



Christmas

MENU 2026

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all prices exclude gst



Signature

Christmas Buffet Package

\$39.95

PER PERSON

MINIMUM 20 SERVES

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**

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

Fresh market prawns,
lemon & seafood sauce
GF DF

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

The veggie patch fritter
VEGAN V GF DF

Small \$41.50 (5 ITEMS PER BOX)
Large \$83 (10 ITEMS PER BOX)

Artisan roll, butter **v**

\$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**

The veggie patch fritter
VEGAN V 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

\$83
10 ITEMS PER BOX

\$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**
Served at room temperature

\$115
SERVES UP TO 20

\$58
SERVES UP TO 10

Roasted 5 spice maple glazed
pumpkin **VEGAN GF DF**

\$88
SERVES UP TO 15

Orange "honey" glazed carrots
VEGAN GF DF

\$47
SERVES UP TO 8

\$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

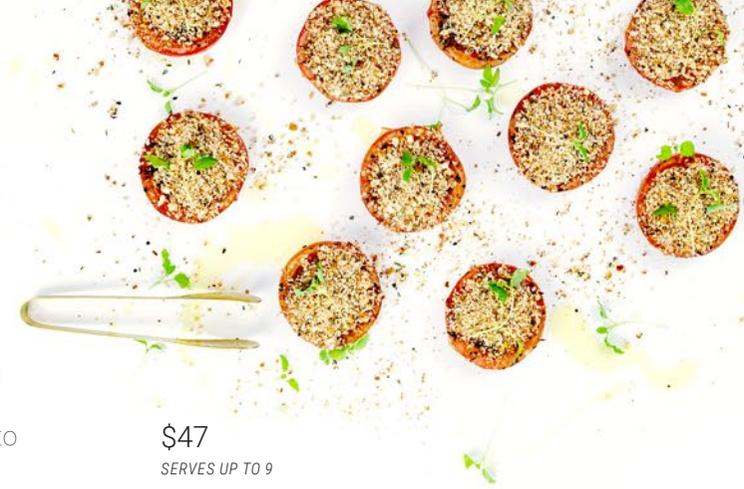
\$42
6 PER BOX

Onion gravy 300mL **GF DF**

\$7.95
SERVES UP TO 5

Artisan rolls **V**

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



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



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**

Spiced kale & carrot fritter,
maple glazed pumpkin, herb & garlic
roasted chat potatoes, green beans,
traditional Christmas stuffing,
cranberry & onion gravy
VEGAN GF DF



CHRISTMAS COCKTAIL *party packages*

MINIMUM QUANTITY 10

Yuletide bites affair

\$18.95 per person

5 items per person

SERVED COLD

Thai beef salad cucumber disc, kaffir lime, chilli thread & baby coriander **GF DF**

Coronation chicken mini sandwich, mango compote, baby herbs, mild curry mayonnaise **DF**

Blini, crème fraîche, petite black caviar pearls, chive

Rosti, smashed green pea and mint puree, slow roasted cherry tomato, pickled lemon **VEGAN GF DF**

Charred sweetcorn fritter, avocado crema & pineapple corn salsa **V GF**



Mistletoe morsels

\$23.95 per person

6 items per person

SERVED COLD

Mini corn fritter, chipotle pulled chicken, smoked paprika & pineapple corn salsa **GF**

Baby Frittata – herbed cream cheese, preserved lemon, chives **V GF**

Australian prawn, citrus and dill remoulade, charcoal brioche baby bun, edible blooms

Enoki & spring onion rice net roll, wasabi cream, matcha powder, seaweed **VEGAN GF DF**

Beef teriyaki roll, white rice, seaweed, cucumber, baby coriander, chilli threads, soy dipping sauce **GF DF**

Rosti, smashed green pea and mint puree, slow roasted cherry tomato, pickled lemon **VEGAN GF DF**



Santa's party picks

\$35.95 per person

6 items per person

SERVED COLD

Thai beef salad cucumber disc, kaffir lime, chilli thread & baby coriander **GF DF**

Charred sweetcorn fritter, avocado crema & pineapple corn salsa **V DF**

Peking duck pancake wraps, hoisin, cucumber, shallots **DF**

Wakame salad roll, white rice, seaweed, crisp enoki, baby chilli, soy dipping sauce **VEGAN GF DF**

Teriyaki-glazed chicken skewer, toasted sesame, ginger-pineapple relish **GF DF**

Signature prawn & butter lettuce baby brioche

CHRISTMAS COCKTAIL *party packages*

MINIMUM QUANTITY 10

Merry mix & mingle

\$29.95 per person

8 items per person

SERVED WARM & COLD

Blini, crème fraîche, petite black caviar pearls, chive

Rosti, smashed green pea and mint puree, slow roasted cherry tomato, pickled lemon **VEGAN GF DF**

