

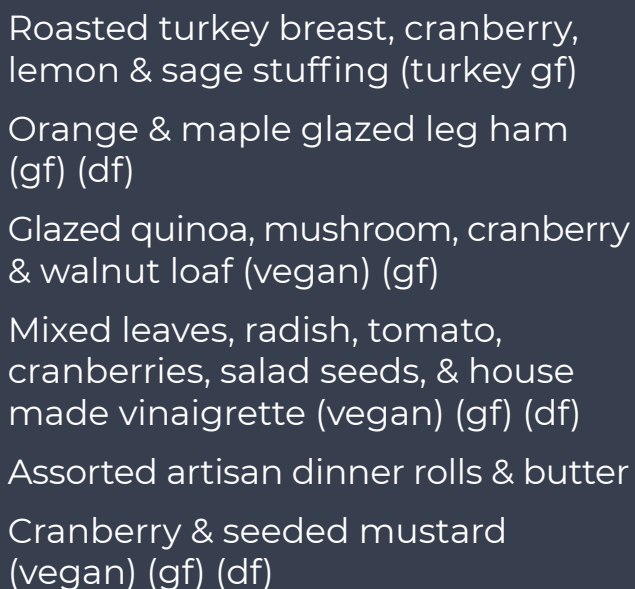
Flavours Catering + Events

Christmas Menus

2020



flavours
CATERING + EVENTS



Fresh king prawns, lemon & aioli (gf) 2pp \$6.95

Twice cooked pork belly, crackling & apple jam (gf) (df)
approx. 15 serves \$105

10 hour beef brisket, pan juices (gf)
approx. 15 serves \$85

Slow cooked lamb shoulder, salsa verde (gf)
approx. 20 serves \$135

Warm roasted root vegetables, rosemary & garlic
(vegan) (gf) (df) \$4.95pp

Garlic, thyme potato & mushroom bake (v) (gf) \$4.95pp

Green beans & almonds (vegan) (gf) \$4.95pp

Kale & onion spiced fritters, sweet chilli jam
(vegan) (gf) \$3.20 ea

Penne pasta, roasted tomato, olive, chilli & capers
(vegan) \$4.95pp

PARTY *packages*

minimum 10 people



Merry medley

\$15.95 PP
5 ITEMS PER PERSON
SERVED COLD

- Peking duck pancake wraps
- Corn fritter, mango & chilli mayo, micro salad (v)
- Potato rosti, tomato & red pepper relish, crispy kale (vegan) (gf) (df)
- Compressed watermelon, togarashi, feta, mint and a squeeze of fresh lime (v) (gf)
- Brioche toast, brie cheese, red currant jelly, rosemary & walnut dust (v)

A jolly good time

\$22.95 PP
6 ITEMS PER PERSON
SERVED COLD

- Mini free range chicken sandwich, lemon mayo, baby herbs (df)
- Shredded beef tostada, guacamole, sweet corn salsa & fresh lime (gf) (df)
- Potato rosti, tomato & red pepper relish, crispy kale (vegan) (gf) (df)
- Corn fritter, mango & chilli mayo, micro salad (v)
- Pulled pork urban bite, smokey BBQ sauce, pickles, cabbage slaw (df)
- Spiced cauliflower, chickpea, pumpkin, cranberry salad, almond dressing (vegan) (gf) (df)

Santa soiree

\$25.95 PP
6 ITEMS PER PERSON
SERVED COLD

- Baby blini, black cherry & pear compote, feta cheese mousse, locally picked herbs (v)
- Corn fritter, mango & chilli mayo, micro salad (v)
- Potato rosti, tomato & red pepper relish, crispy kale (vegan) (gf) (df)
- Compressed watermelon, togarashi, feta, mint and a squeeze of fresh lime (v) (gf)
- Grilled pumpkin, roasted pepper, basil "pesto" & spinach baby croissants (vegan) (gf)
- Signature prawn & butter lettuce baby brioche

