



COMPLETE CATERING CO

FEEDING *Hungry* HUMANS

# Wedding Catering Menu Pack

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# Meet the Makers

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*Founder & Chef*  
**Rick Kersley**

Rick, the culinary mastermind behind the delectable delights that emerge from our kitchen at Complete Catering Co. With over 35 years of experience in menu creation, Rick believes that the proof is literally in the pudding.



*Founder & Chef*  
**Ashley De'Hartman**

Ash, a seasoned expert of Melbourne's hospitality scene for over 30 years. From kitchens to events, he's done it all. Now, he's the force behind our talented team at Complete Catering Co, ensuring unforgettable experiences for our customers. Oh, and he's pretty handy at sales too!



*Executive Chef*  
**Alex Scott**

Alex began his culinary journey at the age of 15. Now, 19 years later, he's an experienced chef with a passion for creating the exceptional. Hailing from Adelaide, Alex's career has taken him through a wide array of hatted establishments including Penfolds Magill Estate Restaurant and Jolleys Boathouse.



*GM of Sales & Marketing*  
**Felicity Williams**

Felicity brings a refined touch to catering with her background in artisan chocolate and a deep understanding of unforgettable customer experiences. A devoted foodie, she has traveled extensively to explore diverse food cultures. By combining her passion for memorable events with her love for beautiful food, Felicity enriches each event at Complete Catering Co with her distinctive style.





# Seated Lunches and Dinners

**Alternate Drop -**

**Shared Feast -**

**Buffet -**





# Alternate Drop



**2 Course option for \$79 (entrée/main or main/dessert) - or 3 Course option for \$99 (Exc. GST)**



## *Entrée – Choose 2*

- Tea smoked duck breast, radish, spring onion, five spice pear, crispy shallots, hoi sin. (GF, DF)
- Heirloom tomato carpaccio, stracciatella, basil, white balsamic vinegar, crostini. (V)
- Rocket and pickled watermelon salad with parmesan and crispy bacon (GF)
- Paella croquettes, chorizo, prawns, chicken, piquillo peppers, saffron aioli.
- Zucchini and haloumi fritters, labneh, dill, mint, pomegranate seeds (V)
- Salmon crudo, lime, cucumber, puffed quinoa, and chilli (GF, DF)
- Beef tataki soy, sesame, crispy shallots, and ginger (GF, DF)
- Orecchiette with grilled prawns, blistered cherry tomatoes, white wine, basil
- Grilled eggplant in spiced sugo, chickpea puree, smoky chilli oil, fine herbs. (GF, DF, VGN)



## *Main – Choose 2*

- Eye fillet of beef, medium rare, crushed chat potato, sautéed spinach, cafe de Paris butter. (GF)
- Braised beef cheek, pomme puree, sauce bourguignon, crispy kale (GF)
- Crispy skin pork belly, spiced apple puree, apple fennel slaw, balsamic jus. (GF, DF)
- Confit duck leg, duck croquette, saute spinach, white bean puree, port jus.
- Crispy skin Atlantic salmon, champ potato, springtime salsa. (GF)
- Grilled market white fish, squid ink risotto, heirloom tomato, basil. (GF)
- Dukkah crusted lamb loin, smoked eggplant puree, roast peppers, pine nut, spinach. (GF, DF)
- Prosciutto wrapped chicken ballantine, fig & walnut stuffing, sautéed spinach, caramelised fig jus. (GF)
- Roasted chicken supreme, moroccan spices, pearl couscous, roast cauliflower, goji berries, fine herbs, lemon yoghurt sauce.
- Village peppers, ancient grain pilaf, currents, pistachio, soffritto, balsamic glaze, fine herbs. (GF, DF, VGN)



## *Dessert – Choose 2*

- Deconstructed lemon meringue pie, lemon curd, sable crumb, torched meringue, blueberry. (V)
- Pina colada rice pudding, saffron poached pears, caramelised pineapple salsa. (GF, V)
- Chocolate fondant, walnut praline, dollop cream. (V)
- Basque cheesecake, burnt orange curd, brown butter powder. (V, GF)
- Sticky date pudding, butterscotch sauce, vanilla bean icecream. (V)

**Please note: staffing is required to prepare and serve Alternate Drop Menus**  
Chefs from \$65 per hour (minimum 3 hours) – Floor Staff from \$55 per hour (minimum 3 hours)  
*Plates, cutlery, quality paper napkins, glass and stemware available for hire on request*



