



# THE MENU

MISS MESA EVENTS (MME) IS A BOUTIQUE EVENT STYLING AND MANAGEMENT SERVICE WITH A SOCIAL CONSCIENCE. OPERATING AS A SOCIAL ENTERPRISE, MME IS OWNED ENTIRELY BY MULTICULTURAL YOUTH SA (MESA), THE STATE REPRESENTATIVE ADVISORY, ADVOCACY AND SERVICE DELIVERY BODY FOR CULTURALLY AND LINGUISTICALLY DIVERSE (CALD) YOUNG PEOPLE, IN SOUTH AUSTRALIA.

OUR APPROACH TO EVENT MANAGEMENT OFFERS OUR CLIENTELE A UNIQUE EXPERIENCE FROM WEDDINGS, STYLED FUNCTIONS, CORPORATE EVENTS, ECLECTIC FURNITURE HIRE, CARAVAN BARS, CATERING, FLORISTRY ARRANGEMENTS TO SO MUCH MORE.

MISS  
MESA  
EVENTS  
— X —

# GRAZING BOXES

\*DIETARY REQUIREMENTS  
INCURS 10% SURCHARGE.

LARGE: \$170 (FEEDS 6 -10)



MEDIUM: \$110 (FEEDS 4 - 6)



SMALL: \$70 EACH (FEEDS 2)



## SAVOURY BOX

- Assortment of cheeses (Camembert, Brie, Gouda, Manchego and Edam)
- Crudites
- Barossa kabana
- Spicy and mild salami
- Assorted crackers
- Dried fruit
- Mediterranean olives
- Mixed nuts
- Assorted dips.

## SWEET BOX

- Assorted muffins
- Assorted pastries
- Assorted mini cakes
- Macarons
- Ferrero Rocher ®
- Brownies
- Carrot cupcakes
- Mini desserts

## SAVOURY & PASTRY BOX

Requested by our fans, a perfect mix of our beloved Savoury and Sweet boxes.

## PASTRY BOX

- Homemade Marmalade scones served with homemade strawberry jam and whipped cream
- Mini waffles with maple syrup
- Mini assorted pastries
- Assorted seasonal fresh fruit
- Mini assorted muffins
- Croissants
- Homemade carrot cupcakes
- Ham and cheese croissants

## FRESH SEASONAL FRUIT BOX

- Assorted seasonal fresh fruits.

## GREEN GOODNESS BOX

- Assorted vegetables
- Dips, nuts, seeds and crackers

# GRAZING TABLES

## ALL GRAZING TABLES INCLUDE:

PLATTER BOARDS, CHEESE KNIVES,  
SERVING SPOONS, TONGS, TABLEWARE AND PLATES.

\*DIETARY REQUIREMENTS  
INCURS 10% SURCHARGE.

### BASIC PACKAGE

#### STARTER GRAZING DELIGHT

FROM \$25 - \$28 PER PERSON

IDEAL FOR SMALLER GATHERINGS  
OR EVENTS LOOKING FOR A TOUCH OF SOPHISTICATION.

- Selection of cheeses and crackers
- Fresh seasonal fruit
- Assorted nuts
- Dried fruit
- Crudites
- Assorted dips
- Assorted sweets

### PREMIUM PACKAGE

#### SAVOURY & SWEET EXTRAVAGANZA

FROM \$30- \$35 PER PERSON

PERFECT FOR MEDIUM SIZE EVENTS  
WHERE VARIETY AND ABUNDANCE ARE KEY.

- Variety of soft and hard cheeses
- Assorted charcuterie
- Assorted fresh fruit
- Mediterranean olives
- Antipasto
- Stone-baked bread with olives
- Assorted sweets and pastries
- Assorted nuts and trail mix

### DELUXE PACKAGE

#### ULTIMATE GRAZING EXPERIENCE

FROM \$40 - \$50 PER PERSON

DESIGNED FOR LARGE GATHERING  
AND CELEBRATIONS, OFFERING A LAVISH SPREAD.

- Artisan cheeses and premium crackers
- Assorted charcuterie and pate
- Fresh exotic fruits and berries
- Assorted gourmet dips, hummus and spreads
- Mediterranean olives
- Antipasto
- Gourmet trail mix
- Popcorn
- Bucket potato chips
- Decadent sweets and pastries
- Edible flowers
- Seasonal blooms
- Customised signage and décor





# INCLUSIVE BEVERAGE PACKAGES

## STANDARD PACKAGE FROM \$45 PER HEAD

- Sparkling: Oyster Bay, Sparkling Cuvee Brut.
- Sauvignon Blanc: Sidewood, Adelaide Hills.
- Cabernet Sauvignon: Pepperjack, Barossa
- Shiraz: Pepperjack, Barossa
- Beer: Corona and Pure Blonde Ultra Low Carb
- Non-alcoholic: assorted soft drinks, fruit juice and water

## GIN BAR

- Hendricks
- Prohibition Liquor Co
- Roku Japanese craft
- Bombay Sapphire

*Served with mixers and native dried fruits*



# TO FEED A CROWD

 VEGETARIAN

 GLUTEN-FREE

 VEGAN

 MAY CONTAIN NUTS

## CHARCUTERIE CONES FROM \$30 PER HEAD


### CHEESE CHOICES PICK 3

- Triple cream Brie (fromager d'Affinois)
- Manchego
- Smoked gouda.
- Marinated Persian feta
- Buffalo mozzarella
- Double cream blue cheese (Shadows of Blue)

### SMALL GOODS PICK 3

- Barossa kabana
- Spicy salami
- Mortadella
- Ham off the bone
- Prosciutto

### BREADS AND CRACKERS PICK 3

- Crostini
- Stone-baked bread
- Assorted seeded crackers 
- Sweet German pretzels

### FRUITS AND NUTS PICK 3

- Raw honeycomb
- Quince
- Dried fruit
- Seasonal fruit
- Assorted nuts 

### VEGETABLES AND DIPS PICK 3

- Feta-stuffed bell peppers
- Marinated vegetables (artichoke, sundried tomatoes and charred capsicum)
- Heirloom tomatoes, basil and bocconcini balls
- Sicilian olives
- Assorted dips

*Vegan cheeses and gluten-free crackers can also available on request*



## GOURMET SANDWICHES \$16 EACH (MINIMUM 5 PER FLAVOUR)

### THE DIRTY BIRD

Chicken, pancetta, chives, roasted cashew nuts, cos lettuce, and homemade garlic aioli.

