

Sit Down Dining



September 2022 – March 2023

Select two of each course to be served as alternate drop.

Dietary requirements will be individually catered for.

CRAVE
CATERING & EVENTS
by Elizabeth Andrews



Grazing Station



Grazing station OR Shared boards presented with a full selection of antipasto, seafood, charcuterie, cheese, dips, breads and condiment

Entrees

Please select two entrees



- Crispy skinned salmon with a soft herb and macadamia tobouleh and tahini yoghurt
- Beef carpaccio with pickled vegetables, seed mustard emulsion, endive and parmesan grissini (NF)
- Ceviche of ocean trout, nam chin, coconut yoghurt and toasted corn and apple (GF - NF)
- Tofu, charred corn and oyster mushroom wontons with black vinegar and mushroom broth (VEG - NF)
- Dukkha spiced slow cooked lamb, mint, parsley, lemon zest, chick pea and persian fetta salad (GF - NF)
- Japanese nori and sesame crumbed eggplant with pickled enoki, tatsoi and miso glaze
- Hainanese poached chicken with rice noodle papaya salad and nam jim dressing (GF)

Please select two mains

- Peppered rolled beef fillet with truffled potato, buttered beans and madeira red wine jus (GF)
- Crispy skinned barramundi on a potato rosti with a fennel and herb salad and tarragon emulsion (NF)
- Mandarin star anise spice rub duck breast with lemon herb potatoes, poach pear and duck jus (GF - NF)
- Crispy slow cooked pork belly with cauliflower puree, apple watercress salad and apple glaze (GF)
- Gnocchi Alla Sorrentina - Gnocchi with a rich tomato ragout, basil and buffalo mozzarella (VEG)
- Roasted chicken breast on a potato skordalia with a warm tomato salsa (GF)
- Fumiaki panko cauliflower steak with Asian broccoli, spiced teriyaki and puffed noddle (VEGAN)



Mains

Side Dishes

- Rosemary roasted chat potatoes
- Smoked garlic and jalapeno corn ribs
- Colcannon potato and olive oil mash
- Seasonal vegetables topped with miso butter
- Green leaves, chives, cucumber and honey mustard dressing
- Charred radicchio, blue cheese walnut and creamy balsamic dressing





Dessert

Please select two desserts

- Lemon curd tart with passionfruit stones, coconut macaron, coconut mousse
- Chocolate hazelnut tart with praline and vanilla poached peach and raspberry cream
- Strawberry meringue and vanilla bean cream Eton mess
- Chocolate malteser mousse with white chocolate bubble shards
- Potted berry compote and vanilla bean cheesecake
- Coconut yoghurt panna cotta with lemon curd and biscotti
- Sour cherry and chocolate cake with raspberry sorbet and Persian fairy floss (VEGAN)

Contact



Unit 11/2 Bromham Place Richmond VIC 3121



events@cravecatering.com.au



03 9421 4004



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