



Event Catering & Event Management
Creating memorable event experiences.

EVENT & FUNCTION CATERING PRICE LIST
AS AT JANUARY 2023

MICHELSCATERINGANDEVENTS.COM.AU

TRADITIONAL BREAKFAST BUFFET

CREATING AN AMAZING BREAKFAST EXPERIENCE, IT'S UP TO THE IMAGINATION.

CONTINENTAL BUFFET

(Minimum 30 people)

YOGHURT, CEREALS AND DELICATESSEN

Fruit and natural yoghurts (gf, dfo)

Breakfast cereals

Fresh sliced seasonal and whole fruits (gf, vegan)

International cheese platter (gf)

Delicatessen cold cuts (gf, df)

Assorted Bread accompaniments (gfo, df)

HOT BUFFET

(Minimum 30 people)

Creamy Scrambled Eggs (gf)

Maple Bacon (gf)

Mini Sausages

Homemade Baked Beans (gf)

Hash Browns (gf)

Mixed forest Mushrooms (gf)

Roasted Roma Tomatoes (gf)

ADD-ONS

PANCAKE AND WAFFLE STATION

Assorted flavoured homemade pancakes & waffles, fresh summer berries, accompanied sauces

FROM THE BAKERY

Baskets of Danish pastries, croissants, muffins, Breakfast rolls and banana bread

COMBINATION BUFFET

(Minimum 30 people)

(CHOICE OF 6 FROM CONTINENTAL AND HOT COLLECTION)

ADD Beverage packages from Morning tea and Afternoon Tea.



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

BREAKFAST

SEATED BREAKFAST

(Minimum 20 people)

FRESH TROPICAL FRUIT PLATTERS TO SHARE

WARM MINI DANISH PASTRIES TO SHARE

1 COURSE PLATED BREAKFAST (ALTERNATE DROP MAIN) 2 COURSE

PLATED BREAKFAST (ALTERNATE DROP)

ENTRÉES

Baked rice pudding with, fruit, custard, mascarpone and nut crumble (gf)

Fresh fruit, granola, assorted flavoured coyo yoghurt (gf, vegan)

Triple smoked ham, leek and cheddar, cheese tart w/ baby leafed salad

Green pea, ricotta, basil, toasted pine nuts tart w/ snow pea slaw (veg)

Smoked salmon & dill croquettes, crème fraiche, pickled radish & shallot salad (gfo)

Prosciutto, goats curd & rockmelon bruschetta w/ pomegranate syrup

Coyo panna cotta, puffed grains & nuts, fruits (gf, vegan)

Turkey & brie stuff brioche, béchamel sauce, cranberry compote, rocket

MAINS

Eggs Benedict – English muffin, baby spinach, maple smoked ham & chive hollandaise

Poached eggs & avocado, toasted rye bread, goat's cheese, lemon, dukkah

Tempura pumpkin stuffed zucchini flowers, grilled zucchini, walnut salad (gfo, vegan)

Smoked chicken melt – béchamel sauce, poached eggs, swiss & mozzarella cheese, dressed greens

Spanish baked egg hot pot – fresh chunky tomato sauce, cannellini beans, chorizo, fresh herbs (gf)

3 cheese Omelets roulade – baby heirloom tomato & basil salad, parmesan crisp (gf)

Butter milk pancakes, morello cherry sauce, yoghurt gelato

Turkey & asparagus crepe, toasted walnuts, grana panado, mixed sorrels (gfo)



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BREAKFAST

CONTINUED

NETWORKING BREAKFAST - CAFE STYLE SINGLE SERVE

Individually portioned - minimum 5 portions per item - minimum 20 people

BREAKFAST CUPS

Fresh fruit, granola, assorted flavoured coyo yoghurt (gf, vegan)

Vanilla tapioca, fresh banana, chocolate nibs, honeycomb, caramel (gf)

Baked rice pudding with, fruit, custard, mascarpone and nut crumble (gf)

Burcher muesli, mixed berries, shaved coconut (gf)

BAGELS AND BRIOCHE BUNS

Smoked Salmon, cottage cheese, dill, capers, baby spinach

Smoked ham, roma tomato, mozzarella, relish and basil

Roasted Mediterranean vegetables and ricotta (veg)

INDIVIDUAL QUICHE

We will create a flavor just for you depending on your dietary needs.

