



Christmas

MENU 2025

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all prices exclude gst



Signature

Christmas Buffet Package

\$39.95

MINIMUM 20 SERVES

PER PERSON

Oven roasted turkey breast,
cranberry juniper sauce GF DF

Spiced orange & maple glazed ham GF DF

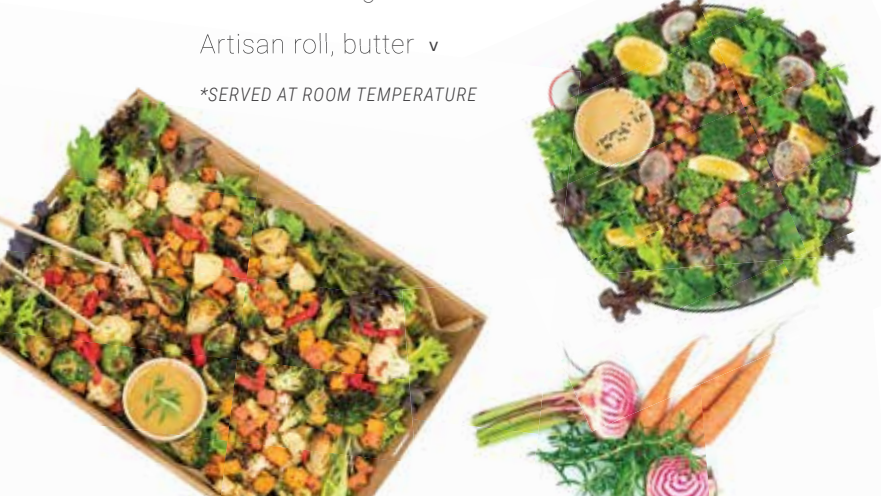
A colourful array of roasted seasonal vegetables,
perfectly caramelised and tossed in a sweet and
tangy "honey" mustard dressing* VEGAN GF DF

Marinated blistered green beans &
smoked almonds* VEGAN GF DF

Raw harvest salad of chickpeas, beetroot, broccoli,
kale & radish, sprinkled with salad seeds & a creamy
tahini dressing* VEGAN GF DF

Artisan roll, butter v

*SERVED AT ROOM TEMPERATURE



Optional Extras

Confit vine ripened
tomato provençale

VEGAN GF DF

\$47 (SERVES UP TO 9)

Roasted 5 spice
maple glazed pumpkin

VEGAN GF DF

Small **\$47** (SERVES UP TO 8)
Large **\$88** (SERVES UP TO 15)

Roasted herb & garlic
chat potatoes VEGAN GF DF

Small **\$58** (SERVES UP TO 10)
Large **\$115** (SERVES UP TO 20)

Individual potato gratin
v GF

Small **\$42** (6 ITEMS PER BOX)
Large **\$84** (12 ITEMS PER BOX)

Orange "honey" glazed
carrots VEGAN GF DF

Small **\$58** (SERVES UP TO 10)
Large **\$115** (SERVES UP TO 20)

Sourdough GF
breadcrumbs, dried
cranberries, apricots &
apple mixed sage & soft
herb stuffing VEGAN GF DF

Fresh market prawns,
lemon & seafood sauce
GF DF

Smokey vegan chickpea
"meat" loaf VEGAN GF DF

Artisan roll, butter v

Small **\$60** (SERVES UP TO 15)
Large **\$120** (SERVES UP TO 30)

\$90 per box (APPROX. 24 KING PRAWNS)

\$60ea (SERVES UP TO 5)

\$1.50ea (GF AVAILABLE - ADD \$0.50)

Build Your Own Buffet

main

TO ENSURE A SUBSTANTIAL MEAL
WE RECOMMEND 2 MAINS, 3 SIDES /
SALADS + ARTISAN ROLLS PER PERSON

SUGGESTED SERVES ARE BASED ON
2 PROTEINS SERVES PER PERSON

Pork belly Porchetta stuffed
with soft herbs & fennel pollen.
Garnished with apricots,
fennel and apple **GF DF**

serves up to 12

\$110



Roasted whole
boneless chicken,
charred lemon,
kale & extra virgin
olive oil **GF DF**
serves up to 8

