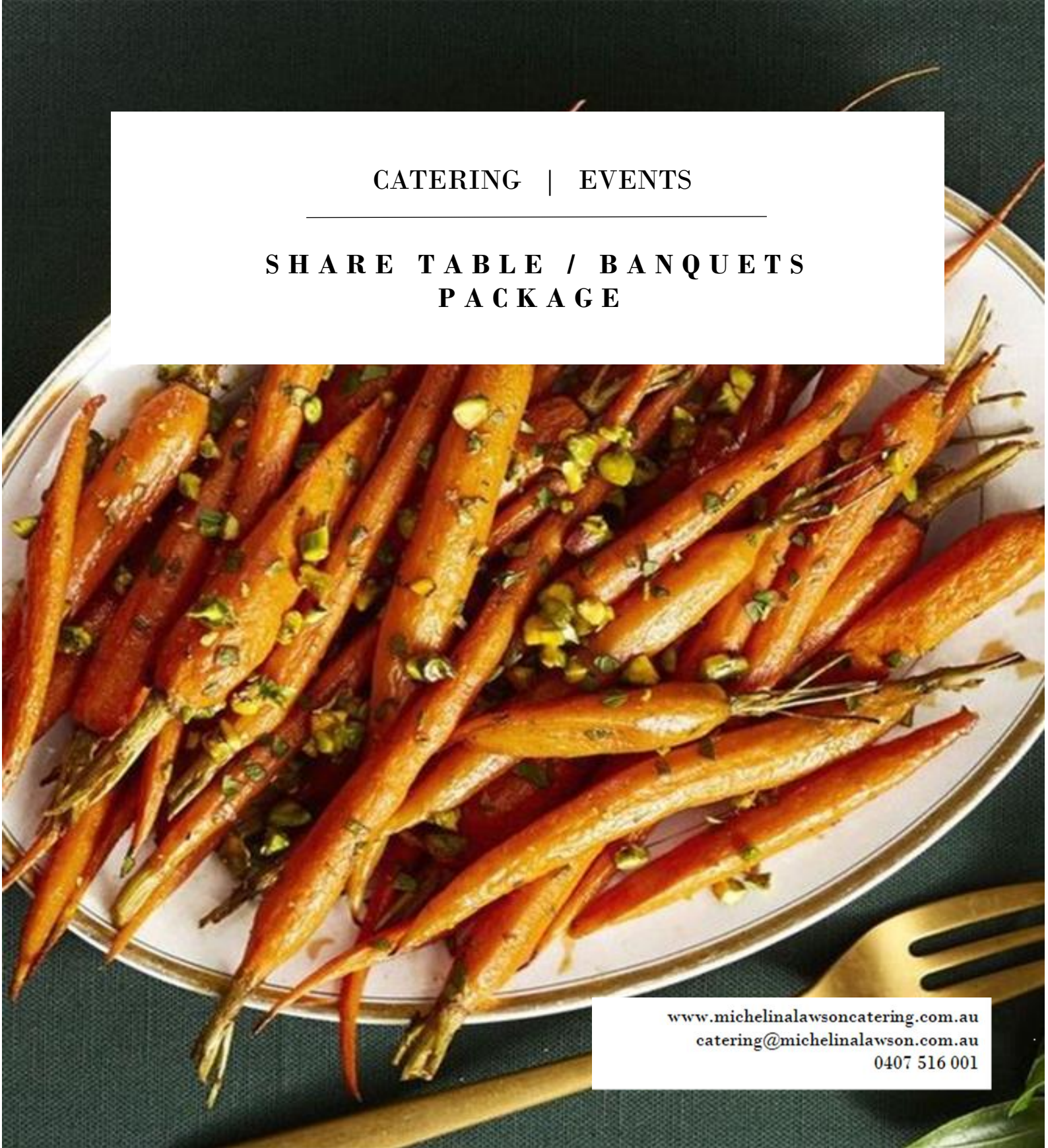


MICHELINA LAWSON

CATERING

CATERING | EVENTS

SHARE TABLE / BANQUETS PACKAGE

A close-up photograph of a white plate with a gold rim, filled with roasted carrots. The carrots are golden-brown and garnished with finely chopped green herbs and small pieces of yellow vegetables. The plate is set on a dark green textured tablecloth. A gold fork is visible in the bottom right corner.

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Bringing people together with food

SHARE TABLE MENU

Banquets and shared meals are a great way to create a relaxed and informal atmosphere to encourage guests to socialise. We can tailor to all dietary requirements and allergies.

Our quality chefs at Michelina Lawson Catering provide house made, fresh, seasonal and sustainable shared meals/banquet catering menu.

We deal with local suppliers to provide the freshest, local, seasonal ingredients to tantalise your taste buds and to fill your emotions with texture and flavour.

We can provide a bespoke menu for your special occasion.

We can tailor the below packages according to your budget

Feed your imagination!

BRONZE PACKAGE \$50pp

5 dish selection

Bread, with EVOO

1 shared entrée

2 shared mains

2 shared sides/salads

SILVER PACKAGE \$55pp

6 dish selection

Bread, with EVOO

1 shared entrée

2 shared mains

2 shared sides/salads

1 plated dessert

GOLD PACKAGE \$70pp

8 dish selection

Bread, with EVOO

1 shared entrée

3 shared mains

3 shared sides/salads

1 plated dessert

Like canapes with your meal?

Add \$15 per person for 3 canapes
(6 canapes per person)

Package price does not include staffing, equipment and GST.