PARTY *packages*

minimum 10 people

Festive fiesta

\$26.95 PP

8 ITEMS PER PERSON

SERVED WARM & COLD

- Brioche toast, brie cheese, red currant jelly, rosemary & walnut dust (v)
- Mini free range chicken sandwich, lemon mayo, baby herbs (df)
- Shredded beef tostada, guacamole, sweet corn salsa & fresh lime (gf) (df)
- Glazed quinoa, mushroom, cranberry & walnut "meatballs", smoked eggplant dipper (vegan) (gf) (df)
- Minced turkey polpette, ginger, crispy shallot, toasted sesame (gf) (df)
- Moroccan pumpkin flower, beetroot whip (vegan) (df)
- Pumpkin arancini, vegan pesto (vegan) (gf) (df)
- Salt & pepper king prawn, caper citrus aioli (gf) (df)

X-mas X-citement

\$31.50 PP

9 ITEMS PER PERSON

SERVED WARM & COLD

- Compressed watermelon, togarashi, feta, mint & a squeeze of fresh lime (v) (gf)
- Corn fritter, mango & chilli mayo, micro salad (v)
- Brioche toast, brie cheese, red currant jelly, rosemary & walnut dust (v)
- Potato rosti, tomato & red pepper relish, crispy kale (vegan) (gf) (df)
- Chicken & mushroom arancini
- Minced turkey polpette, ginger, crispy shallot, toasted sesame (gf) (df)
- Black bean, basil, sweet corn & salsa empanada (vegan) (gf) (df)
- Vegetarian spring roll, carrot & sweet chilli dipper (vegan) (df)
- Pulled pork urban bite, smokey BBQ sauce, pickles, cabbage slaw (df)



Christmas BOXES

Eat & be merry slider box

\$100 | 20 SLIDERS SERVED COLD

**Add \$20 per box for gluten free*



- Leg ham, rocket, mustard pickles and Swiss cheese
- Turkey breast, brie cheese, cranberry relish & cucumber
- Brie cheese, cherry jam, spinach and avocado (v)
- Egg & chive mayo-nnaise, mixed leaves (v)

A little more upper crust

\$79.50 | 15 MINI BREADS SERVED COLD

**Vegetarian option available on request*



- Turkey breast, brie, & cranberry baby black brioche
- Italian roll of cured ham, roasted capsicum, avocado, spinach & herb
- Mini pulled pork urban bite, smokey BBQ sauce, pickles, cabbage slaw (df)

Individual baby salad pots

\$34.95 | 10 POTS PER BOX
SERVED COLD



A selection of our fresh & nutrient packed gourmet salads in festive red & white striped baby pots (vegan) (gf)

Signature prawn rolls

\$78 PER BOX
12 ITEMS PER BOX



- Our signature prawn rolls are the talk of any event!

Baby croissant box

\$52 PER BOX | 8 CROISSANTS PER BOX
SERVED COLD



Grilled pumpkin, roasted pepper, basil "pesto" & spinach baby croissant box (vegan) (gf)

Signature flavours

\$95 PER BOX | 20 ITEMS PER BOX
SERVED COLD



- Mini free range chicken sandwich, lemon mayo, baby herbs (df)
- Compressed watermelon bamboo boat, togarashi, feta, mint and a squeeze of fresh lime (v) (gf)
- Grilled pumpkin, roasted pepper, basil "pesto" & spinach baby croissants (vegan) (gf)

Christmas BOXES

Bite sized flavours

\$175 PER BOX
50 PIECES PER BOX - SERVED COLD



- Peking duck pancake wraps
- Smoked cured salmon tartlet, creme fraiche & baby salad (gf)
- Baby blini, black cherry & pear compote, feta cheese mousse, locally picked herbs (v)
- Caramelised onion & goat's cheese frittata, goat's curd mousse, oven roasted baby truss tomato (v) (gf)

