



DELIVERED/PICK-UP CATERING MENU

For a more customised offering or intimate event call me and we'll have a chat!

\$25 Delivery in the Brisbane Metro Area

\$50 Delivery outside 10km of CBD up to 40km

All dietaries can be accommodated

All platters serve 10-12 people

Canapés

Satisfyingly Simple

\$5.00 each

For a party or gathering a selection of 6 is recommended
minimum order 20 of each selection minimum selection of 4

- Vietnamese rice paper rolls your choice of lemongrass chicken, marinated beef, marinated tofu (DF)(GF)
- Smoked Salmon blinis with crème fraiche and caviar (GF)
- Peking duck pancakes (DF)
- Antipasti skewer (GF)(V)
- Pork, fennel and marmalade sausage rolls, fruit chutney
- Plant-based sausage rolls with herb and roast garlic, fruit chutney (vegan)
- Mini beef bourguignon pie, smoky tomato relish
- Mini chicken, leek and verjuice pie
- Double smoked ham and cheddar croquette, smoky tomato relish
- Milanese arancini, confit garlic aioli (V)(GF)
- Vegan bolognaise arancini, sweet tomato jam (VEGAN)
- Mediterranean puff quiches (v)
- Mini pizzettes topped with rich sugo, lemon thyme, Persian fetta (v)
- Peking Duck Wontons, spiced plum sauce
- Spicy chorizo empanada with roasted garlic aioli (DF)
- Spinach and fetta filo triangles (V)

Substantial Canapés

Street Food

\$12 each

Minimum order 15 of each variety

Served Cold

- Mini King prawn, Marie Rose, celery leaf and avocado soft roll
- Morton Bay Bug, yuzu mayo, chive, butter lettuce soft roll
- Mini Bahn Mi (Caramelised pork, lemongrass chicken or caramelised tofu)(Vegan/vego available)
- Classic Reuben, pickles, mustard, swiss, kraut on a rye roll
- Golden falafel, tahini, hommus, pickled red onion, marinated cabbage on a Turkish roll (VEGAN)



Bowls/Noodle Boxes

\$14 each

Minimum order 15 of each variety

Served Cold

- Thai beef green papaya salad, roasted peanuts, snake beans, mint, basil (GF)(DF)
- Zucchini and halloumi fritter, tabbouleh, lemon, tahini hummus, dukkah (V)(VEGAN)
- Greek style lamb souvlaki, grilled yiros, roasted garlic tzatziki, crumbed baked feta, mint
- Mexican lime chicken taco bowl, rice, black beans, toasted corn, caramelised red onion, guacamole, tomato salsa (GF)
- Bun Cha Gio Vietnamese noodle salad boxes (Choose from lemongrass chicken, spring roll, caramelised tofu, caramelised pork) (GF)(DF)(V)(VEGAN)

Cold Buffet Lunch

Minimum order 12 pax

\$50 per person

Assorted crusty rolls and butter

YOUR CHOICE OF 2

- Rotisserie Greek style chicken with lemon and oregano yoghurt (GF) (DF)
- Baked tahini crusted salmon with red pesto drizzle and toasted almonds (GF)(DF)
- Medium roasted Queensland beef with bearnaise (GF)
- Spiced plum glazed baked ham with condiments (DF)(GF)
- Jacket sweet potato filled with spring onion, toasted corn, chickpeas, feta topped with smoked paprika sour cream (GF)(V)
- Green tomato pesto pasta bake with roast eggplant, sun blushed tomato, bocconcini, basil (V)

****Additional MAINS available additional \$10 per person****

Salads

YOUR CHOICE OF 3

- Turkish style tabouleh, vine tomatoes, shallots, cucumber, pomegranate and currants (V) (DF)
- Green pesto, sundried tomato, rocket pasta salad (V)
- Vietnamese rice noodle salad (GF)(DF)
- Red slaw, creamy tahini and orange dressing, toasted almonds and sumac (GF) (V)
- Red goddess potato salad (GF)(V)
- Mexican rice salad, toasted spiced corn, red peppers, shallots, black beans, vine tomatoes (GF)(DF)
- Roasted Root Vegetable salad with lemon thyme, dukkah & citrus zest (GF)(DF) (V)
- Baby cos wedge Caesar salad
- Crunchy Village style Greek salad (GF)(V)

