

kitchen witchery catering

In ALL the following menus please note:

(v) Vegetarian

(gf) Gluten free

(p) Contains pork products

morning & afternoon tea

Sweet things

- Gluten free baked goods available with prior notice - \$2.50 surcharge p/p applies
- Mixed platter of our own cakes, pastries, slices, friands, muffins, biscuits 3 items chefs selection **\$6.50 p/p**
- Scones. Cut in half and topped with jam & cream 1 p/p. **\$4.00 p/p**
- Home baked biscuit selection. 3 p/p. **\$5.00 p/p**
- Assorted mini Danish pastries 1 p/p. **\$3.00 p/p**
- Fresh fruit skewers. **\$3.85 ea**

Savoury things

- Ribbon sandwiches. **\$3.85 ea**
- Roasted capsicum & goats fetta tarts. (v) **\$3.85 ea**
- Smoked salmon & dill tarts. **\$3.85 ea**
- Smoked chicken & avocado mini croissants 1 p/p **\$4.00 ea**
- Pork & veal sausages rolls. (1 p/p) **\$3.85 ea**
- Smoked salmon pin wheels. **\$3.85 ea**

Other

- Fresh fruit plater sliced and ready to eat minimum 5 varieties. **\$7.50 p/p**
- Cheese platter -3 premium Australian cheeses, dried fruit & nuts crisp breads **\$9.50 p/p**
- Antipasto platter with olives, cured meats, seafood, roasted vegetables and dips. (p) **12.00 p/p**

Beverages

- Orange juice **2 litre bottle \$10.00 3 litre bottle \$14.00**
- Mineral Water **1.1 ltr 3.50**
- Coffee & tea with herbal alternatives, including cups & saucers **5.00 p/p**

- Continuous coffee & tea including cups & saucers, milk jug, sugar bowl etc **\$9.00 p/p**
- **Please note a \$70.00 set up / pull down fee applies when there are no staff for coffee set ups.**

Gluten free surcharge \$2.50 per person

Minimum number of 10 persons. delivery fee applies (see schedule) 10% surcharge on Sundays & public holidays

working lunch & finger food

Choose either from one of our packages or create your own menu from the selections provided.

- Lunch packages
- Finger food items
- Cheese and fruit

Packages are priced as such, so changes will alter the price.

Gluten free bread is available on request, a \$2.50 surcharge will apply per person

Working lunch & finger food - Lunch packages

Lunch 1

\$18.75 p/p

- Gourmet closed sandwiches with a selection of at least six fillings including vegetarian (1.5 rounds per person of Canberra's best cut into triangles) orange juice, mineral water and fresh fruit platter

Lunch 2

\$20.00 p/p

- Mini bagels (1 p/p) and gourmet closed sandwiches (1 p/p cut into triangles) elegantly presented with a fresh seasonal fruit platter and premium orange juice and sparkling water

Lunch 3

\$24.75 p/p

- Mini bagels (1p/p), wraps (1/2 p/p) & closed sandwiches cut into triangles (1/2 p/p) elegantly presented. Fresh seasonal fruit platter, mixed sweet platter (2 pieces p/p). premium orange juice and sparkling water

Lunch 4

\$29.00 p/p

- Mini bagel (1p/p), wraps (1/2 p/p), closed sandwich cut into triangles (1/2 p/p), platter of premium Australian cheeses with dried fruit & nuts. Fresh fruit platter, premium orange juice and sparkling water

Finger food 1

\$24.50 p/p

- A selection of gourmet closed sandwiches (1 p/p cut into triangles)
- Tandoori chicken skewers (2p/p)
- Smoked eggplant and fetta pin wheel crepes (2p/p)
- Fresh seasonal fruit platter
- Premium orange juice

Finger food 2

\$26.50 p/p

- A selection of gourmet mini bagels (1 p/p)
- Individual leek & mushroom tarts (1 p/p) (v)
- Pork & veal sausage rolls with rosemary (2 p/p) (p)
- Middle Eastern lamb fillos with pinenuts 1 (p/p)
- Mixed platter of our cakes & pastries
- Premium orange juice