\$75



Pineapple & soy cured
Atlantic salmon, salted cucumber,
pickled granny-smith apple &
red onion, horseradish creme
fraiche, finger lime & dill **GF**

14hr braised beef brisket, confit
garlic cloves, rosemary & thyme
onion gravy **GF DF**

12hr slow roasted lamb shoulder,
rosemary, confit garlic, black
pepper glaze & lamb gravy **GF DF**

Half Side **\$160**
SERVES UP TO 10

Full Side **\$320**
SERVES UP TO 20

\$280
SERVES UP TO 20

\$190
SERVES UP TO 12

Christmas sliced turkey breast,
onion gravy **GF DF**

Christmas sliced ham,
onion gravy **GF DF**

Smokey vegan chickpea
"meat" loaf
VEGAN GF DF

Pepper crusted, eye fillet,
salsa verde, truss tomatoes
served medium **GF DF**

serves up to 16

\$105
SERVES UP TO 8

\$105
SERVES UP TO 8

\$60
SERVES UP TO 5

\$295

Fresh market
prawns, lemon &
seafood sauce **GF DF**

approx. 24 king prawns

\$90
PER BOX



PRICES EXCLUDE GST

Build Your Own Buffet

sides

TO ENSURE A SUBSTANTIAL MEAL WE RECOMMEND
2 MAINS, 3 SIDES / SALADS + ARTISAN ROLLS PER PERSON

Confit vine ripened tomato
provençale VEGAN GF DF

\$47
SERVES UP TO 9

Marinated blistered green beans
& smoked almonds VEGAN GF DF

\$115
SERVES UP TO 20

\$58
SERVES UP TO 10

Served at room temperature

Roasted 5 spice maple glazed
pumpkin VEGAN GF DF

\$88
SERVES UP TO 15

\$47
SERVES UP TO 8

Orange "honey" glazed carrots
VEGAN GF DF

\$115
SERVES UP TO 20

\$58
SERVES UP TO 10

Chargrilled balsamic zucchini,
toasted pine nuts, shaved goat
cheese & roasted garlic cloves V GF

\$170
SERVES UP TO 30

\$69
SERVES UP TO 12

Sourdough breadcrumbs, dried
cranberries, apricots & apple
mixed sage & soft herb stuffing
VEGAN GF DF

\$120
SERVES UP TO 30

\$60
SERVES UP TO 15

Roasted herb & garlic
chat potatoes VEGAN GF DF

\$115
SERVES UP TO 20

\$58
SERVES UP TO 10

Individual potato gratin V GF

\$84
12 PER BOX

\$42
6 PER BOX

Onion gravy 300mL GF DF

\$7.95
SERVES UP TO 5

Artisan rolls v

\$1.50 EA
*GLUTEN FREE - ADD \$0.50

PRICES EXCLUDE GST

Build Your Own Buffet

salads

Sharing Platter \$115 *serves 15-18*

TO ENSURE A SUBSTANTIAL MEAL
WE RECOMMEND 2 MAINS, 3 SIDES / SALADS
+ ARTISAN ROLLS PER PERSON

Chinese potato noodles

Potato noodles, enoki mushrooms, fragrant herbs, tossed in a soy-sesame Asian dressing **VEGAN GF DF**

Vietnamese noodle

Rice noodles, crisp cucumber, carrot, onion, and bean shoots, topped with fragrant mint, fresh lime, crispy shallots, and a zesty vegan Nam Jim dressing **VEGAN GF DF**

Mexican fiesta

Brown rice & quinoa, corn & black bean salsa, avocado, pickled onions, jalapeños, crunchy tortilla chips, fresh coriander & mixed leaves, tangy green goddess dressing **VEGAN GF DF**

Peanut satay salad

Chinese cabbage, mixed greens, cucumber, red onion, pickled carrot, fresh mint, coconut chips, peanut & hoisin dressing **VEGAN GF DF**

