

Shared Table Feast

Flavoursome, delicious and piled high, these dishes are perfect to pass around the table for a complete shared experience.

\$99 per person (minimum 10 people)

Personal Chefs \$65ph, minimum 3 hours

Bar & Floor staff \$55ph, minimum 3 hours

Add High Cheese and Petit Four towers \$15 per person

Choose any 3 mains and 3 sides

Includes artisanal bread rolls and pepe saya cultured butter

Serving platters, ceramic plates, cutlery, quality paper napkins

Glass and stemware available for hire on request

MAINS

8hr Moroccan lamb tagine with cinnamon, paprika, apricots, Medjool dates, minted yoghurt (GF)

Roasted 500g Black Angus rib eye, served medium, seeded mustard and herb crust, red wine Jus, fresh horseradish (GF)

Fragrant South Indian chicken, potato and eggplant curry green harissa yoghurt (GF)

Crispy skinned Atlantic salmon fillets, white wine, lemon, caper and butter sauce, shaved fennel and radish salsa (GF)

Roasted porchetta, crackling, apple sauce, rich gravy, roasted garlic and fried sage

Twice cooked duck, fondant potatoes, sautéed spinach, Cassis sauce (GF)

Slow braised beef cheek bourguignon, field mushrooms, Kaiser Fleisch lardons, caramelised shallots

Rustic fish, prawn and scallop velouté pie, white wine, leek, dill, chive and potato, golden flaky puff pastry

Spicy beef and bean chilli con carne, guacamole, sour cream, toasted roti

Cassoulet of chicken maryland, haricot beans, thick bacon and pork and fennel sausage in a rich herb sauce

Veal Osso Bucco slow braised with root vegetable mirepoix lemon and parsley gremolata

Classic moussaka of grilled eggplant, thick béchamel and rich pork and beef bolognese

Thick panko crumbed katsu chicken with sesame yuzu mayo, burnt lime and mint salad

Chicken cacciatore, bacon, olives, roasted peppers, tomato sugo and basil (GF)

Frenched lamb shanks, slowly roasted with du puy lentils, rosemary, garlic, and caramelised onion (GF)

Jumbo pork and beef meatballs, anchovies, thyme, garlic, slow braised in tomato sugo and basil, parmigiana reggiano

Seafood linguine, prawns, mussels, calamari, scallops, pippies, fish, chilli, garlic, white wine, parsley, diced tomato

Sweet stuffed roasted red peppers, ratatouille pilaf, eggplant puree (GF) (VGN)

Dukkah crusted cauliflower steak with smoky roasted eggplant, and braised duPuy lentil and vegetable casserole and tahini and lemon dressing (GF) (VGN)

Pumpkin and lemongrass red lentil dahl, roasted sweet potato, fried tofu, Chinese greens, crispy shallots, coriander and hot mint (GF) (VGN)

Confit Tandoori chickpeas with garlic, ginger, red peppers and tomatoes, minted coconut yoghurt and flat bread (VGN)



FEEDING *Hungry* HUMANS



(GF) Gluten Free (V) Vegetarian (VGN) Vegan

A site inspection is highly recommended at least two weeks prior to the event.

Menus are required at least two weeks prior.

Travel fee applies for events in regional Victoria.

➤ **CONTACT US**

COMPLETECATERINGCO.COM.AU

orders@completecateringco.com.au

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SIDES

Roast chat potatoes with rosemary, garlic and sea salt (GF) (VGN)

Creamy whipped mash (V) (GF)

Baked seasonal farmhouse vegetables (GF) (VGN)

Cauliflower bake with vegan cheese, smoked paprika and panko crumbs (VGN)

Sauteed greens, grains and toasted hemp seeds (GF) (VGN)

Rocket, pear and parmesan salad (V) (GF)

Mixed leaf salad, olive oil and lemon dressing (GF) (VGN)

Buttered French beans with whipped feta and yoghurt (V) (GF)

Caprese salad, heirloom tomatoes, buffalo mozzarella, balsamic glaze basil (V) (GF)

Orange and cumin glazed Dutch carrots, currants, persian feta (V) (GF)

Maple basted roast pumpkin wedges (GF) (VGN)

Sriracha Ramen noodle salad, Asian greens, broccolini, sesame, soy (VGN)

Superfood salad, black rice, red quinoa, goji, toasted seeds, kale, cauliflower, tahini (GF) (VGN)



HIGH CHEESE

Selection of Australian and imported cheeses, fig paste, Erik's cumquat jam, muscatels, seasonal fruit, candied walnuts and assorted crackers

PETIT FOUR TOWER

Our pastry chef's selection of macaroons, truffles, petit tarts, cupcakes

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