BREAKFAST TARTS

Triple smoked ham, leek and cheddar cheese (gfo)

Forrest mushroom, gruyere, thyme (veg, gfo)

Green pea, ricotta, basil, toasted pine nuts (veg, gfo)

Hommus & roasted vegetable (vegan, gfo)

PATISSERIE

Banana Bread w/ butter

Large Danish Pastries

Cinnabun cinnamon scroll/brioche bun

Orange & almond loaf w/ chocolate ganache (gf)

Asparagus and gruyere cheese croissants (veg)

Egg & Bacon Calzone

Sundried tomato & olive scrolls, basil pesto & feta (veg)

Champagne Ham and swiss cheese croissant

BOXES

PRICE PER ITEM - MINIMUM 5 PORTIONS PER ITEM

INDIVIDUAL BREAKFAST BOXES

BREAKFAST BOX 1

Smoked ham & cheddar cheese croissant /
Homemade granola & yoghurt / Fruit salad

BREAKFAST BOX 2

Vegetarian frittata / Coconut chai
pot / Fruit salad (gf, veg)

BREAKFAST BOX 3

Breakfast tart / Coconut chai pot / Fruit salad

BREAKFAST BOX 4

Bacon & egg roll w/hollandaise / Homemade
granola & yoghurt / Fruit salad

INDIVIDUAL MORNING/ AFTERNOON TEA BOXES

MORNING TEA/AFTERNOON TEA BOX 1

Frittata / Assorted flavoured cronut / Seasonal fruit

MORNING TEA/AFTERNOON TEA BOX 2

Mini bagel / Banana bread / Seasonal fruit

MORNING TEA/AFTERNOON TEA BOX 3

Crudities & hummus / Almond friand
/ Seasonal fruit (gf, veg)

MORNING TEA/AFTERNOON TEA BOX 4

Scone with jam & cream / Ham &
cheddar croissant / Seasonal Fruit

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MORNING & AFTERNOON TEA

MORNING & AFTERNOON TEA SHARE TABLE

SWEET

Classic scones w/ whipped cream & preserves
Fruit & almond friands (gf)
Cupcake varieties (gfo)
Tropical fruit (gf, vegan)
Mini french tarts, caramel, chocolate, citrus, fruit
Mini assorted cronuts
Mini Carrot Cakes
Mini Berliner Fruit Donut

SAVOURY

Gourmet vegetarian pies
Mini Croissants, Smoked ham and cheese
Puff pastry scrolls w/ assorted fillings (vo)
Mini bagels, assorted fillings (vo)
Beef Cheek Pies w/ green pea mash
Assorted mini quiches (gfo)
Ribbon Sandwiches (gfo)
Savoury Vegetarian Muffins

HIGH TEA

THE HIGH TEA

(Minimum 30 people)

RIBBON SANDWICHES (2 PIECES PP)

Cream cheese, dill & cucumber
Creamed egg & chive
Chicken & sundried tomato

SAVOURY ITEMS

Ham & swiss cheese / asparagus & parmesan croissant
Pumpkin, caramelized onion & goats cheese tart

SWEET ITEMS

Homemade mini scone varieties w/ preserves & cream

THE HIGHEST OF TEA'S

(Minimum 30 people)

RIBBON SANDWICHES (2 PIECES PP)

Smoked salmon, dill, lemon cream
Roasted beetroot & fennel
Rare beef & horseradish cream

SAVOURY ITEMS

Chicken & asparagus vol au vent
Ratatouille relish, haloumi, pumpkin bread crouton
Chorizo, spinach & ricotta involtini
Mini quiche Lorraine

SWEET ITEMS

Assorted french macarons
Assorted french entremets
Baby scones w/ jam & whipped cream



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TEA & COFFEE BREAKS

PRICES ARE FOR ONE SESSION ONLY

Instant tea and coffee

Includes full cream & skim milk + sugar.

Nespresso Machine w/ pods & assorted teas Includes full cream & skim milk + sugar.

Percolated coffee and assorted teas Includes full cream & skim milk + sugar.

Assorted Juices

Sparkling Mineral Water

1L

500mL

Iced Water served in water dispenser

**All beverages include biodegradable cups and spoons*

**Upgrade to crockery and cutlery available*

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INDIVIDUAL PICNIC BOXES

PRICE PER BOX - MINIMUM 5 BOXES PER SESSION

INDIVIDUAL BREAKFAST BOXES

BREAKFAST BOX 1

Smoked ham & cheddar cheese croissant /
Homemade granola & yoghurt / Fruit salad

BREAKFAST BOX 2

Vegetarian frittata / Coconut chai
pot / Fruit salad (gf, veg)

