

EAT THE THING

Catering & Functions

Things You Need To Know

- All prices are GST inclusive.
- We generally ask that a minimum spend of \$500 Monday to Thursday and \$1,000 Friday, Saturday, Sunday, or public holidays is put into place, to ensure profit viability and opportunity costs.
- More demanding events may require additional staff, subject to selected level of service, menu complexity, and number of people.
- We are totally inclusive. All needs can be catered for, no dietary, preference, religion, or allergy is too hard to cater for.
- All prices are indicative of the individual item or plate only, and act to serve as a rough guide when selecting options. There are many additional costs that may be incurred when catering, including travel, labour, power, equipment hires, all dependent on the scale of the event, facilities provided, etc. and all up for discussion.
- Everything, menus, pricing, service style, etc, can be tailored to suit your needs. If there isn't anything that takes your fancy or you'd like to mix various menus, or perhaps have an idea of what you want that we don't currently list, we are more than happy to accommodate.

Service Styles

- Drop-off Catering; we offer several options that can be set up/dropped off prior to your event, perfect for short corporate functions, or informal parties where cooking onsite is too time consuming and costly. These options start from \$10pp and include;
 - o Wrap Platters
 - o Sandwich Platters
 - o Fruit Platters
 - o Cheese Tables
 - o Charcuterie (Cured Meats) Tables
- Standing/Partially Catered Functions; perfect for extended corporate events, birthdays, and cocktail parties, these options are prepared fresh and cooked onsite and served by us. These options start at \$25pp and include;
 - o Canapes
 - o Cheese Tables
 - o Charcuterie Tables
 - o Fruit Platters
 - o Individual standing meals, such as Tacos, Bowls, & Burgers
- Sit-Down/Fully Catered Functions; for the more formal events, corporate dinners, weddings, high class dinner parties, and banquets, these options are cooked a la minute and can be plated and served by us. All tableware, linen, staff, everything that facilitates the meals, can be handled by us for these events. For premium events, the standing function options can be provided as events begin and move toward the seated aspect later. These options start at \$40pp and include
 - o Buffet's; e.g. Spit Roast, BBQ, Paella
 - o Shared Sides
 - o Individually Plated Restaurant Quality Meals
 - o Coursed Dining, Including Degustation/Pairings

Wrap/Sandwich Platters (from \$10pp)

Each option comes with Garden Salad and Mayonnaise

- Spicy Korean Tofu, Grilled Tofu coated in Korean Gochujang (chilli) Tomato Sauce, Fried Shallots and Pickled Ginger
- Jerk Chicken, Grilled Jamaican Spiced Chicken Breast, Toasted Coconut and Pineapple
- Harissa Eggplant, Chargrilled Eggplant coated in North African Chilli Sauce, and Herb Yoghurt
- Tandoori Chicken, Grilled Chicken Breast coated in Tandoori Sauce, with Raita
- Herbed Beef Pastrami, with Chimichurri (Olive Oil, Lemon Juice, Garlic & Herbs), Horseradish, and Cheddar Cheese
- Glazed Leg Ham, Honey & Dijon Mustard, Piccalilli, and Cheddar Cheese
- Spiced Italian Salami, Tomato Relish, Mozzarella, Sicilian Olives

Fruit Platters (from \$2pp)

A selection of fresh seasonal fruits, beautifully arranged and ready to eat. A perfect addition to corporate functions as a dessert option following our other platters or canapes.

Cheese & Charcuterie (Cured Meat) Tables (from \$5pp)

These options are tailored to your needs and budget, and can include

- Local Artisan Cheeses
- Imported European Cheeses
- Local Hand-made Cured Meats
- Pâtés
- Dried & Fresh Fruits
- Condiments
- Pickles
- Fresh Breads
- Crackers

Canapes (from \$3-5ea)

- Skewers
 - o Char Siu Pork
 - o Mexican BBQ Beef
 - o Satay Chicken
 - o Greek Haloumi (v)

- Arancini
 - o Mushroom & Thyme (v)
 - o Pumpkin & Sage (v)
 - o Three Cheese (v)

- Seasonal Pintxos, served on Crusty Baguette with Relish & Pickles
 - o Serrano
 - o Fried Chorizo
 - o Anchovies
 - o Marinated Peppers (v)

- Spanish Tortilla, a Potato & Egg Omelette served with Tomato Chutney
- Croquette
 - o Ham & Raclette
 - o Leek & Camembert (v)
 - o Corned Beef & Cheddar