Finger food 3

\$32.00 p/p

- Gourmet ribbon sandwiches (2 p/p)
- Individual tarts of goats fetta & roast red pepper (1 p/p) (v)
- Chicken drumsticks marinated in hoisin, chilli & sesame (1 p/p)
- Lamb wellingtons wrapped in puff pastry with tomato chutney (2 p/p)
- A selection of premium Australian cheeses with dried fruit and nuts
- Premium orange juice & sparkling water

Disposable plates and glasses \$0.70 per piece

Gluten free bread available, \$2.50 surcharge per person

Minimum number of 10 persons. delivery fee applies (see schedule)

10% surcharge on Sundays & public holidays

Working lunch & finger food - Finger food items

Bread products

- Ribbon sandwiches with 5 fillings including vegetarian \$3.85 ea
- Ciabatta mini rolls with 5 gourmet fillings \$4.75 ea
- Closed sandwiches with 7 fillings including vegetarian cut into triangles \$6.55 ea
- Mini bagles with 5 fillings including vegetarian \$4.75 ea
- Wraps with 7 fillings including vegetarian cut into 4. \$7.50 ea

Individual tarts \$4.95 per serve

- Bacon & egg pie with green peas (p)
- Baked beetroot, caramelised onion, goats fetta & toasted cumin tarts (v)
- Baked pumpkin, rosemary & goats fetta frittata (v)
- Roasted red pepper and goats fetta tarts (v)
- Prosciutto & roast red pepper tarts (p)
- Smoked salmon & dill tarts
- Leek & mushroom tarts (v)
- Spinach, fetta & chilli tarts (v)

Pastries \$4.95 per serve

- Pork veal & pistachio sausage rolls (p)
- Vegetarian sausage rolls with chick peas & spinach (v)
- Spinach & goats fetta fillos with toasted almonds (v)
- Spinach, pumpkin & cashew triangles (v)
- Lamb, pinenut and middle eastern spice fillos
- Potato, pea & cumin samosa's (v)
- Sweet potato, cashew & chilli samosa's (v)
- Lamb wellingtons with tomato chutney

Skewers & meats \$4.95 per serve

- Hoisin, chilli & ginger chicken drum sticks with sesame seeds
- Tandoori chicken skewers (gf)
- Chicken skewers with tarragon, paprika & lemon (gf)
- Butter chicken skewers (gf)
- Chicken skewers with fresh rosemary & garlic (gf)
- Sate marinated beef skewers
- Moroccan dry spiced beef skewers (gf)

- Lamb & chorizo skewers (p)
- North African lamb skewers with harissa yogurt (gf)

Premium selection \$5.50 per serve

- Garlic parsley prawns with lemon aioli (gf)
- Thai prawn and fish cakes with spicy dipping sauce
- Wonton baskets filled with duck and mango salad
- Individual tom yum prawn salad with mirin pickled vegetables

Other \$4.95 per serve

- Trio of house made dips and pide (v)
- Frittata slices (v) (gf)
- Corn friters with guacamole (v)
- Smoked salmon & dill pancakes
- Falafal with humus (v) (gf)
- Hoisin duck in shallots crepe with cucumber
- Eggplant, green tahini & roast red pepper rolls (v) (ve) (gf)
- Sushi - vegetarian OR salmon

Minimum number of 10 persons. delivery fee applies (see schedule)
10% surcharge on Sundays & public holiday

Working lunch & finger food - Cheese and Fruit

Fresh Fruit Platter

\$7.50 per person

- Fresh seasonal fruits sliced and served ready to eat
(minimum 5 varieties)

Cheese Platter

\$9.50 per person

- Gippsland brie & blue, Maffra cloth cheddar with fresh and dried fruits and nuts, crackers & crisp bread

Antipasto Platter

\$12.00 per person

- A selection of fine marinated olives, roasted vegetables, dips, seafood, cured meats and more (p)

conference package

Sample Conference Package menus

Please talk to us about your conference and we can tailor a menu specific to you requirements.

Our conference packages include all cutlery, crockery, glasses and linen for the buffet table.

For multiple day conferences we will change the sandwich fillings daily and provide alternative finger food or buffet item selections each day.