BREAKFAST BOX 3

Breakfast tart / Coconut chai pot / Fruit salad

BREAKFAST BOX 4

Bacon & egg roll w/hollandaise / Homemade
granola & yoghurt / Fruit salad

INDIVIDUAL MORNING/ AFTERNOON TEA BOXES

MORNING TEA/AFTERNOON TEA BOX 1

Frittata / Assorted flavoured cronut / Seasonal fruit

MORNING TEA/AFTERNOON TEA BOX 2

Mini bagel / Banana bread / Seasonal fruit

MORNING TEA/AFTERNOON TEA BOX 3

Crudities & hummus / Almond friand
/ Seasonal fruit (gf, veg)

MORNING TEA/AFTERNOON TEA BOX 4

Scone with jam & cream / Ham &
cheddar croissant / Seasonal Fruit

INDIVIDUAL LUNCH BOXES

LUNCH BOX 1

4-point triangle sandwich / Small pasta salad /
Cheese & crackers / Seasonal whole fruit

LUNCH BOX 2

Deli baguette / Small garden salad / Cheese
& crackers / Seasonal whole fruit

LUNCH BOX 3

Gourmet wrap / Small cous cous salad /
Sweet slice / Seasonal Whole fruit

LUNCH BOX 4

Assorted gourmet salads / French
sweet tart / Seasonal whole fruit

SALAD CHOICES FOR LUNCH BOX 4

Caesar Salad

Cos lettuce, bacon, parmesan, croutons,
boiled egg, caesar dressing (canola oil, egg,
parmesan, red wine vinegar, worcestershire
sauce, garlic, water, fish sauce.)

Chicken Cobb Salad

Mesclun lettuce, tomato, onion, corn, cheddar,
boiled egg, cucumber, chicken breast,
caesar dressing (canola oil, egg, parmesan,
red wine vinegar, worcestershire sauce,
garlic, water, fish sauce.) (gf, low carb)

Fajita Chicken Burrito Bowl

Spices, chicken breast, black beans, corn, capsicum,
rice, onion, tomato, butter milk dressing (water,
oils, sugar, egg, butter, vinegar, molasses)

Satay Pork Salad Bowl

Pork fillet, peanuts, chilli, sesame, sugar, fish sauce,
buckwheat noodle, onion, cucumber, carrot,
tomato, herbs, satay dressing (low carb, df)

Thai Steak Noodle Bowl

Beef striploin, ginger, soy sauce, sesame, sugar,
wine, buckwheat noodles, onion, cashews,
tomato, capsicum, cabbage, mesclun lettuce,
carrot, sesame dressing (low carb, df)

Vegetable Nourish Salad bowl

quinoa, sweet potato, tomato, lettuce mix, red
cabbage, beetroot, chickpeas, cucumbers, edamame
beans, onion, carrot, sesame dressing (gf, vegan)

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SHARE PLATTERS & GRAZING BOARDS

**If catering for gluten free diets, please select gluten free platters, due to food safety and cross contamination*

**Hot platters are intended for immediate consumption*

**All Platters are GST Inclusive*

SWEET

Tropical Fruit Platter

SML | MED | LRG

Cut seasonal tropical fruits (fruits are subject to change due to seasons and availability). (gf, vegan)

**SML - 10 People / MED - 15 People / LRG - 20 People*

Assorted Muffins

SML | MED | LRG

Assorted flavours of muffins

**SML - 9 Muffins / MED - 12 Muffins / LRG - 18 Muffins*

Vegan Cake Platter

SML | MED | LRG

Vegan frosted chocolate & carrot cakes

**SML - 12 Items / MED - 18 Items / LRG - 24 Items*

Assorted Scone Platter

SML | MED | LRG

Fully garnished plain buttermilk scones w/ assorted toppings - Chocolate & Raspberry - Strawberry & Cream - Creamed Peanut & Banana

**SML - 12 Items / MED - 18 Items / LRG - 24 Items*

Brunch Platter

SML | MED | LRG

Fresh crepes, waffles, crumpets, banana bread & croissants w/ assorted fruits, crispy bacon & assorted sweet condiments

**SML - 10 People / MED - 15 People / LRG - 20 People*

Gluten Free Sweet Box

SML | MED | LRG

Gluten free cakes, slice, friands, brownie & cookies (gf)