SHARE TABLE MENU

TO START

Freshly baked bread, extra virgin olive oil (NF, DF)

SHARE TABLE ENTRÉE

OCEAN

Mussels in white wine, crusty bread (GF, DF, NF)

Mexican-style tuna salad, grapefruit, avocado, fennel (GF, NF, DF)

Grilled kingfish skewers, borlotti bean and celery heart salad (GF, NF, DF)

Soy and mirin cured salmon, radish, apple, horseradish, cucumber (GF, DF, NF)

Crudo tuna, horseradish, caviar (GF, NF, DF)

LAND

Sticky smoked BBQ short ribs (GF, DF, NF)

BBQ chicken tenderloin, charred onion, eggplant, pomegranate dressing (GF, DF, NF)

Traditional Italian beef meatballs, house made tomato salsa (NF)

Grilled lamb shoulder skewers, rocket salad (GF, DF, NF)

Veal and ricotta ravioli, beef and pork ragu (NF)

PLANT

Sweet corn, zucchini, halloumi fritters, rocket, pear and walnut salad (V, NF)

Char grilled capsicum, eggplant, zucchini, oregano, lemon, EVOO (VN, DF, GF, NF)

Lemon infused baby roast beetroot, roast fennel, endive, walnut, ricotta salad (V, GF)

Fived spiced tofu, steamed eggplant, cardamon passata (VN, GF, DF, NF)

Spiced chickpea patties, coconut and curry leaf paste (VN, GF, DF, NF)

SHARE TABLE MAINS

OCEAN

Crispy skin barramundi, pineapple salsa (GF, DF, NF)

Traditional Italian mixed fish stew (GF, NF, DF)

Snapper escabèche with charred scallions (GF, NF, DF)

Whiting fillet, turmeric, coconut fish curry, basmati rice (GF, NF, DF)

LAND

Saffron, honey, hazelnut, chicken, smashed miso cucumbers (GF, DF)

Saffron risotto, grilled chicken breast (GF, NF)

Crispy pork belly, miso caramel sauce, orange carrot pickle (GF, NF)

Porchetta, Italian style roast pork, stuffed with herbs and nuts

Slow roast lamb, honey carrots, baby potatoes

Veal schnitzel, cabbage, mint, apple and dill salad (DF, NF)

Veal and ricotta cannelloni, meat ragu (GF, DF, NF)

PLANT

Pumpkin gnocchi, butter and sage sauce (V)

Rigatoni pasta with mushroom and herb breadcrumbs (VN, DF, NF)

Spinach and ricotta cannelloni crepe, fresh tomato salsa (V, NF)

Vegan paella (VN, GF, DF, NF)

SHARE TABLE SIDES

Cauliflower cream (V, NF)

Roast cauliflower, almonds, pomegranate, za'atar (VN GF, DF)

Crispy crushed roast baby potatoes, lemon, crispy shallot (VN GF, NF, DF)

Baby carrots, sherry dressing (VN GF, DF)

Lightly fried broccolini, garlic, toasted almonds (VN, GF, DF)

Sicilian Caponata – sweet and sour eggplant, capsicum, olives, pine nuts, sultanas (VN, GF, DF, NF)

Roast butternut, ginger, tomato, lime coconut yoghurt (VN, GF, DF, NF)

Carrot schnitzel with sunflower seed hummus (VN, DF)

SHARE TABLE SALADS

Roast pumpkin, pomegranate, quinoa, ashed goats cheese salad (VN, GF, DF, NF)

Zucchini and sugar snap salad, macadamia pesto, pecorino cheese (V, GF) Vegan option available

Panzanella salad; tomato, basil, onion, roast bread salad (VN, NF, DF)

Roast beetroot, orange, black olive onion salad (VN, GF, NF, DF)

Waldorf salad, endive, apples, pecan (V, GF, NF, DF)

Three citrus salad, green chili, ginger, crunchy salad (VN, GF, DF, NF)

SWEETS

(Served individually)

Chocolate mousse, chantilly cream, caramel pops (GF)

Tiramisu, savoiardi biscuit, chocolate, espresso (NF)

Mixed berries trifle, sponge, cream

Traditional Sicilian ricotta cannoli

Vegan coconut mousse, passionfruit, lime, roasted pineapple (VG, GF)

Mini torched lemon tart, meringue (NF)

Sweet and salty cheesecake, cherries, blackberries, black sesame seed
cherry compote

WHAT YOU NEED TO KNOW

SHARE TABLE MENU STAFFING

ESTIMATED STAFFING REQUIREMENTS FOR SERVICE

Staffing is an additional cost. Your requirements are dependent on your venue, menu and guest numbers.

For a shared meal menu, you will require qualified chef/s to prepare and plate your seated menu and trained food service staff to tray serve the menu to your guests.

Our quotes include a standard set up time of 3 hours to set up kitchen and bar area, assist with placement of tables and chairs, place linen (cutlery, glassware, menus, place cards, and all tableware).

Our service team arrives 1.5 hours prior to the event to ensure all food, beverages and venue are ready for early guest arrival.

One-hour pack down ensures all food and equipment is taken off site, external hire equipment is checked and packed away, leaving the venue as it was on arrival.

SHARE TABLE MENU EQUIPMENT

ESTIMATED EQUIPMENT REQUIREMENTS FOR SERVICE

At times, equipment is required and is an additional cost. Your requirements are dependent on your venue, menu and guest numbers.