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OMMI'S CATERING

Contemporary Asian fusion fine dining style catering service





“Crafting Culinary Stories, One Elegant Bite at a Time”

Welcome to Ommi's Catering, where culinary excellence meets contemporary elegance. With a rich tapestry of flavors curated by our 20-year fine dining chef, we bring you a dining experience that transcends the ordinary. Our Contemporary Asian Fusion Fine Dining catering service is not just about food; it's a journey through the artistry of flavors and the sophistication of presentation.

At Ommi's Catering, we believe in turning every event into a masterpiece, one exquisite bite at a time. Our commitment to quality, creativity, and the art of gastronomy sets us apart. Whether it's an intimate gathering or a grand celebration, our culinary creations promise to elevate your experience and leave a lasting impression. Indulge in a symphony of flavors, where tradition meets innovation, and every dish tells a story.

Join us in redefining catering, making your moments memorable and your celebrations extraordinary. Discover the difference with Ommi's Catering - where every event becomes a culinary masterpiece.

Canape & Finger Food · Cocktail Party



Cold Canape

- Truffle Egg Kuih Loyang (v)
- Torched Sweet Corn on Tartlet with Lime (v)
- Scallop Ceviche in the Shell
- Citrus-cured Smoked Salmon Crumpets
- Prawn Cocktail San Choy Bow
- Chicken Liver Parfait, Yuzu Marmalade
- Scallion Chicken Tartlet with Lemon Aioli
- Drunken Chicken, Sesame and Nuts

Warm Canape

- Truffle Cheese Arancini (v)
- Mini Veggie Tempura Box (v)
- Prawn Toast with Spicy Aioli
- Cuttle Fish Toast with Seaweed and Aioli
- Jumbo Takoyaki, Octopus Balls
- Chesy Beef Bulgogi Tart



Skewers

Classic Satay Chicken

Soy Glazed Wagyu Rib Fingers with
Yuzu Pepper

Fish Belly Skewers, Wasabi Aioli

Taiwanese Sausage

Grilled Whole Prawn with Shacha BBQ

Squid Tentacles with Chili Mayo

Miso Eggplant and Mushroom (v)

Veggie Okonomiyaki Pancake

Cuttle Fish Balls

Substantial

Japanese Chili Pepper Crispy Calamari with Lime & Aioli

Braised Premium Beef Brisket Slider with Golden Kimchi

Taiwanese Ba-Wan, Meat Ball in Tapioca Pearl

Happy Fish and Chips Box

Braised Premium Beef Brisket Slider with Golden Kimchi

Pork Katzusando

Fish Finger in Hot Pocket, Yuzu Tartare Sauce

Taiwanese Sausage in Sticky Rice Roll

Classic Braised Pork Gua Bao with Peanut Dukkan

Cheesy Beef with Spicy Kimchi Bao Bun

Ommi's House Made Jaffle

- Cheesy Beef Bulgogi

- Cheesy Mushroom and Handmade Kimchi (v)

- Ham, Cheese and Corn

- Nutella and Banana (v)

- Apple Pie (v)

Buffet · Sharing Plate Party

Fresh Salad Box

Seasonal Fruit Platter

Crispy Chicken Caesar Salad

Soba Noodle Salad, Fried Fish Belly, Shitake, Zucchini, Fishroe

Roasted Veggie Platter with Ginger Shallot Dressing

Drunken Chicken, Sesame and Cucumber Salad

Ommi's Golden Kimchi and Potato Salad with Fried Tofu

Ommi's Side Dish Platter (Golden Kimchi, Chili Kimchi, Butter Corn, Potato Salad, Shitake Edamame)

Cheese, Bread & Charcuterie Platter

House made Sourdough, Miso Butter (v)

Artisanal Cheese Platter

Charcuterie Platter

Gourmet Grazing Platter

Asian Large Dish

Boneless Crispy Fried Chicken with Golden Kimchi

Taiwanese Three Cup Style Crispy Boneless Chicken

Kung Pao Fried Chicken

Japanese Curry Chicken

Crispy Pork Ribs in Black Pepper Sauce

Pork Porchetta with Shallot Salsa

Soy Honey Glazed Roast Whole Chicken

Stir-fried Egg Noodle with Black Pepper Sauce (v)

