

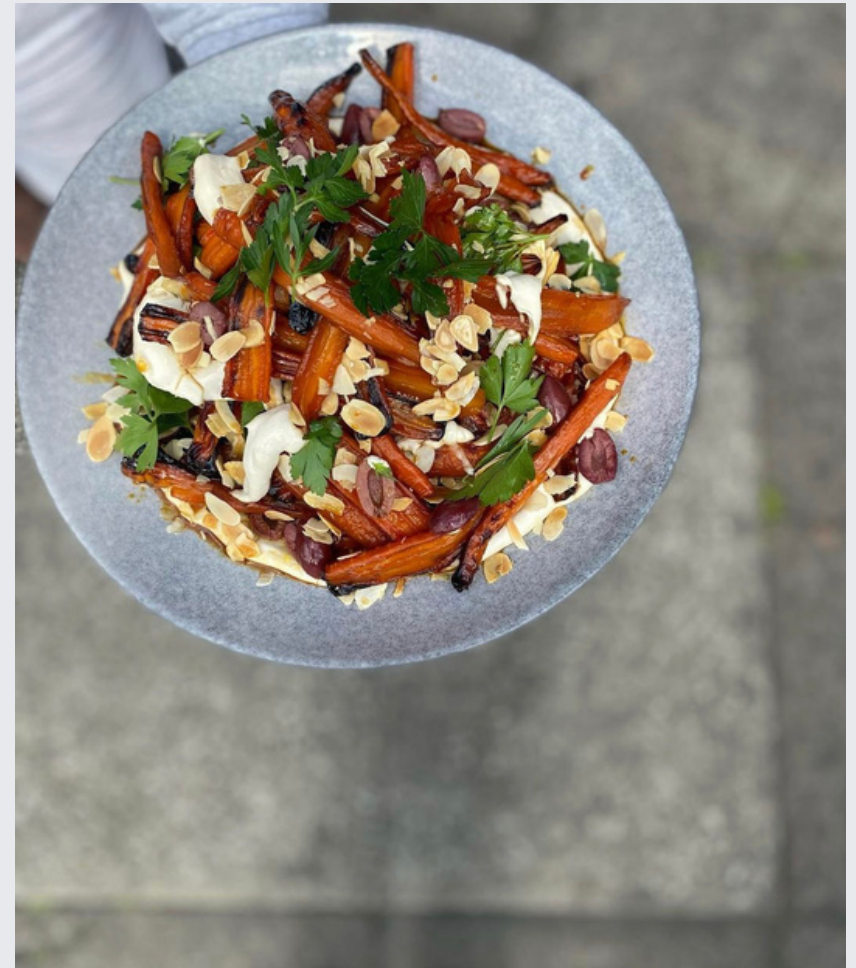
HEATING INSTRUCTIONS

Thank you for choosing Millstone Catering to be part of your celebration. In preparation of your event, we have put together all of the relevant information to ensure your catering is a success.

Prior to reading the heating/serving instructions please bear in mind the following points:

- All dishes which require heating, will be displayed in containers and labelled accordingly.
- If the dish selected requires assembling, coloured stickers will be displayed on the box.
- All elements from the same dish will have a correlating sticker which will also be displayed on the paper invoice when collecting your order.
- Items which are required to be placed in the fridge prior the event will be labelled with a sticker stating "fridge".
- Heating and assembling should not take up too much of your time, however please ensure enough time is left prior to your function to heat and construct your dishes .
- Food items on the following pages are arranged by category

From all our team, we wish you a beautiful celebration and thank you very much for choosing Millstone.



