

A LA CARTE

A la carte is a classic catering style for a seated event. When opting for two choices or more from the courses below, our professional staff will take orders once guests are seated.

ENTREES

- WA sizzling garlic prawns with a touch of chilli (GF)
- Seafood chowder – rich creamy fish base with prawns, scallops, mussels and fish
- Smoked chicken & prosciutto roulade, shredded raw salad with artichoke heart, fresh herbs and pine nuts (GF DF)
- Grieg's pork, chicken and truffle terrine with pistachios, apricots and cranberries, chilli mustard mayonnaise and crusty baguette
- Grieg's hot-smoked salmon with horseradish cream, dill crumble, balsamic & EVOO
- Short crust tart with eggplant caponata, roast capsicum, grilled zucchini, mushroom & goats cheese (V)

MAINS

accompanied by baby potato with sour cream where applicable

- Free range chicken breast stuffed with fetta, sundried tomatoes and spinach. With lemon butter sce. (GF)
- MSA sirloin steak BBQ'd, with polenta chips, béarnaise and balsamic glaze (GF)
- Fillet steak BBQ'd, with roast garlic, onion & potato gratin, and jus (GF)
- Pan-fried fresh local fish with prawns, avocado & lemon salsa (GF DF)
- Pan roasted lamb rack with pea puree & port glaze. (GF DF)
- Seasonal vegetables with fresh herbs & turmeric polenta chips (GF DF V)

AS A SIDE CHOOSE BETWEEN:

- medley of steamed vegetables with EVOO and balsamic glaze
- fresh garden salad
- steamed broccoli and cauliflower with lemon butter sauce

- GF = Gluten free V = vegetarian* DF = Dairy free
- *Vegetarian options contain no meat, chicken or seafood

DESSERTS all served with fresh cream

- Profiteroles filled with Baileys cream, & butterscotch sauce
- Homemade individual pavlova cakes with berry coulis & pistachios (GF)
- Dark chocolate & Baileys tart with cacao nibs & coffee anglaise
- Sticky date & ginger pudding with butterscotch sauce
- New Yorker cheesecake with ginger & lemon

PLEASE SEND US YOUR MENU SELECTIONS FOR A QUOTE...

Prices depend on your selections.

Prices start at...

Set menu of one entrée, one main and one dessert	\$80pp
Two choices from entrees, mains and desserts	\$97pp
Entrée and main only – set menu	\$80pp
Entrée and main only – two choices	\$90pp
Main and dessert only – set menu	\$78pp
Main and dessert only – two choices	\$88pp

Extras

Bread rolls with butter	\$3.50pp
Yallingup Woodfired Bread with Extra Virgin Olive Oil	\$4pp

Please let us know if there are any allergies or dietary requirements in your group.

As a mobile catering company, we don't have a stocked pantry on site and can't whip up a special dish without prior notice!

Inclusions

- All food as quoted – **PLEASE NOTE THE PRICES ABOVE ARE NOT A QUOTE.**
- Kitchen staff (4 hours – beyond this \$60/hr, or three hours for events under 40 guests)
- Function supervisor (4 hours – beyond this \$50/hr)
- Waitstaff (4 hrs – beyond this \$45pp/hr)
- GST

Our goal is to ensure that you and your guests are incredibly well fed and looked after 😊

Read on for more useful information...

Menu mixing

Replacing the sit-down entree with stand-up canapé service followed by a seated main course is a popular choice. We are happy to accommodate this and have included our canapé (fingerfood) menu for this purpose. The fingerfood menu is designed as a full meal, prices are adjusted accordingly. We suggest the following time and number of choices for canapés.

Service time	Canapé types	Quantity pp	Price pp*
30 mins	3 types	6 canapés	from \$19
60 mins	6 types	10 canapés	from \$25
90 mins	8 types	15 canapés	from \$30

*price depends on selections

Bar staff

We can provide friendly and professional barstaff who will ensure excellent beverage service for you and your guests. Barstaff are \$45/hr each, minimum of three hours, and are invoiced separately after your event. This gives you the freedom to keep them onsite until every glass is packed away, or end their shift earlier if you're happy to manage the bar yourselves in the latter part of the evening.

Additional hours

The first four hours* worked by our chefs, kitchen hands and food service staff are included in the food quote you receive from us. Each event is different and start times for staff vary according to function requirements. Additional hours can be estimated prior to the event, however they may vary on the day. Staff are coordinated by the chef, and/or function supervisor and remain on duty only as required. Additional hours, and barstaff hours are invoiced separately after the event.

* Three hours for events under 40 guests.

Site setup

This is a fee for the setup of our commercial kitchen facility. It is quoted once we have visited your venue and received your menu selections. Where possible, onsite facilities are utilised to minimise this charge.

Other considerations

Below is a list of items that may be required for your event. We can refine this list with you once menu selections are made and your venue is finalised. There are many options available for styling and personalising your wedding. This list is limited to food related items only.

- cutlery and glassware
- Tables, chairs, table cloths and napkins
- Wine buckets and stands