

MICHELINA LAWSON

bringing people together with food



Let's eat!

Whether you're planning a conference, meeting or sharing a lunch with work mates, we can help you out!

Michelina Lawson Catering menus are vibrant, seasonal, handmade and sustainable, covering all your weekday meeting and delivered catering needs.

Breakfast, morning tea, lunch, after work nibbles and everything else in between. Our team will deliver with a smile, on time, to your door, desk or anywhere else you would like us to deliver.

ORDER BY 10AM FOR NEXT DAY DELIVERY

Michelina Lawson Catering is available Monday to Friday from 7.00am – 5.00pm. Orders need to be placed **by 10am on the business day prior** to your meeting.

CONFERENCE PACKAGE

Our menus are vibrant, seasonal, house made and sustainable, covering all your weekday meetings and delivered catering needs. You can tailor your conference catering menu to suit your needs and include variety when catering over consecutive days. These packages are ideal for working conferences or meetings and can be delivered to your workplace.

HALF DAY CONFERENCE PACKAGE \$45pp (Min of 8)

Package includes:

Beverages

Freshly brewed coffee | variety of teas, including herbal | choice of one fresh fruit and vegetable juices | San Pellegrino sparkling water

Catering

Morning tea and lunch or lunch and afternoon tea

Service

Biodegradable service ware | linen | staff for the duration of your event

FULL DAY CONFERENCE PACKAGE \$55pp (Min of 8)

Package includes:

Beverages

Freshly brewed coffee | variety of teas, including herbal | choice of one fresh fruit and vegetable juices | San Pellegrino sparkling water

Catering

Morning tea, lunch and afternoon tea

Service

Biodegradable service ware | linen | staff for the duration of your event

MENU

MORNING TEA (Select 2)

Mini Persian love cakes
Chocolate chip and walnut cookies
Nutella, sesame hazelnut rolls
Amaretti biscuits (GF)
Fresh seasonal fruit skewer (GF)
Granola, yoghurt, fruit cups (GF)
Mini prawn & corn fritters, paprika & lemon mayo
Mini zucchini, feta muffins, fraiche, chives (V)
House made beef & pork sausage rolls
Sang choi bau of vegetables (VG GF)
Caramelised onion bacon tarts
Ham, cheese and leek scones

LUNCH (Select 1)

OPTION 1 – The real bagels
Choose from:
- Pastrami cured lox, schmear, capers, onions, tomato
- Salad Bagel, jalapeno schmear, vintage cheddar, grated carrots, cucumber, tomato, onion, beets, rocket
- Corned beef, dill pickles, yellow mustard
OPTION 2 – Individual lunch bowls. Choose from:
- Ploughman's
- Mexican
- Middle Eastern
OPTION 3 – Lunch Tarts
Choose from:
- Caramelised onion & brie (V)
- Smoked chicken, blue cheese
- Zucchini, corn, mint (V)
Option 1 & 3 are served with shared seasonal salad

AFTERNOON TEA (Select 2)

Mini tiramisu cups
Fresh seasonal fruit skewer (GF)
Sicilian cannoli with ricotta filling
Mini pavlova, cream, pineapple
Smoked chicken BLT sandwiches
Spinach feta pide (V)
Pastrami manchego basil mini sandwich
Vietnamese fresh spring rolls
Fruit & Vegetable Juices
- Lemon Drink – lemon, ginger, pepper
- The Vision – carrots, orange, ginger, turmeric
- Drink your greens – spinach, cucumber, celery, lemon, ginger, apple
- Orange juice

PLATTERS

All platters are individually prepared to order and are presented in our range of biodegradable packaging.

If you prefer a presentation tray, please let us know. These wooden trays are not disposable. Our team will collect post-delivery. Please keep in a safe place. A charge of \$20 per tray will apply if they have been disposed of.

Minimum order is for 8 people.

Any platter delivery outside 10kms from Perth CBD will be charged a \$50 delivery fee.