We can cater for most dietary requirements, additional charges may apply.

Conference Pack 1 - \$37.50 p/p per day

Morning tea

- Freshly brewed locally roasted coffee and Twinings teas including herbal available for the duration of the conference
- Mini Danish pastries

Lunch

- A selection of gourmet sandwiches (cut into triangles), ciabatta rolls and mini bagels
- Fresh seasonal fruit platter
- Sparkling water and premium orange juice served with lunch

Afternoon tea

- Home baked biscuit selection

Conference Pack 2 - \$43 p/p per day

Morning tea

- Freshly brewed locally roasted coffee and Twinings teas including herbal available for the duration of the conference
- Scones with jam & cream - 1 pp

Lunch

- Gourmet sandwiches
- Tandoori chicken skewers (gf)
- Eggplant & fetta pin wheel crepes
- Fresh seasonal fruit platter
- Sparkling water and premium orange juice served with lunch

Afternoon tea

- Home made slices and biscuits

Conference pack 3 - \$52 p/p per day

Morning tea

- Freshly brewed locally roasted coffee and Twinings teas including herbal for the duration

of the conference

- Delicate cakes, pastries and slices baked in house - 2 items p/p
- Fresh fruit skewers - 1 p/p

Lunch

- Gourmet sandwiches
- Mini bagels
- Individual vegetarian tarts
- Pork, veal & pistachio sausage rolls (p)
- Premium quality Australian cheeses served with dried fruits & nuts
- Fresh seasonal fruit platter
- Sparkling water and premium orange juice served with lunch

Afternoon tea

- A selection of home made biscuits, cakes, friands, muffins and slices

Conference Pack 4 - \$60 p/p per day

Morning tea

- Freshly brewed locally roasted coffee and Twinings teas including herbal available for the duration of the conference.
- Mixed platter of sweet items - 2 p/p
- Mini savoury tarts - 1 p/p

Lunch

- Malaysian chicken curry (gf)
- Pilaf rice
- Moroccan spiced vegetable tagine with tomato & coriander (gf) (v) (ve)
- garden salad (gf) (v) (ve)
- Orzo, roasted carrot, cumin salad with currants & coriander (v)
- Fresh fruit platter
- Sparkling water and premium orange juice served with lunch

Afternoon tea

- Mix of individual lemon tarts and individual chocolate tarts
- Service staff to tend your conference cost \$50.00 per hour minimum of three hours. Staff are highly recommended as they will clean and service your coffee and assist with the smooth running of the conference.

Additions

- Set up fee \$70.00
- Fresh fruit basket - \$2 p/p
- Wrapped mints for delegates - available at extra cost
- Note pads and pens - available at extra cost

Minimum number of 20 persons. delivery fee applies (see schedule)
10% surcharge on Sundays & public holidays

canapes

Cold Canape Selections

Fresh fruit skewers (v & gf)

Fresh asparagus spears served with tarragon aioli (v & gf)

Tasmanian smoked salmon pin wheel crepes with sour cream, dill and wasabi roe

Lacquered duck, shitake and cucumber rice paper wraps

Smoked eggplant pinwheel crepes with hommus & paprika (v)

Carpaccio of beef on crisp baguette with reduced soy

Croustades with Smoked tomato, fetta & roquette pesto (v)

Sashimi of ocean trout on sticky rice with soy (gf)

Sushi rolls served with soy & wasabi (v & gf)

Crab tartlets topped with guacamole

Delicate ribbon sandwiches with assorted gourmet fillings

Tiger prawns on forks topped with avocado salsa (gf)

Goats fetta and pimento tartlets (v)

Fresh asparagus tips wrapped in fine prosciutto (gf) (p)

Poached salmon finger sandwiches with parsley salsa

Smoked chicken, mango & avocado tartlets flavored with lime, chilli & coriander

Crisp parmesan baskets filled with goats cream & fresh herbs (v & gf)

Tom yum prawn rice paper wraps (gf)

Crab salad with vanilla oil in witlof leaves (gf)

Soy glazed chicken, watercress & cucumber rice paper wraps.

