



TWO TARTS

- CATERING -

General Catering Menu

2021-2022



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.

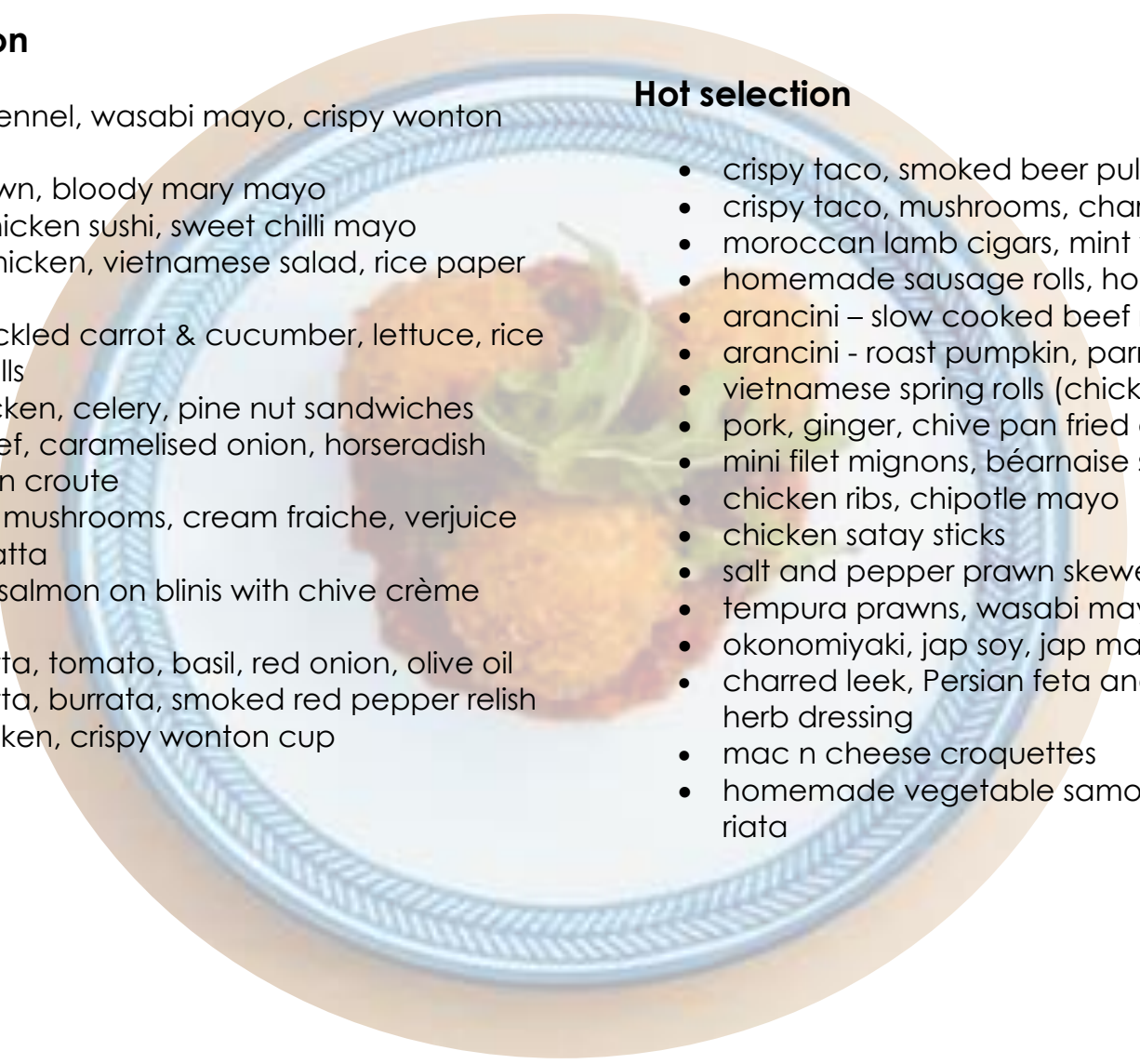
Canapés

Cold selection

- prawn, fennel, wasabi mayo, crispy wonton cup
- king prawn, bloody mary mayo
- crispy chicken sushi, sweet chilli mayo
- hoi sin chicken, vietnamese salad, rice paper rolls
- duck, pickled carrot & cucumber, lettuce, rice paper rolls
- little chicken, celery, pine nut sandwiches
- 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
- bruschetta, burrata, smoked red pepper relish
- thai chicken, crispy wonton cup

