

SAINT
MALO
CATERING



YOUR EVENT, YOUR WAY—ON-SITE OR BEYOND

Luxury Venues or Tailored Catering

From intimate private dinners to grand weddings and high-profile corporate events, we bring the elegance and culinary artistry of the Mediterranean to life, wherever you envision your celebration.



Breakfast

Sharing Breakfast - 55 per person

Minimum 10 guests

Mix Danishes and Fruit Platters

Sourdough Toasts, Scrambled Eggs, Crispy Bacon, Sausages,
Sauteed Mushrooms, Grilled Tomatoes

Breakfast platter 65 each

Minimum 10 per item

Scones, Jam, Strawberries and Chantilly Cream

Ham and Cheese Croissants

Mixed Danishes

House-made Muffins

Bacon and Egg Sliders

Spanish Omelette

Fruit Platters

Coffee/tea

Conference Package

Morning Tea | Afternoon Tea - 35 per person

Choice of 2 Sweet and 2 Savoury, with Fruit Platter

Minimum 10 people

Half Day - 75 per person

Choice of 2 Sweet and 2 Savoury, with Fruit Platter - 2 Salads, 3 Sandwiches

Full Day - 95 per person

Choice of 4 Sweet and 4 Savoury with Fruit Platter - 1 Hot Dish, 2 Salads, 3 Sandwiches

Savouries

House-made Savoury Muffins

Mini Bacon and Egg Roll

Ham and Cheese Croissants

Spanakopita, Spinach, Feta, Filo Pastries

Tortilla Espanola, Potato, Onion, Egg

Sweets

Scones with Strawberries, Chantilly Cream and Jam

Fresh Fruit Kebabs

Mini Danish Pastries

Freshly Baked Sweet Muffins

House-made Cookies

Mixed Berry Yoghurt with Gluten Free Muesli

Overnight Oats with Macerated Berries, Lemon and Basil

Peanut Butter Chia Pots, Banana and Chocolate





Lunch Packages

Minimum 10 people

Option 1 - 35 per person

3 Sandwiches, 1 Salad, 1 Hot Dish, Fruit Platter

Option 2 - 55 per person

3 Sandwiches, 2 Salads, 2 Hot Dish, Fruit Platter

Option 3 - 75 per person

3 Sandwiches, 3 Salads, 3 Hot Dish, Fruit Platter, Dessert Platters

Sandwiches

Rare Roast Beef, Cheese, Caramelised Onions, Horseradish Mayo

Maple Glazed Bacon, Lettuce, Tomato, Avocado, Chipotle Sauce

Roasted Vegetables, Rocket Pesto

Smoked Salmon, Herbed Cream Cheese, Cucumbers and Tomato

Crunchy Chicken, Romesco, Baby Spinach

Lunch Packages

Mains

Grilled Chicken Breasts, Garbanzos, Heirloom Carrots, Baby Spinach, Chermoula Butter
Oxtail, Red Wine Sauce, Tomato-Olive Orzo

