

Packaged Catering

Packaged catering keeps things easy and cost-effective.

No service, just pick up or drop off. Sweet boxes, savoury boxes, platter boxes, boxed canapés, mains and salads or anything else you need. We can package almost anything to suit your event.

Get in touch via our enquiries page to chat with Maddy about your options & ideas

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 & Sides

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*

Salads & Sides

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