

SYDNEY FUNERAL CATERING



Powered By **flavours**
CATERING + EVENTS

“Delivered
ready to serve
or professionally
staffed”



Peace of mind at a time you need it most

P: 02 9438 2466 | W: sydneyfuneralcatering.com.au | E: info@sydneyfuneralcatering.com.au

sample MENUS

all menus can be delivered ready to serve or professionally staffed

Menu A

\$6.95 (2 items pp)

\$9.95 (3 items pp)

\$12.95 (4 items pp)

Mini Savoury Croissants

Low-fat High-fibre Muffins

Banana Bread

Fresh Fruit + Custard Danish

Menu B

\$11.95 (4 items pp)

Carrot & Walnut Cake

Mandarin Lamingtons

Muesli Chews

Chocolate Ganache Tartlet with Walnut Praline

Devonshire Scones

with sweet preserves + whipped cream

Handmade Marshmallows

Rosewater and Orange Blossom Meringues

Chocolate Brownie Bite

Menu C

\$14.50 pp

Turkish Pides

baked fresh daily and full of delicious, gourmet fillings

Red Velvet Cupcakes

Fresh Fruit & Custard Danish Pastries

Lemon Lime Madeleines

Pistachio Biscotti

Gourmet Cheese, Fruit and Crackers

Menu D

\$15.95 pp

Gourmet Sandwiches

chock-full of delicious, gourmet fillings -

Flat bread wraps, triangle points & turkish pides

Signature Sausage Roll- Duck & shiitake mushroom

Petite Pie - Beef bourguignon

Mini Frittata (gf) - Pumpkin, feta, sage (v)

Chocolate Brownie Bite (gf)

Carrot & Walnut Cake

Menu E

\$18.95 pp

Triangle Point Sandwiches

filled with delicious, gourmet fillings

Quichettes | Gruyere & Leek (v)

Low-fat High-fibre Muffins

Signature Cookie Range

Fresh Fruit Nibble (gf) (df)

Menu F

\$21.95 pp

Signature Cheese Board

Assortment of local and imported cheeses served with grapes, muscatels, quince paste, lavosh and water crackers.

Mezze Platter

A Mediterranean-inspired feast with an abundance of gourmet goodies including marinated feta, char-grilled capsicum, sliced salami, falafel, stuffed olives, spicy chorizo sausage, semi-dried tomatoes, breads, crackers and dips.

Salsas, Dips and Dippers

Vegetable crudités, crispbread and crackers accompanied by chunky salsa and gourmet dips.

Mini Bagelettes

filled with an assortment of savoury, gourmet fillings

Chocolate Brownie Bite

Mandarin Lamingtons

Fresh Fruit Nibble (gf) (df)



Call our friendly team on
02 9438 2466 to arrange
a custom menu & quote

Menu G

\$33.95 pp

FUSION FOOD STATION

- Chicken Larb and Crisp Shallot - in wonton cup
- Vitello Tonnato - Rare roast veal, tuna mayonnaise, baby capers, sourdough croute
- Olive & Parmesan Shortbread - Mushroom pate and candied walnut (v)
- Baby Fennel Scone - goats curd mousse and macerated baby fig (v)
- Tartlet of Beetroot Marmalade - goats cheese and leek (v)
- Baby Potato Skin - prawn remoulade and micro herbs

TRAY PASSED FINGER FOOD

- Croque Monsieur – Sour dough, smoked ham, dijon mustard, swiss cheese toasted
- Malaysian chicken satay skewers served with peanut sauce
- Vegetarian spring rolls served with sweet chilli (v)

SOMETHING SWEET TO CONCLUDE

- Lemon Lime Madeleines
- Handmade Marshmallows
- Chocolate Ganache Tartlet with Walnut Praline
- Little Lemon Meringues
- Red Velvet Cupcakes



Menu H

- Choose any 4 items \$11.50 pp
- Choose any 6 items \$16.95 pp
- Choose any 9 items \$24.95 pp

SERVED COLD

- Mini Frittatas (gf) | Pumpkin, feta, sage (v)
- Vitello Tonnato - Rare roast veal, tuna mayonnaise, baby capers, sourdough croute
- Olive & Parmesan Shortbread - mushroom pate and candied walnut (v)
- Baby Fennel Scone, goats curd mousse, macerated baby fig (v)
- Smoked Lamb Fillet - cardamom pikelet, roast nashi pear, plum sauce
- Tartlet of Beetroot Marmalade, goats cheese and leek (v)
- Rice Paper Rolls with an Asian dipper (gf,v)
- Baby Potato Skin, prawn remoulade with micro herbs

SERVED WARM

- Vegetarian Spring Rolls served with sweet chilli (v)
- Filo pastry – Spinach and feta (v)
- Signature Sausage Rolls | Pork and fennel
- Petite Pies | Smoked chicken, leek & mushroom
- Crisp Thai Prawn & Ginger straws with kaffir lime dipping sauce
- Lamb Kofta Sticks with minted yoghurt
- Malaysian Chicken Satay Skewers served with peanut sauce
- Quichettes | Gruyere & leek (v)

Tea and coffee packages available from \$2.80pp

beverage PACKAGES

Below is a pricing guide based on the provision of beer, light beer, wine, soft drink and fresh juice. We will be more happy than to create a beverage package that is tailored specifically to your needs.

2 hours	3 hours	4 hours
Based on 4 alcoholic drinks per person	Based on 5 alcoholic drinks per person	Based on 6 alcoholic drinks per person
from \$14.95 per person	from \$18.50 per person	from \$21.95 per person

*All pricing excludes gst

features & BENEFITS

- ✓ 100% Money back guarantee
- ✓ Complimentary function management
- ✓ Professional + respectful wait staff available on request
- ✓ Tailored menus to suit every need and budget
- ✓ On consumption beverage packages available
- ✓ Gold license accreditation
- ✓ Testimonials and references
- ✓ Fast, efficient and compassionate service
- ✓ Only 24 hours notice required
- ✓ All inclusive packages available
 - equipment hire, service staff beverages



How it Works

Whether you choose our ready-to-serve delivery option or a fully staffed event, we are here for you in your time of need to handle all of the minor details. Our specialized team of professionals will provide you with preliminary quotations that will include suggested menus and a full price breakdown as well as beverages, equipment and service staff charge if required. Once a final menu selection has been made a final quotation and booking confirmation will be provided. If you have decided on our drop-off service then we will simply deliver the platters ready to 'Simply Unwrap and Serve'. When the staffed option is required our discerning team will arrive approximately 1 hour before the function. They will be dressed in full uniform and impeccably groomed, our staff will oversee the function to ensure that everything is ready for your family and guests. We will provide an all-inclusive service including: set up; preparation of food; greeting guests upon arrival; service of food; pack down; and thorough clean-up. Our complimentary function management will take care of logistics, timing and all the finer arrangements. It is our privilege to provide you with peace-of-mind at a time you need it most.



contact us

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