Party flavours

\$125 PER BOX
50 PIECES PER BOX



- Balsamic glazed, Italian meatballs, shaved parmesan, herb dust (gf)
- Chicken & mushroom arancini
- Petite assorted pies
- Popcorn chicken
- Tomato sauce

Elegant flavours

\$75 PER BOX
23 PIECES PER BOX - SERVED COLD



- Corn fritter, mango & chilli mayo, micro salad (v)
- Potato rosti, tomato & red pepper relish, crispy kale (vegan) (gf) (df)
- Chicken saltimbocca blini slider, prosciutto & sage crisp
- Brioche toast, brie cheese, red currant jelly, rosemary & walnut dust (v)

Vegan flavours

\$95 PER BOX
30 PIECES



- Vegetarian spring roll (vegan) (df)
- Pumpkin arancini (vegan) (gf) (df)
- Black bean, basil, sweet corn & salsa empanada (vegan) (df)
- Potato rosti (vegan) (gf) (df)
- Quinoa, mushroom, cranberry & walnut "meatballs" (vegan) (gf) (df)
- Plant based sugar cane skewers (vegan) (df)
- Carrot & sweet chilli dipper

Urban flavours

\$95 PER BOX
30 PIECES



- Minced turkey polpette, ginger, crispy shallot, toasted sesame (gf) (df)
- Mushroom, garlic & thyme tart (v)
- Sumac spiced lamb & mint kofta (gf) (df)
- Sweet corn fritter (v)
- Cheeseburger spring roll
- Sweet chilli dipper

International flavours

\$135 PER BOX
40 PIECES PER BOX



- Satay chicken skewer (gf) (df)
- Chicken & mushroom arancini
- Petite assorted pies
- Moroccan pumpkin flower (vegan) (df)
- Salt & pepper king prawn (gf) (df)

Christmas BOXES

Sugar & spice

\$49.50 PER BOX
15 PIECES



- Chocolate, pistachio & cranberry brownie (gf)
- Mini fruit mince tarts
- White Christmas slice
- Petite lemon curd tarts (gf)
- Gluten free Florentines (gf)

Christmas cup cakes

\$36 PER BOX | 8PCS PER BOX
SERVED COLD



- Vanilla and chocolate cupcakes topped with festive cheer

Nourishing flavours

\$58 PER BOX
15 CUPS PER BOX



- Dried fruit & nut cups (vegan) (gf) (df)
- Mini fruit salad pots (vegan) (gf) (df)
- Black forest mousse cups (vegan) (gf) (df)

All I want for Christmas

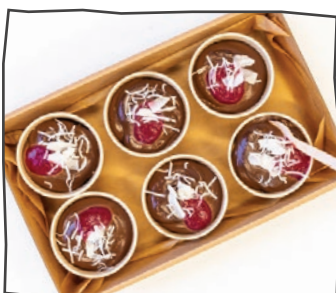
\$130 PER BOX
40 ITEMS PER BOX



- Loaded with sweet treats, this box has something for everyone

Black forest mousse cups box

\$29.70 PER BOX
6 CUPS PER BOX



Avocado is the secret ingredient in this deceptively indulgent yet healthy treat suitable for any time of the day! (vegan) (gf) (df)

Peach, mango, passionfruit, coconut & pistachio pavlova box

\$69.95 PER BOX | 12 PIECES PER BOX



You simply cant beat a great pav! (v) (gf)

A VARIETY OF BARBEQUE ITEMS
WITH SOMETHING FOR EVERYONE AND EVERY
OCCASION, FROM A TRADITIONAL SAUSAGE SIZZLE
TO STRETCH THE DOLLAR FURTHER TO A GOURMET
build your own extravaganza!

gourmet BBQS

YOUR CHOICE OF DROP OFF

**READY TO SIMPLY
"UN-WRAP & SERVE"**

OR "HIRE A CHEF"

with a BBQ & tools
of the trade in hand!



