

# PRIVATE EVENTS & BRAND EXPERIENCES

*Catering*

*Packages*



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For more information email: [hello@elenti.com.au](mailto:hello@elenti.com.au)

# Grazing Platters

*Grazing Platters arrive in catering boxes, full of handpicked fresh produce, bold flavours and textures galore.*

## *Sample Platter*

Subject to change based on seasonality and freshness.

- CHEESE SELECTION WITH CRACKERS
- SOURDOUGH & TOASTED GF SEED LOAF & WHIPPED BUTTER
- HOUSE SLICED MIXED CHARCUTERIE
- DIPS, PICKLES, OLIVES & ROASTED NUTS
- SEASONAL FRESH FRUIT

**Platters serve 8-10 per box**

**\$260 + gst**



Every package includes bio plates, cutlery and napkins. Serving tongs aren't provided but can be supplied for an additional fee.

# Styled Grazing

*Designed to make your event unforgettable, our curated grazing experience pairs vibrant, fresh flavours with effortless style – the kind that delights your guests and looks stunning in photos.*

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- SEASONAL FRESH FRUIT

## **Starting at \$40/pp +gst**

Minimum order of 30 guests

Bespoke brand experiences to be quoted on request.



# Canapes & Snacks

Take your grazing platter to the next level with unique canapés and bites that bring a fresh and special touch to your event.

## Canape Options

- GINGER & SHALLOT FOCACCIA WITH SHALLOT OIL **(VG)**
- BOCCONCINI, CHERRY TOMATO, BASIL & PISTACHIO SKEWER **(V/GF)**
- SMOKED OLIVE, WHITE ANCHOVY & PICKLED FENNEL SKEWER **(GF)**
- WITLOF LEAVES, CHIVE & ONION PATE & SHALLOT OIL **(V)**
- BABY CUCUMBERS WITH HERBY CREAM CHEESE & NIGELLA **(GF/V)**
- BEETROOT TART WITH HERBED GOATS CHEESE & TARRAGON **(V)**
- GOATS CURD, TOMATO, OLIVE OIL & TARRAGON TARTS **(V)**
- KIMCHI & GRUYERE QUICHE **(V)**
- SPANAKOPITA CIGARS **(V/VG AVAILABLE)**
- MINI SOURDOUGH CRUMPET, CREME FRAICHE, ROE & CHIVES
- SMOKED SALMON PATE, SALMON, ROE ON GF SEED & NUT **(GF)**
- PETITE SANDWICHES WITH HERBY CHICKEN SALAD
- PORK & FENNEL SAUSAGE ROLLS
- SLICED RARE ROAST BEEF, ONION CREME & RADISH ON CROSTINI
- ROAST PORK BELLY, GOCHUJANG & SESAME ON PERILLA LEAF **(GF)**
- SHAVED HAM, SALTED BUTTER, COMTE & MUSTARD ROLLS
- SMOKED DUCK BREAST SKEWER WITH BLOOD PLUM GLAZE **(GF/DF)**

**3 options (4 bites) \$30pp + gst**

**4 options (5.5 bites) \$40pp + gst**

**5 options (7 bites) \$55pp + gst**

Minimum order of 20 guests  
Bespoke canapés incur a 15% surcharge



## Premium & Substantial Snack Options

- OYSTERS SERVED WITH SHALLOT & SHISO MIGNONETTE **(GF/DF)**
- PRAWNS WITH NDUJA DIPPING SAUCE OR GRANDE AIOLI **(GF/DF)**
- PRAWN BRIOCHE ROLLS
- ROAST CHICKEN SALAD ROLLS **(DF)**
- HOUSE CURED SALMON GRAVLAX & CUCUMBER & DILL SALAD & CRISP RYE BREAD, SERVED SHARE STYLE
- FREE RANGE PORK & FENNEL MEATBALLS WITH TOMATO SUGO & HERBED ORZO
- SOURDOUGH ROLL WHEEL WITH SLICED PORCHETTA, SALSA VERDE & PICKLED FENNEL **(DF)**

**From \$8 each + gst**

Minimum order of 20



# Sweet Treats

*Add a sweet final touch with options that prove dessert is no by means a second thought.*

## Dessert Menu

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### EXAMPLE:

- LEMON OR PASSIONFRUIT POSSET
- BROWN BUTTER, DARK CHOCOLATE, CINNAMON & SEA SALT COOKIES
- SOUR CHERRY, DARK CHOCOLATE & ESPRESSO BROWNIE
- SCONES WITH JAM & CREAM
- CHOCOLATE CINNAMON TART WITH PECAN BASE
- BURNT BASQUE CHEESECAKE
- BOUNTY TRUFFLES
- LEMON TART
- SEASONAL FRUIT PLATTER