Creamy Strozzapreti, Blue Swimmer Crab, Arugula, Manchego

Saffron Risotto, Chanterelle Mushrooms

Pan Roasted Chicken, Couscous, Corn and Chorizo Salsa

Pumpkin Ravioli, Burnt Butter, Sage

Mushroom Al Ajillo, Fried Mushrooms, Garlic, Parsley, Spanish Paprika

Baked Salmon, Saffron Rice Salad, Citrus Yoghurt

Chicken Souvlaki, Shawarma Spiced Vegetables, Pita, Tzatziki, Tirokafteri

Slow-Cooked Lamb Gyros, Tomato, Garlic Sauce, Onion, Cucumber, Lemon, Oregano

Salads

Village Salad, Tomatoes, Cucumbers, Kalamata, Feta, Sumac

Fresas Salad, Strawberries, Arugula, Balsamic, Manchego

Caesar Salad, Cos Lettuce, Bacon, Croutons, Parmesan

Beet Salad, Apple, Rockets, Goats Cheese

Taco Salad, Cabbage, Tomato Salsa, Avocado, Tortilla Crisp

Kale Salad, Chickpeas, Avocado, Root Vegetables, Carrot-Ginger Dressing

Burrata, Heirloom Tomatoes, Arugula, Prosciutto

Grilled Watermelon Salad, Candied Walnut, Feta, Honey, Mint, Wild Rocket





Canape Packages

Minimum 20 people

6 Choices - 42 per person

8 Choices - 55 per person

Cold

Oysters with Mignonette

Rosti Potatoes, Citrus Cured Salmon, Labneh, Caviar

Meredith's Goats Cheese, Honey, Toasted Almonds - V

Jamon Serrano Pintxos, Quince, Valdeon, Orange Sourdough

Banderillas, Boquerones En Vinagre, Olives, Vegetable Ceviche

Spiced Tuna Taco, Cabbage, Toasted Sesame

Iberico, Manchego, Rocket

Whipped Feta with Balsamic Strawberry on House Focaccia

Taramasalata, Cucumber, Salmon Roe

Curried Chicken Salad on Witlof

Mini Prawn Roll, Feisty Feta, Avocado, Radish, Watercress

Prosciutto Di San Daniele, Melon, Balsamic Glaze, Mint

Watermelon and Feta Skewers, Kalamata, Garden Herbs

Canape Packages

Hot

Patatas Bravas - Chili, Saffron Aioli, Chives, Citrus Salt

Octopus Ceviche, Avocado Salsa

Chorizo Manchego Croquettes, Smoked Pimenton Aioli, Jamon Crisp

Twice Cooked Pork Belly, Green Pepper, Lemon Zest

Garlic Prawns, Chili, Butternut Pumpkin

Albondigas Sliders, Manchego, Brioche

Phyllo Wrapped Baked Feta, Honey, Pistachio Crumbs

Lamb Cutlets, Preserved Lemon Gremolata

Spanakopita Bites, Spinach, Feta, Phyllo Pastry

Mini Lamb Gyros, Garlic Sauce, Cucumber, Oregano

Sweets

Churros Con Chocolate

Burnt Cheesecake Bites

Tocino De Cielo

Avocado Mousse

Tiramisu, Savoiardi, Mascarpone, Cocoa, Coffee And Rum

Baklava Cheesecake, Phyllo, Cream Cheese, Walnuts





Sharing Style

2 Courses Feasting - 85 per person

Minimum 10 people

Entree

House-made Breads and Dips

Burrata, Heirloom Tomatoes, Arugula, Prosciutto

Kalamarakia, Lemon, Citrus Salt

Spanakopita, Spinach, Feta, Phyllo Pastry

Mains

Roasted Pumpkin, Puy Lentils, Pepita, Lemon Yoghurt

Flat Iron Steak, Garlic Herb Butter, Garden Herbs

Pan-Roasted Half Chicken, Garlic, Lemon, Herbs, Spinach Kritharaki

Sides

Lemon Potatoes, Garlic, Oregano, Citrus Salt

Village Salad, Tomatoes, Cucumbers, Kalamata, Sumac

Sharing Style

3 Courses Feasting - 95 per person

Minimum 10 people

Starters

Banderillas - Boquerones En Vinagre, Olives, Vegetable Ceviche - GF, DF

Jamon Serrano Pintxos - Quince Paste, Cheese, Toasted Orange And Raisin Sourdough

Salmon Curado - Citrus Cured Salmon, Caviar, Labneh, Dark Rye - GF Option

Entree

Grilled Pizzetta - Garlic, Rosemary - VG

Pulpo - Grilled Octopus, Black Garlic, Kipfler Potatoes, Capers, Nduja Dressing - GF

Mains

Spatchcock - Baby Carrots, Garbanzos, Chermoula Butter - GF

Hombro De Cordero - Slow Cooked Lamb Shoulder, Beans, Sage, Garlic, Tomato - GF

Sides

Patatas Bravas - Chilli, Saffron Aioli, Chives, Citrus Salt - GF, V

Fioretto - Romesco, Queso De Cabra - GF option, V

Desserts

Tocino De Cielo - Anglaise, Almonds - GF





Add ons

Food Station - 45 per person, per food station

Oyster Bar - Freshly Shucked Oysters on Display

Charcuterie Grazing Station - Chef's Selection of Cured Meats, Spanish Smallgoods, Housemade Pickles and Breads