Charred sweetcorn fritter, avocado crema & pineapple corn salsa **V GF**

Mini chorizo, smokey paprika aioli **GF**

Pan-seared gyoza, garden vegetables with sesame & ginger, soy & toasted sesame dipping sauce **VEGAN DF**

Chicken & mushroom arancini

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

Vegetarian spring roll, carrot & sweet chilli dipper **VEGAN DF**

Season's sips & snacks

\$39.95 per person

9 items per person

SERVED WARM & COLD

Gravlax - dill cured salmon, cucumber disc, mustard dill dressing **GF DF**

Mini corn fritter, chipotle pulled chicken, smoked paprika & pineapple corn salsa **GF**

Rosti, smashed green pea and mint puree, slow roasted cherry tomato, pickled lemon **VEGAN GF DF**

Blue swimmer crab tartlet, caviar pearls, native pickled onion and lemon myrtle mayo **GF**

Peking duck pancake wraps, hoisin, cucumber, shallots **DF**

Italian tomato arancini, citrus crema **VEGAN GF DF**

Sticky pork belly bites, sweet soy, sesame, spring onion & fresh chilli **GF DF**

Sumac spiced lamb & mint kofta, pickled cucumber raita **GF**

Black bean, basil, charred sweet corn & salsa empanada **VEGAN DF**

Golden prawn toast, fine chilli, baby coriander, crispy shallots, citrus yuzu cream **DF**



Canapés

served cold

Gravlax – Dill cured salmon on cucumber disc, mustard dill dressing GF DF	\$4.50	INDIVIDUAL
	\$245	54 ITEMS PER BOX
Australian prawn, citrus and dill remoulade, charcoal brioche baby bun, edible blooms	\$75	15 ITEMS PER BOX
	\$175	35 ITEMS PER BOX
Wakame salad roll, white rice, seaweed, crisp enoki, baby chilli, soy dipping sauce	\$60	14 ITEMS PER BOX
	\$154	36 ITEMS PER BOX
VEGAN V GF DF		
Blini, crème fraîche, petite black caviar pearls, chives	\$57	15 ITEMS PER BOX
	\$105	28 ITEMS PER BOX
Baby Frittata – herbed cream cheese, preserved lemon, chives V GF	\$95	24 ITEMS PER BOX
	\$200	54 ITEMS PER BOX
Enoki and spring onion rice net roll, wasabi cream, matcha powder, seaweed VEGAN V GF DF	\$58	14 ITEMS PER BOX
	\$140	34 ITEMS PER BOX
Charred sweet corn fritter, avocado crema & pineapple corn salsa V GF	\$55	15 ITEMS PER BOX
	\$127	35 ITEMS PER BOX
Coronation chicken mini sandwich, mango compote, baby herbs, mild curry mayonnaise	\$42	12 ITEMS PER BOX
	\$77	22 ITEMS PER BOX
GF DF – Gluten free available		



Thai beef salad cucumber disc, kaffir lime, chilli thread & baby coriander **GF DF**

\$53 *15 items per box*
\$140 *40 items per box*

Rosti smashed green pea and mint puree, slow roasted cherry tomato, pickled lemon	\$45	12 ITEMS PER BOX
	\$130	35 ITEMS PER BOX
VEGAN V GF DF		
Blue swimmer crab tartlet, caviar pearls, native pickled onion & lemon myrtle mayo GF	\$85	18 ITEMS PER BOX
	\$254	54 ITEMS PER BOX

Canapés

served warm



Thai fish cakes, chilli jam GF DF	\$75	20 ITEMS PER BOX
	\$187	50 ITEMS PER BOX
Moroccan fried cauliflower, green goddess dipper VEGAN V GF DF	\$99	20 ITEMS PER BOX
	\$220	45 ITEMS PER BOX
Chicken & mushroom arancini	\$95	24 ITEMS PER BOX
	\$189	48 ITEMS PER BOX
Golden prawn toast, fine chilli, baby coriander, crispy shallots citrus yuzu cream DF	\$31	8 ITEMS PER BOX
	\$93	24 ITEMS PER BOX
Pan-seared gyoza, garden vegetables with sesame & ginger, soy & toasted sesame dipping sauce VEGAN V DF	\$90	20 ITEMS PER BOX
	\$199	45 ITEMS PER BOX
Italian tomato arancini, roasted capsicum hummus VEGAN V GF DF	\$79	20 ITEMS PER BOX
	\$165	42 ITEMS PER BOX
Nonna's meatballs, rich tomato glaze, shaved parmesan, roasted cherry tomatoes GF	\$85	20 ITEMS PER BOX
	\$212	50 ITEMS PER BOX
Chicken & prawn siu mai, light soy, fresh chilli, flying fish roe DF	\$52	10 ITEMS PER BOX
	\$156	30 ITEMS PER BOX
Roasted vegetable stuffed pumpkin flower, beetroot whip VEGAN V DF	\$59	15 ITEMS PER BOX
	\$137	35 ITEMS PER BOX

