



## **Supercat Catering Menus 2024**

### **Cocktail (Canape Menu)**

*With a variety of cold and hot canape options as well as extra substantial treats and mouth-watering desserts, build your own package that's perfect for you and your guests.*

#### **6 pieces per person \$35pp**

(choose 1 cold and 3 hot- 1.5 pieces of each item per person)

#### **8 pieces per person \$45pp**

(choose 1 cold and 3 hot- 2 pieces of each item per person)

#### **10 pieces per person \$53pp**

(choose 2 cold and 3 hot – 2 pieces of each item per person)

#### **13 pieces per person \$65pp**

(choose 3 cold, 3 hot, 2 mini bowls – 2 pieces of each item per person and one mini bowl pp)

### **Cold Options**

Sushi (GF, V/ VEGAN option)

Delicate inside out rolls sliced and served with wasabi infused soy sauce

Choose from Vegan chicken and assorted vegetable or assorted fish, chicken and vegetable

Rice Paper rolls (GF, VEGAN)

Vegetarian Rice Paper Rolls, sliced and served with hoisin sauce

Bocconcini & Tomato (GF, V)

Served on a mini skewer with fresh basil and balsamic

Prosciutto & Goats cheese (GF Option available)

Served on Grainy Crisp bread

Chimichurri Beef (GF)

Marinated rare roast beef on a mini skewer

Smoked Salmon (GF)

Smoked Salmon roses served on metal spoon with avocado puree, chives and capers



### **Hot Options**

Tempura Prawn

Served with Asian aioli dipping sauce

Lamb Meatballs

Stuffed with feta and served with minted yogurt dipping sauce

Gourmet Pies

Choose from Chicken and leek, Beef Burgundy or Vegetable tikka (V)

Mushroom Arancini (V)

With white wine, served with garlic mayo dipping sauce

Pork Sausage rolls

Fennel infused, served with chunky tomato relish

Falafel (GF, VEGAN)

Vegan delight topped with plant based mayo

Calamari

Baby calamari meat served on sugar cane with toasted sesame seeds and sweet chilli

Quiche (V)

Spinach and cheese quiches served with chunky tomato relish

Potato Rosti (GF, V)

Topped with whipped crème fresh and chives

Chicken Skewers (GF)

Grilled lemon and pepper marinated chicken skewers

### **Mini Bowls**

Choose 2 (50/50 split for guests/ 1 bowl per person) \$6 pp

Choose 4 (50/50 split for guests/ 2 bowls per person) \$10 pp

All mini bowls are a minimum of 50grams per serving and served in a mini biodegradable brown kraft bowl

Minimum of 60 guests required for ordering of mini bowls

Caesar Salad

Mini version with lettuce, crispy bacon, croutons, parmesan cheese and creamy anchovy mayo

Vegetable Noodle (GF, Vegan)

Glass rice noodle served cold with vegetables, coriander, chilli and sesame oil dressing

Salt and Pepper Squid

5-6 pieces served on rocket, topped with lemon and tarte dressing



Mushroom Risotto (V, GF)

Served warm and topped with shaved parmesan and fresh parsley

Singapore Noodle (V)

Served warm and topped with dried shallots and sesame seeds

Popcorn Chicken

Crispy mini chicken delights served on rocket with spicy siracha mayo

Tandoori Rice (GF)

Chicken tandoori with spicy rice, currents, and fresh coriander

#### **Desserts (cold)**

Chocolate Profiterole

Choux pastry puff filled with a rich chocolate ganache

Boutique Tarts

includes a delicate selection of chocolate Hazelnut, passionfruit with dark chocolate, mascarpone fig cream cake, jasmine tea mousse, strawberry cream groove, Ube mousse with black sesame.

Vegan Slice

Chocolate vegan slice with dried and fresh raspberry

Petits Fours Friands (GF)

Selection of min gluten free blueberry, coffee, lemon friands

#### **Celebration Cake – \$400**

Barley Naked single tier celebration cake topped with a celebration sign of your choice.

Choose from White Chocolate, milk chocolate or caramel.

(Serves 40 -50 people) – Includes delivery, cutting, serving, and biodegradable serving bowls and spoons.



### **Buffet Menu**

**\$50pp**

Regular service includes biodegradable bamboo plates & cutlery and casual cocktail seating. Chef service of buffet- no self-service.

All choices included – based on guests choosing two of each main and side.

**+10pp for table seating, table clothes, crockery and cutlery.**

### **Main dishes**

Grilled Chicken breast in creamy boscaiola sauce (GF)

Baked Angus Beef lasagne

Potato and Pumpkin Curry (V, GF)

Fettuccini with almonds, roasted capsicum and basil mayo topped with crispy bacon

### **Sides**

Steamed Rice

Green salad- lettuce, tomato and cucumber with a lemon mustard dressing (GF, Vegan)

Creamy coleslaw (V, DF, GF)

Baked dinner rolls served with individual butter portions



### **Formal Menu**

Set 3 Course Menu

**\$95pp**

Seated lunch or dinner for 40 – 100 people

Choose two dishes from each course – alternate drop for guests

Includes tables and chairs set up, white table clothes, cutlery and crockery

### **Entrée**

Mushroom Arancini served on rocket with vegan mayo (Vegan, GF)

Salt and Pepper squid served on rocket with lemon aioli dressing

Cauliflower, parsnip and Dijon soup (Vegan, GF)

Prosciutto, melon, feta and mint salad with balsamic dressing (GF)

### **Main**

Pumpkin and sage risotto topped with parmesan and parsley (GF, V Option)

Beef Lasagne served with crispy potato rosti

Grilled chicken in creamy boscaiola sauce served with potato rosti

Atlantic salmon fillet on basil pesto with crispy potato rosti

**Sides to share** – bowls of green salad, fresh dinner rolls and butter

### **Dessert**

Chocolate fondant cake served with vanilla ice cream and raspberry

Baked cheese cake served with passionfruit puree

Custard filled Profiteroles- pistachio, strawberry, caramel and chocolate

Cheese plate with crisp rice crackers, dried fruit (GF)

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**BYO Food** - \$15 per person

***Note: Minimum Spend of \$8,000 applies. BYO is also subject to approval, please enquire.***