



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

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

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

# 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)

\*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).

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

# 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

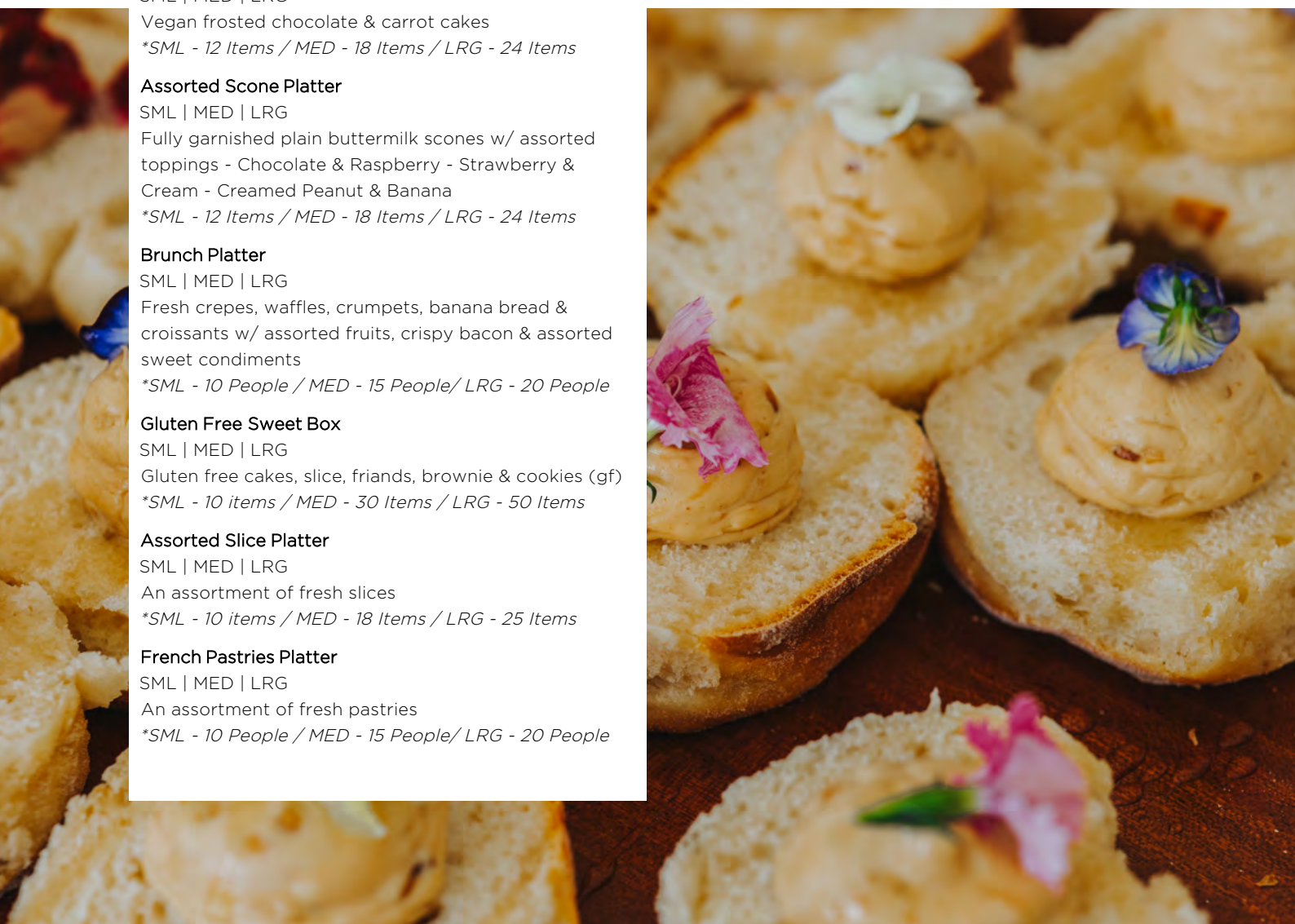
*\*SML - 10 items / MED - 18 Items / LRG - 25 Items*

### 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, leave comment upon checkout

*\*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. Leave comment upon check out

*\*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, leave comment upon checkout