- Baked Mushroom, with Ricotta and Vinocotto (v)

- Blue Cheese & Leek Puff Pastry Tarts (v)

- Salmon Gravavlax, Radish, Fennel, Crostini, Crème Fraiche

- Oysters, with Mignonette or Lemon

- Chicken Wings
 - o Spicy Buffalo
 - o Smokey BBQ
 - o Japanese Katsu

- Party Pies
 - o Chicken, Leek and Camembert
 - o Peppercorn and Steak
 - o Moroccan Lamb

- Spring Rolls, with Sweet Chilli (v)

- Dessert Canapes available on request

Individual Standing Meals (from \$15pp)

available as either as Tacos, Bowls or a Burger, each option comes with Garden Salad and Mayonnaise

- Jerk Chicken, Grilled Jamaican Spiced Chicken Breast, with Toasted Coconut and Pineapple
- Argentinian Beef, Rump Steak marinated in Chimichurri (Olive Oil, Lemon Juice, Garlic & Herbs) with Cheddar Cheese
- Chinese BBQ Pork, Char Sui Marinated Roasted Pork Leg, with Fried Shallots
- Harissa Eggplant, Chargrilled Eggplant coated in North African Chilli Sauce, with Herb Yoghurt
- Katsu Curry Chicken, Grilled Chicken Breast coated in Japanese Katsu Curry Sauce, with Fried Shallots & Pickled Ginger
- Tandoori Chicken, Grilled Chicken Breast coated in Tandoori Sauce, with Raita
- Teriyaki Beef, Rump Steak coated in Teriyaki Sauce, with Fried Shallots and Pickled Ginger
- Pineapple & Chilli Sticky Pork, Slow Roasted Pork Leg, with Pineapple & Chilli Caramel and Toasted Coconut
- Teriyaki Eggplant, Chargrilled Eggplant coated in Teriyaki sauce, with Fried Shallots, and Pickled Ginger
- Spicy Korean Tofu, Grilled Tofu coated in Korean Gochujang (chilli) Tomato Sauce, with Fried Shallots and Pickled Ginger

Buffets (from \$40pp)

- Paella, Spanish shared Rice dish made right before your eyes, a fantastic centre piece.
 - o Chicken & Chorizo
 - o Mussels, Clams & Prawns
- BBQ/Smoked & Slow Cooked Meats/Spit Roasts,
 - o Orange & Whiskey Glazed Pork, Loin/Leg/Whole
 - o Olive Oil and Rosemary Lamb, Cutlet/Shoulder/Whole
 - o Lemon & Pepper Chicken, Thigh/Maryland/Rolled
 - o Texan BBQ Beef, Steak/Brisket/Shoulder

Shared Sides (from \$5ea)

- Creamy Potato Bake
- Honey Roasted Vegetables
- Leaf Salad
- Greek Salad
- Summer Salad
- Buttered Garlic Mash
- Fried Rice
- Sautéed Greens
- Chips

Individual Plated Meals (from \$35 per plate)

- Rolled Chicken Roast / Chicken Supreme; with Basil & Cashew Pesto, seared Vine Cherry Tomatoes, Asparagus, and White Wine Sauce
- Confit Duck Leg; with shaved Cucumber, Cranberry Jam, Pickled Pear, Pistachio, and an Orange Glaze
- Lamb Rack Roast / Lamb Rump; with Baba Ganouj, Pickled Garlic, Tuscan Cabbage, and a Herb Yoghurt
- Porchetta / Jamon-wrapped Pork Tenderloin; with Sage, shaved Fennel, Orange Segments, roasted Baby Apple, and a selection of Mustards
- Beef Rib Roast / Beef Sirloin; with Potato & Garlic Gratin, charred Pearl Onions, Red Wine Jus
- Mushroom Pappardelle; roasted Wild Foraged Mushrooms with Truffle Vegan Pasta, Crispy Sage, Miso Sauce
- Ratatouille Gratin; a classic French vegetable bake of Squash, Zucchini, Eggplant, Tomato, and Pepper with a Garlic Crumb

Degustation/Pairings (from \$60pp)

This is our most premium option, and is completely tailored from the ground up. We have a small video that can viewed on Instagram by following this link:

https://www.instagram.com/p/ByzQUrXgkCu/?utm_source=ig_web_copy_link