**SML - 10 items / MED - 30 Items / LRG - 50 Items*

Assorted Slice Platter

SML | MED | LRG

An assortment of fresh slices

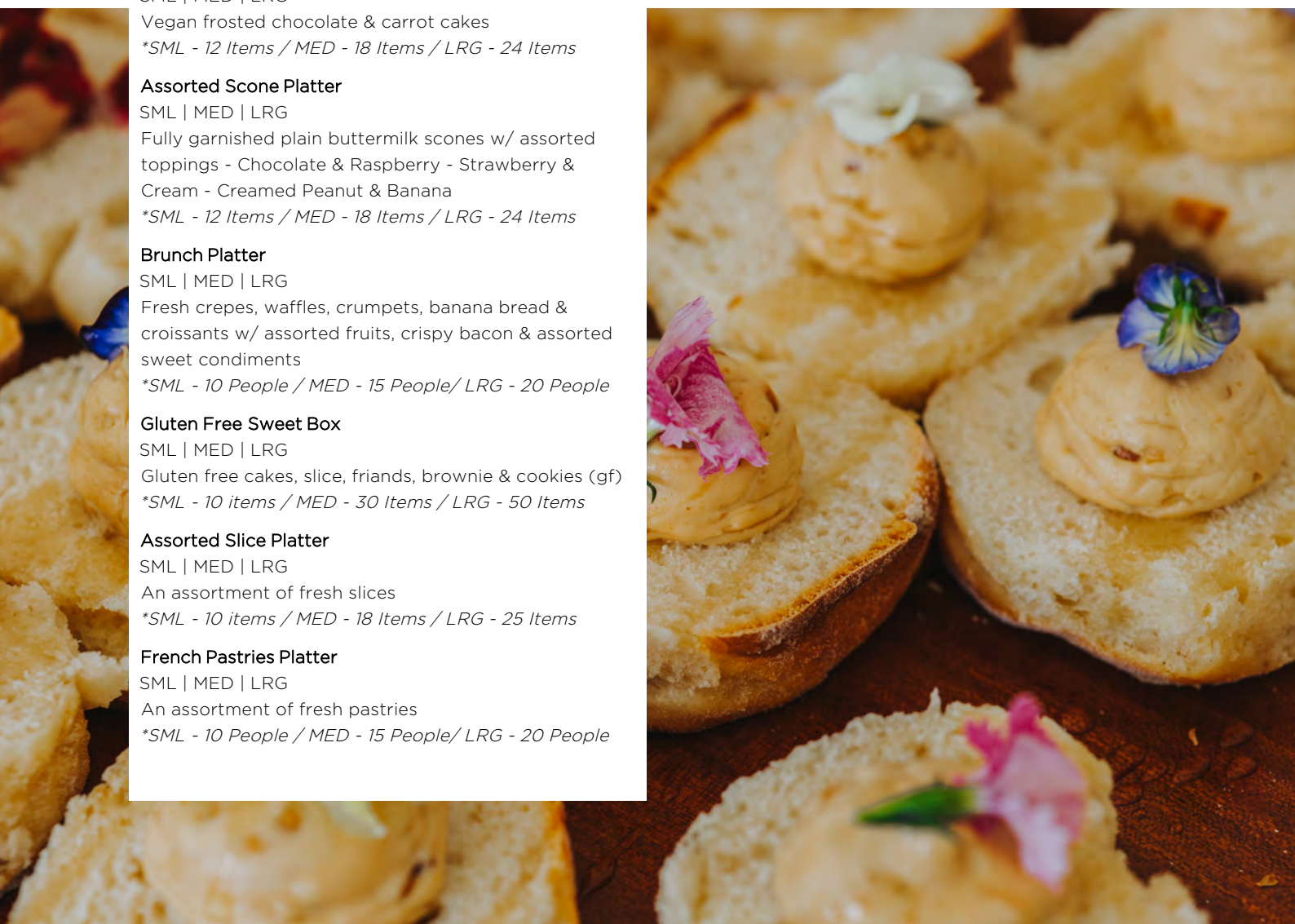
**SML - 10 items / MED - 18 Items / LRG - 25 Items*

French Pastries Platter

SML | MED | LRG

An assortment of fresh pastries

**SML - 10 People / MED - 15 People / LRG - 20 People*



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SAVOURY

Gourmet Wrap Platter

SML | MED | LRG

Mixture of gourmet meats & salad fillers on mixed flavoured tortillas, including vegetarian options

**SML 12 x half wrap pieces / MED 20 x half wrap pieces / LRG 30 x half wrap pieces*

Sandwich Platter

SML | MED | LRG

A traditional sandwich platter. We provide our platters with assorted fillings on a variety of café loaf bread, including vegetarian options

**SML 12 x half sandwiches / MED 18 x half sandwiches / LRG 30 x half sandwiches*

Gluten Free Sandwich Platter

SML | MED | LRG

A traditional sandwich platter. We provide our platters with assorted fillings on a variety of gluten free café loaf bread, including vegetarian options