MUFFIN PLATTER (MIN OF 8) \$8pp

Variety of muffins: coconut and vanilla muffins | lemon, thyme and fetta muffins | chocolate, beetroot and walnut muffins

BREAKFAST PLATTER (MIN OF 8) \$9pp

Mini pancakes | strawberry jam | honey mascarpone | whipped vanilla butter | maple syrup | fresh berries

CHEESE PLATTER (MIN OF 8) \$11pp

Local and imported cheeses | quince paste | dried fruit | nuts | crackers | house made grissini | house made almond bread

ITALIAN ANITPASTO PLATTER (MIN OF 8) \$12pp

Selection of Italian cold meats: mortadella | salami | Italian sausage | coppa (Lonza)

Selection of Italian chesses: bocconcini | taleggio | provolone

Marinated olives | house made pickled vegetables | sundried tomatoes

Fresh bread | grissini | crostini | garnishes

GRAZING PLATTER (MIN OF 8) \$14pp

Selection of 4 continental meats

Selection of 3 cheeses: Blue cheese | double cream brie | cheddar

Marinated olives | mixed nuts | mixed dried fruits | house made gourmet dips

Berries | fresh fruit | quince paste | popcorn | pretzels

Fresh bread | grissini | lavosh | crostini | garnishes

GOURMET BAGETTE PLATTER (MIN OF 8) \$9pp

One round per person. Choice of:

Ham on the bone | mature cheddar | Dijon mustard | mixed salad

Mixed meats: ham, salami, mortadella, coppa | cheese | pickled vegetables

Turkey | double brie | house made cranberry sauce

Roast vegetables | sun dried tomato | pesto sauce

COLD COCKTAIL PLATTER (MIN OF 8) \$15pp

Skewered prawn tails, chimichurri sauce

Crostini, saffron chicken, lime and mint mayonnaise

Eggplant, mango, soba noodle salad

Mille feuille, beef fillet, horseradish cream

SHARED LUNCH MEALS

Let the restaurant come to you! Get a group of workmates (minimum of 8) and have a long shared table lunch. Shared meals are a great way to create a relaxed and informal atmosphere to encourage work mates to socialise.

We can tailor to all dietary requirements and allergies.

ITALIAN FEAST

(Min 8) \$25 pp

Shared platters include:

Baked rigatoni pasta, house made beef ragu | cotolette – veal schnitzel | aniseed and orange salad | tiramisu

SICILIAN FEAST

(Min 8) \$25 pp

Shared platters include:

Sicilian beef arancini | Pasta alla Norma - macaroni, tomatoes, roasted eggplants, salted ricotta | house made ricotta filled cannoli

MIDDLE EASTERN FEAST

(Min 8) \$25 pp

Shared platters include:

Grilled lamb filled with almonds and orange blossom | spring onion, cucumber and herb salad | roast baby carrots with harissa and pomegranate | roast baby potatoes

CURRY FEAST

(Min 8) \$25 pp

Shared platters include:

Sri Lankan chicken curry | turmeric and coconut fish curry | basmati rice | riata | pickled vegetables

THAI FEAST

(Min 8) \$25 pp

Shared platters include:

Fishcakes with dipping sauce | barbecued pork spareribs with honey | beef with peppers | rice

MEXICAN FEAST

(Min 8) \$25 pp

Make your own tacos! Shared platters include:

House made corn tortillas

Fillings include: slow cooked beef brisket | roast pork and pineapple | oven baked crumbed fish | Mexican potatoes

Salsa, relish and sides include: Guacamole | fresh tomato salsa | onion, coriander and radish salsa | pico de gallo | shredded lettuce |

VEGIE FEAST

(Min 8) \$25 pp

Shared platters include:

Sang choi biao of vegetables | grilled eggplant, mango soba noodle salad | beetroot, orange, onion salad | caramelized onions, ricotta, chilli oil tarts

Canapes

Our canapes are a great to impress staff, guests and clients. We can assure your guests will not leave hungry. Our canape package is \$45 per person which entails:

- 5 canapes (hot and cold)
- 2 fork dishes
- 1 dessert
- 3 bites per item per guest for 3 hours

COLD

Local snapper ceviche, red chilli, onion, 1 lime (GF)
Caramelised onion, bacon tarts
Sang choi bau of vegetables (VG, GF)
Almond bread, brie, strawberries (V)
Mille feuille, beef fillet, horseradish cream
Baked mussel, breadcrumbs, herbs, parmesan cheese, lemon dust
Super seed cracker, roast baba ghanoush, roast garlic, pomegranate (VG)
Crostoni, saffron chicken, lime and mint mayonnaise
Wagu bresaola, pickled pear, candied walnuts
Buckwheat blinis, beetroot fetta, smoked salmon, caviar
Steak & fries – rare roast slice sirloin, potato straws, horseradish cream, beetroot salt (GF)

