



Bespoke Catering prides itself on quality, innovative and wholesome food. We will work with you to ensure your sit- down event is tailored to your requirements and type of function. We are renowned for delivering delicious food of an exceptionally high standard to impress your guests and make your event special. We also welcome all vegetarian and intolerance sensitive dining.

Our team members are passionate about food and service, friendly, well-trained and well-presented. Together, we guarantee to deliver personal, professional catering that exceeds expectations.

In addition to providing an exceptional menu, Bespoke Catering are partners with Cellarmasters who will work with you and tailor an exclusive beverage package based on your menu. Our relationship with the Belgian Chocolatier, Batch By Batch also offers you the opportunity to provide bespoke chocolate party gifts or petit four.

We also offer a large range of high quality equipment for hire. From furniture to flower settings, marquees and glassware, Bespoke Catering will take care of everything you need to make your event as easy as possible.

Our pricing is set around the number of guests attending and location logistics. The 'Per Person' amount includes the cost of the courses, and cookery equipment. All additional costs are explained below.

I look forward to the opportunity of working with you for your catering events.

Kind regards,

Bespoke Catering Team



SIT DOWN A LA CARTE SELECTION

Bespoke Catering prides itself on fun, modern and wholesome food. We will work with you to ensure your sit-down event is tailored to your requirements and type of function. Bespoke Catering offers packages for plated events. Our pricing is set around the number of guests attending and location logistics. The 'Per Person' amount includes the cost of the courses, and cookery equipment.

Contact us today for your tailored price

<u>2 Course Service</u>	<u>3 Course Service</u>
Choose: 1 Entree 1 Main Dish or Main or 1 Dessert <i>*Includes freshly baked bread & Premium churned butter</i>	Choose: 1 Entrée 1 Main Dish 1 Dessert <i>*Includes freshly baked bread & Premium churned butter</i>
Add an extra 3 hors d'oeuvres from our Canape selection - Add an alternate drop Add on a Sorbet refresher from our selection - Add an extra Bespoke Accompaniment - Add Seasonal fruit plate individual /Shared platters Add a Cheese – selection of hard, soft & blue, lavosh crisps, fresh grapes, muscatels & quince paste Minimum 12 Guests	

SAMPLE MENU

Roaming Canapes – Optional

Beetroot cured Atlantic salmon, fresh bellini, lemon cream caviar

Sweet potato, kale & quinoa balls with a tomato and olive tapenade (VG/GF)

Entrée

Beetroot cured smoked salmon, potato rostie & trout caviar

Main

Shared Main Selection (Alternative drop optional)

Dessert Course

Torched lemon meringue tart, Chantilly vanilla cream, lemon butter jam



ARRIVAL CANAPÉ SELECTION

- Spiced vegetable samosa with fresh mint chutney (V)
- Lamb and rosemary pies
- Wild mushroom tart with truffle cream
- Rare roast beef, charred potato cake, horseradish cream & cress
- Cocktail chicken and mushroom pies
- Roasted duck rillettes on brioche with sumac labne and pomegranate molasses
- Peking duck pancakes with plum sauce and julienne cucumber
- Grilled haloumi & zucchini fritter with mixed leaf & yoghurt labne (GF)(V)
- Pistachio herb and feta pesto arancini with garlic aioli
- Vodka & beetroot cured salmon on a fresh blini & horseradish cream
- Yellow fin sashimi with soy & miso dressing served on a ceramic spool (GF)
- Coconut prawns with a mango & cilantro salsa
- Sydney rock or Pacific oysters served how you like (GF) – minimum 50 serves
- Seared Australian scallops with pea puree & burnt butter (GF) – minimum 50 serves
- Classic crab cakes with chilli & lime aioli – minimum 50 serves