Seasonal roasted vegetable

Roasted seasonal vegetables, perfectly caramelised and tossed in a sweet and tangy "honey" mustard dressing

VEGAN GF DF

Creamy chat potatoes

Tender chat potatoes, fresh dill, parsley, broccoli, green beans, boiled egg and smoky bacon with creamy Dijon & seeded mustard dressing **GF DF**

Raw harvest

Chickpeas, beetroot, broccoli, kale & radish, sprinkled with salad seeds & a creamy tahini dressing **VEGAN GF DF**

Raw energy garden salad

Mixed leaves, cucumber, tomato, capsicum, onion, house made vinaigrette **VEGAN GF DF**

*Tailor
Your Taste*
with optional
protein add on's

PRICES EXCLUDE GST

Centrepieces



Glazed leg ham

\$380 *whole* SERVES UP TO 55

\$270 *half* SERVES UP TO 30

Spiced orange & maple glazed ham, clove studded, seeded mustard **GF DF**

SUGGESTED SERVES ARE BASED ON
2 PROTEINS SERVES PER PERSON

PRICES EXCLUDE GST



Oven roasted turkey breast, floral honey glaze, cranberry juniper sauce **GF DF**

serves up to 12

\$240

Christmas pavlova wreath **GF V**

Peach, mango, passionfruit, coconut & pistachio pavlovas served wreath style

serves 10

\$65



\$360

Flavours Turkey bouquet package **GF DF**

Served with cranberry & juniper gravy and a floral & herb bouquet for impressive presentation

serves up to 20



INDIVIDUAL CHRISTMAS *meals*

\$22.50 *each*

WITH A BREAD ROLL ADD \$1.45

MINIMUM 20



Spiced orange & maple glazed ham,
5 spice pumpkin, herb & garlic
roasted chat potatoes, green beans,
traditional Christmas stuffing,
cranberry & onion gravy **GF DF**

Oven roasted turkey breast,
maple glazed pumpkin, herb & garlic
roasted chat potatoes, green beans,
traditional Christmas stuffing, cranberry
& onion gravy **GF DF**

Smokey vegan chickpea "meatloaf",
maple glazed pumpkin, herb & garlic
roasted chat potatoes, green beans,
traditional Christmas stuffing, cranberry
VEGAN GF DF



CHRISTMAS COCKTAIL *party packages*

MINIMUM QUANTITY 10

Merry medley

\$19.95 per person

5 items per person

SERVED COLD

Peking duck pancake wraps

Corn fritter, pickled onion, roasted pepper hummus, quinoa praline **V GF**

Potato rosti, mushroom parfait, lemon zest, rosemary **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

\$26.95 per person

6 items per person

SERVED COLD

Mini free range chicken sandwich, lemon mayo, baby herbs **DF**

Peking duck pancake wraps

Potato rosti, mushroom parfait, lemon zest, rosemary **VEGAN GF DF**

Corn fritter, pickled onion, roasted pepper hummus, quinoa praline **V GF**

Pulled pork urban bite, smokey BBQ sauce, pickles, cabbage slaw **DF**

Thai fish cake, chilli jam **GF DF**



Santa soiree

\$31.95 per person

6 items per person

SERVED COLD

Baby blini, house made beetroot & apple relish, feta cheese mousse, locally picked herbs **V**

