilli, tamarind caramel dressing





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FUNERAL/WAKE MENU

Assorted Tea Sandwiches

*Selection of finger, club & pinwheel
Various fillings included ham, chicken,
roast beef, egg, smoked salmon
(Based on 1.5 pieces per person)*

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Selection of Mini Quiches

*(Chicken, cranberry & brie / Quiche
Lorraine / Grape, feta & rosemary)
And/or Vegetarian Frittata (GF) (V)*

~

Homemade Italian Sausage Rolls

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Assorted Mini Pies

*(Beef red wine / Savoury mince potato top
/ Butter chicken)*

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Bruschetta / Crostini

*Fresh herb, hazelnut, cherry tomato jam &
whipped feta (V)*

*Eggplant baba ganoush, roast capsicum
chilli jam (V)*

*Classic, pesto cream cheese, tomato &
basil (V)*

*Herb cream cheese, smoked salmon,
lemon zest, dill*

~

Selection of Sweet Treats and Fruit

*Including, macarons, baby tartlets, petit
fours, fruit picks*

