

FEASTING MENU

Each course is served on platters at the table, ensuring your guests have a variety of menu options, encouraging interaction amongst your guests.

FINGER FOOD

½ hour chef's selection of 4 finger food items on arrival, served on rotation

ENTRÉE - Tapas platter - (Choice of three tapas to serve)

Essential hummus, extra virgin olive oil, za'atar, Turkish bread (vg)(df)(nf)

Chilli garlic prawns, roquette, lemon (gf)(df)(nf)

Pork and chorizo meatballs, smokey paprika sugo (gf)(df)(nf)

Greek style roasted kipfler potatoes with lemon, garlic & oregano, Yarra Valley Persian feta (v)(gf)(nf)

Sriracha macaroni cheese croquette, pickled cucumber, herb salad (v)(nf)

Stir fried mushroom medley with ginger, chilli & soy; cashews, spring onion & coriander (vg)(gf)(df)

Grilled salmon skewer, radicchio, citrus mayo (gf)(df)(nf)

Beef empanada, chipotle aioli

Tomato, basil tarte tatin, arugula, balsamic (vg)(nf)

Spice corn mousse, pico de gallo, avocado, corn chip (v)(gf)(nf)

Prosciutto wrapped asparagus, cherry tomato salsa, vincotto (gf)(df)(nf)

MAIN Choice of two main options

Marinated beef flank, black garlic aioli, truss cherry tomatoes (gf)(df)(nf)

Korean beef short rib, pickled cucumber ribbons, coriander (gf)(df)(nf)(supplement \$5.00 pp)

Five spice crust pork belly, sticky soy glaze, coriander, crispy shallot (gf)(df)(nf)

Salmon fillet, thyme, roquette, fennel, citrus dressing (gf)(df)(nf)

Grilled chicken thigh, crisp prosciutto, sage, vincotto (gf)(df)(nf)

Chermoula lamb shoulder, pomegranate & sumac spiced salad (gf)(df)(nf)

Tandoori baked chicken thigh, cauliflower "rice", mint (gf)(nf)

Middle eastern spiced lamb rump, skordalia, tendrils (gf)(df)(nf)(supplement \$5.00pp)

Beef cheek massaman style, beansprouts, peanuts & chilli (gf)(df)

Kingfish, pico de gallo salsa, paprika mayo (gf)(df)(nf)(supplement \$8.00 pp)

Casarecce pasta with forest mushrooms, pecorino, roquette & truffle oil drizzle (v)(nf)

Pumpkin, capsicum & zucchini tajine; tomato, ras el hanout, mint & preserved lemon (gf)(vg)(df)(nf)

www.essentialcatering.com.au Email: info@essentialcaterer.com.au (03) 9761 4188

Dietary & Allergen Notice Our kitchen uses a variety of ingredients, including gluten, dairy, nuts, shellfish, soy, and eggs.

Whilst we take care with dietary requests, we cannot guarantee dishes are free from allergens.

Accompaniment: freshly sliced local sourdough served with butter (v)

SIDES Choice of two side options

Rosemary roasted chat potatoes (gf)(vg)(df)(nf)

Roasted pumpkin wedges with Indian spices and pepitas (gf)(vg)(df)(nf)

Salad greens, balsamic vinaigrette, cucumber, Spanish onion, tomato & torn herbs (gf)(vg)(df)(nf)

Heirloom carrots with orange blossom, dill & mustard seeds (gf)(vg)(df)(nf)

Cos leaves, radish, mint, with citrus dressing (gf)(vg)(df)(nf)

Broccolini, seasonal greens, chickpea sesame dressing (gf)(vg)(df)(nf)

Roquette, parmesan & pine nut salad (v)(gf)

Roast cauliflower, spinach, caramelised onion & almond salad with tahini dressing (gf)(vg)(df)

DESSERTS Choice of two dessert options

Flourless chocolate cake, mulled cherries, mascarpone (v)(gf)(nf)

Petite pavlova, hazelnut pastry cream, poached pear (v)(gf)

Salted caramel chocolate tart, freeze dried mandarin (v)(nf)(gf available, supplement \$1.50pp)

Lemon tart, dehydrated raspberries (v)(nf)(gf available, supplement \$1.50pp)

Coconut & lime leaf rice pudding, mango, calamansi gel (vg)(df)(gf)(nf)

Mixed spice panna cotta, granny smith apples (gf)(nf)

(gf) gluten free (v) vegetarian (vg) vegan (nf) nut free (df) dairy free

PRICING OPTIONS

FINGER FOOD | MAIN

per person (2 hour service period)

2026 | 2027

\$75.00 \$75.00

ENTREE | MAIN

per person (2.5 hour service period)

\$87.00 \$87.00

MAIN | DESSERT

per person (2.5 hour service period)

\$87.00 \$87.00

ENTRÉE | MAIN | DESSERT

per person (3 hour service period)

\$98.50 \$98.50

FINGER FOOD UPGRADE

per person – 4 finger foods

\$16.50 \$16.50

INCLUSIONS | Qualified chef, crockery, cutlery, place setting set up and premium disposable napkin

Pricing based on minimum numbers of 40 people, chef surcharges apply for smaller groups.

Waiting staff, surcharges & additional equipment fees may apply, but vary depending upon locations & circumstances.

All prices listed are inclusive of GST. No hidden fees. No surprises. Just transparent pricing from the start.

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