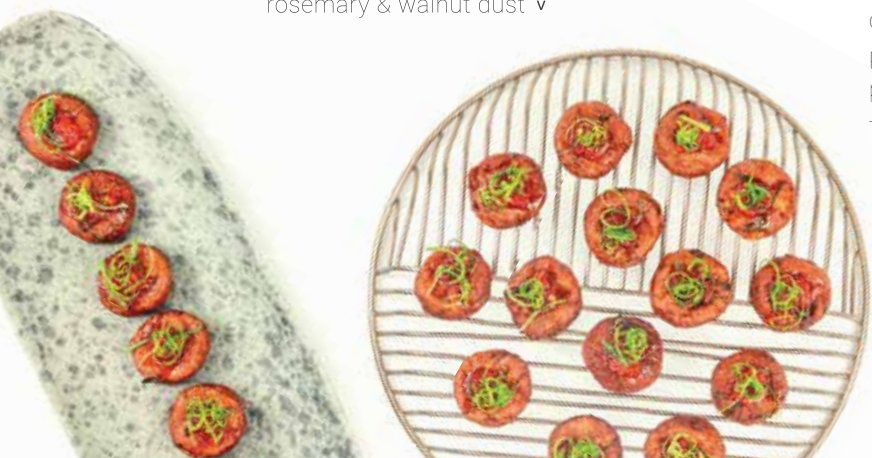
Corn fritter, pickled onion, roasted pepper hummus, quinoa praline **V GF**

Potato rosti, mushroom parfait, lemon zest, rosemary **VEGAN GF DF**

Compressed watermelon, togarashi, feta, mint and a squeeze of fresh lime **V GF**

Smokey vegan chickpea "meatball", green goddess dipper **VEGAN GF DF**

Signature prawn & butter lettuce baby brioche



CHRISTMAS COCKTAIL *party packages*

MINIMUM QUANTITY 10

Festive fiesta

\$32.50 per person

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**

Peking duck pancake wraps

Smokey vegan chickpea "meatball", green goddess dipper **VEGAN GF DF**

Minced turkey polpetta, ginger, crispy shallot, toasted sesame **GF DF**

Moroccan pumpkin flower, beetroot whip **VEGAN DF**

Italian tomato arancini, roasted capsicum hummus **VEGAN GF DF**

Salt & pepper king prawn, caper citrus aioli **GF DF**

X-mas X-citement

\$36.95 per person

9 items per person

SERVED WARM & COLD

Compressed watermelon, togarashi, feta, mint & a squeeze of fresh lime **v GF**

Corn fritter, pickled onion, roasted pepper hummus, quinoa praline **v GF**

Brioche toast, brie cheese, red currant jelly, rosemary & walnut dust **v**

Potato rosti, mushroom parfait, lemon zest, rosemary **VEGAN GF DF**

Chicken & mushroom arancini

Minced turkey polpetta, 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**



Canapés

served cold

Gravlax – Dill cured salmon on cucumber disc, mustard dill dressing GF DF \$4.50
\$245 54 ITEMS PER BOX

Tofu & vegetable sushi, soy sauce VEGAN GF DF \$70
\$162 42 ITEMS PER BOX

Baby blini, house made beetroot & apple relish, feta cheese mousse, locally picked herbs v \$52
\$121 35 ITEMS PER BOX

Brioche toast, brie cheese, red currant jelly, rosemary & walnut dust v \$42
\$112 32 ITEMS PER BOX

Caramelised onion & parmesan baby frittata v GF \$48
\$128 40 ITEMS PER BOX

Chicken saltimbocca blini slider, prosciutto & sage crisp \$63
\$145 35 ITEMS PER BOX

Compressed watermelon, togarashi, feta, mint and a squeeze of fresh lime v GF \$21
\$42 12 ITEMS PER BOX

Corn fritter, pickled onion, roasted pepper hummus, quinoa praline v GF \$47
\$109 28 ITEMS PER BOX

Gluten free chicken finger sandwich, lemon mayo, cress and baby herbs GF DF \$37
\$81 22 ITEMS PER BOX

Mini free range chicken sandwich, lemon mayo, baby herbs DF

\$35 10 items per box
\$77 22 items per box

Kale & onion pakora, mango cucumber chilli chutney, sweet potato crisp VEGAN GF DF \$84
\$168 48 ITEMS PER BOX

Peking duck pancake wraps \$80
\$177 40 ITEMS PER BOX

Potato rosti, mushroom parfait, lemon zest, rosemary VEGAN GF DF \$47
\$109 28 ITEMS PER BOX

