



CANAPÉS AND PLATTERS

The perfect way to start your event in style.

Platters - Starting at \$10 a head.

Canape - Starting at \$16 a head

MAIN FOOD FORMATS

A range of main food formats, too suit any style or occasion. Wow factor and guaranteed to fill even the hungriest guests.

Stand Up - Starting at \$59 a head.

Festival Style - Starting at \$59 a head.

Grazing Table – Starting at \$59 a head.

Share Platter – Starting at \$59 a head.

Formal Sit Down – Starting at \$59 a head.

Late Night Feasting Starting at \$12 a head.

Please use menus, food format and pricing as a guide only. We pride ourselves on working with each new client to customize a service to suit.

All pricing includes GST.





TO START

CANAPÉ OPTION 1

\$16 per head for 3 options with each guest allocated 5 pieces. To be used in correlation with one of our main food services not on its own. Examples below.

Freshly shucked seasonal oysters with wakame and smoked chilli salt.

Goats chevre pastries with red onion marmalade and garlic chips.

Truffled mushroom crostini, walnut butter, caramelized leek.

Coconut and ginger cured ocean trout, black sesame, quick pickle cucumber.

Pork, bacon and sage terrine, cornichon, red onion marmalade.

Salted sour apple, double brie, prosciutto.

Watermelon, lime, coriander and Tequila Blanco sangrita.

Local tomato bruschetta, confit garlic, salsa verde.

Trout mousse with salt and vinegar crispy tostada.

Smashed mint, pea and goat curd, pickled beetroot on crostini.

Smoked hummus, pita chip, pistachio dukkah.

Fried prosciutto and pecorino soldiers with confit garlic aioli.

Cauliflower pakora, chickpea and spiced yogurt batter, house chutney.





CANAPÉ OPTION 2

\$19 per head for 3 options with each guest allocated 5 pieces. To be used in correlation with one of our main food services not on its own. Examples below.

Prawn toast, lime, honey sesame, micro herbs.

Margherita cured market fish, avocado, corn salsa, tortilla.

Confit duck in mother goose sauce, cucumber, sour cream, caviar and chives on brioche bun slider.

Bangalow pulled pork, apple and fennel slaw, confit garlic aioli in soft shell taco.

Mini lamb shawarma, tabbouleh, preserved lemon yogurt, soft shell tortilla.

Wagyu cheese burger, wagyu patty served medium, Swiss cheese, house pickle, secret sauce on brioche slider.

Chilled Mooloolaba king prawns with avocado vinaigrette & lime.

Fried quinoa hash with wild mushroom tapenade and truffle honey.

Seasonal sashimi, pickled beetroot, caviar crème fraiche.

Seared beef, house kimchee, sweet soy.

Citrus cured tuna, chipotle, micro herbs, crisp pork skin.

Smashed pea quesadilla, goats curd, mint, macadamia nut dukkah, chilli salt.

Please note you can mix and match canapé selections, pricing will vary depending on choices.





PLATTERS

STARTING AT \$10 PER HEAD

Designed for guests to snack on. Set up on a communal table for guests to serve themselves. To be used in correlation with one of our main food services, not on its own.

Oyster Bar - \$10 a head

The best oysters available from our specialty supplier. Freshly shucked served with a range of house made condiments.

Charcuterie, Cheese and Anti-Pasti - \$12 a head

A range of charcuterie which may include house-made terrines, rillettes and pates, local and international cheeses, house-made pickles and anti-pasti options along with house-made condiments, fresh and dried fruits, nuts and a range of locally baked organic breads.

Fresh Seafood - \$30 a head

Market fresh seasonal seafood. A variety of our fish suppliers best produce which may include freshly shucked seasonal oysters, Moreton Bay bugs, Mooloolaba king prawns and local fish with a range of house made condiments.





THE MAIN EVENT

CANAPÉ ONLY SERVICE

\$55 a head. A progressive canapé service with 6 items in total with each guest allocated 10 pieces in total. Used as a full meal service and perfect for those looking for a light cocktail style service.

