



*Event Catering & Event Management*  
*Creating memorable event experiences.*

**EVENT & FUNCTION CATERING PRICE LIST**  
AS AT JANUARY 2023

[MICHELSCATERINGANDEVENTS.COM.AU](http://MICHELSCATERINGANDEVENTS.COM.AU)

# DINING - LUNCH & DINNER

## 1 COURSE | 2 COURSE | 3 COURSE

*Minimum 25 people*

### BREAD & BUTTER

#### ENTREES

##### Crumbed Scallops

*smoked chipotle mayonnaise, chorizo, orange & tomato salsa (df)*

##### Crab and Celeriac Tian

*cucumber, avocado & wasabi puree, sesame crisp (gf, df)*

##### Duck Rillettes

*brioche, cranberry & cherry gel, pickled red cabbage & pea tendrils*

##### Roast Pork Belly

*spiced apricot & pineapple emulsion, shaved fennel salad, toasted pistachios*

##### Mediterranean Lamb Tostada

*crisp pita bread, pickled radish & cucumber salad w/ herbed yoghurt dressing*

##### Baby Tomato & Creamed Fetta Tart

*grilled peach, radicchio & herb slaw, honey balsamic dressing (gf, veg)*

#### DESSERTS

##### New York Baked Cheesecake

*Sour cherry compote, white chocolate, lemon biscuit crumble, chantilly cream*

##### Coconut Crème Brûlée

*Fresh berries, meringue kisses, coconut rough chocolate (gf, dfo)*

##### Chocolate Praline Tart

*Salted caramel sauce, caramel popcorn, chocolate gelato, chocolate crumble*

##### Golden Syrup Pudding

*Vanilla persian fairy floss, brandy snap, hokeypokey ice cream*

#### SIDES

##### Heirloom tomato salad

*Torn mozzarella, black olives, basil, olive oil, warm ciabatta, crème balsamic (df)*

##### Crispy fried baby potatoes

*Confit garlic aioli, crispy capers (gf, df)*

##### Roasted heirloom carrots

*Coriander seeds, honey, orange compound butter (gf)*

##### Garlic Broccolini

*Toasted almonds & pickled onion (gf)*

#### MAIN COURSE

##### Grilled Pork Loin

*Butternut puree, roasted pumpkin, maple glazed broccoli, toasted sunflower seeds, jus (gf)*

##### Beef Tenderloin

*Potato & spinach galette, roast beetroot puree, baby carrots, battered onion rings, beef jus (gfo, dfo)*

##### Breaded Lamb Shoulder

*Creamed parsnip, grilled fennel, pistachio & pomegranate salsa (gf, df)*

##### Roasted Chicken Supreme

*Tomato & roasted capsicum polenta cake, smoked fetta, asparagus & salsa verde (gf)*

##### Baked Market Fish

*spiced carrot puree, potato fondant, roasted zucchini, smoked almonds, harissa yoghurt (gf)*

##### Mexican Vegetable Filo

*corn puree, roasted pepper coulis, pickled shallot salad (vegan)*

##### Duck Rotolo

*Spiced pear & herb salad, balsamic beetroot emulsion*

##### Red Wine Beef Cheeks

*Creamed potato, forest mushrooms, baby spinach, parmesan crisp*



\*Other dietary options available upon request and could be an additional charge dependent on the requirement. Minimum numbers apply. Kitchen equipment, chefs and wait staff are additional. These menus require a minimum staff time of 4 hours per staff member. Menu selections are subject to change, availability and are seasonal. Please note that catering is prepared in commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats and spelt).

GF - Gluten Friendly / GFO - Gluten Friendly Option / DF - Lactose Free / DFO - Dairy Free Option / VEG - Vegetarian / VO - Vegetarian Option

## PRIVATE DINING - 20 PEOPLE & UNDER

*Enjoy a very exclusive intimate experience, something you will never forget. Chef will prepare a menu just for you and talk you through the dishes whilst you dine. Bespoke menu on enquiry.*