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MORNING TEA CANAPES

Items

Mini Croissant with raspberry & vanilla and raspberry jam

Mini chocolate croissant

Mini seasonal fruit Danish

Mini almond croissant

Potted breakfast - Vanilla yoghurt, toasted flaked coconut, nuts & seeds with seasonal fruits

Smoked salmon, dill crème fraiche, pickled onion, caper mini bagel

Pumpkin, cream cheese and rocket mini bagel

Mini Breakfast rolls - Free range egg, crispy bacon, chipotle mayonnaise and cheese

Seasonal fruit platter (Minimum 10 people)

Heating instructions

Served at room temperature or preheat oven to 180 degrees. Warm in oven for 5 minutes, serve with vanilla and raspberry jam.

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Comes fully prepared.

Comes fully prepared.

Comes fully prepared.

Comes fully prepared.

Comes fully Prepared.

Preheat oven to 180 degrees. Remove top bun and place bottom half of breakfast sliders with fillings in the oven for 10 minutes. Place top bun on a separate oven tray for the last two minutes of reheating.

Comes fully Prepared.

SEAFOOD CANAPES

Items

Baked Harvey bay scallops in half shell, parmesan pangrattato

Brioche milk bun, tempura soft shell crab, celeriac remoulade*

Crispy wonton, sashimi tuna, wasabi mayo, radish and finger lime

Cuca* anchovy, brioche migas* , whipped ricotta, mandarin.

Millstone blinis, whipped dill creme fraiche, house cured salmon

Freshly shucked oysters, mignonette dressing

Heating instructions

Scallops are provided raw in the shell, with pangrattato on the side. To finish at home, top each scallop with 1 tbsp of pangrattato and bake in a 180 degree oven for 10-15 minutes until golden brown and bubbling. Serve on a small bed of wet salt provided. Serve with teaspoons.

Remove the lid of each soft-shell crab bun and place in a 200 degree oven for 7-10 minutes. Place the lid of each bun in the oven during the last 5 minutes of cooking. Place lid back on top of bun and serve.

Arrange each wonton on a platter and place a slice of the sashimi tuna on top. Pipe 3 small dots of wasabi mayo, then finish with 2-3 slices of radish and a 1/4 tsp of provided fingerlime. Decorate with micro coriander.

Comes fully prepared.

Comes fully prepared.

Oysters come freshly shucked and placed on wet salt. Once ready to eat, spoon a little vinaigrette on each oyster and serve.

SEAFOOD CANAPES

Items

Kingfish ceviche, jalapeño and mirin dressing

Prawn cutlets in katafi pastry, rouille mayonnaise

Sesame prawn toast okonomiyaki, tonkatsu sauce, bonito flakes, micro coriander

Sicilian Prawn Cutlets, rouille mayonnaise

Smoked Salmon, dill cream ribbon sandwich

Poached butter prawn roll, tarragon mayonnaise, pickled slaw

Heating instructions

Arrange kingfish ceviche pieces on individual spoons, or place kingfish on a platter, careful not to overlap the pieces too much. Spoon over mirin dressing, scatter micro herbs and edible flower petals.

Preheat oven to 200 degrees. Warm prawns in the oven for 5 minutes until pastry is crispy. Serve alongside rouille mayonnaise and scatter with micro herbs provided.

Preheat oven to 200 degrees. Warm prawn toasts in the oven for 5-10 minutes. Using piping bag of kewpie mayonnaise provided, pipe a little mayonnaise on the top of each toast. Spoon over provided tonkatsu sauce and garnish with micro herbs & pickled ginger provided.

Preheat the oven to 180 degrees, place the prawns in the oven for 5 minutes until heated through. Arrange on a serving platter and scatter with fresh parsley. Serve prawns alongside a small bowl of the provided rouille mayonnaise.

Comes fully prepared.

Comes fully prepared.

VEGETARIAN CANAPES

Items

Caramelised onion, whipped ricotta, heirloom tomato puff tartlet

Chickpea falafel, herb tahini

Crispy corn fritter, smashed avocado, confit tomato

Cucumber & cream cheese ribbon sandwich

Chickpea Panisse chips, vegan paprika aioli

Heirloom tomato, caramelised onion, spinach and feta frittata
Heirloom tomato, caramelised onion, spinach and feta frittata

Heating instructions

Comes fully prepared.