San Choy Bow – chicken with chilli, garlic, ginger, fish sauce & coconut served in a refreshing witlof cup (gf)

Fresh rock oyster served topped with soy & mirin dressing

Chinese BBQ duck wrapped in petit shallot crepes with plum & hoisin sauces

Tuna tartare in witlof with sesame dressing

Freshly shucked rock oyster served in shots 'Bloody Mary' style (gf)

Crab and mango rice paper wraps (seasonal) (gf)

Hot Canape Selections

Tafine of goats fetta, fresh tomato & basil pesto (v)

Vietnamese pork balls with chilli dipping sauce (gf) (p)

Crisp chicken dumplings with chilli ginger & garlic

Indonesian satay beef rolls

Lamb Borecs (spiced lamb filo parcels) with harissa yogurt

Vegetable laksa shots (v & gf)

Tarts of wild mushrooms with parmesan & roquette (v)

Miniature pork & veal sausage rolls with juniper, rosemary & pistachio (p)

Tartlets of baby beetroot & goats fetta with toasted cumin seed (v)

Sage, prosciutto & parmesan risotto balls (p)

Potato, ginger & sago balls with coriander & green chilli (v & gf) *Requires a deep fryer*

Tandoori chicken skewers (gf)

Pea & potato samosas with pickled ginger, coriander & sweet chilli dipping sauce (v)

Three cheese tarts – souffle-esque tarts with just a hint of blue (v)

Moroccan flavoured lamb balls served with preserved lemon & herbed yogurt (gf)

Steamed pork & prawn balls served with a hoisin dipping sauce (gf) (p)

Satay chicken skewers with spicy peanut dipping sauce

Asian style pork fillet rolls filled with shallot marinated in hoisin sauce

Five-spice duck & shitake mushroom pies

Roast pumpkin, mushroom and parmesan risotto balls (v)

Skewers of seared Tasmanian ocean trout with Sumac, lime & sea salt butter (gf)

Coconut prawns with spicy tomato & chilli pickle *Requires a deep fryer*

Baby fillet mignon wrapped in prosciutto topped with tarragon aioli (p)

Potato roesti topped with smoked Tasmanian salmon with horseradish & tiny caper (gf)

Wasabi crusted lamb fillet on potato roesti (gf)

Seared scallops on spoons with saffron & tomato butter (gf)

Lamb fillet on croustade with Baba Ghannouj

Vietnamese spiced chicken skewers with lemongrass

Seared swordfish on artichoke (gf)

Skewered prawns with herb and chilli oil (gf)

Sweet Treats

Hand made truffles

Miniature friands

Strawberry tartlets

Passionfruit cup cakes

Crepe Brulee spoons (gf)

Prices

\$3.85 per selection per person or

3 choices \$11.55 per person

5 choices \$19.25 per person

6 choices \$23.10 per person

8 choices \$30.80 per person

- Unfortunately all breakages & losses will be charged to the client. Minimum numbers of 20 apply.
- 10% surcharge for Sundays & public holidays.
- Additional fees & charges apply to weekend, public holiday & out of hours catering
- Cocktail napkins are included with the food.

formal lunch & dinner

All formal functions require chef and waiting staff. We prefer to do a site visit prior to a function to ensure that there are suitable facilities for the menu chosen.

- Entree
- Main
- Dessert

All formal functions include suitable vegetables on the plate and bread rolls. Items such as side salads, truffles and coffee can be ordered separately.

Prices do not include linen, table ware or hire of any equipment required but we are happy to organise this for you.

If there are any special requests please advise at the time of booking.

Please note that for numbers of less than 10 a \$250.00 surcharge will apply.

Additional fees & charges apply to weekend, public holiday & out of hours catering.