Sous vide chicken skewer, lemon myrtle, bush dukkah GF DF \$49.50
\$118 24 ITEMS PER BOX

Falafel, lemon & coriander hummus VEGAN GF DF \$51
\$127 40 ITEMS PER BOX

Thai fish cakes, chilli jam GF DF \$75
\$187 50 ITEMS PER BOX



Canapés

served warm

Smokey "bacon", "egg", & zucchini vegan tart VEGAN DF	\$36 \$67	8 ITEMS PER BOX 15 ITEMS PER BOX
Mushroom, garlic & thyme tart v	\$33 \$60	8 ITEMS PER BOX 15 ITEMS PER BOX
Balsamic glazed, Italian meatballs, shaved parmesan, herb dust GF	\$95 \$189	24 ITEMS PER BOX 48 ITEMS PER BOX
Black bean, basil, sweet corn & salsa empanada VEGAN DF	\$47 \$110	12 ITEMS PER BOX 28 ITEMS PER BOX
Cheeseburger spring roll, mustard, pickles & ketchup	\$30 \$60	8 ITEMS PER BOX 16 ITEMS PER BOX
Chicken & mushroom arancini	\$95 \$189	24 ITEMS PER BOX 48 ITEMS PER BOX
Smoky vegan chickpea "meatball", green goddess dipper VEGAN GF DF	\$84 \$168	24 ITEMS PER BOX 48 ITEMS PER BOX
Minced turkey polpette, ginger, crispy shallot, toasted sesame GF DF	\$95 \$189	24 ITEMS PER BOX 48 ITEMS PER BOX
Moroccan pumpkin flower, beetroot whip VEGAN DF	\$35 \$87	10 ITEMS PER BOX 25 ITEMS PER BOX
Lamb & rosemary mini pot pie	\$38 \$95	10 ITEMS PER BOX 25 ITEMS PER BOX

PRICES EXCLUDE GST

Salt & pepper
king prawn,
caper citrus GF DF

\$45 10 items per box
\$108 24 items per box



Petite assorted pies, tomato & basil relish	\$57 \$126	18 ITEMS PER BOX 40 ITEMS PER BOX
Italian tomato arancini, roasted capsicum hummus VEGAN GF DF	\$79 \$165	20 ITEMS PER BOX 42 ITEMS PER BOX
Pea & mint croquette, herbed aioli VEGAN GF DF	\$95 \$189	24 ITEMS PER BOX 48 ITEMS PER BOX
Satay chicken skewer, lime peanut sauce GF DF	\$49.50 \$118	10 ITEMS PER BOX 24 ITEMS PER BOX
Southern style popcorn chicken cups, ranch	\$35 \$84	10 ITEMS PER BOX 24 ITEMS PER BOX
Sumac spiced lamb & mint kofta, pickled cucumber raita GF	\$67 \$156	15 ITEMS PER BOX 35 ITEMS PER BOX
Vegetarian spring roll, carrot & sweet chilli dipper VEGAN DF	\$45 \$97	12 ITEMS PER BOX 26 ITEMS PER BOX
Pork & fennel sausage roll	\$38 \$114	10 ITEMS PER BOX 30 ITEMS PER BOX

Substantials



Signature prawn & butter lettuce baby brioche \$9.95 EA

Fish n chips in fryer baskets, lemon & parsley tartare \$9.95 EA

Mini cheeseburgers *from* \$7.95 EA
VEGAN AND GLUTEN FREE OPTIONS AVAILABLE

Pulled pork urban bite, smokey BBQ sauce, pickles, cabbage slaw \$6.50 EA

Mini sliders *from* \$6.95 EA

- Pulled beef, pickles, creamy slaw & smokey BBQ sauce
- Chicken schnitzel, cheddar, tomato, lettuce & mayo
- Smoked salmon creme fraiche, dill, preserved lemon and baby spinach
- Mexican black bean & charred corn salsa, guacamole, tomato, lettuce and crunchy corn chips

