

MICHELINA LAWSON

CATERING

CATERING | EVENTS

SIT DOWN PLATED MENU PACKAGE

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Bringing people together with food

SIT DOWN PLATED MENU

Our quality chefs at Michelina Lawson Catering provide house made, fresh, seasonal and sustainable sit-down plated 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 \$55pp

Choice of 2 courses

Freshly baked ciabatta bread and extra virgin olive oil

SILVER PACKAGE \$65pp

Choice of 3 courses

Freshly baked ciabatta bread and extra virgin olive oil

GOLD PACKAGE \$80pp

3 canapes (6 bite items per guest)

Choice of 3 courses

Freshly baked ciabatta bread and extra virgin olive oil

Package price does not include staffing, equipment and GST.

SIT DOWN PLATED MENU

ENTREE

OCEAN

Seafood salad, herb dressing (GF, NF, DF)

Soy, mirin and yuzu marinated salmon, radish, cucumber and apple salad (GF, DF)

Cuttlefish, fennel, potato salad (GF, NF, DF)

Grilled scallops, pureed cauliflower, saffron apples, crispy pancetta, sesame seeds

Snapper escabeche, charred scallions (GF, NF, DF)

LAND

Beef carpaccio, Sicilian vegetable caponata (GF, DF)

Grilled lamb shoulder skewers, salsa verde (GF, DF, NF)

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

Traditional house made fettuccine, meat ragu (NF)

Roast pork loin, radicchio, almonds, sherry, parsnip mash (GF)

PLANT

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

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

Zucchini, haloumi skewers, mint and pine nut dressing (V, GF, DF)

Tomato tart with goat's cheese (V, NF)

Pumpkin gnocchi, burnt butter, crispy sage, toasted walnuts (V, GFO)

MAINS

OCEAN

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

Pan seared salmon, succotash, smashed potatoes and greens, lemon aioli (GF, NF, DF)

Cod, white wine mussel broth (GF, NF)

Snapper curry, green beans, coriander, basmati rice (GF)

Herb and bread crusted King George whiting, mussel vinaigrette, saffron leek puree

LAND

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

Herb marinated slow-cooked roast lamb, pan fried orange honey baby carrots, potato pave, lemon and crispy shallots (GF, DF, NF)

Garlic and rosemary grilled spatchcock with smashed miso cucumber (GF, NF, DF)

Porchetta (Italian roast pork), with roast baby beetroot, fennel, radicchio, walnut salad (GF)

Slow cooked beef cheeks, aligot potato mash, vegemite jus (GF, NF)

PLANT

Five spiced tofu, steam eggplant, cardamon passata (VN, GF, NF)

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

Spinach, ricotta cannelloni crepes with house made Napolitana sauce (V)

Carrot schnitzel, miso cucumber, sunflower seed hummus (VN, DF)

Mushroom risotto (V, GF, NF,)

SWEETS

Lemon tart, torched meringue, passionfruit macaron

Chocolate mousse, Chantilly cream, caramel pops (GF)

Deconstructed sweet and salty cheesecake, cherries, blackberries, black sesame seed crumble, cherry compote

Tiramisu, savoiardi biscuit, chocolate, espresso

Traditional Sicilian ricotta cannoli

Hazelnut semifreddo with gianduja sauce

Vegan coconut mousse, passionfruit, lime, roasted pineapple (VN, GF, NF)

Peanut butter mousse, chocolate shavings

WHAT YOU NEED TO KNOW

SIT DOWN PLATED 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 seated 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 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.

SEATED MENU EQUIPMENT

ESTIMATED EQUIPMENT REQUIREMENTS FOR SERVICE

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