

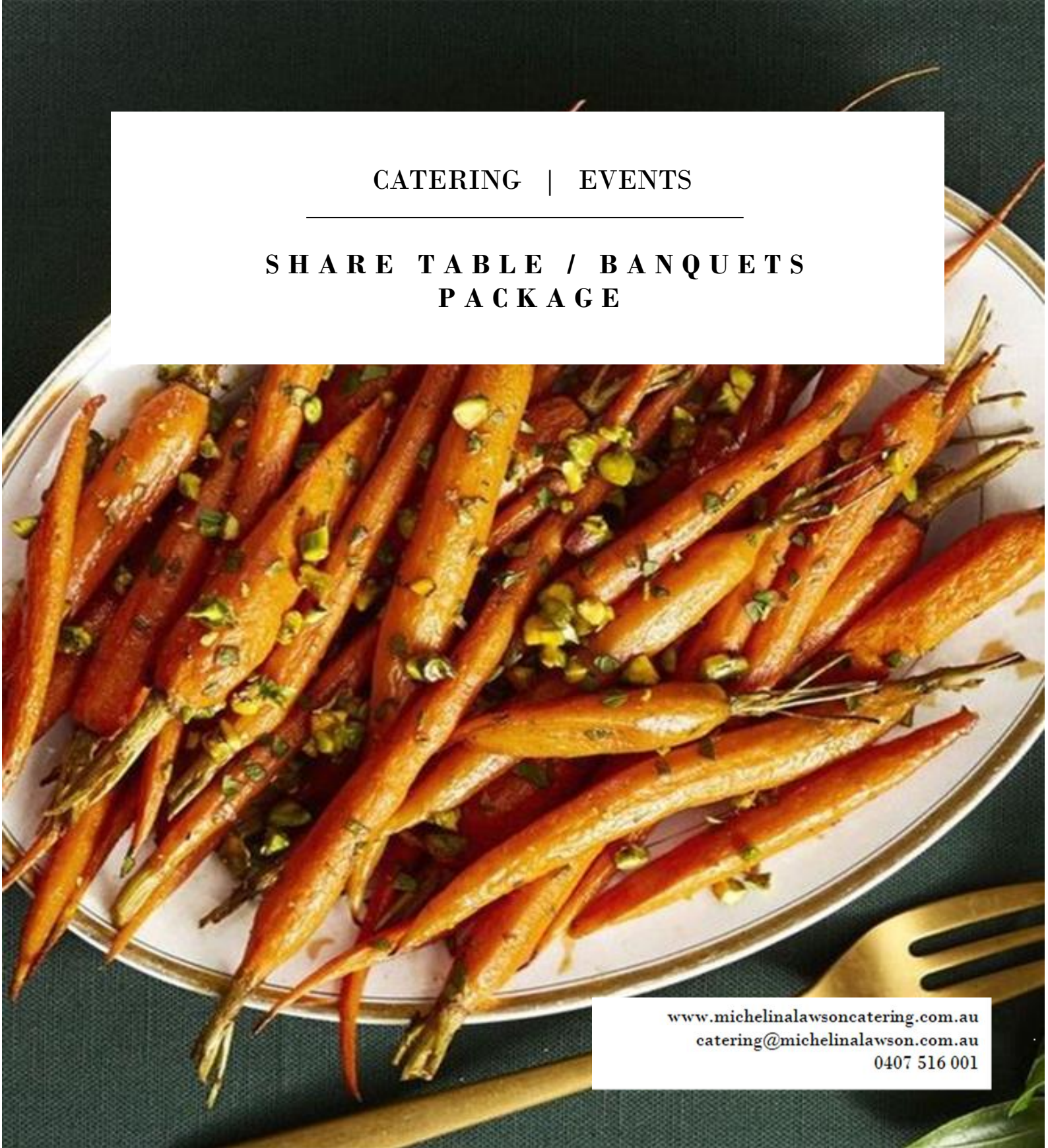
# MICHELINA LAWSON

## CATERING

CATERING | EVENTS

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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 and green vegetables. The plate is set on a dark green textured tablecloth. A gold fork is visible in the bottom right corner.

[www.michelinalawsoncatering.com.au](http://www.michelinalawsoncatering.com.au)  
[catering@michelinalawson.com.au](mailto:catering@michelinalawson.com.au)  
0407 516 001

*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

5 dish selection

Bread, with EVOO

1 shared entrée

2 shared mains

2 shared sides/salads

## SILVER PACKAGE

6 dish selection

Bread, with EVOO

1 shared entrée

2 shared mains

2 shared sides/salads

1 plated dessert

## GOLD PACKAGE

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 types of canapes (9 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

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

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

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

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

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

Mushrooms, garlic cream (V, GF, NF)

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

Beetroot-cured salmon with fennel, capers and kipfler potatoes (GF, DF, NF)

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

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)

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

House made linguine, trapanese pesto (tomato, almond, basil sauce) (VN, DF)

## SHARE TABLE MAINS

Crispy skin barramundi, pineapple salsa (GF, DF, NF)  
Traditional Abruzzese “brodetto” fish stew (GF, NF, DF)  
Snapper escabèche with charred scallions (GF, NF, DF)  
Garlic and oregano chicken, smashed cucumbers (GF, DF, NF)  
Crispy pork belly, miso caramel sauce, orange carrot pickle (GF, NF)  
Veal cotoletta, cabbage, mint, apple and dill salad (DF, NF)  
Slow roast lamb, honey carrots, baby potatoes  
Porchetta, Italian style roast pork, stuffed with herbs and nuts  
Mediterranean roast beef, papa arrugadas (salted potatoes), herb mayo (GF, DF, NF)  
Vincigassi (wild mushroom and prosciutto lasagne) (NF)  
Pumpkin gnocchi, butter and sage sauce (V)  
Veal and ricotta cannelloni, meat ragu (GF, DF, NF)

## SHARE TABLE SIDES

Cauliflower cream (V, NF)  
Roast cauliflower, almonds, pomegranate, za’atar (VN GF, DF, NF)  
Crispy crushed roast baby potatoes, lemon, crispy shallot (VN GF, NF, DF)  
Baby carrots, sherry dressing (V GF, DF)  
Lightly fried broccolini, garlic, toasted almonds (VN, GF, DF)  
Carrots vichy, thyme butter (VN GF, NF, DF)  
Sicilian Caponata – sweet and sour eggplant, capsicum, olives, pine nuts, sultanas (VN, GF, DF, NF)

## SHARE TABLE SALADS

Roast pumpkin, pomegranate, quinoa, ashed goats cheese salad (VN, GF, DF, NF)  
Zucchini and sugar snap salad, macadamia pesto, pecorino romano (V, GF)  
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)

## **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

Mini torched lemon tart, meringue (NF)

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

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.