Bowl food *from* \$10.95 EA

a selection of hot and cold options
to cover all dietaries



Naughty BUT NICE

Individual Christmas puddings, brandy anglaise v	\$9.95 EA	MINIMUM 25
Black forest mousse cups VEGAN GF DF	\$35 \$89	6 CUPS PER BOX 15 CUPS PER BOX
Lemon fool eton mess, fresh berries, pecan, meringue, toasted coconut crumble v GF	\$39 \$97	6 CUPS PER BOX 15 CUPS PER BOX
Peach, mango, passionfruit, coconut & pistachio pavlovas v GF	\$26 \$78	4 ITEMS PER BOX 12 ITEMS PER BOX
Christmas cup cakes v	\$40 \$100	8 ITEMS PER BOX 20 ITEMS PER BOX
Fruit mince pastry VEGAN DF	\$27 \$54	6 ITEMS PER BOX 12 ITEMS PER BOX
Chocolate, pistachio & cranberry brownie v GF	\$57 \$114	15 ITEMS PER BOX 30 ITEMS PER BOX
Gluten free florentines v GF	\$63 \$142	15 ITEMS PER BOX 34 ITEMS PER BOX
Petite lemon curd tarts v GF	\$52 \$140	15 ITEMS PER BOX 40 ITEMS PER BOX
Little Aussie lamingtons with berry jam syringe v	\$65 \$150	15 ITEMS PER BOX 35 ITEMS PER BOX
Caramel-filled beignets v	\$48 \$112	15 ITEMS PER BOX 35 ITEMS PER BOX

PRICES EXCLUDE GST

Sugar & Spice

\$59

15 ITEMS PER BOX

Chocolate, pistachio & cranberry brownie GF
Fruit mince pastries VEGAN DF
Mini lamingtons
Petite lemon curd tarts GF
Gluten free florentines GF

