



CRAVE

CATERING & EVENTS

by Elizabeth Andrews





CHRISTMAS BUFFET

Our buffet menu includes your choice of two mains, plus all sides and sweets — just **\$50.00pp**

MAINS

TRADITIONAL SLOW-ROASTED PORCHETTA

with a spiced apple & pear sauce & crisp crackling (GF/NF/DF)

SAGE & CHESTNUT STUFFED TURKEY BREAST

finished with tarragon & cranberry pan glaze

MARMALADE GLAZED HAM

served with roasted peaches & a honey mustard glaze (GF/NF)

ROASTED SIRLOIN OF BEEF

finished with a rich mustard sauce (GF/NF/DF)

MAPLE GLAZED PUMPKIN WEDGE

topped with cranberry, pomegranate, almond, & crisp chickpeas (GF/VG)

SIDES & SALADS

Roasted tuscan potatoes
(GF/NF/VG)

Californian salad (GF/VG)

Cauliflower salad (GF/V)

Artisan bread rolls & butter

CHRISTMAS TREATS

Mince tarts

Ginger cake with brown butter

Cheesecake berry dessert pots

SEAFOOD

CHRISTMAS SEAFOOD PLATTER

\$249.00

Perfect for sharing with up to 10 people

Each platter includes:

20 king prawns

500g of smoked salmon

30 marinated mussels

Blinis

Fresh lemon wedges

Cocktail sauce

Taramasalata dip

Horseradish cream

Freshly prepared and beautifully presented, this platter is the ultimate centrepiece for your Christmas celebration.

OYSTER PLATTER

\$90.00

Two dozen premium, freshly shucked oysters, accompanied by fresh lemon wedges and a tangy tomato salsa.





SWEET TREATS

\$9.90 - 3 per serve

Assortment of rocky road, mince tarts, gingerbread men, red-velvet presents, matcha white chocolate Christmas trees and sticky ginger “Christmas puddings”

EVENTS

When it comes to planning your end of year event, our team has your every need covered with festive menus ready to impress. Contact us at **events@cravecatering.com.au** today to discuss your event, package and pricing. Need a venue to host your celebration? Ask us about our private event venue.

ONE HOUR

Minimum 10 people - **\$30.00pp**
6 pieces , 3 cold & 3 hot canapés

TWO HOUR

Minimum 10 people - **\$38.00pp**
8 pieces , 4 cold & 4 hot canapés

THREE HOUR

Minimum 10 people - **\$46.00pp**
10 pieces , 5 cold & 5 hot canapés





BARBEQUES

All BBQ's come with your choice of either; Bratwurst, lamb and rosemary or traditional beef sausages, wagyu burger patties, caramelised onions, herb and lime buttered corn cobs , house-made potato salad, traditional coleslaw, hamburger rolls, sliced bread and BBQ condiments. BBQ packages include disposable plates, cutlery and napkins.

AUSSIE BBQ

\$22.00pp

Your choice of sausages

Wagyu beef burger patties

GREAT OUTDOORS BBQ

\$34.50pp

Your choice of sausages

Wagyu beef burger patties

Chimichurri marinated sirloin steak

PREMIUM BBQ

\$44.50pp

Your choice of sausages

Wagyu beef burger patties

Chimichurri marinated sirloin steak

Jerk marinated chicken

BBQ ADDITIONS

Prawn skewers

Peach spiced pork spare ribs

Texan smoked pulled brisket

Southern style mojo spiced pulled pork

VEGAN & VEGETARIAN OPTIONS

Vegetable skewers

Plant based patties

Plant based sausages

PAELLA

We've served countless bowls of rich, fragrant Spanish paella at events all across Melbourne, earning a reputation for delivering flavour, theatre and an unforgettable dining experience. Our chefs cook each pan fresh on-site, filling the air with those bold Spanish aromas everyone loves.

Minimum 30 people

Chicken & chorizo - \$29.00pp

Chicken, chorizo & seafood - \$33.00pp

Seafood - \$31.00pp

Vegetarian - \$24.50pp