**Choose 3 options from Canapé Option 1 Menu
and**

Choose 3 options from Canapé Option 2 Menu

PROGRESSIVE STAND UP SERVICE - \$59 PER HEAD

A combination of canapé and festival style services. A mix of small, medium and large dishes served in canapé form or in bamboo boats. Walked around to guests by wait staff. Add any additional canape option for \$5 or an additional festival style dish for \$10.

Choose 2 options from Canape Option 1. Menu
Each guest allocated 3 pieces in total.

Choose 2 options from Canape Option 2. Menu
Each guest allocated 3 pieces in total.

Choose 1 option from the Festival Style Menu
Each guest allocated 1 meal in total.





FESTIVAL STYLE

\$59 PER HEAD

Choose 3 options, each guest is allocated two dishes in total. Once a dish runs out it is crossed off the board. 2 substantial courses served in bamboo boats. Ordered by the guest from the van. Add an additional dish per guest for \$10.

Smoked trout croquettes, red apple and fennel slaw with dill mayonnaise.

Pan fried calamari, chorizo, heirloom tomato, basil, sourdough crumb and black garlic puree.

Coq-au-vin served on rock salt baked potato.

Stone and Wood battered seasonal fish and hand cut fries.

Southern fried chicken with house slaw and spiced mojo aioli.

Sticky beef cheek with a pink peppercorn & 5 spice reduction, turmeric stock Israeli cous cous, mint, parsley, figs and smoked almond.

5 spiced confit duck, Rice noodles, bean sprouts, fried shallots and sesame with mother goose sauce.

Middle-Eastern spiced braised chickpeas, tomato, dukkah rolled chevre, harissa and garlic toasted Turkish bread.

Chipotle braised beef brisket, sliced Swiss cheese, local tomato, iceberg with hickory BBQ sauce on pretzel bun.

12 hour slow cooked lamb shoulder served in its own juices. Roasted field mushroom, spinach, parsley, buck wheat, roasted walnuts, shaved pecorino with truffle oil.

Grass fed beef rendang with coconut rice, deep fried shallots and herb salad.





GRAZING TABLE

\$59 PER GUEST

Served on 2 communal tables for guests to serve themselves. Choose 2 proteins and 3 sides from the menus below. Add an additional side for \$5 or an additional protein for \$10. Add freshly baked sourdoughs for \$2.50 a head.

Choose 2.

16 hour braised rosemary lamb shoulder served in its own juices.

Free range Bangalow pork leg with apple jus and ciccorone pork crackle.

Master stock and root vegetable braised free range chicken.

Ocean trout smoked with hickory and apple wood.

Sticky beef cheek with a pink peppercorn & 5 spice reduction.

Provençal seafood stew, local fish, Moolooaba king prawn, tomato, potato, green pea and fresh herbs.

Grass fed beef rendang, deep fried shallots, Asian herb salad.

Chargrilled free range chicken with a spiced mojo sauce.

Sticky hoisin and mint lamb ribs with wilted baby spinach and fresh herb salad.

Choose 3.

Burnt tomato panzanella salad with goat's curd, basil, Pickled Onion & Sourdough.

Preserved stone fruit, mint, rocket, bocconcini and roasted walnut salad.





Baby potatoes, crème fraiche, chives, dill, Dijon aioli and confit garlic.

Quinoa tabbouleh, mint, parsley, goat curd, toasted seeds and nuts, lemon vinaigrette.

Baby fennel, celery, pear & black Tuscan cabbage slaw with confit garlic aioli.

Seasonal greens served with first pressed olive oil and dukkah.

Portobello mushroom, spinach, buck wheat, walnuts, shaved pecorino with truffle oil.

Turmeric stock Israeli cous cous, mint, parsley, figs and smoked almond.

Green bean salad, chats, roasted red onion marmalade, garden herbs, toasted seeds.