HOT

Potato rosti, cauliflower puree, Lawson's dukkha (VG)
Lamb skewers, marinated in lemon juice, parsley, olive oil (GF)
House made pork and beef sausage rolls, caramelised onion sauce
Glazed ginger, orange chicken drumettes, lemon dust, spring onions (GF)
Crispy pork belly, harissa, miso caramel, carrot peanut orange pickle (GF)
Fried bocconcini, gremolata, crumbs, lemon
Thai grilled pork skewers
Baked jacket potato, semi dried tomato cream, chives, crispy shallot (V, GF)
Grilled prawn chermoula (GF)
Potato, goats cheese, herb tortilla, roast capsicum mayonnaise (V, GF)
Seared snapper, parsnip creme, chimichurri (GF)
Satay chicken skewers (GF)
Sweetcorn and zucchini fritter, hot tomato chutney (VG)
Sesame seed scallops, pureed cauliflower, roast saffron apple, crispy prosciutto (GF)

FORK FOOD

Spinach and ricotta crepe cannelloni, napolitana sauce (V)
Corn halloumi zucchini fritters, pear and walnut salad (V)
Crispy skin barramundi, pineapple chilli mint salsa (GF)
Italian style mac and cheese (V)
Mini beef steak, jacket potato, creamy spinach (GF)
Roast lamb, beetroot, pide rolls
Eggplant, mango, soba noodle salad (VG, GF)
Mini Lawson's beef cheese burger, onion rings, house made pickles
Lemon dust crusted market fish, house made tartare, chips
Korean chicken bao, pickled cucumber and carrot
Mini pork sausage, cabbage and apple slaw dogs

SWEETS

Madagascan Chocolate mousse, fresh raspberries

Mini lemon curd, fresh berries, tart shell

Mini Tiramisu chocolate cup

Mini torched lemon tart baked meringue

Mini Sicilian cannoli, ricotta cream, cocoa nibs, pistachios

Mini carrot cake bite, cream cheese icing

Mini fruit tarts, cream patisserie

Strawberry Eton Mess

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

TERMS AND CONDITIONS

PLEASE NOTE

All our prices exclude 10% GST

ORDER CONFIRMATION

Orders need to be placed by 10am on the business day prior to your meeting. Orders require payment prior to the event which can be made by direct debit or via the website.

CANCELLATIONS

If you wish to cancel your booking with Michelina Lawson Catering, we will require written notification. If cancellation occurs within 48 hours prior to the event, fully quoted costs will be payable by the client prior to the cancelled event date.

FOOD TEMPERATURES

The menus are designed to be eaten cold or at room temperature. Catering is not delivered hot and can be heated by the client.

FOOD SAFETY

Michelina Lawson Catering has a very rigorous food safety policy, in order to comply with the current Food Act legislation.

Food is delivered at room temperature, ready to eat or to be refrigerated immediately. If food is not consumed within the 2 hours of being received it must be refrigerated. If the food has been kept at room temperature for more than 2 hours, we highly recommend it is not consumed.

For any dietary requests please let our team know and we will be happy to assist with a suitable menu.

FOOD ALLERGY DISCLAIMER

Michelina Lawson Catering makes every attempt to identify ingredients that may cause an allergic reaction for those with allergies. However, there is always a risk of contamination. In our kitchen we use products such as, but not limited to

milk, eggs, gluten, seafood, peanuts, other nuts, sesame seeds and capsicum.

Although we have strict cross contamination policies, we cannot guarantee a total absence of these products in any of our menu items.

Customers with food allergies must be aware of this risk.

Michelina Lawson Catering will not assume any liability for adverse reactions from the food consumed.

DROP US A LINE

Don't forget we can cater for all your function and events 7 days a week. If you have any questions or want to chat to us about customising a menu to suit your specific needs, our team can work with you to create a custom quote.

Simply get in touch by phone or email via the following;

0407 516 001 or
catering@michelinalawson.com.au

DELIVERY DETAILS

Delivery and collection is included in the minimum order within CBD. Delivery fees may apply for areas outside the CBD. Orders will be confirmed via email

OPERATING HOURS

Our delivered corporate catering menu is available from Monday to Friday between 7.00am and 5.00pm.

OUR PROMISE

Our food is innovative and handmade using sustainable, seasonal and fresh produced with as little impact on the environment as possible.

Our service is old world, professional and without pretence.