Formal lunch & dinner - Entree

Vanilla poached prawns, mango & avocado salad, lime sorbet, palm sugar dressing (gf)
(November to March only)

Grilled goats cheese & honey baked baby beets with rocket, smoked garlic, virgin olive oil & apple balsamic vinegar (v) (gf)

Saute king prawns with potato tuiles, turmeric sauce and fennel oil (gf)

Seafood taster plate: Tuna tartare, coconut prawns, seared scallop with salsa verde, tom yum prawn mirin vegetables, pacific oyster mirin dressing

Snapper Ceviche wrapped in Tasmanian smoked salmon with lime and shallot vinaigrette (gf)

Tuna Sashimi with scallop and crab dumpling with soy dressing

Lacquered duck, shitake and cucumber rice paper rolls

Trio of salmon: Smoked Tasmanian, Poached & Tartare with pickled cucumber, lemon oil & wasabi roe (gf)

Warm salad of smoked quail breast and smoked tomato with apple balsamic & olive oil dressing (gf)

Tasmanian smoked salmon on warm potato cake with capers, cress and aioli (gf)

Seared lamb fillet stacked with sweet potato, cashew, spanish onion & harissa yogurt (gf)

Charred garlic asparagus spears on wild roquette leaves topped with poached egg and shaved parmesan (v) (gf)

Thai beef salad of julienne vegetables, seared beef, Thai style dressing & crisp shallots

Beef carpaccio with extra virgin Olive oil, shaved parmesan & cracked pepper (gf)

Stack of slow roasted tomato, goats fetta & basil with extra virgin olive oil and balsamic reduction (v) (gf)

Sumac seared tuna, roast truss tomato, baby green beans, olives, potato & saffron oil (gf)

\$28.00 per head

\$31.00 per head alternate service

Chef charge \$75.00 per hour minimum three hours for all formals. For larger groups more than one chef will be required

Formal lunch & dinner - Main

Poultry

Breast of chicken filled with Persian fetta, confit potato and saffron sauce (gf)

Chicken breast "Saltimbocca" Sage and onion stuffing wrapped in prosciutto, white wine and chicken stock reduction (gf) (p)

Breast of chicken filled with scampi tail meat on creamed leeks with a roasted pumpkin and fenugreek sauce (gf)

Chicken breast filled with spinach, pine nuts and sumac on roasted tomato sauce (gf)

Trinidad chicken breast. Delicious moist chicken wrapped around sweet potato skodalia served over wilted greens with orange beurre blanc (gf)

Roasted duck breast with prosciutto wrapped fennel and dried cherry jus (gf) (p)

Five spiced duck and shitake mushroom pie with star anise

Plum & hoisin duck breast with fondant potato and wilted spinach

Paddock

Medallions of beef fillet served on field mushroom topped with wild rocket & parmesan pesto (gf)

Prosciutto wrapped fillet of beef on sage and smoked garlic mash with veal jus and truffle oil (gf) (p)

Pan fried beef medallion with green lobster tail, asparagus tips and oxtail and rosemary sauce (gf)

Pan seared peppered medallions on green herb mash Szechuan pepper jus (gf)

Beef fillet wrapped in prosciutto roasted to perfection served with bearnaise sauce (gf) (p)

Seared beef fillet with char-grilled asparagus spears, crisp prosciutto and balsamic emulsion sauce (gf) (p)

Trio of lamb loin - En Croute with mushroom duxelle, poached on creamed leeks and roast double cutlet

Herb crusted rack of lamb on Mediterranean roast vegetables with red wine and smoked garlic jus

Rack of lamb on ragout of baby vegetables with mustard spatzle and thyme jus

Lettuce pies of braised lamb shank with spices and paysanne vegetables (gf)

Fillet of lamb marinated in honey, mustard seed & fresh mint served on a sweet potato skodalia (gf)

Medallion of veal fillet with crab ravioli, veal jus

Fillet of veal wrapped in prosciutto served on parsnip puree with caramelised pear (gf) (p)

Herbed fillet of veal served over smokey roast eggplant with caramelised onion (gf)

Ocean

Seared tuna seasoned with sumac, green beans, olives, mash, roast tomatoes and saffron oil. (gf)

Macadamia crusted cod fillet on wilted Bok Choy with lemongrass and coconut emulsion (gf)

Slow roast Ocean Trout fillet on fennel with parsley oil, confit potato & salmon roe (gf)

Cod fillet saltimbocca, brown butter sauce, crisp sage, pine nuts (gf) (p)

Pan fried John Dory fillets on parsley risotto, roasted truss tomatoes & lemon butter (gf)

