Cater House
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CATER HOUSE MENU 2026-SPRING

1.5 HOUR CANAPE SERVICE / SELECT 6 CANAPÉS

COLD SELECTION – CHOICE OF 3

MOROCCAN SPICED CORN RIBS, DILL YOGHURT (V)

ROAST PUMPKIN AND HALOUMI BRUSCHETTA TOPPED WITH CRISPY LEEK, POMEGRANATE REDUCTION (V)

PROSIUTTO, SEASONAL MELON AND FETTA BLINIS

PARMESAN AND POTATO FRITTERS WITH BLACK GARLIC AIOLI (V)

MAXICAN STYLE SHREDDED CHICKEN TACOS WITH PICO DE GALLO

HOT SELECTION – CHOICE OF 3

CHILLI PRAWN SKEWERS (GF, DF)

SEASONAL ARANCINI WITH HOUSEMADE PARMESAN AND BLACK GARLIC AIOLI (V)

SATAY CHICKEN SKEWERS WITH CREAMY SATAY SAUCE (GF)

CRISPY PORK BELLY WITH SMOKY BBQ SAUCE TOPPED W/ CORIANDER AND FRIED SHALLOTS (GF, DF)

LAMB MINI KOFTA WITH DILL YOGHURT (GF)

CHEF SELECTION OF MEAT EMPANADAS WITH MEXICAN TOMATO DIP

DUCK SPRING ROLLS WITH HOISIN SAUCE

FEASTING MAIN- SERVED AS SHARE PLATTERS PER TABLE-

(Individual platted meal options available)

(FRESH BREAD ROLLS AND SEA SALT BUTTER SERVED ON THE TABLE)

MAIN – CHOICE OF 3 (2 Red Meat or Fish and 1 selection of Chicken or Vegetarian option)

CRUMBED AND FRIED TOFU

WITH CHEF SELECTIONS OF VEGGIES (V, GF, DF)

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ATLANTIC SALMON FILLETS

EDAMAME BEANS AND WASABI AND KEWPIE MAYO (GF, DF)

GARLIC & HERB ROAST LAMB

BONELESS LEG OF LAMB RUBBED WITH GREEK SEASONING, OLIVE OIL, AND FRESH HERBS, SERVED ALONGSIDE HERBED COUSCOUS (DF)

PORK BELLY WITH CITRUS & HERBS

TENDER ROASTED PORK BELLY PAIRED WITH A REFRESHING GRAPEFRUIT, FENNEL, AND ROCKET SALAD (GF, DF)

CHICKEN CUTLETS AND HONEY CARROTS BARRELS

SERVED WITH CONFIT GARLIC CREAM (GF, DF)

ROAST ANGUS SIRLOIN

GRILLED ZUCCHINI, SWEET CORN & RED WINE JUS (GF, DF)

SIDES

ROASTED JAPANESE PUMPKIN

WITH CRUSHED HAZELNUT AND CLARIFIED BUTTER (V, GF)

ALMANDS AND FETA SALAD

FRESH BABY ARUGULA, PEACHES WITH APPLE CIDER VINEGAR. (V, GF)

SEASONAL ROAST VEGGIES (V, GF, DF)

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DESSERT

CLIENT'S WEDDING CAKE CUT AND SERVED ON PLATTERS

ADDITIONAL OPTIONS (not included in the package)

1.CHARCUTERIE: CHEESES, CURED MEAT, DRIED FRUIT,

SEASONAL FRUITS, FRESH STRAWBERRIES, SELECTION OF DIP, CRACKERS $80/platter (for 5-6)

2. DESSERTS – TO BE DELIVERED ON PLATTERS TO THE TABLE **$6pp**

ETON MESS: MIXED BERRY, CHANTILLY CREAM & CRUSHED MERINGUES

PANNA COTTA: MANGO PANNA COTTA WITH LOTUS BISCOFF CRUMBLE

PRICE: $85PP