Fish Roe, Ham, and Corn Egg Fried Rice

Taro and Sesame Crispy Lava Balls (v)

Korean Style Chicken Lollipop

Spring Rolls

- Prawn

- Cheese Burger

- Veg

Handmade Dumplings – Pan Fried or Steam

Pork and Chive

Chicken Mushroom & Corn

Beef & Shallot

Juicy Prawn



Go Premium Platter

Deluxe Sashimi Platter

Fresh Oyster Natural
Fresh Oyster with Seaweed and Citrus Caviar
Whole Cooked Tiger Prawn with Cocktail Sauce
Lobster Tail
Miso Glaze Grilled Barramundi

Sweet Things

Selection of Macaron (v)
Fruit Skewers (v)
House Made Tiramisu (v)
- Original Classic
- Matcha Green Tea

Drink

Fresh Lemon Tea
Aiyu Jelly Wintermelon Tea
Herbal Jelly Drink
Blood Orange Summer Cup Mocktail
Yuzu and Lime Mojito Mocktails

Kids Party Food

Fish and Chips Box
Nugget and Chips Box
Mac and Cheese Balls
Chicken and Veggie Box
Waffle Sprinkle Cone with Fruit and Cream (v)



Add Food Station

Sashimi Station \$15 per head

(Hiramasa Kingfish, Salmon, Tuna, Scallop and Others
Fresh Seasonal Seafood)

Sushi Station \$15 per head

(Assorted Sushi and Selected Seasonal Fresh Fish Nigiri)

Oyster Station \$50 per dozen

(Fresh Shucked Sydney Rock and Pacific Oyster Served
with Lemon and Yuzu Mignonette)

Seafood Tower \$60 per head

(Oyster, Prawn, Cured Salmon, Kingfish Ceviche, Salmon,
Mussel, Prawn Cocktail, Scallop, Lobster Tail, Smoked
Cod Rilletes)

Dumpling Bar

Pan Frying Dumpling Station \$5 per choice per head

(Selection of Our Handmade Dumplings, Seafood,
Chicken, Pork, Veges Dumplings, Serve with House Made
Dumpling Sauce)

Cheese Station \$15 per head

(Selection of All Kind of Soft, Hard, Semi-hard Cheese
from World-wide, Serve with Pickle, Fruits, House made
Chutney and Crackers)

Charcuterie & Cheese Station \$15 per head

(Selection of Cured and Smoked Meat, Serve with Pickle,
Fruits, Housemade Chutney and Crackers)

Caviar Station contact for market price

(Select Your Caviar From All Kind Level, Serve with Blini
Pancakes and Egg Condiments)

Char Grilled / Spit Rotisserie Statio contact for market price

(Whole Roasted Lamb, Beef, Chicken, Duck, Wagyu
brisket, Suckling Pig Pork Porchetta, Lobster. Serve with
Gravy, Sauces, Golden Kimchi and Condiments)

Additional Wagyu & Lobster BBQ contact for market

(Premium BBQ select Wagyu and Fresh Live Lobster with
Pasta, Check with Our staff for market pricing)

Sit Down Dining



Entrée

Australia Scallop and Amaebi Ceviche, Yuzu Vinaigrette and Oyster Emotion

Citrus Cure Salmon, Horseradish Cream, Potato Chips

Drunken Chicken Terrine, Sesame Cream, Pickle Cucumber

Burrata and Hairloom Tomato, Grilled Zucchini and Umebushi

Mains

MB5 Wagyu Chuck Tail, Japanese Pepper Sauce, Veggie Tempura

Miso Glazed Barramundi, Daikon and Sweet Corn

Baked Eggplant and, Sesame Paste and Mushroom Teriyaki

Dessert

House made Matcha or Original Tiramisu

Miso Caramel Date Pudding, Dassai Sake Ice cream

Triple Cream Brie, Moscato, Lavash

10 Carlton Cres, Summer Hill NSW 2130

Opening Hour:
Monday to Friday from 10am - 6pm
(close on public holiday).

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