Pan fried ocean trout fillet with baby bok choy, broccolini, oyster mushrooms and soy beurre blanc

Barramundi fillet pan fried on blood orange, watercress and crisp potato salad (gf)

Mediterranean fish stack. Duo of fish stacked with roasted Provençal vegetables topped with aioli, tiger prawn and basil pesto (gf)

Greens

Spinach and caramelised onion ravioli with brown butter

Mushroom & potato pave with red wine & tomato sauces (gf)

Beetroot, spinach & goats feta risotto with parmesan & walnuts

Chickpea steak with crispy salad, tomato and tamarind dressing

Pork

Slowly braised pork belly on wilted English spinach, topped with black tiger prawns and rich glaze (p)

Pistachio crusted pork fillet over sweet red cabbage and crushed potatoes with smoked garlic and fresh herbs (gf) (p)

Pork medallions studded with tea infused prunes served over stir fried vegetables with apple balsamic jus (gf) (p)

\$40.00 per head

\$44.00 per head alternate service

Due to the current increase in meat prices, all red meat will be charged at market price. Please contact our office for a quote.

All seafood at market price.

Chef charge \$75.00 per hour minimum three hours for all formals

Formal lunch & dinner - Dessert

Lemon & lime bavarois served with orange and vanilla bean sauce, wafer biscuit

Caramelised pear turnover with pastry cream butterscotch sauce

Tea scented lime parfait with almond tuille biscuit

Trio of ripe cheeses with fig compote, quince paste and crisp bread selection

Chocolate delice with popping candy, pulled sugar and raspberry sorbet

Lemon posset with biscotti and berries

Chocolate gateau with orange compote

Caramelised pineapple and ginger tart with pineapple parfait

White chocolate Panna Cotta with toffee basket of tuile biscuits

Strawberry Chiboust tart

Summer pudding with vanilla bean anglaise and toffee lattice

Citrus tart with passion fruit sauce and raspberry coulis

Individual lemon curd crepe cake with candied orange

Individual quince cake with maple syrup ice cream

Poached pear filled with chocolate custard on crisp filo pastry

Baked pear with blue cheese fondant and pine nut baklava

Crème brulee with wafer biscuit and chocolate strawberry

single choice \$16.00

alternate serve \$18.00

Chef charge \$75.00 per hour minimum three hours for all formals

buffet

Please choose from one of our suggested menus or create your own menu from the list of dishes.

- Buffet suggestions
- Create your own menu
- Christmas buffet

If you would like assistance with your menu please ask.

Buffet menu price do not include cutlery, crockery or glasses. They do include disposable napkins, serving platters and serving utensils.

Additional fees & charges apply to weekend, public holidays & out of hours catering.

Buffet - Suggestions

Suggestion 1.

\$35.00 P/P All cold

- Yakitori style chicken salad with spicy Asian slaw
- Medium rare roast beef sirloin with horseradish aioli (room temperature)
- Cucumber, poppy seed and chilli salad EV olive oil, chardonnay vinegar
- Chat potato salad, grain mustard, parsley shallots and baby capers
- Bread rolls & butter

Suggestion 2.

\$35.00 P/P All cold

- Lemon parsley & pistachio crusted chicken breast on fennel & radish
- Herbed roast pork loin on roast pumpkin, pecan and sage
- Baked cauliflower, slow roast cherry tomatoes, dill and capers salad
- Green leaves with cabernet vinegar & EV olive oil
- A selection of breads

Suggestion 3.

\$45.00 P/P All cold

- Baked herbed crusted salmon fillet, lemon & dill aioli, pickled cucumber
- Thai beef salad with shredded vegetables, bean shoots and our spicy Thai style dressing
- Chicken, cos & snow pea salad with soft boiled egg & crisp prosciutto
- Spiced roast carrot & orzo salad with currants, pine nuts & coriander

- Grilled eggplant, asparagus & roast cherry tomato salad with grilled haloumi
- A selection of breads

Suggestion 4.

