



PERSONALISED MOBILE CATERING SPECIALISTS

Function Packages

Below is the structure of our catering package options. You are welcome to select more than one and adjust as desired to suit your occasion. This is a sample menu of the foods we serve, please contact us to request a full menu.

Grazing table:

These tables are designed to be set up prior to your guests arriving. These are ideal to be accompanied with canapes, or as an alternate. These tables can be cleared whenever you like, but we find guests still help themselves as the day/night goes on.

These can be designed with you, to ensure you have everything you love on the plate.

Please let us know if you have any dietary requirements, so we can provide alternate options.

Handpicked selection of soft, hard and blue cheese

Dips, chutneys and fruit pastes

Fresh in-season fruits

Olives, nuts and roasted vegetables

Assorted smoked and cured meats and salami

Mixed selection of crackers and local breads.

Depending on other packages to follow \$10-16

Canapés

These are small finger foods served by our staff at the beginning or during your event. Being manageable sizes, it is ideal for these to be served with drinks.

You can select to have this option, either with grazing tables (ideal if you're not having mains), or instead (before mains).

- Tempura salt and pepper Calamari (GF)
- Zucchini fritters with yoghurt sauce (V)
- Spicy meatballs with tomato kasundi
- Pork belly bao with and Asian salad (V option available)
- Peking Duck Pancakes
- Caramelised onion and fetta tartlets
- Truffled Mac & Cheese balls with house made Spicy Red
- Smoked Salmon Crepes
- Tomato Bruschetta with truffled fetta
- Assortment of finger sandwiches

Between \$10 - \$22 depending on quantity and accompanying packages

Hand Foods (fit for a Prince)

Hand foods can be classed as mains. Larger portions of food served casually by our waitresses as guests are standing and mingling. This creates a more casual feel, as no formal sit down is required, you might just need a few tables and chairs. There will be more than enough food to satisfy, we will keep serving until you stop eating.

- Pulled Pork Sliders with slaw
- Fish & Chips with house made tartare
- Real-deal Chicken Tacos with house made tortillas
- Grilled salmon with carrot and walnut salad, pomegranate and tahini dressing
- Fish Burgers
- Loaded Chilli Cheese Fries
- Rare Roast Beef and Asian salad
- Chilli Chicken Bahn Mi (Vietnamese bread roll)
- Butter Chicken with rice, yoghurt and mini Nann Breads

Formal Sit-down Service

Some people love a formal seated event and meal, and so do we. Depending on your numbers we can provide the following. Menu's available upon request.

5-15 People- We can provide a maximum of 5 courses, to be served by our waitresses.

16-40 People- We can provide a 3-course meal, alternate or the same to be served by our waitresses

40 + people-We can provide 2 formal (alternate) courses in addition to canape or grazing table package with our waitresses

If you have a different idea in mind, please contact us as we are happy to discuss options.

Intimate Dinner Parties

We come into your home and kitchen and offer a small intimate dinner party. The menu can be designed and written with you to ensure you get exactly what you're after. From grazing tables, canapes or degustation; we are happy to design a package to suit you.

Waitresses included, to also serve drinks.

Tea and Coffee

Help-yourself station that can be set up whenever you like, with hot water and percolated coffee. Includes tea, coffee for percolator, instant coffee, sugar, coffee cups and spoons. Ideal for a lunch event, or after dinner.

Something Sweet

Desserts can be served in a few ways.

Canapé- Served by our waitresses in the same way as the finger foods, small desserts.

Grazing Desserts- Similar style to the cheese grazing tables but with sweets. We include a specific menu, so you know what sweets you will be getting. This gives a great variety of sweets, to please everyone.

Cake- we are happy to organise a cake for your event- please contact us for more details. You are welcome to supply your own cake, we are happy to cut and serve.

Other Services:

Staffing and staff prices will depend on your specific event, and what packages you select. Once we have an idea of the structure of your event, location, times and number of guests, we will be able to provide a quote. Please note this is charged separately to your menu.

We are able to provide staff to serve alcoholic beverages, that are purchased by yourself prior to the event. Please inform us to ensure we have staff with a current Responsible Service of Alcohol certificate.

Equipment Hire

Depending on numbers, we can include the following. Please let us know if you would like a quote for any of the following.

- Water glasses
- Wine glasses
- Champagne glasses
- Plates (for formal sit-down events, max 50 guests)
- Cutlery (for formal sit-down events, max 50 guests)
- Tea & coffee cups (to be included in the tea and coffee station package)
- Table cloths
- Cool room- to store and keep your drinks cold, ideal for larger functions

Please contact us to request a quote, as we write them specifically to suit your function.

Kind regards,

Trish Young and Sam McGilvray.

We care about the environment and we hope you do too. You can guarantee that we are using the most environmentally friendly disposable products available.