Smashed peas, whipped butter, mint, shaved radish and black pepper.

Mead braised organic root vegetables, wilted sorrel and gremolata.

Burnt cauliflower, sourdough and bacon crumb, crispy sage.

Middle Eastern spiced tomato and chickpea braise with preserved lemon yogurt and dukkah.

Vermicelli noodle salad, shaved carrot, radish, cucumber, caramelized buckwheat, sesame with mother goose sauce.

Palmwoods green leaf salad, radish, flowers, seeds and nut, lemon vinaigrette.

Shaved zucchini, radish, green pea, mint, goat curd, white bean and lemon salsa-verde.

Aged basmati pilaf with green peas, toasted almonds and fresh herbs.





SHARE PLATTERS

\$69 PER HEAD

4 to 8 guests to share each of the platters. Each dish will be plated on wooden boards and portioned for guests to serve themselves. 2 courses, 1 protein and 2 sides per course. 1 course option available, \$59 per person 2 proteins and 2 sides. Add an additional side dish for \$5 or an additional protein for \$10. Add freshly baked sourdoughs for \$2.50 a head.

Choose 2.

16 hour braised rosemary lamb shoulder served in its own juices.

Free range Bangalow pork leg with apple jus and ciccorone pork crackle.

Master stock and root vegetable braised free range chicken.

Ocean trout smoked with hickory and apple wood.

Sticky beef cheek with a pink peppercorn & 5 spice reduction.

Provençal seafood stew, local fish, Mooloolaba king prawn, tomato, potato, green pea and fresh herbs.

Grass fed beef rendang, deep fried shallots, Asian herb salad.

Chargrilled free range chicken with a spiced Mojo Sauce.

Sticky hoisin and mint lamb ribs with wilted baby spinach and fresh herb salad.

Choose 4.

Burnt tomato panzanella salad with goat's curd, basil, Spanish onion and sourdough.





*Preserved stone fruit, mint, rocket, bocconcini and roasted walnut salad.
Baby potatoes, crème fraiche, chives, dill, dijon aioli and confit garlic.*

Quinoa tabbouleh, mint, parsley, goat curd, toasted seeds and nuts, lemon vinaigrette.

Baby fennel, celery, pear and black Tuscan cabbage slaw with confit garlic aioli.

Seasonal greens served with first pressed olive oil and dukkah.

Portobello mushroom, spinach, buck wheat, walnuts, shaved pecorino with truffle oil.

Turmeric stock Israeli cous cous, mint, parsley, figs and smoked almond.

Green bean salad, chats, roasted red onion marmalade, garden herbs, toasted seeds.

Smashed peas, whipped butter, mint, shaved radish and black pepper.

Mead braised organic root vegetables, wilted sorrel and gremolata.

Burnt cauliflower, sourdough and bacon crumb, crispy sage.

Middle Eastern spiced tomato and chickpea braise with preserved lemon yogurt and dukkah.

Vermicelli noodle salad, shaved carrot, radish, cucumber, caramelized buckwheat, sesame with mother goose sauce.

Palmwoods green leaf salad, radish, flowers, seeds and nut, lemon vinaigrette.

Shaved zucchini, radish, green pea, mint, goat curd, white bean and lemon salsa-verde.

Aged basmati pilaf with green peas, toasted almonds and fresh herbs.





PREMIUM SHARE PLATTER

Premium protein options for your share platter service. Each premium protein chosen instead of the standard options is an additional \$10 per head charge on top of the standard share platter pricing. Sides are to be chosen from the basic share platter menu.

Ceviche and sashimi of local seasonal fish served with heirloom radish, red vein sorrel, citrus and chilli.

Sous vide racks of saltmarsh lamb with macadamia and mint crust with preserved lemon yogurt.

Wild spice rubbed pork fillet with baked pears and kale salad.

