



# TWO TARTS

- CATERING -

*General Catering Menu*

*2019 - 2020*



The sharing of food is one of life's greatest pleasures - and the centrepiece of all successful functions. It is an element that brings joy and excitement, along with a statement of style to each and every event.

At Two Tarts Catering our dedicated team of chefs love what they do - and take great pride in delivering an exceptional culinary experience. Using only the freshest seasonal produce, the team take an innovative approach to ensure your menu reflects the vision you hold for your special event, while meeting special dietary needs and other preferences.

The results are always spectacular, delicious and delectable.

We look forward to the opportunity to meet with you and take your conference or event to another level. If you book with us, you will not be disappointed.

For further enquiries please call Lorelle on 0414 966 588 or simply email us at [lorelle@twotarts.com.au](mailto:lorelle@twotarts.com.au).



# TWO TARTS

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## Canapés

### Cold Selection

- Prawn, fennel, wasabi mayo, crispy wonton cup
- Crispy chicken sushi, sweet chilli mayo
- Little chicken, celery, pine nut sandwiches
- King prawn, bloody mary mayo
- Roast beef, caramelised onion, horseradish crème en croute
- Sautéed mushrooms, cream fraiche, verjuice on Ciabatta
- Smoked salmon on blinis with chive crème fraiche
- Bruschetta, tomato, basil, red onion, olive oil
- Duck, pickled carrot & cucumber, lettuce, rice paper rolls
- Hoi sin chicken, Vietnamese salad, rice paper rolls
- Thai chicken, crispy wonton cup

### Hot Selection

- Crispy taco, smoked beer pulled pork, slaw
- Crispy taco, mushrooms, charred corn, guacamole
- Moroccan lamb cigars, mint yoghurt
- Homemade sausage rolls, homemade sauce
- King Island beef party pies
- Quiche Lorraine
- Arancini, roast pumpkin, parmesan
- Vietnamese spring rolls (chicken), nuoc charm
- Pork, ginger, chive pan fried dumplings, sweet soy
- Lamb kofta, spiced yoghurt
- Mini filet mignons, béarnaise sauce
- Popcorn chicken, paprika mayo
- Chicken satay sticks
- Tempura prawns, wasabi mayo
- Okonomiyaki, jap soy, jap mayo, bonito
- Charred leek, persian feta and pea croquette, herb dressing





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## Fork Options

### Served in small bamboo boats

- Popcorn chicken, slaw, paprika mayo
- Shredded beef burrito bowls, beans, guacamole
- Slow roasted greek lamb, quinoa salad, tzatziki
- Gnocchi, mushrooms, pumpkin, semi dried tomato, spinach, cream sauce, cracked pepper, parmesan
- Butter chicken, basmati rice, roti, riata
- Homemade beer battered fish and chips, tartare sauce
- Salt n Pepper Calamari, rocket, red onion, fennel salad, lime aioli
- Beef sliders, caramelised onion, aioli, homemade tomato sauce
- Crispy fried chicken sliders, mint slaw, sweet chilli mayo
- Mushroom haloumi slider, sriracha mayo, caramelised onion

### Wandering Desserts add \$4.00 per dessert

- Mini sticky date puddings, caramel sauce
- Lemon curd tartlets, fresh blueberry
- Little raspberry cheesecakes
- Lemon and passionfruit cheesecakes
- Chocolate marquis cups, raspberry coulis
- Little chocolate lamingtons, raspberry jam, cream

**Create your own Cocktail Menu with 3 cold canapés, 3 hot canapés, 3 fork options served over three hours.**

**The perfect alternative to a seated meal.  
Other options available, please ask.**

**Canapé / fork options start from \$50.00 per person, prices do not include any hire equipment which may required.**

**Minimum number is 30 guests - please enquire for price with numbers that are less.**





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## Seated Options

### Entrée – select two served alternating

- Moroccan lamb cigars, mint yoghurt, rocket pesto, micro herbs
- Za atar spiced chicken, fatoush salad, lemon tahini dressing
- Slow cooked beef burrito bowls, black bean, guacamole
- Charred leek, pea and persian feta croquette, herb salad, herb dressing
- Salt and pepper calamari, rocket, red onion, fennel salad, lime aioli
- Roasted pumpkin arancini, chilli capsicum sauce, parmesan
- Spinach, pumpkin, ricotta cannelloni, napoli sauce, parmesan