Hot selection

- crispy taco, smoked beer pulled pork, slaw
- crispy taco, mushrooms, charred corn, guac
- moroccan lamb cigars, mint yoghurt
- homemade sausage rolls, homemade sauce
- arancini – slow cooked beef ragu
- arancini - roast pumpkin, parmesan
- vietnamese spring rolls (chicken), nuoc charm, pork, ginger, chive pan fried dumplings
- mini filet mignons, béarnaise sauce
- chicken ribs, chipotle mayo
- chicken satay sticks
- salt and pepper prawn skewers
- tempura prawns, wasabi mayo
- okonomiyaki, jap soy, jap mayo, bonito
- charred leek, Persian feta and pea croquette, herb dressing
- mac n cheese croquettes
- homemade vegetable samosa, cucumber raita





Fork Options

- pork belly bao, pickled veg, hoi sin
- popcorn chicken, slaw, paprika mayo
- shredded beef burrito bowls, beans, guac
- gnocchi, mushrooms, pumpkin, semi dried tomato, spinach, cream sauce, parmesan
- butter chicken, basmati rice, roti, riata
- 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
- chicken katsu sliders
- prawn dumplings, sake butter, ponzu
- pork dumplings, red sauce
- vegetable samosa, cucumber riata

canape & fork options start from \$ 53.00 per person

create your own canape menu with a combination of 3 cold canapés, 3 hot canapés & 3 fork items, served over three hours - 30 guests minimum

wandering desserts are an optional extra at \$4.50 per dessert additional

under 30 guests from \$55.00 per person – minimum 20 pieces per item

Wandering desserts - \$4.50 per item

- mini sticky date puddings, caramel sauce
- lemon curd tartlets, fresh blueberry
- little raspberry cheesecakes
- lemon and passionfruit cheesecakes
- chocolate marquis cups, raspberry coulis
- wattleseed panna cotta, macerated berries
- cherry walnut brownie, double cream





Seated options

Entrée – select two served alternating

- pork belly, celeriac puree, pickled fennel
- baked cauliflower, feta, miso and almond crème, green goddess sauce
- moroccan lamb cigars, mint yoghurt, rocket pesto, micro herbs
- slow cooked beef burrito bowls, black bean, guacamole
- salt and pepper calamari, rocket, red onion, fennel salad, lime aioli
- roasted pumpkin arancini, chilli capsicum sauce, parmesan
- beef ragu, pappardelle, parmesan
- spinach, pumpkin, ricotta cannelloni, napoli sauce, parmesan

Main course – select two served alternating

- braised beef cheek, creamy mash, roasted carrots, pan juices
- honey mustard pork, dijon mashed potatoes, garlic bacon beans
- slow cooked rosemary garlic lamb, potato mash, minted pea puree, pan juices
- whole roasted scotch fillet, smashed potato, greens, shallot sauce
- chicken breast filled with spinach and brie, scallop potatoes, carrot puree, creamy pesto sauce
- za'atar spiced chicken, roasted pumpkin, micro salad,
- eye fillet sous vide, hasselback potato, greens, horseradish cream, crispy fried onions