ADD A SALAD TO YOUR BBQ!

Sausage sizzle

\$6.95 PP (min 25)

*REPLACE WITH A VEGAN
SAUSAGE ADD \$1.50PP

- Beef sausage (gf) (lpp)*
- Long bread roll, butter (lpp)
- Grilled onions (v) (gf) (df)
- Smoky BBQ sauce | tomato sauce | American mustard

Souvlaki BBQ

\$23.95 PP (min 25)

- Lamb souvlaki (gf) (df) (lpp)
- Chicken souvlaki (gf) (df) (lpp)
- Quinoa falafel (vegan) (gf) (2 pp)
- Grilled onions (v) (gf) (df)
- Flat bread (v)
- Tzatziki | hommus | lemon wedges

Gourmet BBQ

\$29.95 PP (min 25)

- Slow cooked smoked beef brisket (gf)
- Boneless jerk chicken (gf) (df)
- Corn fritters, spicy aioli (v) (gf)
- Garlic, thyme potato & mushroom bake (v) (gf)
- Grilled onions (v) (gf) (df)
- Artisan roll, butter



Build your own burger bar

\$19.95 PP (min 25)

- Angus beef rissole
- Marinated chicken fillet (gf)
- Quinoa, mushroom, cranberry & walnut burger patty (vegan) (gf)
- Bacon rashers (gf)
- Sliced tomato | lettuce | cheese | beetroot
- Burger bun (add gluten free \$1.50 ea)
- Grilled onions (v) (gf) (df)
- Smoky BBQ sauce | tomato sauce | American mustard | aioli

Centerpiece

Glazed Leg Ham

HALF \$185.00

WHOLE \$295.00

Orange & maple glazed leg ham served with mustard & chutney (gf) (df)



Whole roast turkey with a cranberry, lemon & sage stuffing



\$230 PER BOX
SERVES UP TO 10

Glazed quinoa, mushroom, cranberry & walnut loaf (vegan) (gf)



\$55 PER LOAF

Equally delicious served hot or cold. The ultimate dietary option!

Roasted salmon side, creme fraiche, chermoula, pomegranate (gf)



\$190
APPROX. 15 SERVES
Served cold

Christmas pavlova wreath



\$59.95 EA
SERVES 10

Peach, mango, passionfruit, coconut & pistachio pavlovas served wreath style (v) (gf)

Individual pavlovas also available \$5.95 ea

NAUGHTY

but nice



Chocolate, pistachio & cranberry brownie (gf) \$3.20 ea

White Christmas slice \$3.20 ea

Peach, mango, passionfruit, coconut & pistachio pavlova (v) (gf) \$5.95 ea min 25

Mini fruit mince tarts \$3.20 ea

Donut balls, cinnamon sugar, salted caramel syringe \$3.20 ea

Petite lemon curd tarts (gf) \$2.95 ea

Gluten free Florentines (gf) \$3.95 ea

Individual Christmas puddings with brandy anglaise \$6.95 ea (served warm) min 25

Individual lemon curd, meringue & raspberry eton mess (gf) \$4.95 ea min 25

Baby gingerbread men (vegan) (gf) (nf) \$2.95 ea

Black forest mousse cups (vegan) (gf) (df) \$4.95 ea

BEVERAGES

For the ultimate hassle-free event, ask your catering manager about a beverage package that will be suitable for your occasion.

Staffed events or corporate drop off packages available. We will be more than happy to create a beverage package that is tailored specifically to your needs. Call today on **1300 368 605**.

non-alcoholic

Juice

300mL assorted individual juices | \$2.30 EA

2L orange juice | \$6.95 EA

2L apple juice | \$6.95 EA

Still & Sparkling Water

600mL Still H2O Spring Water | \$3.00 EA

750mL sparkling water glass | \$6.95 EA

1.5L still water plastic | \$4.95 EA

1.5L sparkling water plastic | \$4.95 EA

Soft Drinks

375mL Coke, Coke No Sugar, Lemonade or Lift | \$3.00 EA

1.25L Coke, Coke No Sugar, Lemonade or Lift | \$6.75 EA

Milk

2L Full cream or Skim milk | \$4.50 EA

alcoholic packages

Below is a pricing guide based on the provision of beer, light beer, red, white and sparkling wine, soft drinks and juice. These packages include glassware, ice, ice tubs, bar accessories and flat fold bar table with linen.