### DINING PACKAGE - TUESDAY TO FRIDAY DINING PACKAGE

#### - SATURDAY TO SUNDAY

*\*2-20 PEOPLE*

**3 COURSE SINGLE DROP MENU *or***

**5 COURSE DEGUSTATION MENU *or***

**SHARE TABLE MENU**

**- 2 MAIN DISHES, 4 SIDES**

*\*Package includes 1 chef, 1 waitstaff, crockery, cutlery, liquor license, off site catering license, cooking equipment.*

*\*This price does not include alcohol; BYO can be served by waitstaff. If Michels is to provide alcohol, then the minimum \$250.00 spend is applied*

### **\$400.00 RESTAURANT DINNER FOR 2**

*+ bottle of Veuve D'Argent*

#### **HOT SHARE PLATTER**

**Beef Chateaubriand**

*Whole roasted beef tenderloin, toasted brioche loaf, roasted garlic baby potatoes, prosciutto wrapped green beans, baby carrots, asparagus, grilled onions, jus, hollandaise sauce*

**Slow cooked lamb shoulder**

*Creamy parsnip puree, pomegranate, pepitas, soaked currants, soft fetta, toasted pine nuts, fresh herb salad & grilled flat breads (gfo)*

**Lobster mornay**

*Preserved lemon rice pilaf, garlic & Pernod butter green vegetables, fresh bread & butter (gfo)*

*\*Dinner for 2 is plated on a reusable platter and served with restaurant cutlery and serving utensils, napkins are included.*

*\* Latest drop off time is 7pm*



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# SHARE TABLE

MINIMUM 25 PEOPLE

## ENTREE'S

### Assortment of artisan breads

*Olive oil and flavoured butters*

### Caprese Focaccia

*herbs & crème balsamic*

### Marinated Mixed Olives (gf)

### Assorted gourmet dips (gfo, dfo)

### Pumpkin Arancini (gf, veg)

*w/ basil pesto*

### Salt & pepper calamari (gfo, df)

*Confit garlic aioli & lemon*

### Grilled king prawns (gf)

*Chipotle & orange jam compound butter, sesame crumble*

## MAINS

### Moroccan Spiced Brisket

*Roasted baby tomato, toasted almonds, smoked bell pepper yoghurt sauce (gf)*

### Slow Cooked Greek Lamb Shoulder

*Cucumber, herb, preserved lemon salsa (gf, df)*

### Roasted Pork Belly

*Sautéed apple & fennel, green olive tapenade (gf, df)*

### Creamy Tuscan Chicken

*Herbed sundried tomato & spinach creamy sauce (gf)*

### Duck Rotolo

*Fennel infused pear, toasted walnuts (gf, df)*

### Sicilian Baked Fish

*Garlic, lemon, olive oil, dill, cherry tomatoes, capers (gf, dfo)*

### Roast Pumpkin, Spinach & Ricotta Lasagne

*Sugo, mozzarella, parmesan, herbs (veg)*

## SIDES

### Crispy Fried Baby Potatoes

*Confit garlic aioli, crispy capers (gf, df, veg)*

### Roasted Cauliflower & Tomatoes

*Smokey harissa cream, herb crumb (gfo, df)*

### Honey Roasted Pumpkin

*Tahini yogurt, pomegranate & toasted pepitas*

### Roasted Heirloom Carrots

*Coriander seeds, honey, orange compound butter (gf, dfo)*

### Lemon Buttered Broccolini

*Cranberry & sourdough crumble (gf, dfo)*

### Heirloom Tomato Salad

*Torn mozzarella, black olives, basil, olive oil, warm ciabatta, crème balsamic (veg)*

### Rocket & Radicchio Salad

*Pecorino, roasted pear, crispy prosciutto, white balsamic dressing (gf)*

### Char Grilled Vegetable Cous Cous

*Fire roasted pepper coulis, fresh herbs (veg)*

## DESSERTS

### ASSORTED PETITE FOURS (2.5 ITEMS PP)

A large assortment of mini desserts ranging from tarts, cakes, biscuits, pastries, mousses (gfo)

### AUSTRALIAN CHEESE

Assorted crackers, thins & lavosh, dried & fresh fruits, fruit pastes, chocolate & nut logs, honeycomb pieces. Sugared & toasted nuts (gfo)

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*Enjoy. Share. Celebrate. Collaborate.*

THANK YOU, ENJOY THE *experience*