Two courses.....\$74.00 per person

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

Three courses.....\$84.00 per person

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

saucers and marinades can be changed to suit tastes

all meals are served with local ciabatta bread

minimum numbers 30 – please enquire for quote on smaller numbers

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



Share platter selection

Entrée – select three

- pork belly, celeriac puree, pickled fennel
- baked cauliflower, feta, miso and almond crème, green goddess sauce
- moroccan lamb cigars, mint yoghurt, rocket pesto, micro herbs
- slow cooked beef burrito bowls, black bean, guacamole
- salt and pepper calamari, rocket, red onion, fennel salad, lime aioli
- roasted pumpkin arancini, chilli capsicum sauce, parmesan
- beef ragu, pappardelle, parmesan
- spinach, pumpkin, ricotta cannelloni, napoli sauce, parmesan

Main course – select three

(2 x meats (incl salmon), 1 x poultry)

- braised beef cheek, pan juices
- honey mustard pork, dijon mashed potatoes, garlic bacon beans
- slow cooked rosemary garlic lamb, pan juices
- whole roasted scotch fillet, shallot sauce
- chicken breast filled with spinach & brie, creamy pesto sauce
- lemon grass chicken,
- grilled salmon, hollandaise sauce
- eye fillet sous vide, horseradish cream, crispy fried onions

Sides – all are served

- rosemary and sea salt roasted potatoes
- roasted, za'atar pumpkin, yoghurt, green goddess sauce
- rocket, fennel and red onion salad
- local ciabatta bread

Two courses..... \$74.00 per person

Three courses..... \$84.00 per person

minimum numbers 30 – please enquire for a quote on smaller numbers





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

Roast 2

- roast peppered beef
- slow cooked garlic and rosemary lamb
- chicken breast, thyme and bacon stuffing
- duo of sweet potato and potato salad
- tossed green salad with balsamic vinegar
- hokkien noodle salad with Asian vegetables
- homemade coleslaw
- gravy, mint sauce
- french stick, butter

Onsite service

Budget roast.....	\$30.00 per person
Roast 1.....	\$44.00 per person
Roast 2.....	\$44.00 per person

Delivery only

Budget roast.....	\$24.00 per person
Roast 1.....	\$34.00 per person
Roast 2.....	\$34.00 per person

minimum numbers 30 – please enquire for a quote on smaller numbers

****Budget roast not available for weddings**



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

Onsite service

Budget BBQ.....\$26.00 per person

BBQ 1.....\$36.00 per person

Delivery only

Budget BBQ.....\$23.00 per person

BBQ 1.....\$28.00 per person

minimum numbers 30 – please enquire for a quote on smaller numbers

****Budget BBQ not available for weddings**



Additional Options

Canapés (in conjunction with other menu selections)

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

Canapés 3 per person

Select from 3 cold options.....**\$9.50 per person**

Canapés 6 per person

Select from 3 cold & 3 hot options..**\$17.50 per person**

Select from 6 cold options.....**\$15.00 per person**

Select from 6 hot options.....**\$18.00 per person**

Kids - Under 12 years

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

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

Teen meals**\$25.00 per person**

Plus dessert**\$30.00 per person**

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

Dessert Buffet\$16.00 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
- cherry walnut brownies
- mini pavlova with cream and berries

