

**KEGS** *on* **LEGS**

CATERING



**EATS**

**NSW MENUS**



# GRAZING

## FARMHOUSE CHEESE

Local & imported cheese  
Quince paste, dried fruit, toasted nuts  
Lavosh & crackers  
Serves 15

## ANTIPASTO

Marinated vegetables, roasted capsicum  
Cured ham, chorizo  
Feta cheese, olives, pesto  
Crostoni (gf)  
Serves 15

## PLOUGHMANS

Cheddar, brie cheese,  
Ham, boiled egg  
Veggie sticks, pickled vegetables, mixed salad,  
Onion jam, chutney, grapes.  
Toasted turkish bread  
Serves 15

# FINGER FOOD

## COLD

Goat's cheese, onion jam & rocket petite savoury tarts (gf, v)  
Pesto chicken, parmesan, semi dried tomato petite savoury tarts (gf)  
Smoked salmon, crème fraiche, dill, preserved lemon petite savoury tarts (gf)  
Baby blini, house made beetroot & apple relish, feta cheese mousse, locally picked herbs (v)  
Brioche toast, brie cheese, red currant jelly, rosemary & walnut dust (v)  
Caramelised onion & parmesan baby frittata (gf, v)  
Chicken saltimbocca blini slider, prosciutto & sage crisp  
Compressed watermelon, togarashi, feta, mint and a squeeze of fresh lime (gf, v)  
Corn fritter, mango & chilli mayo, micro salad (gf, v)  
Kale & onion pakora, mango cucumber chilli chutney, sweet potato crisp  
Peking duck pancake wraps  
Potato rosti, tomato & red pepper relish, micro herb (df, gf, ve, v)  
Sous vide chicken skewer, lemon myrtle, bush dukkah (df, gf)  
Falafel, lemon & coriander hummus (df, gf, ve, v)  
Mini free range chicken sandwich, lemon mayo, cress, baby herbs (df)  
Assorted sushi, soy sauce (gf)  
Tofu & vegetable sushi, soy sauce (ve, gf, df)

# FINGER FOOD

## WARM

Pumpkin arancini, vegan pesto (df, gf, ve, v)  
Salt & pepper king prawn, caper citrus aioli (df, gf)  
Satay chicken skewer, lime peanut sauce (df, gf)  
Southern style popcorn chicken cups, ranch  
Sumac spiced lamb & mint kofta, pickled cucumber raita (gf)  
Vegetarian spring roll, carrot & sweet chilli dipper (df, ve, v)  
Classic sausage rolls, smokey bbq sauce  
Vegan pastry quesadilla bites, guacamole & salsa (ve, df)  
Mushroom, garlic & thyme tart (v)  
Smokey "bacon", "egg", & zucchini vegan tart (df, ve, v)  
Balsamic glazed, Italian meatballs, shaved parmesan, herb dust (gf)  
Black bean, basil, sweet corn & salsa empanada (df, be, v)  
Cheeseburger spring roll, mustard, pickles & ketchup  
Chicken & mushroom arancini  
Glazed quinoa, mushroom, cranberry & walnut 'meatballs', smoked eggplant dipper (df, gf, ve, v)  
Minced turkey polpette, ginger, crispy shallot, toasted sesame (df, gf)  
Moroccan pumpkin flower, beetroot whip (df, ve, v)  
Classic party pies with tomato sauce  
Petite assorted pies with tomato & basil relish



# FINGER FOOD

## BIGGER

- Grilled pumpkin, roasted pepper, basil pesto & spinach baby croissant (df, gf, ve, v) - served cold
- Mini cheeseburger, beef patty, cheese, caramelised onion, relish, pickles - served warm
- Mini falafel burger, hommus, carrot, lettuce, chilli jam (df, gf, ve, v) - served warm
- Mini gluten free falafel burger, hommus, carrot, lettuce, chilli jam (df, gf, ve, v) - served warm
- Pulled pork urban bite, smokey BBQ sauce, pickles, cabbage slaw (df) - served cold
- Mini pulled beef slider, pickles, creamy slaw & smokey bbq sauce - served cold
- Mini chicken schnitzel slider, cheddar, tomato, lettuce & mayo - served cold
- Mini smoked salmon slider, creme fraiche, dill, preserved lemon & baby spinach - served cold
- Mini mediterranean roasted vegetable slider & hommus (ve, df) - served cold
- Signature prawn & butter lettuce baby brioche - served cold
- Plant based "prawn" & butter lettuce baby brioche (vegan) - served cold
- Fish n chips in fryer baskets, lemon & parsley tartare - not available for delivery drop off