**SML 12 x half sandwiches / MED 18 x half sandwiches / LRG 30 x half sandwiches*

Classic Hot Platter

SML | MED | LRG

An assortment of gourmet mini pies, quiches, sausage rolls & pizzas w/ dipping sauces (includes vegetarian options)

SML - 24 Items / MED - 48 Items / LRG - 72 Items

Gluten Free Classic Hot Platter

SML | MED | LRG

An assortment of gourmet gluten free mini pies, quiches, sausage rolls & pizzas w/ dipping sauces

**SML - 24 Items / MED - 48 Items / LRG - 72 Items*

Vegetarian Classic Hot Platter

SML | MED | LRG

An assortment of gourmet vegetarian mini pies, quiches, sausage rolls & pizzas w/ dipping sauces

**SML - 24 Items / MED - 48 Items / LRG - 72 Items*

Savoury Patisserie Platter

SML | MED | LRG

Mini ham & cheese croissants, char veg pin wheels, filled brioche buns, frittata, savoury scones - Served Warm

**SML - 10 People / MED - 15 People / LRG - 20 People*

Vegan Savoury Platter

SML | MED | LRG

Falafels, mini pies & rolls, sweet potato empanadas, arancini, bbq vegetable puffs w/ plant based dipping sauces

**SML - 50 Items / MED - 75 Items / LRG - 100 Items*

Cold Canape Platter

SML | MED | LRG

Lime & ginger chicken wonton cup

Yorkshire pudding w/ rare roast beef, horseradish cream & pickled onion

Peking duck roll w/ sour plum sauce, cucumber, pickled shallot

Blini w/ whipped feta, beetroot & plum relish & beetroot chip (veg)

Creamy crab toast points w/ red pepper coulis

**SML - 25 Items / MED - 40 Items / LRG - 60 Items*

Hot Canape Platter

SML | MED | LRG

Gourmet arancini w/ complimenting sauce (veg)

Sweet potato & cashew empanada w/ creamed bell pepper (vegan)

Crumbed scallop w/ chipotle cream & chorizo crumble

Spanish wagyu roll w/ mojo verde

Pork belly w/ sticky plum glaze & fennel (gf)

**SML - 25 Items / MED - 40 Items / LRG - 60 Items*

Crudities & Dip Platter

SML | MED | LRG

Mixture of fresh baby & matchstick cut vegetables, soft cheese, marinated olives, 3 gourmet dips & garlic flat bread *Gluten free option available*

**SML - 10 People / MED - 15 People / LRG - 20 People*

Antipasto Platter

SML | MED | LRG

Classic Antipasto platter of assorted deli meats, stuffed green olives, marinated vegetables, artichokes, gourmet dips, soft and hard cheeses & crackers

Gluten free option available

**SML - 10 People / MED - 15 People / LRG - 20 People*

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SAVOURY CONTINUED...

Cheese Lovers Platter

SML | MED | LRG

Assorted gourmet cheeses w/ fresh & dried fruits, nuts, fruit pastes, fruit & nut log, fresh honey, cheese condiments & assorted crackers *Gluten free option available,*

**SML - 10 People / MED - 15 People / LRG - 20 People*

Charcuterie Platter

SML | MED | LRG

Classic Charcuterie platter of assorted deli meats, marinated olives, roasted nuts, dried & fresh fruits, soft and hard cheeses & crackers & bread *Gluten free option available*

**SML - 10 People / MED - 15 People / LRG - 20 People*

Asian Street Food Platter

SML | MED | LRG

Steamed char siew pork buns, vegetable spring rolls, pork & chive dumplings, karaage chicken bites, steamed shiitake bao buns w/ dipping sauces

**SML - 10 People / MED - 15 People / LRG - 20 People*

Arayes Pita Platter

SML | MED | LRG

Assorted stuff & grilled pitas. Herbed lamb, Lemon chicken, spiced beef w/ assorted dipping sauces & fresh salsa

**SML - 24 items / MED - 32 items / LRG - 50 items*

Tex Mex Share Platter

SML | MED | LRG

Chilli con carne, buffalo chicken wings, cheesy jalapeño balls, corn chips, cheesy quesadilla's, BBQ beef ribs w/ dipping sauces

**SML - 10 People / MED - 15 People / LRG - 20 People*



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GRAZING TABLE/BOARD

Served on large wooden board

SML 60 PAX / MED 90 PAX / LRG 150 PAX

SAVOURY GRAZING BOARD

Charcuterie Grazing Station Selection of cured meats, soft and firm cheeses, honey, fruit pastes, pickled vegetables, olives, artisan breads, lavosh, fresh and dried fruit to add sweetness.

