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

Cocktail Menu

(office friendly)

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

George Bernard Shaw

Cold Canapés

From $4.10 per person/per selection

European CATERING

Alaskan snow crab roulade, Japanese mayo

Heirloom tomatoes, Persian feta, pesto, extra virgin olive oil bruschetta GF | V

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

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

Seared salmon, sesame seeds & wasabi avocado DF | GF

Soft goat's curd, chilli jam, sumac roasted cherry tomatoes tartlet V

Hand-picked king crab taco, cucumber, pea gel DF

Poached lobster & shrimp tartlet, chervil mayonnaise, black caviar

Sustainable king prawns, yuzu aioli DF | GF

Free-range chicken, water chestnuts, celery, lime & mint dressing tartlet

Steak tartare, crispy wafer, sous vide egg yolk, aged cheddar

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

Scallop ceviche, avocado, corn tostada DF | GF

Polenta & Parmesan slice, spring vegetables GF | V

Guacamole, poppyseed cone V

Cucumber, goats curd miniature sandwich V

Natural Sydney rock oysters, seasonal citrus DF | GF

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

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

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

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

Miniature choux bun, Parmesan custard, quince V

Salmon & sesame tartlet, Wombok, Sriracha

Jamon & pearl bocconcini, cantaloupe, crushed dried basil GF

Serano ham, whipped ricotta, fig, pickled cucumber, porcine powder DF | GF

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

Warm Canapés

From $4.10 per person/per selection

24-hour sous-vide pork belly, Thai caramel DF | GF

Mexican pulled chicken nacho, Manchego GF

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

Forest mushrooms, leek & Gruyere tartlet V

Caramelised onion, Gorgonzola tartlet, truffle oil V

Seared scallops, pickled daikon radish, wakame, miso paste DF | GF

Peking duck, shallots, cucumber, mandarin sauce DF

Roast lamb loin, baby spinach, smoky roasted capsicum & mixed spice GF

Roasted chorizo, wood smoked Scamorza cheese, chimichurri GF

Miniature Japanese inspired hotdog, tonkatsu, pickled celery

Potato truffle mille-feuille, avocado mousse GF | VG

Goats cheese & basil tortellini, sage brown butter V

Angus beef fillet & speck roulade, modern bearnaise, chervil oil GF

Crispy crushed chat potatoes, olive tapenade DF | GF | VG

Slow cooked lamb shanks, rosemary & preserved lemon miniature pies

Miso glazed “scallop” (King brown mushroom), wakame, pickles GF | VG

Smoked beef brisket tartlet, onion & potato foam

Wagyu skewers, spiced glaze, crispy rice DF | GF

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Favourite Canapés

From $4.10 per person/per selection

Miniature hickory smoked wagyu beef burger, American cheese, onion jam, pickles & truffle mayonnaise

Inside out teriyaki chicken maki roll, cream cheese, Sriracha, Parmesan

Thai chicken sates, peanut sauce GF

Lamb kofta, garlic sauce DF | GF

Homemade vegetable curry puffs, chilli & coriander dip DF | VG

Marinated & slow roasted shredded pork, vegetable coleslaw, brioche slider

Roasted pumpkin, feta, caramelised onion miniature pizza V

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Platters

European CATERING

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

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