



Plated Menu

Bread

Freshly baked milk buns with whipped seaweed butter

Starter - Guest Choice

Slow cooked pork belly on a coconut and lemongrass reduction with toasted coconut, herb salad, and namjim sauce

or

Zaatar & sumac confit salmon with preserved lemon labneh, fried kale, and chilli strands

Mains - Guest Choice

Slow cooked lamb shoulder on smokey eggplant and pea puree with swiss chard and pommes anna

or

Farm raised chicken breast on creamy white polenta with garlic roasted oyster mushrooms, charred corn, and spinach cream

Dessert

Whitakers chocolate tiramisu with coffee, kahlua, and mascarpone cream with house made biscotti



This is a sample menu and is priced at \$60 per person. Choice Catering creates unique menus for each event we cater. This allows us to create a custom menu that is specific to your event, to ensure we match your style, culinary tastes, and budget. Choice Catering can accommodate dietary restrictions.

If you choose the Plated option Choice Catering will deliver the food to your event, free of charge within city limits, where finishing touches will be completed and meals will be plated prior to being served. If your event does not provide staff to serve and clear plates Choice Catering can provide servers for your event at an additional charge.

Plated pricing per person does not include staffing, rentals, gratuity, or GST/PST. If requested Choice Catering can arrange for servers, china, flatware, glassware, linen and napkins at an additional charge. Events outside of city limits are subject to additional charges.

A 25% deposit is required to confirm your booking.