SWEET GRAZING BOARD

Soft and firm cheeses, dried & fresh fruit, fruit pastes, chocolate & nut logs, honeycomb pieces, toasted nuts, assorted sweet slices, profiteroles, chocolates, macarons, crackers, lavosh.

ADD ONS

ASSORTED PETITE FOURS

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

COLD CANAPES

HOT CANAPES

BIO DEGRADABLE PLATES AND CUTLERY



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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



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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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CANAPÉS

COCKTAIL / STAND UP EVENTS

CANAPES

15 minute service per item

VEGETARIAN

Blini w/ whipped fetta, beetroot & plum relish & beetroot chip

Crumbed brie w/ chili cranberry gel

Gourmet arancini w/ complimenting sauce (GFO, VEG)

Sweet potato & cashew empanada w/ creamed bell pepper (VEGAN)

BBQ vegetable puff w/ japanese mayo, pickled radish (VEGAN)

Pumpkin, caramelized onion & goats cheese tart

SEAFOOD

Crumbed scallop w/ chipotle cream & chorizo crumble

Prawn cocktail tostada w/ avocado & paprika (GFO, DF)

Creamy crab toast points w/ red pepper coulis (GFO)

California style crab cake w/ celeriac remoulade (GF, DF)

FEATHERED

Lime & ginger poached chicken wonton cup

Peking duck roll w/ sour plum sauce, cucumber, pickled onion

Turkey & gruyere beetroot crepe w/ orange thyme sauce

Maple & cranberry duck choux bun

Panko chicken Kiev ball w/ aioli & chive

PADDOCK

Yorkshire pudding w/ rare roast beef, horseradish cream & pickled onion

Pork belly w/ sticky plum glaze & fennel

Moroccan lamb pie w/ parsnip mash & dukkha

Spiced lamb cigar w/ mango yoghurt sauce

Char siew pork puff w/ pickled garlic aioli & fresh scallion

Spanish wagyu roll w/ mojo verde

Sticky Beef cheek w/ polenta & truffle



SUBSTANTIAL CANAPES

30 minute service per item

California lobster roll w/ brioche, avocado & creamy mayonnaise

Pork katsu sando, butter crunch lettuce, pickle onion & kewpie

Shitake mushroom bao w/ julienne vegetable salad & creamed soy (VEGAN)

Dukkha crumbed lamb cutlet w/ beetroot hommus (GFO)

Jerk beef cigar w/ pineapple & avocado salsa

Mini Keppel dogs w/ housemade ketchup & mustard (DF)

King prawn saffron paella (GF)

MINI MEALS

45 minute service per item

Forrest mushroom risotto w/ truffle cream & tempura enoki's (VEG)

Slow roasted lamb w/ hommus & pomegranate herb salad (GF)

Beer battered fish & chips w/ lemon & housemade tartare

4 cheese Cobb loaf w/ crisp smoked bacon

Red wine beef cheek, creamed potato, white truffle oil, parmesan crisp (GF)

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INTERACTIVE FOOD STATIONS

ALL FOOD STATIONS CAN BE THEMED AND STYLED. LIVE COOKING BY OUR PROFESSIONAL CHEFS. INTERACTIVE FOOD STATIONS REQUIRE TO BE SET UP OUTDOORS OR OPEN-AIR STRUCTURES. TABLES INCLUDE BAMBOO PLATES AND NAPKINS.

ASIAN STREET FOOD

Peking duck & pancake fillers, mixed dumplings, steamed bao's and stuffed buns, dumplings, gourmet spring rolls, made to order rice paper rolls, fresh nori rolls, assorted yakatori bbq skewers, accompanied dipping sauces and condiments

TEX MEX FEAST

Slow cooked beef short ribs, coffee rubbed brisket, buttermilk fried chicken, jalapeno poppers, chili con carne, fresh salsas, slaws, corn chips, flour tortillas, guacamole, housemade cornbread, accompanied dipping sauces & condiments

OUT OF THE OCEAN

Fresh local chilled prawns, bugs & oysters, creamy garlic Tasmanian mussel hot pot, blackened atlantic salmon, bbq prawns & bugs, fried whitebait fritters, slow cooked octopus, mackerel skewers, accompanied dipping sauces, salads & condiments

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BUFFET PACKAGES

ROTISSERIE

SUCKLING PIG + SIDES (30 - 70 PAX)

Slow cooked bbq rubbed and basted whole pig w/ American potato salad, creamy coleslaw, roasted corn on the cobb, brioche buns, housemade bbq sauce, apple sauce, horseradish, mustards

GREEK LAMB + SIDES (30 - 50 PAX)

Slow cooked whole lamb, basted in a garlic, lemon & rosemary oil w/ herbed Tabouli salad, charred eggplant salad, garlic roasted baby potatoes, baby pita breads, salsa verde, lemon yoghurt labne, mint jelly

CLASSIC ROAST BUFFET

3 Roasts + 3 Sides.

3 Roasts + 3 Sides + 2 Desserts.

Served with freshly baked bread rolls and butter.

