

Shared Dining



CRAVE
CATERING & EVENTS
by Elizabeth Andrews

September 2022 - March 2023

Our shared dining menu provides a variety of dishes beautifully presented in shared bowls and boards down the centre of your guests tables to enjoy.

Dietary requirements will be individually catered for.



Shared Entrées



Please select two entrées

- Roasted beetroot carpaccio with micro herbs, goats' cheese and roast hazelnuts VEG GF
- Beef carpaccio with pickled vegetables, seed mustard emulsion, endive and parmesan grissini
- Dukkha spiced slow cooked lamb, mint, parsley, lemon zest, chick pea and persian fetta salad GF
- Chilli coconut poached pulled chicken, vermicelli and spring vegetable slaw with coconut dressing
- Thai roast beef with Asian vegetables, roasted peanuts and nam prik dressing GF
(VEG - marinated tofu as a substitute for beef)

Shared Mains

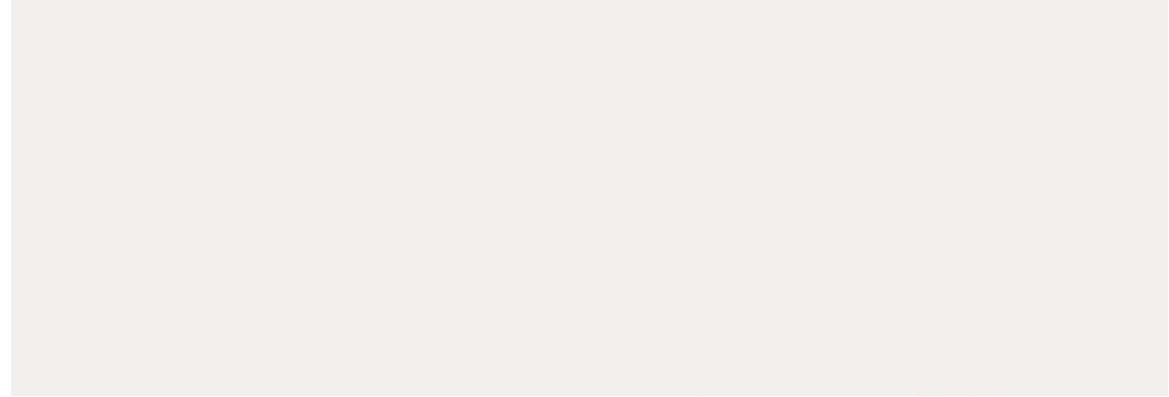
Please select 3 mains and 2 side dishes



- Sri Lankan spiced chicken curry with rice, cucumber roita and flat bread
- Gnocchi pomodoro of slow cooked tomato, basil, caramelised onion and parmesan VEG
- Oven roasted salmon flaked over an orange, quinoa, pea and asparagus salad with citrus glaze GF
- Boned whole roast chicken with a herb chicken mousseline stuffing and chicken glaze
- Crispy slow cooked pork belly with cauliflower puree, watercress salad and spiced apple glaze GF
- Slow cooked rosemary, garlic and citrus zested lamb shoulder GF
- Seeded mustard and pepper crusted sirloin (medium) with a red wine jus GF

Side Dishes

- Roquette, parmesan and pear salad with balsamic dressing V GF
- Buttered green vegetables with flaked almonds V GF
- Rosemary and garlic roasted chat potatoes V GF



Shared Desserts

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



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



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