European Catering

National Winner AWARDS For EXCELLENCE 2019

National Events Caterer AWARDS For EXCELLENCE 2024

National Caterer of the Year AWARDS For EXCELLENCE 2024

National Gold AWARDS For EXCELLENCE 2023

Delivery Cocktail Menu

"There is no sincerer love than the love of food"

George Bernard Shaw

Platters

Cheese Board $150.00 *(small 15-20pax)*

$220.00 *(large 20-30pax)*

Warrnambool Cheddar; South Australia

Udder Delights brie; Adelaide Hills

Udder Delights Heysen blue; Adelaide Hills

Friuli Venezia; Montassio Italy

Quince paste, Kakadu apple & plum relish, dried apricot, mixed nuts, grapes & lavoche

Antipasto Platter $95.00 *(small 15-20pax)*

$155.00 *(large 20-30pax)*

Herbed, semi-dried cherry tomato, chilli & rosemary marinated olives, marinated artichoke, chargrilled eggplant & zucchini, mushrooms a la Grecque, seasonal greens, fire roast capsicum, marinated feta & bocconcini, Sonoma sourdough breads, Pepe Saya butter

Charcuterie Board $170.00 *(small 15-20pax)*

$240.00 *(medium 20-30pax)*

$390.00 *(large 30-50pax)*

Air dried beef, Soppressata, double smoked Bangalow ham, Jamon Serrano, Mortadella, Coppa & chorizo, pickles, bush tomato chutney, Sonoma sourdough breads, Pepe Saya butter

All prices are per person, for food only and exclude GST. Depending on your event you may require service staff

VG vegan | V vegetarian | GF gluten free | DF dairy free | RSF refined sugar free

Delivery Canapés

From $4.50 per person/per selection

European CATERING

Oven dried heirloom tomatoes, Persian feta, pesto bruschetta CN I GF | V

Seared salmon, sesame seeds & wasabi avocado DF | GF

Tomato tarte tatin, mascarpone, balsamic caramel, micro basil V

Forest mushrooms, leek & Gruyere tartlet V

Caramelised onions, Gorgonzola tartlet, truffle oil V

Roasted Padron peppers, tomato, grated Parmesan on croute GF | VG

Prawn, preserved lemon, fennel, chilli slaw slider

Free-range chicken, water chestnuts, celery, lime & mint miniature sandwich

Alaskan crab, herb, cucumber sandwich, lemon crème fraiche

Seared yellow fin tuna, wakame, wasabi aioli, brioche open sandwich

Buckwheat & chia seed blinis, citrus cured ocean trout, crème fraiche, salmon caviar

Mushroom walnut baklava, pine nut cream CN I DF | VG

Wagyu beef tataki, mushroom, crispy sushi rice DF | GF

Serano ham, whipped ricotta, fig, pickled shallots, baby gherkins DF | GF

Smoked duck breast, raisin & walnut baguette, orange gel, balsamic red cabbage DF

Sustainable king prawns, yuzu aioli DF | GF

Mexican pulled chicken nacho, Manchego GF

Freshly cut seasonal fruits

Kale & broccoli frittata, Woodside goat's curd, smoked almonds CN I GF | V

Chorizo, roast capsicum, smoked paprika aioli frittata GF

Traditional Vietnamese rice paper rolls, hoisin & peanut sauce CN I DF | GF | VG

Tiger prawn Vietnamese rice paper rolls, hoisin & peanut sauce CN I DF | GF

Pork belly Vietnamese rice paper rolls, hoisin & peanut sauce CN I DF

Miniature crumpets, mushroom parfait, pickled cucumber, porcine powder V

Miniature choux bun, Parmesan custard, quince V

Jamon & pearl bocconcini, cantaloupe, crushed dried basil GF

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