Minimum 30 people

ROASTS

Lemon Herbed Chicken

Grilled lemon & bearnaise sauce (gf, df)

Mustard Crusted Beef Sirloin

Mixed mustard & garlic crust (gfo)

Pork Belly

Caramelized onion, rosemary & apple (gf)

Lamb Shoulder

Confit garlic & thyme (gf)

Glazed Whole Ham

Tropical rum glaze (gf)

Carved On Buffet By Chef. + \$1.00pp

MAINS ADD ON

Traditional Lasagne

Ground pork and beef cooked slowly in rich housemade passata, cheesy béchamel sauce, grana panado crust

Baked Atlantic Salmon

Salsa verde sauce

Vegetable Cottage Pie

Aromatic vegetable & quinoa bake, creamy potato topping (vegan, gf)

MORROCAN GOAT + SIDES (30 - 50 PAX)

Slow cooked whole goat, basted in a moroccan spiced oil w/ Sweet potato & red lentil salad, dried fruit & pistachio cous cous, roasted Moroccan carrots, fresh khobz bread, chermoula sauce, harissa salsa, cottage cheese

**Rotisserie packages are cooked off site at the MCE kitchen.*

SIDES

Potato Gratin

Garlic & herbed cream sauce w/ gratinated cheese topping (gf)

Steamed Green Vegetables

Broccoli, green beans, zucchini, asparagus w/ herbed garlic butter (gf)

Roasted Root Vegetables

Beetroot, sweet potato, turnips, carrot w/ olive oil & housemade seasoning (gf)

Pasta Alfredo

Italian herbed cream sauce w/ parmesan cheese (veg)

Garden Salad

Mixed salad leaves, onion, tomato, cucumber, capsicum, radish, avocado w/ greek dressing (gf)

Creamy Potato Salad

Celery, boiled eggs, parsley, mustard, onion, sour cream dressing (gf)

Caesar Salad

Baby cos lettuce, boiled eggs, parmesan cheese, sourdough croutons, bacon w/ caesar dressing

Mediterranean pasta salad

Penne pasta, black olives, cherry tomatoes, red onion, roasted peppers, baby spinach w/ basil pesto dressing

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AUSSIE BBQ

Assorted gourmet sausages, rissoles, marinated chicken cutlets, minuet steak, vegetable kebabs, seasonal garden salad, creamy potato salad, pasta cobb salad, condiments, bread and butter

GOURMET BUFFET

3 Mains + 3 Sides.

3 Mains + 3 Sides + 2 Desserts.

Served with freshly baked bread rolls and butter.

Minimum 30 people

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 & Mushroom Rotolo

Shaved gruyere and asparagus salad, white truffle oil & crème balsamic

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

ahini 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)

DESSERT

Apple & raspberry crumble

Baked apple & raspberry pieces w/ coconut crumble & dollop cream (gf, dfo, veg)

Sticky date pudding

Classic sticky date pudding w/ chocolate honeycomb & butterscotch sauce

Chocolate pudding

Rich dark chocolate pudding w/ caramel popcorn & slated caramel sauce

Golden syrup pudding

Steamed pudding w/ vanilla custard & glazed cherries

Strawberry jam bread & butter pudding

Strawberry covered brioche, baked in vanilla custard w/ strawberry compote & white chocolate

Peach cobbler

Stewed peaches topped with spiced scone crust w/ dollop cream

Orange & almond cake

Glaze orange, toasted pistachios w/ orange syrup & dollop cream (gf)

**add on ice cream \$2.50pp (2 x flavors) – ask what's available*

CHOCOLATE FOUNTAIN

+ CHOCOLATE OF YOUR CHOICE)

Fresh fruits, marshmallows, honeycomb, profiteroles, rocky roads, confectionaries, jellies and Italian sweet breads

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TERMS & CONDITIONS

STAFF COSTS

Michels Catering and Events (MCE) function staff are available for booking for a minimum of four hours, as per industry standard. Public holiday rates apply to respective dates; these will be quoted upon enquiry only. Bookings including staff must be confirmed 7 days prior to the date of the event.

EQUIPMENT

MCE can arrange any extra equipment you require for your event. Hire of equipment included is itemised in the quote and includes a delivery and pick up charge. Any damage to or loss of hire equipment caused by the client, client's guests, venues or venues employees will be charged to the client and invoiced after the event.