# Shared Feast



**Flavoursome, delicious & piled high, these dishes are perfect to pass around the table - \$95pp (Exc. GST)**



## *Mains – Choose 3*

- 8hr Moroccan lamb tagine with cinnamon, paprika, apricots, Medjool dates, minted yoghurt (GF)
- Eye fillet of beef, medium rare, sautéed spinach, cafe de paris butter
- Crispy skinned Atlantic salmon fillets, with springtime salsa (GF)
- Roasted porchetta, crackling, apple sauce, rich gravy, roasted garlic and fried sage (DF, GF)
- Slow braised beef cheek bourguignon, field mushrooms, Kaiser Fleisch lardons, caramelised shallots
- Prosciutto wrapped chicken ballontine, fig and walnut stuffing, sautéed spinach, caramelised fig jus
- Braised Sardinian lamb shoulder, lemon garlic, white wine, spring peas, salsa verde (DF, GF)
- Pumpkin and lemongrass red lentil dahl, roasted sweet potato, Chinese greens, crispy shallots, coriander, hot mint (GF, VGN)
- Moroccan spiced split chicken, with preserved lemon, herb and garlic sauce (GF)
- Grilled eggplant in spiced sugo, chickpea puree, smoky chilli oil, fine herbs (VGN, GF)
- Village peppers, ancient grain pilaf, currents, pistachio, soffritto, balsamic glaze, fine herbs (mint, parsley, endive, crushed almond) (VGN, GF)
- Orecchiette with grilled prawns, blistered cherry tomatoes, white wine and basil

**Served with freshly baked sourdough and cultured butter**

## *Sides – Choose 3*

*Additional sides can be added for \$8pp (exc. GST)*

- Hasselback potatoes (GF, DF, VGN)
- Roasted duck fat potatoes (GF, DF)
- Potato dauphinoise (GF, V)
- Pomme purée (GF, V)
- Rice pilaf (GF, DF, VGN)
- Honey glazed baby carrots with tahini and chickpea purée (GF, V)
- Roast farmhouse vegetables (GF, DF, VGN)
- Provincial ratatouille (GF, DF, VGN)
- Cauliflower and cheese gratin (V)
- Roasted brussel sprouts with bacon lardons (GF)
- Panzanella salad (VGN, DF)
- Rocket pear parmesan salad (GF)
- Brown rice chickpea with roast peppers and tahini dressing (GF, VGN)
- Turmeric spiced pearl couscous with roasted cauliflower (VGN)
- Garden salad (GF, DF, VGN)

## *Dessert Add-On*

**For \$15pp (Exc. GST)**

- Selection of artisan cheese and seasonal fruit with crackers and accompaniments (GFO)
- Limoncello trifle, sponge, lemon curd, mascarpone (V)
- Burnt Basque cheesecake (V)
- Pina colada rice pudding, saffron poached pears, caramelised pineapple salsa (GF, V)
- Sticky date pudding, butterscotch sauce, vanilla bean ice-cream (v)
- Rich chocolate cake, whipped cream, fresh seasonal fruits (GF, V)

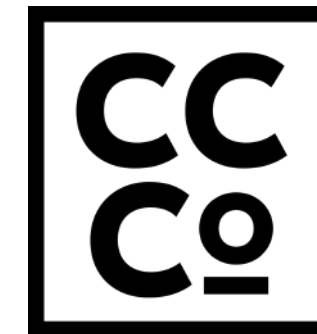
**Please note: staffing is required to prepare and serve Shared Feasts**

Chefs from \$65 per hour (minimum 3 hours) – Floor Staff from \$55 per hour (minimum 3 hours)

*Plates, cutlery, quality paper napkins, glass and stemware available for hire on request*



# Buffet



**A bountiful shared buffet - Choose 2 mains, 3 sides and 2 desserts – \$69 pp ex GST**



## *Mains* Served with sourdough bread and in-house made dips

- Tarragon chicken in a seeded mustard velouté sauce with roasted carrots.
- Spring lamb shepherd's pie, peas, carrot, Worcestershire, creamy whipped potato (GF)
- Nonna's traditional meatballs baked in tomato sugo and topped with Pan grattato
- Italian beef lasagne with layers of fresh pasta, béchamel and mozzarella
- Roast vegetable lasagne with rich napolitana and cheesy béchamel. (V)
- Middle Eastern braised lamb stew, chickpeas, and dates (GF)
- Pumpkin, lemongrass red lentil dahl, crispy shallots, coriander, mint, parsley (GF, VGN)
- Roasted honey glazed pumpkin, sage and goats cheese risotto with toasted pine nuts (V)
- Mediterranean fish bake with cherry tomato, olive, red onion, and pan grattato.
- Creamy chicken pesto orecchiette spinach roast pumpkin
- Beef Chilli con carne with black beans and roast peppers served with lime and coriander sour cream. (GF)
- Pulled BBQ pork in a smoky and sticky Cola barbecue sauce. (GF, DF)
- Fragrant South Indian chicken, potato and eggplant curry green harissa
- yoghurt (GF)
- Mac & Cheese bake with Bacon Crumple
- Honey Soy chicken wings (GF, DF)