****Additional SIDES available additional \$6 per person****

Why not add some desserts, checkout the list below



Platters

For a drinks party on the deck for 10, you'd need three platters

- Assorted finger sandwiches (egg, mayo, cress/cucumber, cream cheese, cucumber, dill/smoked salmon, cream cheese, capers/chicken Waldorf/smoked leg ham, cheese, Dijon) x 3
\$160
- Seasonal oysters (3 Dozen) with sherry shallot vinaigrette, ginger ponzu and lemons
\$160
- Smoked salmon blinis, crème fraiche, lemon, egg, dill, caviar
\$170
- Spice rubbed fillet of beef, horseradish bearnaise & watercress (120gr meat per serve)
\$200
- Preserved lemon, garlic and oregano flat iron chicken (1.5 whole chicken's)
\$160
- Huon hot smoked salmon, pickled fennelkraut, coriander lime cream, semi dried cherry tomatoes
\$190
- Cooked half shell Morton Bay bugs, bloody mary aioli, lemon wedges, celery salt
\$250
- Whole Moroccan spice rubbed roasted cauliflower with smoked paprika labne and dukkah (V)
\$80
- Spiced plum glazed baked leg ham with assorted condiments cranberry sauce, Dijon mustard, ham jam, cultured butter and mini crusty rolls
\$160 (serves 10)
- Peeled cooked Mooloolaba prawns, avocado mousse, Marie rose dressing, lime wedges
\$200
- Spinach and feta Borek (spanakopita wrapped like a snail) with pine nuts & a mint cucumber yoghurt (V)
\$120
- **Antipasti charcuterie** Cured meat selection, cumin lemon labne, beetroot hummus, Mediterranean olive selection, sun blushed tomatoes, assorted pickles, double cream brie, aged cheddar, fruit chutney, mixed roasted nuts, seasonal fruit, turkish and crispbread \$180 (Serves 12)
- **Artisan cheese** 4 gourmet cheeses, preserves, dried fruit, nuts, crispbreads \$130 (serves 12)



Platters (Continued)

- **Crudites** mixed seasonal vegetables, 3 homemade dips \$80 (Serves 12)
- **Seasonal fruit platter** \$80 (Serves 12)

Sides

\$8.00 per person per selection

- Turkish style tabouleh, vine tomatoes, shallots, cucumber, pomegranate and currants (V) (DF)
- Green pesto, sundried tomatoes, rocket, roasted red pepper pasta salad (v)
- Vietnamese noodle salad, pickled carrot, cherry tomato, cucumber, mint, wombok, toasted peanuts (GF) (DF)
- Green bean, drunken sherry currants, toasted pine nuts, pickled shallots (V)(DF)(GF)
- Red slaw, creamy tahini and orange dressing, toasted almonds and sumac(GF)(V)
- Green goddess potato salad (GF)(V)
- Garden pea, asparagus, fetta and mint (GF)(V)
- Roasted root vegetable salad with lemon thyme and citrus zest (GF)(DF)(V)
- Baby cos wedge Caesar salad
- Crunchy Greek salad (GF)(V)
- Buffalo mozzarella, vine tomatoes, basil with aged balsamic and cold pressed olive oil

Desserts

Orange sugar dusted churros with spiced dark chocolate fondue
\$80 (serves 10)

Biscoff cheesecake
\$80 (serves 10)

Mr Black classic tiramisu
\$80 (serves 10)

Limoncello tiramisu
\$80 (serves 10)

Zesty key lime pie
\$80 (serves 10)

Salted dulce de leche chocolate brownie
\$6.60 each minimum 6

Smoes tartlets
\$6.60 each minimum 6