

*Junk
Catering*

BASIC \$140PP

CANAPÉ MENU

CHARCUTERIE PLATE WITH PICKLES,
BREAD

PRAWN & AVOCADO LETTUCE CUPS, (GF)

STICKY PORK RIBS, SESAME, CORIANDER
(GF)

MINI STEAK SANDWICHES

HALOUMI POPS, HARISSA HONEY (V,GF)

DESSERT

MINI PASSION FRUIT TART, MERINGUE

DOUGHNUTS, WHITE CHOCOLATE

KIDS MENU \$90

CHOOSE ONE MAIN

HAM & CHEESE TOASTIES, TATER TOTS

LINGUINE BOLOGNESE

BEEF OR CHICKEN BURGER WITH CHIPS

REGULAR \$300PP

PLANTAIN CHIPS, BEETROOT HUMMUS
(VEG, GF)

STICKY PORK RIBS, SESAME, CORIANDER
(GF)

HALOUMI & QUINOA SALAD (VEG,GF)

JERK CHICKEN & SPICED RICE (GF)

PRAWN SKEWERS WITH CHORIZO (GF)

ASPARAGUS - PROSCIUTTO, PECORINO,
LEMON ZEST

DESSERT

PASSIONFRUIT MERINGUE TART

DOUGHNUTS, WHITE CHOCOLATE

FISH FINGERS & CHIPS

CHICKEN POCKET CHEESE, TOMATO, LETTUCE

DESSERT

DOUGHNUTS, WHITE CHOCOLATE

CHOCO CHIP COOKIES

PREMIUM \$500PP

CHARCUTERIE PLATE WITH PICKLES, BREAD

PLANTAIN CHIPS, BEETROOT HUMMUS
(VEG, GF)

PRAWN COCKTAIL (GF)

CURLY KALE SALAD, SPINACH, TAHINI
GODDESS DRESSING (V)

SPICY CRAB PASTA, ANGEL HAIR

RIB-EYE STEAK, MUSHROOM KETCHUP (GF)

CHIVE ROASTED POTATOES

CRISPY BRUSSELS (V,GF)

DESSERT

PASSION FRUIT MERINGUE TART

FRIED BERRY CHEESECAKE

CATCH.
EST 2013