**Two Courses.....\$72.00 per person**

– served alternate (canapés available instead of entrée or dessert)

**Three Courses.....\$82.00 per person**

– served alternate (canapés available instead of entrée or dessert)

**Sauces and marinades can be changed to suit tastes**

**All meals are served with ciabatta and butter to each table**

### Main Course – select two served alternating

- Braised beef cheek, creamy mash, roasted carrots, pan juices
- Whole roasted scotch fillet, smashed potato, beetroot puree, shallot sauce \*\*
- Chicken breast filled with spinach and brie, scallop potatoes, carrot puree, creamy pesto sauce
- Lemon chicken breast, greek potatoes, rocket salad, tzatziki
- Honey mustard pork loin, dijon mashed potatoes, garlic bacon beans
- Slow cooked rosemary garlic lamb, hasselback potatoes, minted pea puree, pan juices

### Dessert – select two served alternating

- Sticky date pudding, butterscotch sauce, double cream
- Apple and pear spice cake, caramel sauce, double cream
- Lemon tart, double cream, blueberries
- Chocolate marquis, raspberry coulis, double cream

**\*\*Scotch Fillet option add an extra \$4.00 per person**



# Share Platter Selection

## Entrée – select three

- Moroccan lamb cigars, mint yoghurt, rocket pesto, micro herbs
- Za atar spiced chicken, fatoush salad, lemon tahini dressing
- Slow cooked beef burrito bowls, black bean, guacamole
- Charred leek, pea and persian feta croquette, herb salad, herb dressing
- Salt and pepper calamari, rocket, red onion, fennel salad, lime aioli
- Roasted pumpkin arancini, chilli capsicum sauce, parmesan
- Spinach, pumpkin, ricotta cannelloni, napoli sauce, parmesan

## Main Course – select three

- Braised beef cheek, pan juices
- Whole roasted scotch fillet, shallot sauce \*\*
- Chicken breast filled with spinach & brie, creamy pesto sauce
- Lemon chicken breast, tzatziki
- Honey mustard pork loin
- Slow cooked rosemary garlic lamb, pan juices

## Sides

- Rosemary and sea salt roasted potatoes
- Roasted pumpkin mash with garlic bacon beans
- Buttered mushrooms
- Rocket, fennel and red onion salad
- Ciabatta bread and butter

**Two Courses.....\$72.00 per person**

**Three Courses.....\$82.00 per person**

**\*\*Scotch Fillet option add an extra \$4.00 per person**



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## Roast Options

### Budget Roast \*\*

- Roast peppered Beef
- Slow cooked garlic and rosemary lamb
- Rosemary and garlic roast potatoes
- Roast pumpkin
- Tossed green salad with balsamic vinegar
- Homemade coleslaw
- Gravy
- French stick, butter

### Roast 1

- Roast Peppered Beef
- Slow cooked garlic and rosemary lamb
- Chicken breast, thyme and bacon stuffing
- Rosemary and garlic roasted potatoes
- Medley of roast vegetables
- Steamed vegetables
- Gravy, mint sauce
- French stick, butter

**\*\*Budget Roast not available for weddings**

**Disposable cutlery and crockery is included.**

**Delivery included within 10kms of Echuca (delivery charge applies if further).**

**Minimum numbers are 30 guests (please contact for quote if numbers are smaller).**

### Roast 2

- Roast Peppered Beef
- Slow cooked garlic and rosemary lamb
- Chicken breast, thyme and bacon stuffing
- Rosemary and garlic roasted potatoes
- Tossed green salad with balsamic vinegar
- Hokkien noodle salad with Asian vegetables
- Homemade coleslaw
- Gravy, mint sauce
- French stick, butter

*Delivered to your door step ready to eat*

<b>Budget Roast</b> .....	\$22.50 per person
<b>Roast 1</b> .....	\$32.00 per person
<b>Roast 2</b> .....	\$32.00 per person

*Cooked onsite, served and cleaned - does not include any cooking equipment that may need to be hired to cook onsite*

<b>Budget Roast</b> .....	\$28.00 per person
<b>Roast 1</b> .....	\$42.00 per person
<b>Roast 2</b> .....	\$42.00 per person



