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

Morning Tea
Afternoon Tea
& High Tea

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

George Bernard Shaw

Patisserie

European CATERING

From $6.00 per person/per selection

Banana, hazelnut & Nutella muffin CN I GF

Seasonal fruit friands CN I GF

Raspberry & bakewell cake CN I GF

Assorted fruit Danishes

Spiced carrot & walnut cake CN I GF

Seasonal sliced fruits DF | GF | VG

Raw breakfast bar DF | GF | VG

'Keto cake': almond & raspberry CN

Coconut & pineapple tartlet DF | VG

Blueberry & lemon muffin CN I GF

Ruby chocolate, rose & raspberry opera slice

Orange & almond cake, pistachio & dried rose petals CN I GF

Chocolate, salted caramel & hazelnut slice CN I GF

Raspberry, vanilla bean & passionfruit cake CN I GF

White & dark chocolate, raspberry brownie GF

Sultana scones, cultured cream, homemade berry preserve

Almond rice pudding, seasonal fruit CN I DF I GF I VG

Assorted macarons CN I GF

Raw cacao slice DF | GF | VG

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 I CN contains nuts

Savoury

From $4.50 per person/per selection

Mushroom & walnut baklava CN I DF | VG

Double smoked ham & provolone toasties

Assorted mini savoury croissants

Assorted tea sandwiches

Bacon & aged cheddar tart

Mediterranean tomato, feta & olive tart V

Chorizo & potato pan frittata, Persian feta GF

Mushroom & Gruyere tartlet V

Tomato & basil tarte tatin, mascarpone V

Smoked bacon & cos tortilla wraps

Miniature charcoal, bacon & quail egg sliders

Cheese scones, Vegemite whipped butter V

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Classic High Tea

Price per person from $28.00 *(4 items per person)*

Savoury

Double smoked ham, sage, cheddar tartlet

Citrus cured ocean trout brioche slider, fennel slaw

Cucumber tea sandwich V I GF available

Roast beef & horseradish sourdough GF available

Sweet

Sultana scones, Chantilly cream, strawberry confit

Seasonal fruit tartlet

Macaron CN I GF

Coconut & pineapple tartlet DF | VG

Miniature Victoria sponge cake

Beverages

Assorted juices

Still & sparkling mineral water

Crave coffee

Origin teas

Additional food items $6.00 each

Glass of sparkling wine $9.00 per person

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Contemporary High Tea

Price per person from $38.00 *(4 items per person)*

Savoury

Dukkah quail scotch egg

Roast beef & kimchi sourdough

Prawn nori nigiri GF

Singapore chilli crab tea sandwich

Miniature lobster roll, harissa aioli

Sweet

Pina Colada verrine DF I GF I VG

Valrhona chocolate, salt caramel gateau

Ruby chocolate, rose & raspberry opera slice

Black forest choux

Apple champagne verrine DF I GF

Beverages

Assorted juices

Still & sparkling mineral water

Crave coffee

Origin teas

Additional food items $6.50 each

Glass of sparkling wine $9.00 per person

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

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