

Flavours Catering + Events

Christmas Menus

2021



CHRISTMAS

buffet

~~NORMALLY \$38.50~~ | NOW \$34.95 PP (MIN 25 PEOPLE)



Roasted turkey breast, cranberry, lemon & sage stuffing (turkey gf)

Orange & maple glazed leg ham (gf) (df)

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

Mixed leaves, radish, tomato, cranberries, salad seeds, & house made vinaigrette (vegan) (gf) (df)

Assorted artisan dinner rolls & butter

Cranberry & seeded mustard (vegan) (gf) (df)

OPTIONAL EXTRAS (MIN 15 PEOPLE)

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

Brined & roasted pork loin, crackling, \$145

apple jam (gf) (df)

approx. 20 serves

16 hour slow cooked & smoked beef brisket, \$140

pan juices (gf) (df)

approx. 20 serves

Slow cooked lamb shoulder, salsa verde (gf) \$130

approx. 15 serves

Warm roasted root vegetables, rosemary & garlic (vegan) (gf) (df) \$5.95pp

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

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

Penne pasta, roasted tomato, olive, chilli & capers (vegan) \$5.95pp

Roasted salmon side, creme fraiche, \$190

chermoula, pomegranate (gf)

approx. 15 serves, served cold

COVID SAFE

Traditional

CHRISTMAS LUNCH
or DINNER MEALS



Orange & maple glazed ham, roasted potatoes, vegetables & gravy (gf) (df)

Roasted turkey breast, cranberry, roasted potatoes, vegetables & gravy (gf) (df)

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

Served with bread roll – \$15.50 ea

FROM
\$13.95
EACH

PARTY packages

minimum 10 people



Merry medley

\$17.95 pp

5 items per person

Served cold

- Peking duck pancake wraps
- Corn fritter, mango & chilli mayo, micro salad (v) (gf)
- Potato rosti, tomato & red pepper relish, micro herb (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

\$24.95 pp

6 items per person

Served cold

- Mini free range chicken sandwich, lemon mayo, baby herbs (df)
- Peking duck pancake wraps
- Potato rosti, tomato & red pepper relish, micro herb (vegan) (gf) (df)
- Corn fritter, mango & chilli mayo, micro salad (v) (gf)
- Pulled pork urban bite, smokey BBQ sauce, pickles, cabbage slaw (df)
- Spiced cauliflower, chickpea, pumpkin, cranberry salad, almond dressing (vegan) (gf) (df)

Santa soiree

\$28.50 pp

6 items per person

Served cold

- Baby blini, house made beetroot & apple relish, feta cheese mousse, locally picked herbs (v)
- Corn fritter, mango & chilli mayo, micro salad (v) (gf)
- Potato rosti, tomato & red pepper relish, micro herb (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



COVID SAFE

Canapés



By thinking outside the box and adapting our offering we can ensure you are **COVID COMPLIANT** and everyone is *kept safe*

Canapé pack 1

\$6.95 ea (vegan) (gf)

Tofu sushi, pickled ginger, soy (1)
Gochujang glazed quinoa Ball (1)

Canapé pack 2

\$9.95 ea (vegan) (gf)

Potato rosti, tomato & red pepper relish, micro herb (1)
Grilled pumpkin, roasted pepper, basil "pesto"
& spinach baby croissant (1)

Canapé pack 3

\$11.50 ea

Potato rosti, tomato & red pepper relish, micro herb (1)
Smoked salmon, crème fraiche, dill, preserved lemon
petite savoury tarts (1)
Baby blini, house made beetroot & apple relish,
feta cheese mousse, locally picked herbs (1)

Canapé pack 4

\$11.50 ea

Compressed watermelon, togarashi, feta, mint and
a squeeze of fresh lime (1)
Smoked salmon, crème fraiche, dill, preserved lemon
petite savoury tarts (1)
Peking duck pancake wrap (1)

Canapé pack 5

\$11.50 ea (gf)

Goat's cheese, onion jam & rocket petite savoury tart (1)
Pesto chicken, parmesan, semi dried tomato
petite savoury tart (1)
Smoked salmon, crème fraiche, dill, preserved lemon
petite savoury tarts (1)

Canapé pack 6

\$11.95 ea

Caramelised onion & goat's cheese frittata, goat's curd
mousse, oven roasted baby truss tomato (1)
Chicken saltimbocca blini slider, prosciutto & sage crisp (1)
Brioche toast, brie cheese, red currant jelly, rosemary
& walnut dust (1)

Canapé pack 7

\$14.95 ea

Smoked salmon, crème fraiche, dill, preserved lemon petite
savoury tarts (1)
Baby blini, house made beetroot & apple relish,
feta cheese mousse, locally picked herbs (1)
Caramelised onion & goat's cheese frittata, goat's curd
mousse, oven roasted baby truss tomato (1)
Peking duck pancake wrap (1)

substantial

CANAPÉ BOXES

VEGETARIAN,
VEGAN & GLUTEN-
FREE OPTIONS
available!