## BOWL

- Thai green chicken curry, steamed jasmine rice, coriander & lime (gf, df)
- Butter chicken curry & steamed jasmine rice (gf)
- Thai red pumpkin curry, steamed rice (ve, gf, df)
- Vegetable penang curry, steamed rice (ve, gf, df)
- Extra vegetable fried rice (ve, gf, df)
- Spicy szechuan pork noodles (df)
- Thai hokkien noodles, capsicum, snow peas, coriander, mint & roasted cashew stir fry (ve, df)
- Penne pasta, roasted capsicum, tomato & basil sauce (ve, df, gf)
- Beef cheek ragu pasta, parmesan & fresh herbs
- Creamy feta, tomato & basil risoni (v)

# FINGER FOOD

## SWEET

Black forest mousse cups (df, gf, ve, v)

Apple cinnamon sweet pastry tacos (df, ve, v)

Chocolate brownie cubes, berry compote (gf, v)

Creative cupcakes (v) chocolate & vanilla cupcakes, assorted toppings

French profiteroles (v)

Petite lemon curd tarts (gf, v)

Eton mess (gf, v)





# FINGER FOOD

## SAVOURY PLATTERS

- Signature - mini free range chicken sandwich, lemon mayo, baby herbs (df) // compressed watermelon bamboo boat, togarashi, feta, mint & a squeeze of fresh lime (v, gf) // grilled pumpkin, roasted pepper, basil 'pesto' & spinach baby croissant (ve, gf, df) - 20 pieces
- Bite sized - peking duck pancake wraps // smoked cured salmon tartlet, creme fraiche & baby salad (gf) // baby blini, house made beet-root & apple relish, feta cheese mousse, locally picked herbs (v) // caramelised onion & goats cheese frittata, goats curd mousse, oven roasted baby truss tomato (v, gf) - 50 pieces
- Party - balsamic glazed, italian meatballs, shaved parmesan, herb dust (gf) // chicken & mushroom arancini // petite assorted pies // pop-corn chicken // tomato sauce - 50 pieces
- International - satay chicken skewer (gf, df) // chicken & mushroom arancini // petite assorted pies // moroccan pumpkin flower (ve, df) // salt & pepper king prawn (gf, df) - 40 pieces
- Urban - minced turkey polpette, ginger, crispy shallot, toasted sesame (gf, df) // mushroom, garlic & thyme tart (v) // sumac spiced lamb & mint kofta (gf, df) // sweet corn fritter (v, gf) // cheeseburger spring roll // sweet chilli dipper - 30 pieces

## SANDWICH PLATTERS

- Classic sandwiches, sliced deli meats, free range chicken, traditional egg and seafood fillings - 24 quarters serves 4 - 6
- Finger sandwiches - chicken, celery, spring onion, rocket & herb mayo // cucumber & cream cheese (v) // egg & mayo (df, v) // roasted vegetable & hommus (df, ve, v) - 24 fingers serves 7-9
- Mixed harvest - farmhouse rolls, sandwiches & wraps with sliced deli meats, free range chicken, traditional egg & seafood filling - 19 pieces serves 5 - 7
- Bite sized french baguettes, fresh vegetarian and vegan fillings (v, ve) - 24 pieces serves 6 - 12
- Signature prawn & butter lettuce baby brioche - 12 rolls
- Gluten free plant based 'prawn' & butter lettuce slider - 20 sliders

# FINGER FOOD

## SWEET PLATTERS

Fresh Fruit Nibble (Large) - seasonal fresh fruit (df, gf, ve, v) - serves up to 12