Place falafel in a 220 degree oven for 5-10 minutes or until warmed through. Top with a dollop of herb tahini provided in a piping bag, top with pomegranate seeds and decorate with micro herbs. Can also come fully prepared.

Place fritters in a 220-degree oven for 5-10 minutes or until warmed through. Top with smashed avocado provided in a piping bag, top with confit tomato and decorate with micro herbs.

Comes fully prepared.

Preheat oven to 180 degrees, place chips in the oven for 10-15 minutes until warmed through and crispy. Serve alongside aioli.

Comes fully prepared.

VEGETARIAN CANAPES

Items

Leek & cauliflower croquette, roasted garlic aioli

Mushroom arancini, truffle aioli

Sweet potato empanada, chimichurri dressing

Mini mushroom, caramelised onion, spinach and feta quiche

Peppered crostini, fennel jam, burrata, micro red sorrel

Heating instructions

Preheat oven to 220 degrees and warm croquettes through for 10-15 minutes. Serve aioli alongside croquettes and garnish with micro herbs provided.

Preheat oven to 180 degrees. Place mushroom arancini in the oven for 10-15 minutes until hot. Pipe small dollops of truffle aioli on each arancini, sprinkle over grated parmesan and top with micro herbs.

Reheat empanadas in a 200-degree oven for 5-10 minutes or until warmed through. Serve alongside provided chimichurri.

Quiches can be served at room temperature or reheated in an 180 degree oven for 10 minutes.

Lay out crostini on a platter, place a heaped teaspoon of burrata on each crostini, top with one teaspoon of fennel jam. Finish with micro sorrel provided & serve.

MEAT/POULTRY CANAPES

Items

Beef tataki* , crispy wonton, coriander, pickled ginger

Black sesame sausage rolls millstone puff pastry, house made tomato sauce

Confit duck leg pithivier* , house made tomato relish

Porchetta sliders , italian slaw

Crispy fried 5 spiced chicken rib, sesame mayo

Poached chicken Ribbon Sandwiches

Heating instructions

Arrange wontons on platter. Dip one slice of beef in tataki sauce and place over wonton. Top with micro coriander and pickled ginger.

Preheat oven to 200 degrees and warm sausage rolls through for 8-10 minutes. Serve alongside house made tomato sauce.

Preheat oven to 200 degrees. Warm pithiviers through for 10 minutes. Serve alongside relish and garnish with micro herbs.

Remove the lid of each slider and place in a 200 degree oven for 7-10 minutes. Place the lid of each bun in the oven during the last 5 minutes of cooking. Place lid back on top of bun and serve.

Preheat oven to 200 degrees and place chicken ribs in to heat through for 5- 10 minutes. Serve alongside sesame mayonnaise and garnish ribs with micro herbs.

Comes fully prepared.

MEAT /POULTRY CANAPES

Items

Caramelised onion puff tartlet, whipped ricotta, fig, prosciutto

Lamb cutlets, chimicurri dipping sauce

Rare roast beef rolls - brioche milk rolls, rare rump roast beef, horseradish celeriac remoulade, parsley

Slow braised sticky beef short rib bao bun, sriracha mayonnaise, red cabbage, pickled carrot

Heating instructions

Comes fully prepared.

Preheat oven to 180 degrees. Place lamb cutlets in the oven for 5 minutes until heated through. Arrange on serving platter with dipping sauce, scatter with provided herbs and serve.

Come fully prepared.

Preheat oven to 150 degrees. Place two blocks of ice in tray with bao buns. Place foil over the top and heat in the oven for 10 minutes.

Scatter micro coriander over the top and serve.