\$50.00 P/P

- North African lamb casserole with eggplant, chick peas & African spices
- Vegetarian fritatta, potato, olive capsicum, onion & parsley
- Morrocan spiced chicken salad
- Cous cous, currants, pinenuts, corriander & chili
- Roast sweet potato, cashew & sugar snap salad harissa dressing
- Green bean, toasted hazel nut & cranberry salad
- Garden salad

Suggestion 5.

\$55.00 p/p

- Lentel & cauliflower dahl with warm spices
- Red chicken curry with green beans and coconut milk
- Pilaf rice
- Crying tiger salad. A spicy beef salad with Thai origins
- Green mango, bean shoots, fresh herbs and chilli salad. Lime dressing
- Green leaves with soy and balsamic dressing
- Fresh fruit platter

Desserts, cheese or fruit platters can be added to any of the buffet suggestions

Minimum number 10 people

Includes platters, napkins and buffet servers.

No crockery or cutlery is included.

delivery fee applies (see schedule)

15% surcharge on Sundays & public holidays

Buffet - Create your own menu

Included in your buffet is fresh French style bread and butter

Mains hot

Mustard crusted eye fillet of beef with chive aioli - served at room temperature (gf)

Chermoula crusted baked salmon fillet

Chicken leek and potato with fresh sage

Chicken with basil, beans & chilli

North African lamb with eggplant, parsley and coriander (gf)

Baked ocean trout with green beans, olive and tomatoes (gf)

Spiced roasted vegetable cous cous with saffron and chick peas

Chicken with lemon, oregano and garlic (gf)

Baked ratatouille with spicy continental sausage and mozzarella

Chicken tagine with green olives, almonds & coriander (gf)

Butter chicken with pilaf rice

Indian flavoured cauliflower curry (gf) (v)

Lamb shanks braised in white wine with olives and mash

White bean cassoulet, fresh herbs and braised vegetable (gf)

Mongolian lamb with capsicum and onion

Egg and bacon pie with green peas and herbs

Beef in black bean sauce with Asian style vegetables

Malaysian chicken curry with potato (gf)

Stir fried beef with lemongrass and black pepper

Macaroni cheese with gruyere cheese (v)

Beef Bourguignonne with button mushrooms, cocktail onions and red wine (gf)

Roast vegetable lasagne (v)

Beef rendang, slowly cooked with traditional spices (gf)

Green curry chicken with sugar snaps and carrots (gf)

Herb crusted salmon fillet on fennel and radish slaw

Lamb shanks slowly braised with white wine and tomatoes (gf)

Moroccan spiced vegetable tagine with tomato & coriander (gf) (v) (ve)

\$16.50 per person for 1 choice

\$22.00 per person for 2 choices

\$28.00 per person for 3 choices

Mains cold

Yakitori flavoured chicken, cabbage and sesame salad

Prawn and egg noodle salad with ginger dressing

Harissa marinated chicken & red grapefruit salad

Seafood fennel and lime salad

Prawn, saffron potato and asparagus salad

Thai beef salad with julienne veg rice vermicelli and crisp shallots

Mediterranean chicken salad with olives, artichokes and roasted vegetables (gf)

Chicken breast wrapped in prosciutto stuffed with sage, onion and bacon (gf)

Tiger prawn, mango and avocado salad with soy and mirin dressing

Chicken cos and asparagus salad with boiled egg, crisp prosciutto and aioli (gf)

Lemon, parsley and pistachio crumbed chicken with fennel and radish (gf)

Roast sirloin of beef with horseradish aioli (gf)

Seared tuna, green beans, olives, potatoes slow roasted tomatoes (gf)

Roast cherry tomato, basil and prosciutto tart (p)

\$12.00 per person for 1 choice

\$18.00 per person for 2 choices

\$24.00 per person for 3 choices

Salads

Cucumber, poppy seed and chilli

Grilled eggplant, asparagus, roast tomato and haloumi

Baked cauliflower, slow roast tomato, dill and caper salad

Beetroot, orange and black olive salad

Potato salad with soft egg, green peas mint and parmesan

Saffron cauliflower, green olive & sultana salad

Eggplant, soba noodle and mango salad (seasonal)

