

EAT DRINK &

be merry...

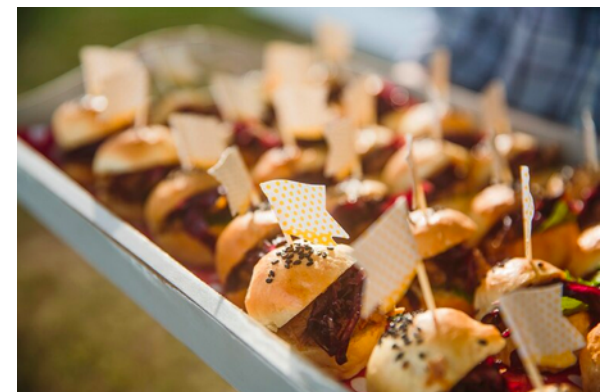
DROP OFF CATERING MENU

On holiday and want to enjoy your holiday rental, eat delicious food without the effort, supermarket hassle, or having to dine out every meal? Simple, our gourmet drop off menus take the work out of holiday meal time- consider us your holiday kitchen fairies.

We have designed a set of build your own delicious mix and match menus to glam up your festive season. Simply pick your favourite proteins, add a side or two, maybe a dessert or grazing table. Choose whether you would like the food delivered hot and ready to serve or fully prepped ready to go on the barby, pop in the oven or heat on the stove top (we will provide simple instructions for this).

Give us a call or send us an email with your order, it's as easy as that.

p/ 0411 182 602
e/ info@eatdrinkcatering.com.au



MAINS

... \$16 per person per protein including bread

shaved Grana Parmigiano, frizzled basil

MEDITERRANEAN

- Rosemary and olive pull-apart loaf OR Byron Bakers Sourdough, with butter

PROTEINS

- Chicken wrapped in pancetta; toasted macadamia, lemon thyme and bacon stuffing, sage brown butter, caramelised lemons, crackle crumble
ALSO available with Sweet Bangalow Pork
- Slow roast shoulder of Greek Lamb; marinated in garlic, lemon, oregano, honey, falling off the bone with a toasted rye, fennel & walnut crumble, pomegranate molasses, pink pepper sprinkle
- Beef brisket slow braised, red wine, olives, caramelised baby carrots, onions & bay
- Baked Porcini and mushroom risotto, herbed sourdough crumb,

GOURMET BBQ

- Rosemary and olive pull-apart loaf with butter OR Soft floured baps for stuffing, with butter

PROTEINS

- Rosemary garlic and pepper marinated minute rib fillet steaks with onion jam, béarnaise sauce.
- Thyme lemon and garlic marinated chicken thigh, rocket mayo
- Haloumi and zucchini skewers on rosemary, lemon squeeze
- Pork, fennel, sage and lemon zest sausages. Peach & apricot relish with bay, anise, warm chilli
- Chilli garlic Prawns with lemon and Italian parsley, caramelised lemon squeezes – 3 medium per serve

This menu best enjoyed if we prepare and you cook- simple to follow instructions provided.

MEXICAN

- Soft tortillas

PROTEINS

- Fajita beef with onion, capsicum & continental parsley
- Chargrilled Chicken chipotle with tomato, garlic, coriander and lemon
- Pulled pork reduced with maple, thyme, lime, muscovado and ginger
- Sweetcorn, black bean, quinoa & coriander doughnuts
- accompaniments of guacamole, sour cream, cheese, jalapenos, corn chips, hot sauce

FESTIVE.. for Chrissy or anytime....
See The Nitty Gritty for prices...

- Rosemary and olive pull-apart loaf
OR Byron Bakers Sourdough, with butter

PROTEINS

- Prawn cocktail salad; baby cos, avocado, caperberries, dill, thousand island dressing, salmon roe and finger lime pearls, boozy thousand island dressing
- Whole turkey, crispy bacon straps, stuffing with cranberries, macadamias, orange zest, thyme
- Caramelised Maple, pineapple and Guinness glazed Byron Bay Pork leg ham (off the bone), clove studs, peach & apricot relish with bay, anise, warm chilli
- Whole Eye fillet marinated in rosemary, pepper and garlic – cooked to your liking with onion jam and béarnaise.

- Baked whole side of salmon, macadamia, lime and coriander panko crumb, caramelised limes

OR

- Whole side of Salmon and beetroot gravlax cured in gin, dill, white pepper and juniper, with a side of red onion, lemon and fresh dill
- Traditional accompaniments of bread sauce, Cumberland sauce (redcurrants, port, bay & orange), dijonnaise



This menu is
designed to
relish banquet
style and
depending on
your numbers
there will be
plenty of lovely
leftovers to
enjoy.