Something For Catering Cassoulet – Confit duck, pork belly, sausage, Mediterranean braised beans, fresh garden herbs with a prosciutto, sage and sourdough crumb.

Butchers cut grass fed charred beef with house mustard and falls farm greens.

Free range whole BBQ duck with red onion marmalade and mother goose sauce.

Fresh Seafood - In place of 1 premium protein and 2 side dishes.

Market fresh seasonal seafood. A variety of our fish suppliers best produce which may include Freshly shucked seasonal Oysters, Moreton Bay Bugs, Mooloolaba King prawns and local fish. Served with salad, locally baked sourdough and a range of house made condiments.





PLATED SIT DOWN

Served alternative drop or one selection can be made for the whole group.
3 courses \$89, 2 courses \$79, 1 course \$59.

ENTRÉE

Tartar of chilled prawn, avocado and pea salad, citrus remoulade.

5 spiced confit duck, rice noodles, bean sprouts, fried shallots and sesame with mother goose sauce.

Corn risotto with white truffle oil, cob stock and pecorino tuille.

Lemon and herb free range chicken, baby pea and mint puree with a prosciutto and pecorino crumb.

Grass fed beef carpaccio, aged parmesan and rocket salad with Chardonnay vinaigrette.

*Rolled eggplant involtini served with ricotta cheese and house tomato concasse.
Moreton Bay Bug escabeche with fennel, citrus and flowers.*

Mooloolaba tuna ceviche, edible flower garden, melon, chilli, salmon caviar.

MAIN

Seared lamb rump. Dauphinoise potato with minted mushy pea and kale chip.

Beef cheeks braised in Pedro Ximenez served with truffled mash and charred greens.

Ocean trout croquettes with shaved fennel, green apple, flowers and walnut.





House smoked beef brisket with a crunchy winter slaw, green beans and sticky BBQ sauce.

*Baked portobello mushroom filled with truffled goats cheese and lemon thyme.
Served on Algerian chickpea braise.*

Butchers cut grass fed charred beef, potato, quinoa and green pea hash with Port wine jus.

Seasonal fish, fennel, heirloom cherry tomato, black olive and preserved lemon tapenade.

Free range chicken and spring green bun cha served with vermicelli noodles and crispy shallots.

Sous vide cutlets of saltmarsh lamb with macadamia and mint crust with preserved lemon yogurt and an apple and beetroot salad.

Confit duck leg with apple kimchi, braised red cabbage and micro salad.

DESSERT

Chocolate and beetroot brownie, pistachio praline and Chantilly cream.

Baby pavlovas, coconut crème anglaise, fresh seasonal fruits.

Raspberry and white chocolate blondie with summer berry coulis.

Orange and almond flourless cake with orange blossom buttercream and pistachio praline.

Fig and Date Cake with butterscotch cream and fig jam.





LATE NIGHT FEASTING

A late-night meal served late into the night to keep the energy high and stomachs full. Popular options below.

SMALL BITES

Sliders, fries and tacos, \$7.50 per serve.

Herb roasted field mushroom, brie and salsa verde on pretzel bun.

Confit duck in mother goose sauce, cucumber, sour cream, caviar and chives on pretzel bun.

Bangalow pulled pork, apple and fennel slaw, confit garlic aioli in soft shell taco.

Wagyu cheese burger, wagyu patty served medium, Swiss cheese, house pickle, secret sauce on pretzel bun.

Hand cuts with spiced Mojo sauce and jalapenos.

Alternatively use one of our platter options to fill the bellies at the end of an evening.

CHARCUTERIE, CHEESE AND ANTI-PASTI - \$12 A HEAD

A range of charcuterie which may include house-made terrines, rillettes and pates, local and international cheeses, house-made pickles and anti-pasti options along with house-made condiments, fresh and dried fruits, nuts and a range of locally baked organic breads.