## *Sides*

- Roast potato wedges, rosemary, garlic, olive oil (DF, VGN)
- Potato dauphinoise (GF, V)
- Rice Pilaf (GF, DF)
- Roast farmhouse vegetables (GF, DF, VGN)
- Tomato and roast vegetable bake (GF, DF, VGN)
- Panzanella salad (VGN, DF, NF)
- Rocket pear parmesan salad (GF)
- Brown rice chickpea salad with roast peppers, tahini dressing (GF, VGN)
- Turmeric spiced pearl Couscous and roast cauliflower salad (DF, V)
- Garden salad cucumber, tomato, honey mustard vinaigrette (GF, DF, VGN)
- Cesar salad, bacon, parmesan, croutons, egg, cesar dressing

## *Desserts*

- Apple and blueberry crumble with whipped cream (V)
- Sticky date pudding with butterscotch sauce (V)
- Chocolate cake slab with chocolate buttercream (V)
- Tiramisu (V)
- Cheesecake slab (GF, VGN)
- Limoncello trifle, sponge, lemon curd, mascarpone (V)
- Selection of house made slices, Brownie, Caramel chai slice, lemon slice (V)

**Please note: staffing is required to prepare and serve buffets**

Chefs from \$65 per hour (minimum 3 hours) – Floor Staff from \$55 per hour (minimum 3 hours)

*Plates, cutlery, quality paper napkins, glass and stemware available for hire on request*





# Canapés

**Cocktail Menu -**  
**Roaming Street Food -**

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# Cocktail Menu



**Elevated roaming canapés 2 hour food service - Choose 6 for \$39pp or 8 for \$49pp (exc. GST)**



## *Savoury Warm Menu*

- Crispy pork belly bites, tamarind caramel, coriander (DF, GF)
- Creamy mac and cheese croquettes, tomato sugo, grated parmigiano reggiano (V)
- Shiraz braised beef pie, tomato relish
- Paella bombs with prawn, chicken, chorizo, saffron mayo
- Classic cheeseburger, American cheese, burger sauce, pickle, milk bun
- Cauliflower croquettes, cayenne pepper, mozzarella, herb mayo (V)
- Rustic quiche, roasted pumpkin, cherry tomato, feta, chives (V)
- Sesame king prawn toast, miso mayo (DF)
- Beef, pork, mustard sausage roll, tomato relish (DF)
- Potato pizza, charred broccoli, gorgonzola, white sauce, mozzarella (V)
- Taquitos, mexican mole sauce (VGN, GF, DF)
- Italian sausage and grilled broccolini arancini, herb aioli
- Beef bolognese and stretchy mozzarella arancini, herb aioli
- Mushroom arancini, herb aioli (V)
- Citrus and chilli prawn skewers, lime aioli (DF, GF)



## *Savoury Cold Menu*

- Sweetcorn fritters, smoked salmon, dill sour cream (GFO, VGO)
- Seared lamb loin, crostini, black olive tapenade, roast capsicum (DF)
- Poached prawn roll, celery, red onion, dill, chives, kewpie mayo, cos leaf
- Peking duck pancakes, hoisin, cucumber, pickled carrot
- Tuna tataki spoon, sesame, soy, wasabi mayo (GF, DF)
- Tea smoked duck breast, en croute, spring onions, hoisin (DF)
- Chicken liver parfait, Bacon and onion jam, choux roll
- Ribbon sandwich, truffled chicken, pecorino, spinach & herbs
- Vegetarian falafel, hummus, pickled onion (VGN, GF, DF)
- Kingfish ceviche tostada, avocado mousse, tomato and coriander salsa. (DF)
- Savoury pastry cups, whipped goats curd, caponata, fresh basil (V)
- Zucchini & haloumi fritters, labne, pomegranate, mint (V)
- Sushi mixed selection, gluten free soy dipping sauce (GF)
- Rice paper rolls selection, vegetable, chicken, beef, prawn, duck, dipping sauce (GF, VGN option)