SIDES

SALADS

- Broadleaf rocket, witlof, pickled fennel, maple candied walnuts, edible flowers, white balsamic glaze dressing
- Greek salad; Coopers shoot vine tomatoes, creamy house marinated feta, baby cucumber, home marinated olives, red onion, flat leaf parsley, basil, oregano dusted lemon, lemon dressing on the side
- Pickled cabbage, carrot & beetroot slaw with parsley, chives, lemony aioli dressing
- Baby cos & baby spinach with asparagus, snow peas, Persian marinated fetta, toasted almonds, aged chardonnay vinaigrette
- Chop Chop salad- iceberg lettuce, carrot, cucumber, shallot, capsicum, coriander and mint, lemon & herb yoghurt dressing

CARBS

- Roast kipflers in duck fat, rosemary salt
- Baby Dutch cream spuds tossed in thyme, lemon zest, pink pepper, butter
- Red rascal potato salad tossed with horseradish cream, capers, shallots, cornichons, dill & mint, lemon zest
- Pesto pasta salad; Fresh herb pesto on penne, cherry tomatoes, wild rocket, radicchio, basil leaves, pine-nuts, parmesan shavings
- Mexican spiced rice & black beans; onion, garlic, ginger, coriander, thyme and parsley, warm chilli

VEGETABLES

- Steamed broccolini, green beans, zucchini ribbons, lemon and extra virgin olive oil
- Warm Mediterranean toss of blistered baby tomatoes, zucchini, butternut, capsicum, onion, confit garlic, rosemary, toasted pepitas, balsamic glaze
- Chilli corn cobs and garden peas with a lemon, thyme & pepper butter
- Pan tossed baby beets, cherry tomatoes, broccoli, petit pois, shallot, mint
- Slow braised red cabbage with carraway, orange zest, cranberry, tarragon and toasted almonds

...sides are \$10 per person per side

ADD ONS

GRAZING TABLES

\$20pp

- Selection of cured Mediterranean meats, marinated fetta, baked ricotta, camembert, hummus, pesto, pickled baby vegetables, warmed spiced olives, caprese of basil, cherry tomatoes and baby bocconcini, pickled grapes, dried fruits, maple candied walnuts served with Baby French stick, ficelle toasts, crackers.
- Caramelised ham (Maple, pineapple and Guinness glazed) served with soft little rolls & butter, dijonaise, wholegrain mustard, buttercrunch lettuce, pickled cornichons and chillies, peach & apricot relish, grapes, swiss cheese and nuts.
NOTE- chat with us about whole or portioned ham according to your numbers and desire.

CANAPES

\$6pp per canape

- Vietnamese rice paper spring rolls; either with prawn, chicken or vegan, served with a chilli lime soy dip
- Baked lemon & thyme ricotta, fig jam, basil leaf, parmesan toast
- Bruschetta; dip of broad bean, edamame, chevre & baby mint, maple walnut crumb
- Mushroom arancini, gorgonzola dip – reheat in oven
- Lamb or chicken filo cigars, harissa yoghurt dip – reheat in oven
- Chorizo, potato, sage & 3 cheese frittata squares – ricotta, parmesan and cheddar – reheat in oven
- Best available oysters, toppings of wasabi mayo, classic French eschalot vinaigrette, finger lime and citrus squeezes – * separate charge structure.

DESSERT

By the tray, serves 10-12 \$120 per tray

- Mangomisu; fresh mango, mascarpone, white chocolate, Grand Marnier
- Tiramisu; espresso, mascarpone, Kahlua, chocolate shavings
- Sicilian Cannoli; chocolate ricotta OR macadamia lemon ricotta filling
- Sticky date; warm salted butterscotch sauce, Chantilly cream
- Triple Belgian chocolate raspberry brownie, Chantilly cream, raspberry coulis
- Churros Spanish Doughnuts – dips of chocolate sauce, caramel sauce, Chantilly cream
- Panettone bread & butter pudding, chocolate, frangelico, crema pasticceria

TABLE TOP & SERVING

- Bespoke Styling Pack- themed platters, serving utensils and tableware from \$250.
- Biodegradable Disposable Platters \$5 per platter, plus tongs.

...something extra to supplement your main course.

SAMPLE MENU

- Bio Palm Husk Plates, Bamboo Cutlery, Napkins \$3 per person for main course, \$2 per person for add on courses.