WEDDING CAKE AND DESSERT OPTIONS

If you would like to use your wedding cake as dessert the following charges apply. To cut and plate on platters for guests to serve themselves, a flat fee of \$50 applies. If you would like the cake cut and plated on single serve plates for each guest, a fee of \$2.50 per guest applies. We have great connections for cake makers if required.

KIDS MEALS – 3 YEARS TO 16 YEARS

Children can be served the same as adults if desired, this service is charged at \$25 per child. If you would like a special meal for children the cost is \$25 a head. Popular options below.

*Local beer battered seasonal fish and chips.
Wagyu cheese burger and chips.*

SUPPLIER MEALS

If you are required to or would like to feed suppliers, we charge \$25 per person. For this the supplier will get a range of options from your menu selections. We ask that a time be organized for the serving of supplier meals, outside of major service periods.

DIETARY REQUIREMENTS

All dietary requirements can be catered for as long as we know the details 2 weeks prior to your event. We recommend including a dietary requirement request in your Save the date or RSVP announcements.





BAR

We can provide a full bar service using our extensive list of contacts and suppliers and guarantee competitive pricing in most cases below retail.

Our sommelier can suggest wines to suit your meal or liaise with you until you find the wine that will best suit your event. We can source wine at below retail prices and pride ourselves on dealing with small, boutique producers. From cheap and cheerful to lush and extravagant we have you covered.

We can create cocktails to suit your event or stick to the classics. Just like our food menus we take great pride in sourcing the best products and using them in creative and thoughtful ways to bring something special and exciting to any party. Cocktail pricing varies depending on the type. Starting prices for cocktails is \$9 per drink which covers all ingredients and garnishes as well as equipment needed and drink design and liaising, but excludes staff costs and glassware. Drink dispenser style cocktails start at \$5 per serve and mocktails start at \$4.

We have a great supplier for beer tap hire who we can put you in touch with. 2, 3 and 4 tap quality systems are available at very reasonable prices. Kegs can be sourced through Something For Catering on your behalf at close to wholesale price.

Whether you require the full service or just the staff to serve, we have you covered.





VAN

Van hire including gas, all cooking equipment, all serving equipment and utensils, oil, clean up and pack down of van, cleaning, travel expenses, driver, fuel and insurance.

If van is not used a kitchen assessed and approved by Something For Catering is required. If there are no kitchen facilities on-site a menu and format will need to be decided on and then a list of hired equipment need to be hired at the hosts expense, please note we will also require a well-lit shelter to cook within.

VAN HIRE

Minimum - \$1000

(price varies depending on location)

CUTLERY, CROCKERY AND GLASSWARE

Not included in per head price. We do not directly provide this service but can assist you with the hire of all requirements using our extensive list of supplier contacts. If you would prefer to hire these products through another supplier we will just need to know details prior. Quantities will need to be confirmed prior to the day, including how many sets of crockery and cutlery are being used and confirmed glassware order.

All serving platters and utensils supplied by Something For Catering.
If you desire disposables, we can provide these free of charge and use only the best high quality, biodegradable options.

STAFF

Chefs and all required kitchen staff – Included in per head price

Bar and service staff available. All are highly trained and qualified hospitality professionals. A minimum of a 4-hour engagement is required and are charged at a rate of \$39.50 an hour. Staff may need to be compensated for some travel time and accommodation expenses depending on location.

Staff requirements would depend on the format chosen.





ADDITIONAL INFORMATION

Is there access for the van at the venue and space for it on flat ground on-site?

Dimensions – 3m wide, 7m long & 3.5m high.

Is there power supply for the van on-site?

Is there water supply for the van on-site?

What are the planned run times for the wedding? We will need to know this before we can lock in staff times.

At what time could we access and vacate the site on the day and on the following day?

Included in the per head price is one on-site consultation which should be arranged as soon as possible.

All details must be confirmed at least 2 weeks prior to event.

A \$2000 non-refundable deposit is required to secure your date and full payment must be made 14 days prior to your proposed event date.

If booking more than a year in advance pricing may vary