DESSERT CANAPES

Items

Carrot cake square, whipped cream cheese chantilly, lime and fig

Caramel choux puffs with vanilla crème patissière

Chocolate and salted caramel tartlets

Coconut, blueberry and almond cake with vanilla cream and blueberry

Hazelnut and Nutella brownie squares

Lemon curd tartlets

Mini pavlova, white chocolate passionfruit cream, seasonal fruits

Orange and almond cake, whipped cream cheese chantilly, edible flowers

Pistachio eclairs, pistachio praline mousseline* cream

Vanilla and blueberry cheese cake streusel* squares

Vanilla and strawberry tartlets

Heating instructions

Comes fully prepared.

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PROTEINS

Items

Baked Ocean trout

Brown sugar, star anise & pineapple glazed Ham on the bone (1/2 Leg and Whole leg)

Butterflied free range chicken, spiced yoghurt marinade

Slow roasted lamb shoulder (12hrs)

Heating instructions

Transfer ocean trout carefully from the box to your desired platter. Pour white wine sorrel sauce into a small pot and gently warm on a low heat. Toss fennel and chervil in a separate bowl with provided vinaigrette. Pour white wine sorrel sauce over the ocean trout and garnish entire fillet down the centre with salad. Flake to serve

Preheat oven to 150 degrees. Place ham on a wire rack on a deep baking tray. Pour 1 cup of water in the baking tray then place ham in the oven for 15 to 20 minutes until warm.

Optional: Ham can be served cold or at room temperature with no reheating required.

Butterflied chickens can be eaten at room temperature or reheated in a 180 degree oven for 20 minutes. Top with provided herb & pinenut salad & serve immediately.

Preheat oven to 180 degrees. Place whole lamb shoulder and reserved lamb liquid in a deep oven tray for 25 minutes. Remove from the oven and place on a serving platter. Dollop yoghurt over lamb shoulder, top with provided garnish.

PROTEINS

Items

Sous-vide beef eye fillet, tarragon café de paris butter

Soy glazed salmon fillet, soft herb and sesame salad

Star anise and ginger glazed beef short rib, pickled cucumber

Heating instructions

Melt cafe de Paris in a small pot on a low heat until just melted through. Place pre-sliced beef eye fillet on a platter, and spoon café de Paris over beef. Garnish with fresh tarragon leaves and serve.

If reheating, Place beef eye fillet in a 150 degree oven for 10 minutes. Rest for 5 minutes . Drizzle over cafe de paris.

Transfer salmon carefully from the box to your desired platter. Melt additional glaze provided in a microwave until melted and warm. Brush over salmon with a pastry brush, or simply pour down the centre line of the fillet. Garnish the centre fillet with provided soft herb salad. Flake to serve.

Also comes fully prepared.

Place beef short ribs into a deep oven tray and pour over provided sticky glaze. Cook in a preheated 200 degree oven for 20 minutes. Arrange ribs on a platter and spoon over sticky glaze. Garnish ribs with cucumber, sesame and mirin salad and top with micro herbs.

SALADS

Items

Roasted eggplant, saffron yoghurt, zaatar cherry tomatoes, spice buttered pine nuts GF - VG

Miso broccoli, red radish and sesame GF - VG - DF

Charred pumpkin wedges, crema tahini, pomegranate molasses, spice granola, pickled red grapes VG

Green beans, sauce Vierge, and pangrattato V - DF

Zucchini, couscous and Persian feta VG

Butter lettuce salad creme fraiche dressing, roasted walnuts, radish VG - GF

Roasted Kipfler potatoes, truffle paste, parmesan, crispy sage GF

Heating instructions

Comes fully prepared

Comes fully prepared.

Comes fully prepared.

Comes fully prepared

Comes fully prepared

Comes fully prepared

Preheat oven to 180 degrees. Heat potatoes for 10-15 minutes until hot. In a shallow serving bowl, spoon half the cashew cream on the bottom and place on top the crispy potatoes. Dollop remaining cashew cream on top and finish with provided crisp sage leaves