Caramelised fennel and goats cheese salad

Green beans with mustard seeds and tarragon

Green lentil, roast tomato and Gorgonzola salad

Kipfler potato salad with mustard dressing, boiled egg, prosciutto and parsley (gf) (p)

Roast sweet potato, spanish onion, cashew & harissa yogurt salad (v) (gf)

Desiree potato, spanish onion, red wine vinegar, tiny capers and parsley (v) (ve) (gf)
Roasted field mushroom, asparagus, baby spinach, parmesan & prosciutto (gf) (p)
Wild rocket, blue cheese, toasted walnuts & sweet roast pumpkin (v) (gf)
Platter of roasted asparagus & zucchini marinated red peppers yarra valley goats fetta (V) (gf)
Baked beetroot, goats fetta, wild rocket and sugarsnaps (v) (gf)
Orzo, roasted carrot, cumin salad, currants & coriander (v)
Cos lettuce, avocado, snow peas & egg with rocket aioli dressing (v) (gf)
Mediterranean roast vegetable salad with olives (v) (ve) (gf)
Green bean, toasted almond and eschalot with cabernet vinegar dressing (v) (ve)(gf)
Garden salad (v) (ve) (gf)
Caesar salad shaved Parma Grana, croutons egg and our dressing
\$8.80 per person for 1 choice
\$14.00 per person for 2 choices
\$18.00 per person for 3 choices

Sweet

Citrus tart with passion fruit sauce and berries
Marinated fresh berries with whipped mascarpone (gf)
White chocolate panna cotta, orange vanilla sauce baked rhubarb
Carrot & walnut cake lemon cream cheese topping
Rolled pavlova, whipped cream and seasonal fruit (gf)
Trio of Australian cheeses, dried fruit and nuts
Saffron poached pears with double cream and blueberry compote
Baked lemon cheese cake, candied orange
Upside down pear & polenta cake, citrus syrup
Apple and raspberry strudel
Chocolate tart with coffee anglaise
Lemon posset, summer fruit salad and tuilles

\$13.20 per person for 1 choice

\$16.50 per person for 2 choices

Buffet - Christmas

\$49.50 P/P

- Turkey breast rolled in prosciutto with sage and onion stuffing
- Baked honey glazed ham - served cold
- Leek and gruyere tarts
- Tiger prawn, avocado and snow pea salad with witlof
- Green bean salad with olives, fetta and semi dried tomatoes
- Chat potato salad with mustard seed aioli
- Selection of interesting breads
- Lemon tart served with fresh berries

wine & beverages

Drinks packages can be provided for any amount of time and the costs will vary accordingly. The drinks package includes:

- All glass ware
- Linen for the bar
- Ice & ice bucket
- Yarra burn Sparkling
- Riddler Shiraz
- New Zealand Sauvignon Blanc
- Full strength beer
- Light beer
- Premium orange juice and sparkling water

1 hour package \$20.00 per person

1.5 hour package \$23.00 per person

2 hour package \$26.00 per person

2.5 hour package \$30.00 per person

3 hour package \$32.00 per person

If you require specific wines for an event, please ask and we will price the package for you.

BBQ

Menu 1

\$48.40 p/p

- Satay marinated vegetable skewers with peanut dipping sauce
- Traditional English pork sausages with fig & tomato chutney
- Smoked lamb cutlets with mustard seed aioli
- Harissa marinated chicken breast with yogurt raita
- Atlantic salmon with fresh lemon & parsley
- Green salad
- Roasted mushroom, asparagus & bacon salad with spinach & parmesan
- Fresh bread selection
- Desiree potato salad with red wine and mustard seed dressing
- Lemon tart or cheese & fruit

Menu 2

\$37.40 p/p

- Traditional English pork sausages with fig & tomato chutney
- Grain fed sirloin steak
- Lemon & paprika marinated chicken thigh fillets
- Garden salad with a selection of the season's best
- Roast vegetable & chick pea salad
- Fresh bread selection
- Chats potato salad with mustard seed & dill dressing

Both menus will come with suitable condiments and serving platters.

Contact

Email: admin@kitchenwitchery.com.au

Phone: 62809882

Fax: 6228 1312

Post: PO Box 882 Fyshwick ACT 2609