### FINDING NEMO

Tuna, Spanish onion, capers and homemade mayo.

### THE DARK SIDE

Free range egg, smoked paprika, gherkin, homemade mayonnaise and cos lettuce.

### THE BIG V

Chargrilled eggplant, pumpkin, capsicum, Swiss cheese, basil pesto and cos lettuce.

### THE SICILIAN

Spicy salami, olive tapenade, fresh buffalo mozzarella, marinated artichoke and fresh basil.

### THE PLAIN JANE

Nitrate-free leg ham, Swiss cheese, seeded mustard vine-ripened tomato and cracked pepper.

# TASTES OF THE WORLD



VEGETARIAN



GLUTEN-FREE



VEGAN



MAY CONTAIN NUTS

## INDIAN

FROM \$28 PER HEAD

- Butter chicken.
  - Vegetable korma 🌱
  - Lamb Rogan Josh
  - Beef Massaman
- \* Includes steamed rice

## AFGHAN

\$28 PER HEAD - CHOOSE 3 FROM LIST

### MANTOO DUMPLINGS

Steamed dumplings stuffed with spiced lamb mince, garlic and herbs topped with chickpeas, yoghurt, and fresh coriander.

### BORANI BANJAN

Roasted eggplant curry served with garlic yoghurt sauce and dried mint. 🌱

### BOLANI

Stuffed pita pockets with oven roasted vegetables, Persian feta and roasted pine nuts.

### FALAFEL

Served in a wrap with tabbouleh, hummus, tomatoes and tahini dressing. 🌱

### KOFTA IN TOMATO SAUCE

Beef meatballs, creamy potato mash, Middle Eastern spices, fresh parsley and cilantro. Served with rice.

### KABULI PULAO

Spiced lamb pilaf topped with carrots, raisins, and toasted almonds. 🌱

**BUDGET CATERING TO SUIT ALL BUDGETS & TAILOR MADE CUSTOM CATERING AVAILABLE**

## VIETNAMESE

### BANH MI \$14

Vietnamese bread roll with butter/pate, pickled carrots, daikon, cucumber, fresh herbs and your choice of filling.

- Grilled chicken.
- Roast Pork. +\$4
- Tofu & mushroom. +\$4 🌱

### STEAMED BAO BUNS (3 PER SERVE) \$20

- Lemongrass chicken with Chili mayo.
- Roast Pork.
- Tofu & Mushrooms. 🌱

### VIETNAMESE COLD ROLLS (3 PER SERVE) \$14

Vermicelli noodles, lettuce and fresh herbs, choice of dipping sauce (Peanut or Fish sauce).

- Grilled chicken.
- Tofu & Mushrooms.

### SALADS \$42 (SERVES 3-4)

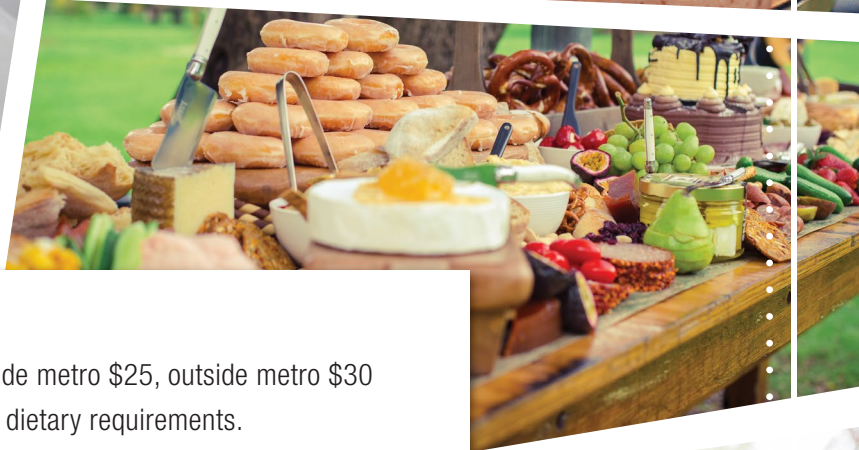
- **Beef Lemongrass Vermicelli noodle salad** with onion, fresh herbs, sweet and spicy Vietnamese dressing, pickled carrots and daikon topped with fried shallots and peanuts (optional).
- **Tofu & mushroom noodle bowl:** Vermicelli noodle salad with fresh herbs, pickled carrots, daikon and dressing. 🌱 🌱

## SIDE SALADS

\$30 (SERVES 4-6)

- Potato and egg salad with homemade mayonnaise, topped with crunchy bacon.
- Roast vegetables with quinoa and Persian feta.
- Protein +\$10 (marinated chicken breast and fresh herbs).

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**PLEASE NOTE:**

- Delivery fee: Adelaide metro \$25, outside metro \$30
- 10% surcharge for dietary requirements.
- Prices are GST exclusive.



MISS  
M Y S A  
EVENTS

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