

**melbourne
event group**

Parties Cocktail Menu

Filling cups, bellies and hearts





You've got good taste

Catering's our jam and when it comes to food, we don't mess around. It's not over-complicated or intimidating – we're the sweet spot where careful abundance and quality ingredients meets simplicity. In short, nobody's going home hungry.

Family is at the core of everything we do and our food philosophy is no exception. Our aim is for you and your guests to feel like you've been welcomed into our home – experiencing the best in beautifully simple flavours and presented in a way that helps you connect with the people around you. Every important moment should always be around a table full of incredible food – with all the colours, textures and tastes you'd expect from your favourite home-cooked meal.

We're really into celebrating and elevating food while caring for the environment. With a particular focus on fresh, seasonal and local produce, we do our best to lower the km's of our food.

You've got good taste and we're here for it. Got a specific style in mind? Allow us to create custom menus to suit your event needs. Try us, we don't bite.



Grazing Station

Provide a colourful spread for you and your guests to feast on and mingle over. Laden with meats, seasonal Victorian cheeses, olives, a selection of breads, fresh fruit, dips, vegetables and crackers, you simply can't go wrong with such a variety and fresh flavours of the Mediterranean

- Parmigiano Reggiano
- Mt. Zero Olives
- Prosciutto
- Sopressa salami
- Marinated fetta
- Hummus with dukkah
- Triple Cream Brie
- Roasted bullhorn capsicum
- Blue
- Gluten free crackers
- Cipolline onions
- Artichokes
- Grissini
- Quince paste
- Lavosh
- Sourdough
- Bocconcini with fresh herbs

This station is not replenished throughout the service duration, as the food quantity provided is tailored to your guest numbers



Savoury Bowls

MEG butter chicken, fragrant rice, fried curry leaves

Warm Crystal Bay prawns, fennel salad, cos, celery, crisp brioche, salmon roe vinaigrette

Gnocchi Romano, tomato basil sugo, baked ricotta, lemon, wild marjoram

Grass fed beef cheek, risoni pasta, fresh peas, gremolata

Twice cooked Gippsland lamb rump, chickpea & hummus, zhoug dressing, red elk leaves

Herb roast chicken breast, citrus & herb skordalia, Mt Zero olive tapenade

Dessert Canapés

100% cocoa chocolate panna cotta, Black Doris plum, coffee

Belgian salted caramel chocolate delice, lychee & yuzu, black sesame & white chocolate brownie

Iced chocolate hazelnut dome, citrus, chocolate soil

Meyer lemon & raspberry semifreddo, roasted pistachio biscotti

Grilled rum-glazed pineapple, coconut mousse, coconut crunch

Fresh curd 'cheesecake', blood orange, hazelnut financier, rosemary





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