



Event Catering & Event Management
Creating memorable event experiences.

EVENT & FUNCTION CATERING PRICE LIST
AS AT JANUARY 2023

MICHELSCATERINGANDEVENTS.COM.AU



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

*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 a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats and spelt). *ALL ITEMS ARE GST EXCLUSIVE*

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

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

*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 a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats and spelt). *ALL ITEMS ARE GST EXCLUSIVE*

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

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

Glace 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

*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 a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts, gluten (from wheat, rye, barley, oats and spelt). *ALL ITEMS ARE GST EXCLUSIVE*

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



Enjoy. Share. Celebrate. Collaborate.

THANK YOU, ENJOY THE *experience*