*\*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, leave comment upon checkout

*\*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

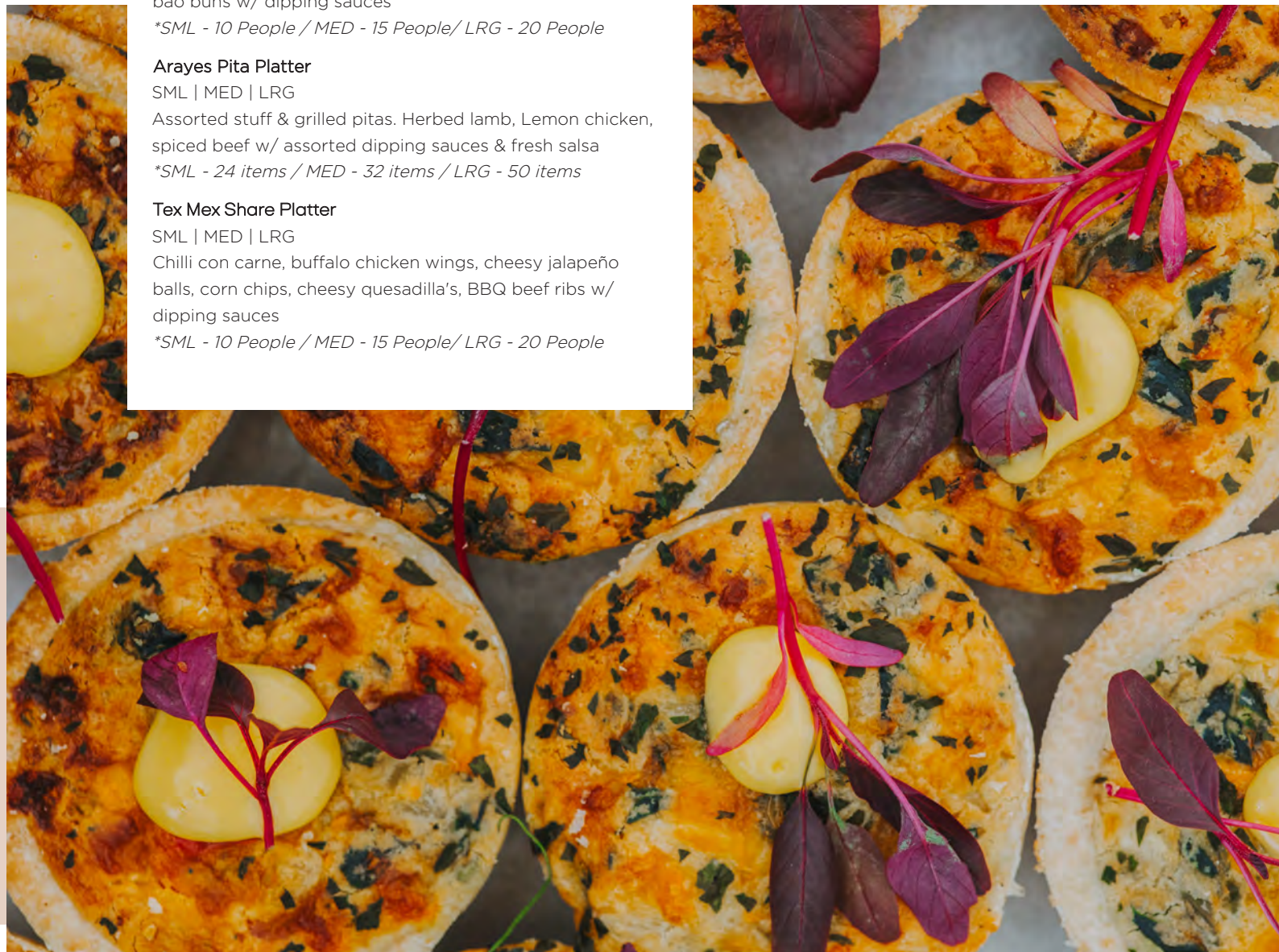
*\*SML - 24 items / MED - 32 items / LRG - 50 items*

### 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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*Enjoy. Share. Celebrate. Collaborate.*

THANK YOU, ENJOY THE *experience*