## *Sweet Menu*

- Lemon curd tarts, blueberry
- Fudgy chocolate brownie bites (GF)
- Matcha custard puffs, sweet anko
- Mini tiramisu tarts, coffee, masala, mascarpone
- Date and almond bliss balls (VGN, GF)
- Caramel spiced chai slice
- Mini persian love cake, saffron, pistachio.
- Basque cheesecake petit gateau, burnt orange curd

**Please note: staffing is required to prepare and serve canapés**

Chefs from \$65 per hour (minimum 3 hours) – Floor Staff from \$55 per hour (minimum 3 hours)

*Plates, cutlery, quality paper napkins, glass and stemware available for hire on request*



# Roaming Street Food



**Add one or more street food style bowls to any cocktail package - \$13pp each (exc. GST)**



## *Bowl Food*

- Cola braised pork tacos, black bean puree, cheese, lime (GF, NF)
- Summer poke bowl, rice, soy and sesame salmon, kewpie, togarashi pineapple, avocado, red onion, lime (GF, DF, NF)
- Fragrant South Indian chicken, potato, eggplant curry, rice, green harissa yoghurt (GF, NF)
- Mexican roasted cauliflower taco, black bean puree, coriander, lime (GF, VGN)
- Thai fish cake skewers, sweet chilli, lime, coriander (DF, NF)
- Mediterranean chicken and halloumi skewers, chickpea hummus, tomato, olive, and lemon (GF, NF)
- Fragrant Moroccan lamb tagine with cinnamon, paprika, apricots, Medjool dates, minted yoghurt, pearl couscous and parsley salad
- Coconut braised beef massaman, toasted peanut, chilli, potato, fragrant rice (DF, GF)
- Slow braised beef cheek bourguignon, field mushrooms, bacon lardons, caramelised shallots, pomme puree (GF)
- Pumpkin and lemongrass red lentil dahl, crispy shallots, coriander, mint, and parsley (GF, VGN)
- Retro prawn cocktail, cos lettuce, thousand island sauce (GF, DF)





# Grazing Tables

**Grazing Tables -**  
**Grazing Boxes -**





# Grazing Tables & Boxes



**For relaxed grazing - ideal for meetings or after work functions**



*Accompanied by gourmet crackers, croutons and bread.*

Includes a curated selection of:

- Cured meats
- Local cheeses
- Seasonal fruit
- Gourmet dips
- In-house made savouries
- Freshly baked sweets.

**Individual Boxes**    \$18pp - Feeds 1  
**Shared Boxes**        \$225 each - Feeds 10-12

**1 Metre Table**        \$625 - Feeds 20-25  
**2 Metre Table**        \$1075 - Feeds 40-50  
**3 Metre Table**        \$1495 - Feeds 45-60  
**4 Metre Table**        \$2450 - Feeds 85-100

*Gluten free options available. All prices exc. GST*

## HAVE A DIETARY REQUEST?

We can cater to just about any dietary requirement!

Can't find exactly what you are looking for? Many items can be modified to be Gluten Free, Vegan, Vegetarian or Dairy Free. Let us know your requests and we will put together the perfect package for you.

**Dietaries:** Gluten Free (GF), Vegetarian (V), Dairy Free (DF), Vegan (VGN), Gluten Free Option (GFO), Vegan Option (VGO)





# High Tea

**Classic High Tea -**  
**Boozy High Tea -**





# Classic High Tea



**For the most indulgent high tea experience - 2 hour service for \$49pp (exc. GST)**



## *Decadent High Tea*

- Ribbon sandwich, truffled chicken, cucumber pecorino, spinach & herbs
- Sweetcorn fritters, smoked salmon, dill sour cream (GFO, VGO)
- Beef, pork, mustard sausage roll, tomato relish (DF)
- Quiche Lorraine
- Lemonade scones with jam and cream
- Lemon curd tarts, blueberry
- Fudgy chocolate brownie bites (GF)



*Staffing requirements: Chef \$130 (prices exclude GST)*



# Boozy High Tea



**For the most indulgent high tea experience - 2 hour service for \$79pp (exc. GST)**



## *Decadent High Tea*

- Ribbon sandwich, truffled chicken, cucumber pecorino, spinach & herbs
- Sweetcorn fritters, smoked salmon, dill sour cream (GFO, VGO)
- Beef, pork, mustard sausage roll, tomato relish (DF)
- Quiche Lorraine
- Lemonade scones with jam and cream
- Lemon curd tarts, blueberry
- Fudgy chocolate brownie bites (GF)