TO BEGIN

Baked lemon & thyme ricotta, fig jam, basil leaf, parmesan toast
&
Mushroom arancini, gorgonzola dip



MAIN AFFAIR – shared plates this equates to an entree and main

Byron Bakers Sourdough with butter

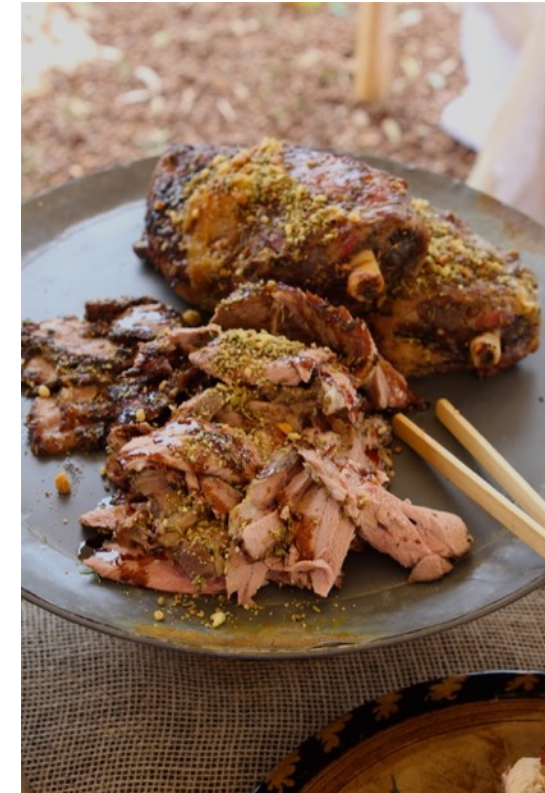
Alstonville chicken wrapped in Pancetta- toasted macadamia, lemon thyme and bacon stuffing, sage brown butter, caramelised lemons

Greek salad- Coopers shoot vine tomatoes, creamy house marinated feta, baby cucumber, home marinated olives, red onion, baby spinach oregano dusted lemon, tzatziki dressing on the side

Slow roast shoulder of Greek Lamb; marinated in garlic, lemon, oregano, honey, falling off the bone with a toasted rye, fennel seed, walnut crumble, pomegranate molasses, pink pepper sprinkle
Baby Dutch cream spuds tossed in thyme, lemon zest, pink pepper, butter
Steamed broccolini, green beans, zucchini ribbons, lemon and extra virgin olive oil

DESSERT

Mangomisu



COST for 10; Mains comprises 6 dishes

Canapes	\$12 per person
Main Affair	\$62 per person
Dessert	\$12 per person
Delivery	\$50
TOTAL	\$910 inc GST

the nitty gritty...

5 EASY STEPS TO CULINARY FREEDOM...

1. Take a look at our menus and select your dishes.
2. Call or email us with your selected menu, number of people, date and delivery address.
3. We will email confirmation and payment details. Once payment is made, your order is in the system and ready to go.
4. On the day before or the day of delivery our team will contact you with your delivery time.
5. Relax and enjoy!

Speak to us about which dishes we can make Vegan / Dairy free / Gluten free.

Sauces and Dressings are on the side.

Chat to us about any extras you may need- staffing, styling platters, set up.

COST inc GST

CANAPES	\$6	pp
GRAZING TABLE	\$20	pp
MAINS	\$16	pp
SIDES	\$10	pp
DESSERT	\$120	per tray

CHRISTMAS BANQUET MENU

Approximate 140g per person

Whole Turkey- serves 10-12	\$220
Baby Ham- serves around 30	\$300
Whole Rib Fillet- serves 10	\$220
Side of Salmon- serves 10-12	\$220
Prawn Cocktail Salad per person	\$25
Oysters per oyster	\$4

T's & C's

CANAPES priced per canape, min order x 10 per canape

GRAZING meat serving is 80g pp

MAINS minimum order 1 protein plus 1 side x 10 people

SIDES priced per person per side

DESSERTS per tray serves 10-12

PRAWNS are LOCAL PRAWNS (3 medium prawns per serve/100g)

OYSTERS minimum order 2 dozen

MINIMUM ORDER 10 people & \$500 excluding hire and delivery. Each dish is a minimum order for 10 serves. If you are less than 10, enjoy the festive leftovers the next day.

10% Sunday surcharge applies

Public holiday surcharge applies

PAYMENT bank transfer, PayPal, credit card. 4% surcharge for PayPal/credit cards.

DELIVERY

We deliver up to Byron, Gold Coast & Beyond.

Our food is transported in eskies with cold gel packs or in hot boxes to ensure your food arrives deliciously fresh.

We will quote you on delivery based on your location when you place your order.

Deliveries are subject to our schedule, we will allocate you a time the day before delivery. Someone must be at the premises to receive the order- no food will be left.

Monday-Saturday

From \$50 Local Byron Area

Sunday & Public Holidays

From \$75 Local Byron Area



"One cannot think well, love well, sleep well, if one has not dined well"

Virginia Woolf

