melbourne event group

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.

Savoury Canapés

Cold

Goat's cheese & caramelised onion tart, balsamic syrup, basil

Pani puri cups, smoked pumpkin, fresh peas, Persian feta, shallot rings

Chicken, pear, basil, beetroot & caraway cracker, chimichurri

Tempura nori crisps, cured salmon ceviche, green goddess sauce

Scallop crudo, beetroot watermelon, black tahini, pickled kohlrabi





Hot

Chicken katsu bao, tonkatsu Kewpie, spring onion, cucumber

Beef sausage rolls, tomato chutney

Green chermoula prawns, saffron hummus

Porcini mushroom arancini, citrus & jalapeño mayonnaise

Mac & four cheese bites, harissa aioli



Savoury Bowls

MEG butter chicken, fragrant rice, fried curry leaves

Smoked paprika crispy prawns, cauliflower tabbouleh, matbucha hummus

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

Grass fed beef cheek, mustard silver beet, crispy Tuscan cabbage, jus

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

Free range chicken breast, tarragon, roasted king brown & pickled mushrooms, radicchio, salsa verde

Substantial Canapés

Pulled pork slider, apple, mint, crackling, salad, aioli

Mini steak sandwich, caramelised onion, melting cheese, jalapeño

Slow cooked lamb ‘burrito’, cos leaves, feta, mint & dried oregano yogurt

Fried buttermilk chicken tenders, Korean gochujang dipping sauce

MEG’s double pattie cheese burger, brioche slider, American cheese, pickles, onion

Indian vegetarian doughnuts; medu vada, spicy coriander dipping sauce



Dessert Canapés

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

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

Double chocolate marquise, toasted almond, sablé pastry, ruby grapefruit gel

Meyer lemon & raspberry semifreddo, roasted pistachio biscotti

Mango & passionfruit opera, coconut crunch

Fresh curd ‘cheesecake’, blood orange, hazelnut financier, rosemary



meg

Filling cups, bellies and hearts

03 9819 1020 • events@melbourneeventgroup.com.au • melbourneeventgroup.com.au