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## BBQ Options

### Budget BBQ

- Beef Sausage
- Homemade hamburger
- Chicken kebab – satay
- Duo of sweet potato and potato salad
- Tossed green salad with balsamic vinegar
- French stick, butter

### BBQ 1

- Pork and fennel sausage (other varieties available)
- Chicken satay steak
- Beef and chorizo burger
- Duo of sweet potato and potato salad
- Hokkien noodle salad
- Tossed green salad with balsamic vinegar
- French stick, butter

**Disposable cutlery and crockery is included.  
 Delivery included within 10kms of Echuca (delivery charge applies if further).  
 Minimum numbers are 30 guests (please contact for quote if numbers are smaller).**

*Delivered to your door step ready for you to cook*

<b>Budget BBQ</b> .....	\$19.50 per person
<b>BBQ 1</b> .....	\$21.50 per person

*Delivered to your door step ready to eat*

<b>Budget BBQ</b> .....	\$22.50 per person
<b>BBQ 1</b> .....	\$25.00 per person

*Cooked onsite, served and cleaned – does not include any cooking equipment that may need to be hired to cook onsite*

<b>Budget BBQ</b> .....	\$25.00 per person
<b>BBQ 1</b> .....	\$35.00 per person





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## Additional Options

### *Canapés (in conjunction with other menu selections)*

Pricing for canapé selection as additional option is in conjunction with other menu selections. Please enquire for further canapé options and pricing if not in conjunction with other menu selections.

#### **Canapés 3 per person**

**Select from cold options.....\$9.00 per person**

#### **Canapés 6 per person**

**Select 3 of Hot / 3 of Cold options...\$16.00 per person**

### *Kids - Under 12 years*

**Choice of 1 option.....\$16.00 per person**

**Plus dessert..... \$20.00 per person**

- Nuggets (homemade) and chips
- Chicken schnitzel and chips
- Penne with bolognaise sauce

### *Dessert Buffet .....\$15.00 per person*

**Choose 3 items - served with fresh fruit salad & double cream**

- Mini Lemon curd tartlets
- Little raspberry cheesecakes
- Sticky date pudding
- Chocolate marquis cups, raspberry coulis
- New York chocolate cake
- Pavlova with cream and berries

### *Other*

**Antipasto Platters .....\$10.00 per person**

**Grazing table .....\$10.50 per person**

**Plated wedding cake .....\$4.50 per person**

**Cheese Platter .....\$220.00 per platter  
(Brie, Vintage Cheddar, Blue Cheese, Grapes & Biscuits)**

### *Service Meals.....\$35.00 per person*



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## *Assorted Salads*

Traditional coleslaw **\$2.20 per person**

Rocket, fennel and red onion salad **\$2.20 per person**

Spiral pasta salad with bacon, olive oil **\$2.80 per person**  
and fresh herbs

Tossed green salad **\$2.80 per person**

Hokkien noodle with asian vegetables **\$2.80 per person**

Caesar salad with caesar dressing **\$3.80 per person**

Potato, bacon, egg and fresh herbs **\$3.80 per person**

Quinoa salad **\$3.80 per person**

Duo of sweet potato and **\$3.80 per person**  
potato salad

Brocoli, lemon and roasted **\$3.80 per person**  
almond salad

Roasted pumpkin, feta, spinach and **\$3.80 per person**  
sun dried tomato with caesar dressing





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## *Terms & Conditions - Quote*

### **Confirmation & Payment**

Dates will not be confirmed until a deposit has been received. We will then be able to secure your booking. **Confirmation of guest numbers is required 14 days prior to your event and this will be the minimum amount charged.** Final payment is required to be paid 7 days prior to your function.

### **Cancellations & Refunds**

In the event of a cancellation, deposits paid are non-transferable and non-refundable.

### **Pricing**

All prices are GST inclusive  
Pricing and menu ingredients are subject to change  
Pricing does not include travel, crockery/cooking equipment when working offsite  
Menus are samples only and packages can be tailored to meet your requirements  
Quotes are valid for 3 months  
Surcharges apply on Sundays and public holidays  
Pricing current til 31st July 2020

***We look forward to receiving your feedback and tailoring a package that meets your requirements and budget***