

Weddings

Serviced Buffet - from \$85pp

Canapés

Selection of four canapés of your choice handed around

Entrée

Platter style selection of Mediterranean vegetables, creamy brie, fresh focaccia & dips

Mains

Two mains, four sides & artisan breads with whipped smoked butter

Dessert

Dessert grazing table with a selection of desserts, wedding cake with yogurt & berry coulis, plus tea & coffee

Family Sharing Weddings

Family Sharing — from \$100pp – \$115pp

Canapés

Selection of four canapés of your choice handed around

Entrée

Platter style selection of Mediterranean vegetables, creamy brie, fresh focaccia & dips

Mains – Platter Style (served & shared on each table)

2 mains, 4 sides

Dessert

Dessert grazing table with a selection of desserts, wedding cake with yogurt & berry coulis, plus tea & coffee

Custom Weddings With Catering Co.

When you book a wedding with Catering Co, we sit down with you to plan the menu together — adding any favourite dishes, adjusting the style, and tailoring everything exactly as you want it for your special day. These packages are a guide only, and we are more than happy to customise the full offering to suit your vision.

Canapé Menu

Crispy chicken bites w/ sriracha mayo

Thai corn fritters w/ tomato salsa

Rare beef on homemade ciabatta w/ horseradish cream

Seeded cracker w/ fig, local blue cheese, pear and toasted walnut gf

Hot smoked salmon on blini w/ dill cream cheese and crispy caper

Moroccan lamb meatballs with tzatziki dipping sauce gf

Star anise glazed pork belly bites on skewers w/ microgreens gf

Mini pastry salmon bagel with caper mayo & lemon

Rare venison on potato rosti and beetroot relish gf

Tray of fresh made club sandwiches (\$70 per box)

Lamb meatball Caprese' skewers gf

Antipasto skewers gf

Rosti with a selection of toppings gf

Brie & cranberry pastry bites

Chicken skewer Satay, sweet chilli, Honey & garlic yoghurt marinated, Greek gf

Thai beef skewers gf

Bao buns filled with teriyaki chicken, kewpie & spring onion

Antipasto platters

Extra Information — Please Read

- Minimum order: 30 of each canapé selected
- Serviced canapés: Minimum of 3 canapés per hour serviced
- Serviced pricing: \$18pp for 4 canapés
- Boxed canapés (pick up/takeaway, not serviced): \$3pp
- Portions: 1.5 servings of each option per person catered for
- Weddings: Wedding canapés include a bridal box
- Quality: All made from scratch with fresh local ingredients

Mains/ Proteins

Grass fed beef Ribeye with horseradish cream, jus & local microgreens

Hot Smoked Salmon with fresh salsa verde, crispy capers and dill Creme fraiche

Sirloin roasted & served medium rare with a shiraz jus

Smoked BBQ Pulled Pork

Boneless garlic and thyme chicken thighs with lemony gravy

Cream cheese & spinach stuffed Chicken breasts

Slow cooked pulled lamb with pico de gallo salsa

Creamy Chicken pesto bake

Champagne Ham glazed honey & orange with a selection of mustards

Chicken, mushroom & bacon bake with a crumble topping

Mint & herb marinated Lamb leg

Salads

- Roasted gourmet potato salad with spinach, sundried tomatoes & pesto
- Traditional potato salad with a creamy dressing
- Rocket, pesto pasta salad
- Bowtie pasta salad with roasted garlic, spinach, feta and cherry tomatoes
- Beetroot, cherry tomato & whipped feta salad
- Roast vegetable salad with coconut yogurt
- Spice roasted kumara, red rice & cucumber salad
- Balsamic beetroot, bulgur wheat & almond salad
- Herby orzo salad with feta, baby spinach & cherry tomato's
- Mexican black bean & corn salad with a lime vinaigrette
- Everything green seasonal salad with lots of fresh green produce & homemade Italian vinaigrette*
- Broccoli and cabbage slaw with edamame, toasted nuts & seeds with a tahini dressing*
- Black sesame & lime coleslaw
- Zesty brown rice and peanut salad
- Chunky Greek salad
- Fresh garden salad with herb vinaigrette
- Bean salad with mix of kidney, cannellini, adzuki, green beans and capsicum
- Mediterranean grilled halloumi salad*

Warm sides

- Crispy new potatoes with a romesco sauce
- Creamy potato bake
- Curry smashed potato salad
- Duck fat roast potatoes
- Broccoli & cauliflower cheesy bake
- Roast vege medley
- Maple roasted carrots with crispy chickpeas & yogurt sauce
- Sesame, honey & almond glazed carrots
- Hot greens selection
- Baked zucchini
- Dijon sesame green bean & carrot medley