Korean beef cigar,
gochujang, soy & honey glaze,
cucumber, young shallot DF

\$89 *18 items per box*
\$179 *36 items per box*

Mini chorizo, smokey paprika aioli GF DF	\$110	35 ITEMS PER BOX
	\$255	80 ITEMS PER BOX
Sticky pork belly bites, sweet soy, sesame, spring onion & fresh chilli GF DF	\$125	30 ITEMS PER BOX
	\$270	65 ITEMS PER BOX

Substantials



Fish 'n chips in fryer baskets, **\$9.95 each**
lemon and parsley tartare

Signature prawn & butter lettuce baby brioche **\$119** 12 ROLLS PER BOX

Gluten-free plant based "prawn" and butter lettuce slider **\$170** 20 MINI SLIDERS PER BOX
VEGAN V GF DF

Crumbed whiting taco, avocado slaw, pickled red onion, chilli salt, lemon & dill aioli **\$10.95 EACH**
DF (GF ON REQUEST)

Mini cheeseburgers **from \$7.95 EACH**
VEGAN & GLUTEN FREE OPTIONS AVAILABLE

Bowl Food — a selection of hot & cold options to cover all dietaries **from \$10.95 EACH**

Mini sliders box — a gourmet selection featuring contrasting flavours. **\$18.50** 2 MINI SLIDERS PER BOX
\$72 8 MINI SLIDERS PER BOX
\$179 20 MINI SLIDERS PER BOX

Choose from:

- Pepered beef slider, caramelised onion jam, roasted red peppers, rocket, horseradish dressing
DF (GF ON REQUEST)
- Crispy chicken slider, American cheese, crunchy apple slaw & spiked chipotle mayo
- Mexican black bean & charred corn salsa, guacamole, tomato, lettuce and crunchy corn chips **VEGAN GF DF**
- Vegan slider — marinated artichoke, pickled onion, celery, fresh dill, dijon mustard and creamy vegan mayo
VEGAN GF DF

Naughty BUT NICE

Individual Christmas puddings, brandy anglaise v	\$9.95 EA	MINIMUM 25
Cranberry, coconut & lime power balls VEGAN v GF DF	\$12.95 \$79 \$189	TRIO PACK 20 ITEMS PER BOX 48 ITEMS PER BOX
Little Aussie lamingtons with berry jam syringe v DF	\$10.50 \$75 \$175	DUO PACK 2 15 ITEMS PER BOX 35 ITEMS PER BOX
Rocky road slice v (GF & VEGAN AVAILABLE)	\$54 \$135	12 ITEMS PER BOX 30 ITEMS 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
Petite lemon curd tarts v GF	\$52 \$140	15 ITEMS PER BOX 40 ITEMS PER BOX
Caramel-filled beignets v	\$48 \$112	15 ITEMS PER BOX 35 ITEMS PER BOX