Assorted cake & slices - assortment of banana cake, carrot & walnut cake, apple crumble slice, mud cake, coconut slice, caramel slice, mini lamingtons - 25 pieces

French profiteroles, choux pastery, creme patissiere - assortment of tiramisu, lemon curb, turkish delight, irish coffee, pisatchio, nougat - 24 pieces

Classic scones, jam & vanilla cream - 20 pieces

High tea - petite lemon curd tarts, vanilla cup cake, scones with jam & cream, fruit skewer, smoked salmon, crème fraiche, dill, preserved lemon petite savoury tarts, mushroom, garlic & thyme tart, assorted finger sandwiches - 7 pieces

## + UPGRADES

Food station // white modern plattes & risers

Chef / cook

Food Waiter

Napkins

Delivered ready to eat in deluxe craft boxes

Minimum of 30 per individual piece



# BBQ

## CLASSIC

Beef sausage (gf)

Chicken souvlaki (gf, df)

Individual salad bowl of baby potato, shallot & herb sour cream (v, gf)

Grilled onions (v, gf, df)

Bread roll & butter

Smoky bbq sauce, tomato sauce & aioli

## PREMIUM

Slow cooked smoked beef brisket (gf, df)

Boneless jerk chicken (gf, df)

Corn fritters, spicy aioli (v, gf)

Garlic, thyme, potato & mushroom bake (v, gf)

Grilled onions (v, gf, df)

Artisan roll, butter

## + UPGRADES

Disposable plate, knife, fork & napkin

Disposable tongs

Food station // chafing dishes, serving spoons & tongs, trestle table, cloth & menu

Crockery hire // main plate, main knife & fork

Chef / cook

Food Waiter

Delivered ready to eat

Minimum 30+



# FEAST

## MAIN

*Select 2*

12hr slow roasted lamb shoulder, rosemary, confit garlic, black pepper glaze & lamb gravy (df, gf)

Chargrilled picanha (beef rump cap) served pink, chimichurri, baby heirloom tomato pico de gallo

14hr braised beef brisket, confit garlic cloves, rosemary & thyme onion gravy (gf, df)

Pork belly Porchetta stuffed with soft herbs & fennel pollen, garnished with apricots, fennel & apple (gf, df)

Roasted whole boneless chicken, charred lemon, kale & extra virgin olive oil (gf, df)

Pineapple & soy cured atlantic salmon, salted cucumber, pickled apple & red onion, horse radish creme fraiche, finger lime & dill (gf)  
served cold

Tempura zucchini, spicy szechuan caramel, black & white toasted sesame seeds, crispy onions

Glazed quinoa, mushroom, cranberry & walnut loaf

## SIDE

*Select 2 sides*

Confit vine ripened tomato provincial

Marinated blistered green beans & smoked almonds

Roasted 5 spice maple glazed pumpkin

Orange "honey" glazed carrots

Creamed corn, soft herbs & spring onion

Chargrilled balsamic zucchini, toasted pine nuts, shaved goat cheese & roasted garlic cloves

Roasted herb & garlic chat potatoes

Vitamin rich, high fibre, spiced cauliflower, chickpea, pumpkin, cranberry salad, almond dressing (df, gf, vg, v)

Raw energy garden salad, mixed leaves, cucumber, tomato, capsicum, onion, house made vinaigrette (df, gf, vg, v)

Nutrient rich japanese slaw, edamame, seaweed, roasted sesame & miso dressing (df, gf, v)

Farm fresh potato salad, baby spinach, garden herbs, fried capers (gf, v)

Toasted crushed walnuts & kale dressed in pickled shallot vinaigrette & sliced bosc pears (df, gf, vg, v)

+

Artisan roll

# FEAST

## +UPGRADES

Add 3 pieces of finger food

Add late night snack

Feasts served on food station includes; chafing dishes, trestle table, cloth, main plate, knife & fork, paper napkin, chef & waiter.

Feasts served shared style includes; platters, bowls, serving tongs, main plate, 2 x side plates, main knife & fork, 2 x butter knife, linen napkin, chefs & waiters.