Based on 3.5 alcoholic drinks pp | \$24.50 pp

*we recommend this package for a 2 hour service

Based on 5 alcoholic drinks pp | \$27.95 pp

*we recommend this package for a 3 hour service

Based on 6 alcoholic drinks pp | \$31.50 pp

*we recommend this package for a 4 hour service

Give one of our event managers a call to discuss the endless options available with this feature wall!



EQUIPMENT + *personnel hire*

NEED TO HIRE equipment *for your event?*



Flavours Catering + Events can supply you with everything you need, from glassware to crockery, trestle tables, to tablecloths. Our equipment is high quality and competitively priced.

If you're looking for something in particular, simply speak to your event manager and we'll source it for you!



REST ASSURED THAT YOUR EVENT IS IN GOOD HANDS!

Flavours Catering + Events understands the importance of staffing your event with professional and experienced personnel. We can provide you with proactive and intuitive personnel with the relevant qualifications, impeccably groomed and dressed in full uniform attire.

Our experienced events team will arrange staffing levels appropriate to your event and your desired level of service. Contact our event managers on:

info@flavourscatering.com.au or call 1300 368 605

STAFF	RATES	STAFF	RATES
Function Waiter	Mon-Fri \$39.95 / hr Sat \$49.95 / hr Sun \$59.95 / hr	Chef	Mon-Fri \$49.95 / hr Sat \$59.95 / hr Sun \$69.95 / hr
Cocktail Waiter	Mon-Fri \$45.95 / hr Sat \$55.95 / hr Sun \$64.95 / hr	Senior Event Waiter	Mon-Fri \$59.00 / hr Sat \$62.00 / hr Sun \$65.50 / hr

12 reasons why YOU ARE ORDERING FROM Sydney's Best Caterer

- ✓ 100% money back guarantee
- ✓ Redeem your complimentary lunch pack with online orders over \$200
- ✓ Huge selection with something for everyone and every occasion
- ✓ Great value combos and packages
- ✓ A menu focused on health & wellbeing, including a wide range of options for dietary requirements
- ✓ Our service includes both drop-off orders as well as staffed events
- ✓ Friendly phone + email support, ready to answer your questions or take your order
- ✓ Fast, fully customised quotations—no hidden charges
- ✓ Modern, innovative food design that will impress your guests
- ✓ Gold licensed and recognition in state/national awards
- ✓ We're a one-stop-shop — catering, beverages, equipment hire, event management
- ✓ Easy to use online shopping cart system

1) PLACING YOUR ORDER

ONLINE: Use our easy online shopping cart at - www.flavourscatering.com.au

EMAIL: Send your order to - orders@flavourscatering.com.au

PHONE: Call your catering manager on 1300 368 605 Monday to Friday 9:00AM - 5:00PM.

To guarantee delivery of your order, please ensure that it is placed at least one working day prior to your event, no later than 3:00 PM. Last minute orders can be accommodated but the menu may be limited.

2) ORDER PROCESSING & INVOICING

Upon receipt of your order, it will be processed by your catering manager, after which you will receive an order confirmation.

Your order is not confirmed until you have a confirmation email.

To modify your order, whether it be to accommodate more or less guests, or to change food items ordered, please give us much notice as possible.

3) PAYMENT & PLATTER COLLECTION

Payment for your catering order can be made via credit card at the time of placing the order or once you have confirmed guest numbers. Our friendly team will pick up the platters either late afternoon that day or the following day.

ORDERING
made easy