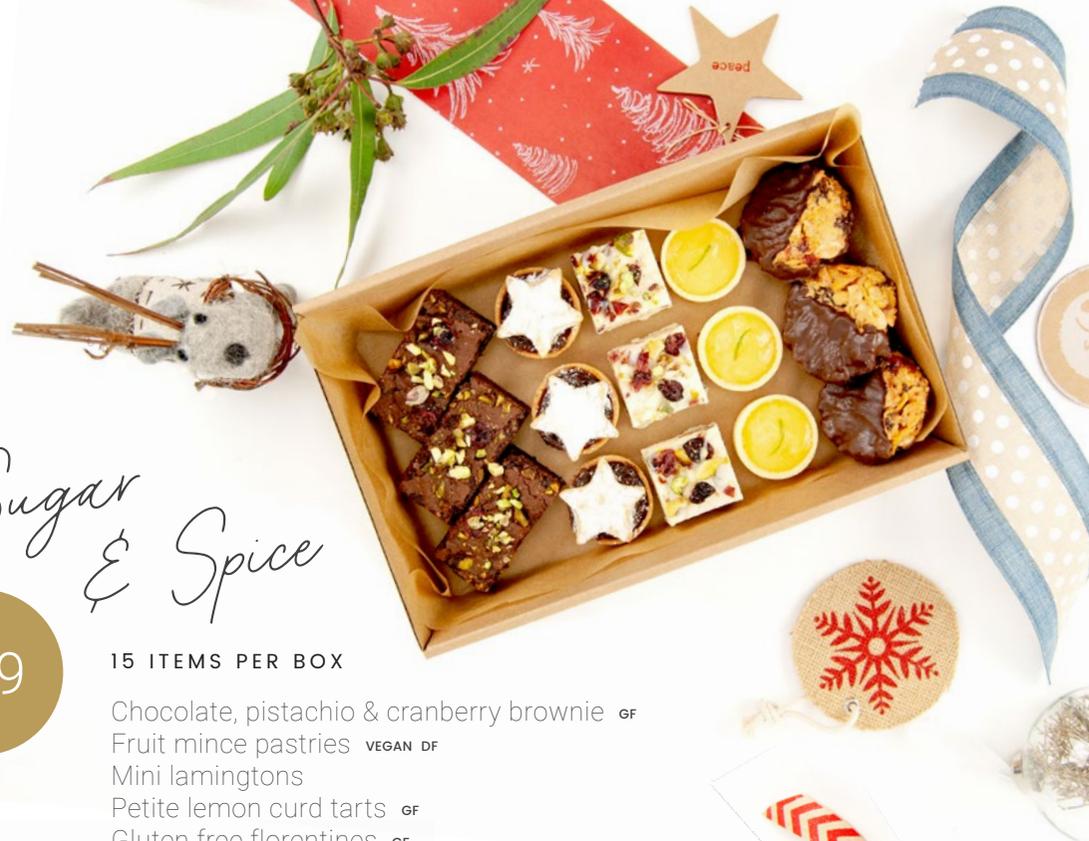
PRICES EXCLUDE GST

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

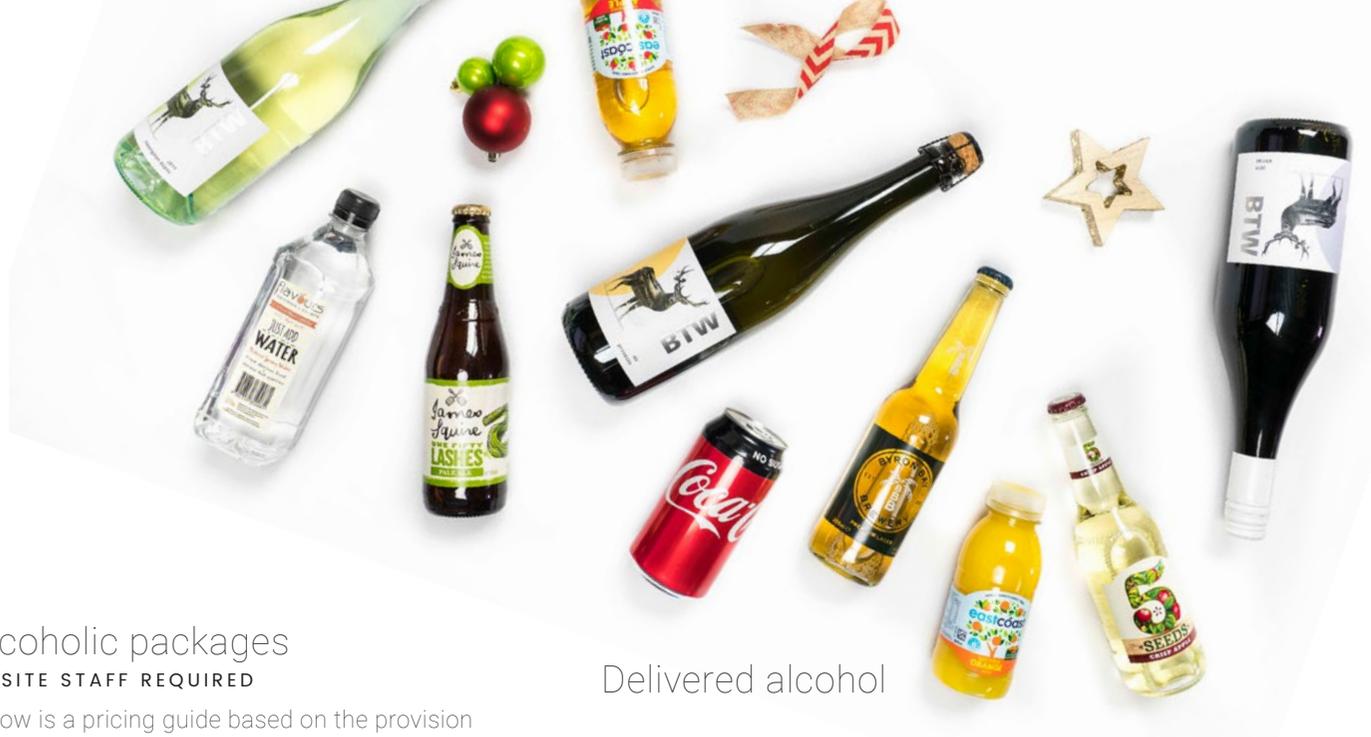
40 ITEMS PER BOX

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 hive



Non-alcoholic

Juice

350mL cold pressed juice	\$7.50 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 Sparkling 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!

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