PRICES

All prices quoted are exclusive of GST unless otherwise stated. Prices are subject to change.

DEPOSIT AND PAYMENTS

Payment is required prior to or on delivery, unless authorized in advance. We accept payment by most credit cards, including Mastercard and Visa (credit card surcharges apply). Our bank account details are located on each invoice for payment by direct transfer, and we also accept payment by cheque.

Invoices are to be paid 7 working days prior to your event. Once final numbers are confirmed invoices will be sent for payment. Any additional charges will be invoiced after the event.

Payment is required pre-event. Events will not proceed without payment.

CONFIRMATION OF DETAILS

Menus, final numbers, dietary requirements and staff for functions are to be confirmed 7 days prior to the event. If the final numbers decrease after confirmation has been made you will be charged at your confirmed numbers.

Delivery only orders must be confirmed 48 hours prior to delivery. Payment is required prior to or on the day of delivery unless a Purchase Order Number has been received or by prior arrangement.

DIETARY REQUIREMENT

MCE staff and suppliers prepare all food in accordance with the Food Standards set by Food Standards Australia.

The MCE Catering kitchen and equipment may contain traces of nuts, egg, dairy, gluten and other known allergens. Although all care is taken by MCE to ensure these items are contained, we cannot guarantee that all dietary requirements will be met. Whilst we understand the serious implications of reactions to allergens and will endeavor not to cross contaminate your food, MCE will not accept any responsibility or liability for an adverse reaction to any of our food by any guest. Please inform any of your guests who have serious food allergies that if they are concerned that they will be able to bring their own allergen free food in some circumstances. Please check with your booking representative upon booking and they will inform the function staff of this arrangement.

CANCELLATIONS

Staffed events that are cancelled less than 72 hours prior to the event for any reason, including weather or any other circumstances will incur a fee of 100% of the final invoice. Customers who cancel staffed events during peak time (November and December) with less than 7 days' notice will be required to pay 50% of their invoice. Delivery only bookings that are cancelled with less than 48 hours' notice may incur up to 100% fee, depending on the notice given.

QUALITY CONTROL

MCE does not part cater any event, including the serving of cakes, desserts, BYO food of any nature without prior consent. This practice contravenes our Food Safety program. Please mention to your MCE booking representative during the initial quote stages if you plan to supply any foods from home or relative or registered food business. Images on our website and marketing material are styled for presentation purposes and may not be indicative of the presentation of items ordered by the Client. Menus are subject to change according to seasonal and supplier availability. We do endeavour to alert clients to any changes; however, this is not always possible and in some instances some products may be substituted for similar quality ingredients.

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ORDERING CUT OFF TIMES

Wholesale orders must be received by 2pm, 2 working days prior to the day that delivery is required.

Corporate delivery only orders can be placed up to 24 hours prior to the time that the delivery is required, Monday to Friday. For example, an order required for delivery Wednesday 12 midday must be ordered and confirmed by MCE by Tuesday 12 midday. Orders for delivery Monday must be placed by the corresponding time on the Friday prior. For example, an order required on Monday at 8am must be ordered and confirmed by MCE by 8am on the Friday prior. Staffed functions require 1 weeks' notice in order to book staff and any other equipment required.

RESPONSIBLE SERVICE OF ALCOHOL

In accordance with the Liquor Licensing Act, MCE staff reserve the right to refuse to serve alcohol to guests under the age of 18 and guests who are intoxicated.

If a Temporary Liquor Licence application is required, fees will be directly charged to the Client whether the application is successful or not.

In certain situations, including functions held in public areas such as Parks and Gardens council regulations will require the alcohol service area to be fenced off from the general public. In this instance the cost of said fencing will be charged directly to the client, including the delivery and set up charges associated with it.

DELIVERIES

Delivery is available 5 days a week between 8am and 6pm on a weekday and by appointment Saturday and Sunday. A delivery fee applies based on location and the day of the delivery. Delivery fees to locations further than 30 kilometres from the MCE kitchen in Stuart are discretionary. When a preferred delivery time is unavailable MCE will ensure the delivery is made prior to the agreed time.

Please ensure delivery access is always available to your location. If a mobile phone number is provided for contact, please ensure that mobile phone is switched on. If access is not available at agreed time of delivery, the driver may have to return later resulting in an additional delivery fee, or the delivery may be cancelled at the discretion of MCE. Payment of the invoice will still be required.

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Enjoy. Share. Celebrate. Collaborate.

THANK YOU, ENJOY THE *experience*