**From \$10 each +gst**



# Sit Down Meals

*No matter the occasion, let us make your event feel like a once in a lifetime milestone with a fresh and delicious touch.*

## Starters

- STRACCIATELLA WITH NDUJA OIL & TOASTED FENNEL SEED
- HOUSE RICOTTA, HEIRLOOM TOMATO & TARRAGON
- GF FENNEL SEED CRACKER WITH SMOKED SALMON PATE
- SEASONAL CRUDITE & GRANDE AIOLI

## Mains

- HOUSE RICOTTA & CAVALO NERO GNUDI WITH BROWN BUTTER & TOASTED HAZELNUTS
- SLOW ROASTED SALMON WITH FENNEL SEED, HERB SALAD & LEMON VINAIGRETTE
- SLOW LAMB SHOULDER WITH LEMON THYME & TOMATO SUGO + ADD PASTA
- ROAST FREE RANGE CHICKEN WITH TARRAGON DRESSING
- POACHED FREE RANGE CHICKEN BREAST WITH GINGER, SHALLOT & SHISO
- PORK & FENNEL MEATBALLS WITH SUGO
- PORCHETTA & SALSA VERDE

## Salads

- GREENS, KALE, SOFT HERBS, TAMARI SEEDS WITH SHALLOT & MUSTARD DRESSING
- CRISP POTATOES WITH BROWN BUTTER & CHIVES
- LEEK & KIMCHI GRATIN
- SLOW BRAISED CANNELLINI BEANS, BAY, THYME & OLIVE OIL
- POTATO SALAD, RANCH DRESSING & HERBS
- TOMATO, STONE FRUIT, TARRAGON & EXTRA VIRGIN OLIVE OIL
- QUINOA, HERBS, CUCUMBER, TOMATO WITH CITRUS GARLIC DRESSING
- PASTA, TOMATO, SUNFLOWER & BASIL PESTO, BOCCONCINI & HERBS
- FREEKEH, HERBS, LEMON DRESSING, GREEN OLIVE & SMOKED ALMOND
- ITALIAN STYLE SLAW WITH FENNEL, APPLE & TOASTED SEEDS
- COS WEDGES WITH RANCH DRESSING, HERBS & SEED CRUNCH
- ROAST PUMPKIN WEDGES, MAPLE MISO GLAZE & FURIKAKE
- ROAST POTATOES WITH OLD BAY SEASONING
- BOUJEE BEAN SALAD WITH HERBS & ESHALLOT DRESSING



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## Pricing

### *Classic Feast Package*

2 mains, 3 salads

**\$60pp + gst**

Dessert added

**\$14pp + gst**

### *Premium Feast Package*

2 starters, 2 mains, 2 salads, 1 dessert

**\$85pp + gst**

### *Luxe Celebration Package*

2 starters, 3 mains, 3 salads, 1 dessert + cheese platter

**\$110pp + gst**

### *Extras*

Available for the Luxe Celebration package only.

Oysters

**\$6pp + gst**

Prawns

**\$10pp + gst**

### *Late-Night Snacks*

Sausage rolls, chicken rolls, meatballs.

**Quoted on request**

### *Florals & Styling*

**Quoted on request**

Rentals of additional kitchen equipment, tables, chairs, glassware, linens, etc.

**Quoted on request**



# Order & Delivery Information

*We deliver from our kitchen in Camperdown and fees are calculated based on distance (km), estimated driving time, and any applicable tolls. Please note that costs may vary accordingly.*

**Weekday minimum spend: \$450 + gst**

**Saturday minimum spend: \$1,000 + gst**

**Sunday/Public Holiday minimum spend: \$2,000 + gst**

+ 10% surcharge and subject to availability

## Hungry? Book Now

*We appreciate having enough lead time to ensure your order is perfect. We're about making great food, not pulling rabbits out of hats, after all.*

Please submit your enquiry 72 hours before your event's start time. For example, if your event is on Tuesday at 8am, please submit details by 5pm on the preceding Friday. Late submissions may impact our ability to cater to your needs.

Please note, we are currently only taking bookings Monday-Saturday, and take limited bookings on Sunday. Minimum spend applies.

We appreciate your understanding and cooperation for a seamless experience.

*Don't see what you're looking for?*

Get in Touch to see how we can Elentify your event.



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