Other

Antipasto platters**\$11.00 per person**

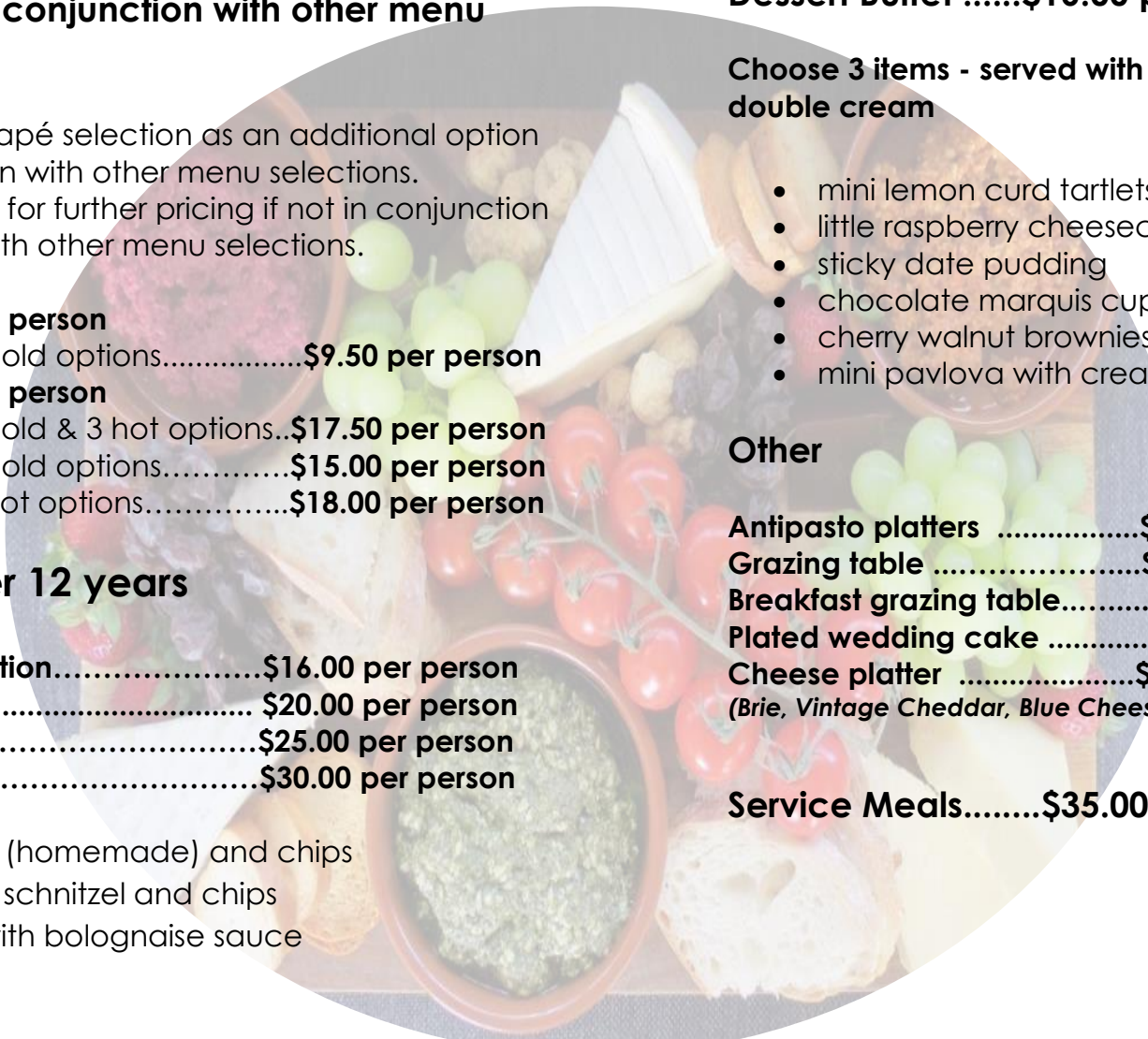
Grazing table**\$12.00 per person**

Breakfast grazing table.....please enquire

Plated wedding cake**\$5.00 per person**

Cheese platter**\$230.00 per platter**
(Brie, Vintage Cheddar, Blue Cheese, Grapes & Biscuits)

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





Assorted Salads – min 10 pax

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, sun dried tomato with
caesar dressing **\$3.80 per person**

Soba noodle, mushrooms, tofu, green veg with
asian dressing **\$3.80 per person**



Terms & Conditions - Quote

Confirmation & Payment

Dates will not be confirmed until a deposit has been paid, once payment is received your booking will be secured. **Confirmation of guest numbers is required 14 days prior to your event along with run sheets, seating plans and dietary requirements. The final numbers advised will be the minimum amount charged.** Final payment is required to be paid 7 days prior to your function. Payments made by credit card will incur a 1.5% processing fee.

Cancellations & Refunds

In the event of a cancellation, deposits paid are not refundable but are transferable to a date that suits both parties. If the cancellation is within 30 days of the event a 50% charge for all food applies. For a cancellation received within 7 days of an event a 75% charge of the final invoice will apply.

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 2022

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