All I Want for Christmas

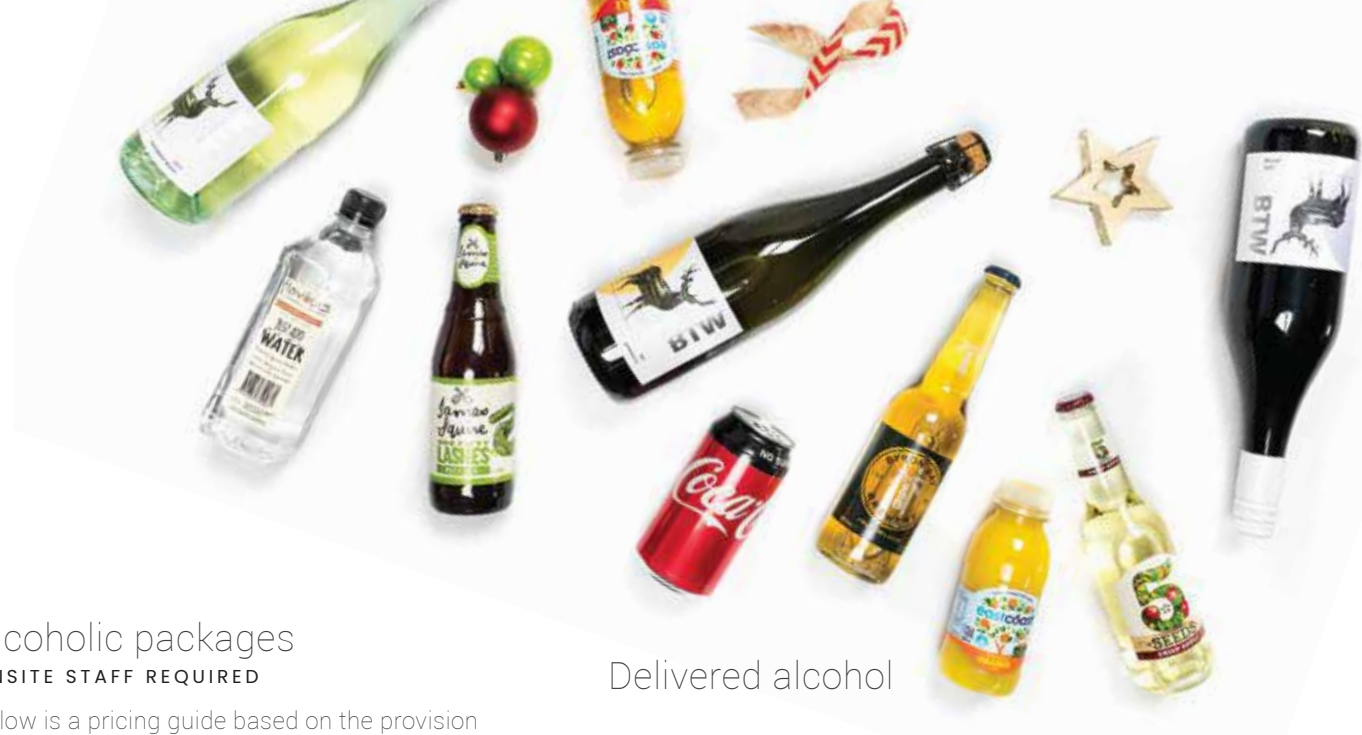
\$155

40 ITEMS PER BOX

Loaded with sweet treats this box has something for everyone!

Selection may include cup cakes, musks, chocolate brownies, caramel slice, donut balls, florentines, meringues & more

Beverage & personnel hire



Non-alcoholic

Juice

200mL assorted individual juices	\$4.00 EA
2L orange juice	\$12.00 EA
2L apple juice	\$12.00 EA

Still & Sparkling Water

600mL still H2O spring water	\$3.00 EA
330ml sparkling water can	\$3.95 EA
750mL sparkling water glass	\$7.50 EA
750ml still water	\$7.50 EA
1.5L still water plastic	\$5.50 EA
1.5L sparkling water plastic	\$5.50 EA

Soft Drinks

375mL Coke, Coke No Sugar, Lemonade or Lift	\$3.20 EA
1.25L Coke, Coke No Sugar, Lemonade or Lift	\$6.95 EA

Alcoholic packages

ONSITE STAFF REQUIRED

Below is a pricing guide based on the provision of beer, light beer, red, white and sparkling wine, soft drinks & juice.

These packages include glassware, ice, ice tubs, bar accessories and flat fold bar table with linen.

Everyday Beverage Package

FROM 1.5-2HRS / 2 ALCOHOLIC BEVERAGE PP

BTW Sparking Prosecco, BTW Sauvignon Blanc, BTW Shiraz, James Boags Premium Light, Byron Bay Lager, Still & Sparkling Waters, Coke, Coke No Sugar, Lemonade, Orange Juice

from
\$16.95 PP

Special Occasion Beverage Package

FROM 1.5-2HRS / 2 ALCOHOLIC BEVERAGE PP

Everyday Beverage Package + BTW Rose

from
\$17.95 PP

Celebration Beverage Package

FROM 1.5-2HRS / 2 ALCOHOLIC BEVERAGE PP

Special Occasion Beverage Package + BTW Pinot Grigio, BTW Pinot Noir

from
\$19.95 PP

Beverage packages are sold & supplied under license LIQ0660032872. Delivered alcohol is sold & supplied under license LIQP770017467. At time of ordering you must provide sufficient evidence of age ID & you must be present at time of delivery to receive your order.

Delivered alcohol

Byron Bay Premium Lager	\$60 PER CASE
James Squire One Fifty Lashes Pale Ale	\$65 PER CASE
James Boag's Premium Light	\$58 PER CASE
5 Seeds Crisp Apple Cider	\$65 PER CASE
BTW Prosecco Sparkling	\$25 PER BOTTLE
BTW Sauvignon Blanc	\$25 PER BOTTLE
BTW Shiraz	\$25 PER BOTTLE

Event staffing solutions available!

Please contact our team at **1300 368 605** to discuss your specific needs & we can provide you with a customised quote.



Limited availability!

BE QUICK TO SECURE AN ORDER!

ORDERING MADE EASY



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