*Staffing requirements: Chef \$130 + RSA Staff \$110 (for 2 hour service) (prices exclude GST)*





# Wedding Cakes

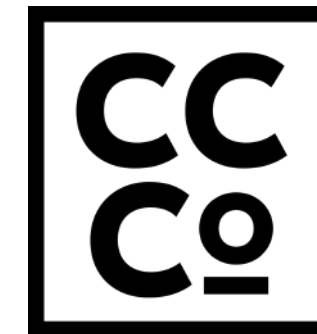
**2 Tier -**

**3 Tier -**

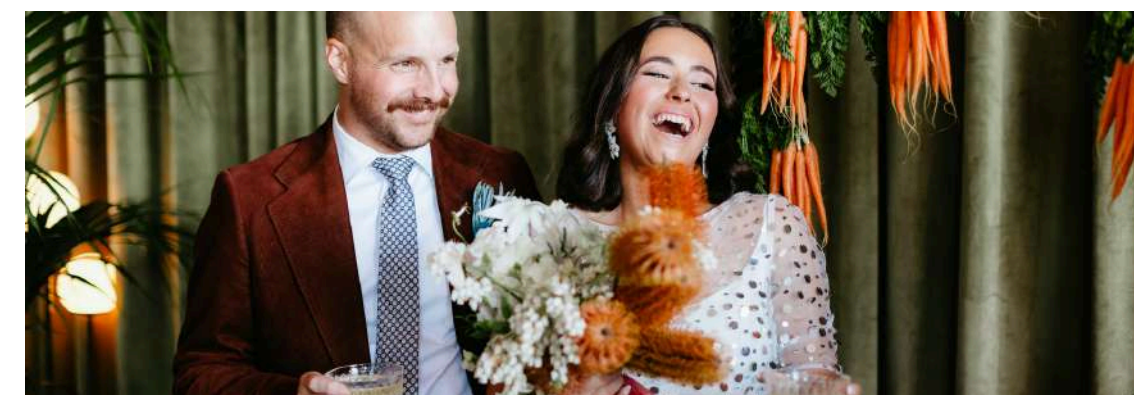
**Cakes for Photography -**



# Wedding Cakes



**Delight in our beautifully crafted wedding cakes, offering a simple yet elegant touch**



*Baked fresh and customised for you*

## **2- tier cake**

Starts from: \$300

## **3-tier cake**

Starts from: \$350

**Small decorative cake for cutting and photography, with an additional slab cake to serve**

Starts from: \$250

## **Cake Flavours**

- Chocolate cake with chocolate ganache (V, NF)
- Vanilla cake with butter cream ganache (V, NF)
- Vegan chocolate cake with chocolate ganache (VGN, NF) – 10% dietary surcharge

*Plates, cutlery, quality paper napkins, glass and stemware available for hire on request*





# **Drinks Packages**

**Classic Beverage Package**

**Premium Beverage Package**

**Alcohol-Free Package**





# Drinks Packages



## Classic beverage package



**\$39pp for 2 hours (Exc. GST)**

Make your event truly unforgettable with our classic drinks package, complete with a liquor license, RSA qualified waiters, and a full bar setup.

**Includes:** Beer, red wine, white wine, sparkling wine and non-alcoholic range (soft drinks and mineral water), ice buckets and glassware.

Each additional hour \$19pp (exc. GST).

RSA staff hire starting at \$55 per hour (exc. GST)

## Premium beverage package



**\$55pp for 2 hours (Exc. GST)**

Elevate your event with our premium drinks package. We provide a comprehensive package complete with a liquor license, RSA qualified waiters, and a full bar setup.

**Includes:** Premium cocktails, gin, vodka, scotch, white rum, beer, red wine, white wine, French champagne and non-alcoholic range (premium mocktails, soft drinks and mineral water), ice buckets and glassware.

Each additional hour \$35pp (exc. GST).

RSA staff hire starting at \$55 per hour (exc. GST)

## Alcohol-free beverage package



**\$25pp for 2 hours (Exc. GST)**

Elevate your event with our alcohol-free drinks package. We provide a comprehensive beverage package complete with bar staff, and a full bar setup.

**Includes:** Premium mocktails, alcohol-free wine and beer, juices, soft drinks, mineral water, ice buckets and glassware.

Each additional hour \$17pp (exc. GST).

Bar staff hire starting at \$55 per hour (exc. GST)