ENTRÉES

Cold Entrée

- Oven dried roma tomato and buffalo mozzarella tart, rocket and cashew nut pesto (V)
- Wagyu bresaola, shaved honey butternut pumpkin, frisee lettuce, hazelnut crumbed goats cheese (GF)
- Snapper and coconut cerviche, coconut emulsion, coconut and pandan dressing (GF)
- Sous vide chicken breast, apple & celeriac remoulade, caper crunch, verjuice gelee (GF)
- Exmouth prawn cocktail, avocado, tomato & sumac chard

Warm entrée

- Szechuan pepper squid, chilli and cucumber ribbons, soy mayonnaise
- Perfect seared sous vide beef, beetroot and cardamom relish, crisp radish salad (GF)
- Mushroom and gruyere cheese tart, dehydrated olive, fine leaves (V)
- Ginger seared scallops, palm heart puree, parsley essence & chorizo crumb
- Beetroot cured smoked salmon, potato rostie & trout caviar



MAINS

Beef

- Perfect sous vide eye fillet, creamy parmesan mash, vibrant lemon asparagus, golden shallot jus (GF)
- Vincotto and fig braised cheek of beef, glazed root vegetables, goats cheese emulsion, watercress (GF)
- Beef bourguignon en croute, pomme fondante, garlic french beans.

Lamb

- Lamb shank, wood fired peppers, fig and roast eschallot, parsnip mash
- Three point rack of lamb, smashed pea, Pommes Anna baby, carrot & red wine jus (GF)
- Rump of young lamb, native honey and sweet potato puree, savory cabbage roll (GF)

Poultry

- Supreme of chicken, spinach infused, sweet potato & orange mash, broccolini, burnt butter sauce (GF)
- Confit duck, rosti, caramelised sticky orange shallots, jus

Vegetarian

- Mushroom strudel, red pepper puree and baby leaves (GF) (V)
- Chive and lemon risotto, parmesan wafer, herb oil (GF)
- Leek and truffle butter puff fold, pistachio crumble, toasted tomato salsa
- Formed aubergine, smoked potato, soft crottin de cheve, roasted fennel (GF)
- Sun blushed tomato gnocchi with silver beet, chili, tomato & pecorino (V)

Seafood

- Barramundi with scallop and prawn vermouth risotto, garden pea tips, green pea mousse (GF)
- Seared salmon fillet, persian spiced potatoes, french beans, cardamom beurre blanc (GF)

SALAD SELECTION

- Warm green beans and vine ripened tomato puree with garlic butter
- Crunchy green leaves with water radish with French mustard vinaigrette
- Sauteed seasonal broccolini tossed in warm lemon, thyme, olive oil & garlic dressing
- Rocket & parmesan salad with poached pear
- Walnut, spinach & shaved pear salad in a grain mustard dressing
- Roma tomato, mozzarella & rocket, dressed with aged balsamic
- Hand pickled vegetables with radicchio lettuce & cumin scented yogurt

ACCOMPANIMENT

- Baked Australian vegetables with spinach & salsa verde
- Fresh garden salad with ribbons of zucchini & Lebanese cucumber
- French beans tossed in macadamia pesto & ripped mint
- Oven roasted kipfler potatoes with rosemary & thyme



DESSERT

- Pear tart tartin with honey cream, vanilla syrup & honey comb
- Perfect individual lemon meringue tart with vanilla cream
- Traditional crème brulee, vanilla Sablé & almond waffer
- Decadent dark chocolate fondant, cocoa sponge, raspberry glaze
- White chocolate & Baileys charlotte
- Peach melba tart, raspberry inspirations & peach gloss

PLATTERS – DESIGNED TO SHARE

Platters

Classic Charcuterie Platter - St Danielle prosciutto, air dried bresaola, Italian sopressa & double smoked ham

Cheese of the World – Four imported cheeses – selection of soft, hard & blue, dried muscatels, premium lavosh & crackers

Vegetarian Crudité Platter – A variety of crudité, housemade hummus, tzatziki & traditional French onion. Olives & fresh accompaniments.

Fresh Seasonal Fruit Platter