Canapé Box 1

\$22.95 ea

Each pack contains:

- Signature prawn & butter lettuce baby brioche (1)
- Mini salad bowl (1)
- Chicken saltimbocca blini slider, prosciutto & sage crisp (1)
- Brioche toast, brie cheese, red currant jelly, rosemary & walnut dust (v) (1)

Canapé Box 2

\$26.85 ea

Each box contains:

- Signature prawn & butter lettuce baby brioche
- Potato rosti, tomato & red pepper relish, crispy kale (vegan) (gf) (df)
- Chicken saltimbocca blini slider, prosciutto & sage crisp
- Peking duck pancake wraps
- Smoked cured salmon tartlet, creme fraiche & baby salad (gf)
- Compressed watermelon bamboo boat, togarashi, feta, mint and a squeeze of fresh lime (v) (gf)

Festive Party

PLATTERS

Eat & be merry slider box

\$110 | 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)

Petite savoury tarts

\$68 per box (18 tarts)

\$199 per box (54 tarts)



- Goat's cheese, onion jam & rocket (v) (gf)
- Pesto chicken, parmesan, semi dried tomato (gf)
- Smoked salmon, crème fraiche, dill, preserved lemon (gf)

Chef's assorted individual mini salad bowls

\$90.00 | 12 bowls per box



A selection of our fresh & nutrient packed gourmet salads

Signature prawn rolls

\$95 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

\$117 per box | 18 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

*Vegan & gluten free also available \$105



- 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)

Festive Party

PLATTERS

Bite sized flavours

\$180 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

\$135 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

\$85 per box
24 pieces per box - served cold



- Corn fritter, mango & chilli mayo, micro salad (v) (gf)
- 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

\$100 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

\$110 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) (gf)
- Cheeseburger spring roll
- Sweet chilli dipper

International flavours

\$140 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)

Festive Party

PLATTERS

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

\$40 per box | 8 cup cakes per box
\$100 per box | 20 cup cakes per box



Vanilla and chocolate cupcakes topped with festive cheer

Nourishing flavours

\$60 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. Includes gingerbread, musks, cup cakes, chocolate brownies, caramel slice, donut balls, florentines, meringues & more!

Black forest mousse cups box

\$33 per box | 6 cups per box
\$82.50 per box | 15 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)

Pavlova box

\$23.50 per box | 4 pavlova per box
\$70 per box | 12 pavlova per box



Peach, mango, passionfruit, coconut and pistachio pavlova. (v) (gf)
You simply cant beat a great pav!

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) (1pp)*
- Long bread roll, butter (1pp)
- Grilled onions (v) (gf) (df)
- Smoky BBQ sauce | tomato sauce | American mustard

Souvlaki BBQ

\$23.95 pp (min 25)

- Lamb souvlaki (gf) (df) (1pp)
- Chicken souvlaki (gf) (df) (1pp)
- 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) (df)
- 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 (serves up to 30 people) - \$185.00

Whole (serves up to 55 people) - \$295.00

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

WANT YOUR HAM CARVED?

We can carve for you for \$75



Whole roast turkey with cranberry, lemon & sage stuffing



\$230 per turkey
Serves up to 10

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



\$55 per loaf
Serves up to 5

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) **\$3.50 ea**
- White Christmas slice **\$3.50 ea**
- Peach, mango, passionfruit, coconut & pistachio pavlova (v) (gf) **\$5.95 ea**
- Mini fruit mince tarts **\$3.50 ea**
- Donut balls, cinnamon sugar, salted caramel syringe **\$3.50 ea**
- Petite lemon curd tarts (gf) **\$3.20 ea**

- Gluten free Florentines (gf) **\$3.95 ea**
- Individual Christmas puddings with brandy anglaise (served warm) **\$7.50 ea**
min 25
- Individual lemon curd, meringue & raspberry eton mess (gf) **\$6.95 ea**
- Black forest mousse cups (vegan) (gf) (df) **\$5.50 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 | \$3.00 ea
- 2L orange juice | \$8.50 ea
- 2L apple juice | \$8.50 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 | \$4.95 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



CALL OUR EVENT MANAGERS
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 & 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**

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
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- ✓ Our service includes both drop-off orders as well as staffed events
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- ✓ 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 our friendly team 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 where possible.

2) ORDER PROCESSING & INVOICING

Upon receipt of your order, it will be processed by our team, 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. We deliver your order in disposable eco catering trays. If service platters are required our friendly team will pick up the platters either late afternoon that day or the following day. Please note an equipment collection fee will apply.

ORDERING
made easy

