


CRAVE
CATERING & EVENTS
by Elizabeth Andrews



Carvery Menu

September 2022 – March 2023



Our Carvery menu is available as a staffed event with our chefs on site serving to your guests, OR delivered hot ready for you to serve OR as a cold order with heating instructions.

All carvery menu includes bread rolls, roasted chat potatoes and gravy / condiments.

Please choose 3 main items and 2 side to be served.

30-50 Guests	\$36.50 Per Person
50-100 Guests	\$34.50 Per Person
100-150 Guests	\$32.50 Per Person
150+ Guests	\$30.50 Per Person

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Main Menu

Carvery served with bread rolls, roasted chat potatoes and gravy / condiments

- Whole rolled roasted pepper crusted beef fillet (GF)
- Slow cooked spice rubbed BBQ beef brisket (GF)
- 8hr slow roasted lemon, herb and garlic marinated lamb shoulder (GF)
- Whole rolled pork loin fillet with salted crackled top (GF)
- Whole roast chicken, deboned with a herb mousseline stuffed (GF)
- Citrus and herb roasted chicken pieces (GF)
- Oven roasted Salmon fillet on a quinoa herb salad (GF)
- Roasted vegetable, ricotta and tomato cannelloni bake

Side Dishes

- Greek Salad of tomato, fetta, olives, cucumber and red onion (VEG.GF)
- Beetroot medley, rocket, feta, almond flakes, balsamic glaze (VEG.GF)
- Potato salad with bacon, caramelised onion egg, spring onion, parsley (GF)
- Hand cut slaw, wombok, red cabbage, carrot, herbs and mayonnaise (VEG.GF)

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Additional Menu Options



Grazing Station

\$22.50 per person

Light Spread \$12.50 per person



Arrival Canapes

3 canapes \$12.00 Per Person

5 canapes \$20.00 Per Person



Dessert Station

\$10.50 Per Person (2 pieces per person)

- Select 4 petit four desserts

\$14.50 Per Person (3 pieces per person)

- Select 3 petit four and 2 mini dessert pots (min 30 pax)

Additional Menu Options



Grazing Tables

\$22.50 Per Person

Light Grazing \$12.50 Per Person

A selection of gourmet cheeses, cured meats, seafood, marinated and roasted vegetables, dips, flat breads, Turkish, crackers and wafer.



Arrival Canapes

Select 3 canapes \$12.00 Per Person

Select 5 cold canapes \$20.00 Per Person



- Assorted rice paper rolls with Asian dipping sauce
- Smoked salmon blini with cucumber crème fraiche and micro herb
- Creamy chicken and herb filled mini sliders with watercress and lemon aioli
- Goats cheese tartlet with Moroccan spiced pumpkin and pomegranate VEG
- Shredded spiced confit duck on a potato herb rosti with nori aioli
- Slowed cooked pulled pork tostada with chipotle mayo and avocado lime salsa
- Mirin and soy marinated tuna sashimi with wasabi cream on a wonton crisp
- Assorted nori rolls with mirin dipping sauce GF VEG
- Ocean trout, grapefruit and herb ceviche spoons with spring onion and herb garnish
- Charcoal brioche bun with salmon and chervil rilette, baby caper
- Cheese and chive savory scone with chorizo jam and whipped goats cheese
- Pressed duck and chicken terrine with a date chutney on a hazelnut rosemary sable

Desserts

A selection of sweet petit fours or mini potted desserts to be served as roving desserts OR beautifully presented dessert station



\$10.50 Per Person (2 pieces per person)

- Select 4 petit four desserts

\$14.50 Per Person (3 pieces per person)

- Select 4 petit four and 2 mini dessert pots (min 30 pax)

Sweet Petit Fours

- Berry red velvet petite cake GF
- Chocolate, coffee and hazelnut petite cake
- Lemon curd tart with candied lemon
- Coconut and banana baby cake (VEGAN)
- Fig and ginger baby cake
- Chocolate ganache tart with candy pearls
- Raspberry and pistachio baby cake
- Sour cherry and chocolate baby cake (VEGAN)

Potted Desserts

- Strawberry meringue eton mess (GF)
- Coconut panna cotta and lemon curd (GF)
- Chocolate malteser mousse
- Vanilla cheesecake with berry compote

Contact



Unit 11/2 Bromham Place Richmond VIC 3121



events@cravecatering.com.au



03 9421 4004



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