



Planning your Christmas function?

Sit back and relax as we deliver classic traditional favourites along with some contemporary Christmas fare. We look forward to making you look GREAT!

Menu available from Monday 7th November right up to and including Friday 23rd December.

Christmas Treats

3 pieces per serve

- Classic home-made festive fruit mince tarts
- Chocolate éclair filled with brandy cream
- Mini Christmas truffle balls with a coconut crumb
- Red velvet delight topped with freeze dried summer berries
- Black forest roulade

\$8.75
per serve



Christmas Brownie (GF)

Rich chocolate brownie made with almond meal and a white chocolate drizzle topped with freeze dried raspberries.

\$6.60
each

Christmas Outdoor Barbeques

A minimum of 10 people applies

THE AUSSIE BARBEQUE

\$19.60
per person

Choose one sausage flavour:

- Bratwurst sausage and bread
- Gourmet lamb and rosemary sausage and bread
- Beef sausage and bread

Beef Patty – with a burger bun, tomato, lettuce, cheese, pickles, condiments

House made potato salad

Traditional coleslaw with creamy mayonnaise

Grilled corn on the cob, chilli, paprika, lime, butter

Caramelised onions



THE GREAT OUTDOORS

\$31.50
per person

Choose one sausage flavour:

- Bratwurst sausage and bread
- Gourmet lamb and rosemary sausage and bread
- Beef sausage and bread

Grass Fed Sirloin steaks, marinated in chimichurri sauce

Beef Patty – with a burger bun, tomato, lettuce, cheese, pickles, condiments

House made potato salad

Traditional coleslaw with creamy mayonnaise

Grilled corn on the cob, chilli, paprika, lime, butter

Caramelised onion

THE PREMIUM BARBEQUE

\$43.45
per person

Choose one sausage flavour:

- Bratwurst sausage and bread
- Gourmet lamb and rosemary sausage and bread
- Beef sausage and bread

Grass Fed Sirloin steaks, marinated in chimichurri sauce

Southern style mojo pulled pork

Jerk spiced chicken thighs

Beef Patty – with a burger bun, tomato, lettuce, cheese, pickles, condiments

House made potato salad

Traditional coleslaw with creamy mayonnaise

Grilled corn on the cob, chilli, paprika, lime, butter

Caramelised onion

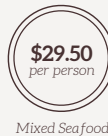
CHOOSE FROM THE LIST BELOW FOR FURTHER ADD-ONS @ \$13.50 PER ITEM

- Grass fed sirloin steaks, marinated in chimichurri
- Southern style mojo pulled pork
- Spiced peach BBQ pork spareribs
- Texan style beef brisket house BBQ sauce
- Jerk spiced chicken thighs
- Grilled marinated prawn skewers
- Oysters, natural, bloody Mary, gin & tonic
- Grilled Saganaki cheese with honey, thyme & lemon

For the ultimate BBQ experience, hire a Crave Catering chef so you can take the time out to relax. Our chefs will cook your food to perfection and ensure your BBQ is a success. All BBQ packages include disposable plates, cutlery, serviettes, serving utensils, tomato sauce and condiments. BBQ's with tools are available to hire for \$100.00 each. We recommend one BBQ per 50 guests.

Paella

Whether you choose for us to cook your Paella on site or deliver it to you hot and ready to eat, you can rest assured it'll taste sensational.



For true theatre, why not book one of our chefs to come and cook at your site?

Minimum of 20 pax for drop off Paella and we require two days notice. Minimum of 30 pax for Paella cooked on site with a chef and we require two days notice.



Cocktail Functions

A minimum of 10 people applies

ONE HOUR COCKTAIL PACKAGE
A selection of 3 hot and 3 cold canapés

\$24.00
per person

TWO HOUR COCKTAIL PACKAGE
A selection of 4 hot and 5 cold canapés

\$36.00
per person

THREE HOUR COCKTAIL PACKAGE
A selection of 6 hot and 6 cold canapés

\$48.00
per person



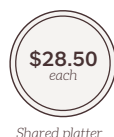
Beverage packages are also available starting from just \$19.10 per person for a one hour package which includes orange juice, mineral water, soft drinks, red, white and sparkling wine, beer and ice filled tubs. Please refer to our online menu for beverages, staff and hire equipment.

Seafood

Looking for something special to add to your Christmas buffet? Let us tempt you with our seafood platters.

Christmas Seafood Platter

Minimum 6 serves and a day's notice.
Tiger prawns, New Zealand mussels and smoked salmon served with blinis, cocktail sauce, lemon & horseradish cream



Shared platter

Oysters

No minimum - 24 hours notice required.
Natural oysters served with a lemon and mignonette dressing



Buffet - hot or cold



A minimum of 10 people applies.

MAINS - choose two

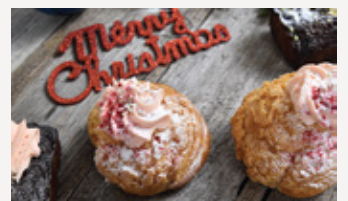
- Roast Turkey breasts with cranberry, maple glaze, baby apples and jus gras.
- Roast grass fed sirloin of beef, black pepper, chimichurri and balsamic pearl onions.
- Cranberry and pistachio stuffed boneless chicken.
- Five spiced cherry rum glazed baked leg ham.
- For the VEGETARIANS - Mediterranean roasted vegetable tart topped with buffalo mozzarella and drizzled with basil oil.

SIDES

- Roast duck-fat potatoes, rosemary salt (hot buffet only).
- Green salad, ancient grain salad, potato salad with cornichons (hot buffet only - choose two salads).
- Fresh sourdough baguettes and butter.

DESSERT

- Christmas Treats - 2 per person.
- Fruit and berry salad.



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