Cheese Station - Chef's Selection of Cheeses, Fruits, Nuts, Jams and Crackers

Paella Station - Interactive Live Cooking

Carving Station - Whole Pig/Lamb on Spit, Roast Beef/Pork, Turkey/Ham

Desserts Station - Chef's Selection of Desserts on Display

Seated Menu

Individually plated, alternate drop style

2 Courses - 80 per person

3 Courses - 100 per person

Entree

Burrata Salad, Heirloom Tomatoes, Arugula, Jamon Serrano

Grilled Watermelon Salad, Candied Walnut, Feta, Honey, Mint, Wild Rocket

Calabaza Moscada, Roasted Pumpkin, Puree of Pumpkin, Pumpkin Pepita Pesto

Pigs Head Croquettes, Santa Teresa Quince, Apple Salad

Cauliflower Croquettes, Black Garlic Paste, Crispy Cauliflower Leaves, Manchego

Chorizo - Manchego Croquettes, Salsa Brava, Saffron Aioli, Jamon Crisp

Citrus Cured Salmon, Compressed Cucumber, Citrus Jelly, Saffron Mayo, Citrus Dust

Seared Yellowfin Tuna, Soft Herbs, Carrot Escabeche, Burnt Eggplant Puree

Snapper Ceviche, Spring Onion, Chillies, Soft Herbs

Spiced Tuna Nicoise, Kipfler Potato, Cherry Tomato, Round Beans, Capers, Egg

Grilled Octopus, Black Garlic, Kipfler Potatoes, Capers, Nduja Dressing

Smoked Duck, Couscous Pearl, Carrot Puree, Mushroom Adobo

Chicken Tortellini, Jus Gras, Chimichurri

Seared Scallops, Romanesco Puree, Nduja

Duck Liver Parfait, Cipolline Onions, Exotic Mushrooms





Seated Menu

Mains

Pan Roasted Chicken, Pumpkin Puree, Corn and Chorizo Salsa

Chicken Breast, Potato Puree, Potato Lattice and Pine Nuts

Pan Roasted Chicken Breast, Mushroom Puree, Asparagus, And Sage Sauce

Bacon Wrapped Chicken, Sweet Potato, Braised Baby Onions

Parmesan-Basil Crusted Hapuka, Kipfler Potatoes, Cavolo Nero, Riesling Beurre Blanc

Mahi-Mahi, Spanish Broth, Citrus Rouille

Twice Cooked Pork Belly, Saffron Mashed Potato, Wilted Spinach, Baby Apple

Pistachio Crusted Lamb Rump, Field Mushrooms, Tomato-saffron Nage

Braised Beef Cheeks, Soft Polenta, Shallot Jus, Fried Garlic, Chives

Oxtail, Red Wine Sauce, Tomato-olive Orzo

Beef Rump, Mashed Sweet Potato, Fennel and Orange Salad

Roasted Dutch Carrots, Cavolo Nero, Roasted Almonds, Tahini Dressing

Spice Crumbed Pork Cutlet, Manchego, Quail Eggs, Capers, Cantabrian Anchovies

Duck Breast, Cauliflower Puree, Bulgur, Pan Jus, Cherry

Creamy Strozzapreti, Blue Swimmer Crab, Arugula, Manchego

Arroz Negro, Pan Seared Canadian Scallops, Squid Ink, Saffron Aioli

Saffron Risotto, Chanterelle Mushrooms

Roasted Pumpkin, Puy Lentils, Pepita, Lemon Yoghurt

Seated Menu

Sweets

Burnt Cheesecake - Compote, Glass Biscuit

Leche Flan - Anglaise, Almonds - GF

Chocolate Fondant - Pistachio Crumbs, Vanilla Bean Ice Cream

Amaretto Pear - Coconut Yogurt, Muesli - GF, V

Tiramisu, Savoiardi, Mascarpone, Cocoa, Coffee and Rum

Baklava Cheesecake, Phyllo, Cream Cheese, Walnuts

Baked Chocolate Ganache, Spiced Hazelnut, Sea Salt, Creme Fraiche, Orange Oil

Cappuccino Creme Brulee, Kahlua Zabaglione, Hazelnut Biscotti, Chocolate Pearls

Eton Mess, Crunchy Meringue, Chantilly Cream, Berry Compote

Vanilla Panna Cotta, Mixed Berries, Berry Consomme





SAINT MALO CATERING

Tailored to suit you

Saint Malo Catering specialises in creating custom menus that cater to your unique preferences and dietary needs. Our chefs will craft a Mediterranean-inspired culinary experience designed to perfectly suit your event.

Contact us

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