

MICHELINA LAWSON

CATERING

CATERING | EVENTS

SIT DOWN PLATED MENU PACKAGE

www.michelinalawsoncatering.com.au
catering@michelinalawson.com.au
0407 516 001

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 \$60pp

Choice of 3 courses

Freshly baked ciabatta bread and extra virgin olive oil

GOLD PACKAGE \$70pp

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

Rockmelon, lime, poppyseed prawn cocktail (NF)

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

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

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

Marinated Fremantle sardines in white vermouth, orange and pickled celery hearts (GF, DF, NF)

LAND

Beef carpaccio with vegetable caponata (GF, DF, NF)

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

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

Traditional house made fettuccine al Bolognese (NF)

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

PLANT

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

Lemon infused baby roast beetroot, roast fennel, endive, walnut, ricotta salad (V)
(Vegan option available)

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

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

Pumpkin gnocchi, burnt butter, crispy sage, toasted hazelnuts (V, GF)

MAINS

OCEAN

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

Fish marinara, chili, garlic spaghettini (DF, NF)

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

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

Fresh WA fish on a bed of pea and lemon risotto, salsa verde dressing (GF)

LAND

Chicken schnitzel with Italian coleslaw (DF, NF)

Roast chicken, saffron, hazelnut, honey, kipler potato, orange and fennel salad, jus (GF)

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

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

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

Herb marinated slow-cooked roast lamb, pan fried honey baby carrots, lemon and crispy shallot baby potatoes (GF, DF, NF)

PLANT

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

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

Roast cauliflower, almonds, Israeli couscous, za'atar (VN GF)

Spinach, ricotta cannelloni crepes with fresh Napolitana sauce (V)

Glazed baby carrots, barley pilaf (V, GF, NF, DF)

Cacio e Pepe risotto (V, GF, NF,)

SWEETS

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

Chocolate mousse, chantilly cream, caramel pops (GF)

Tiramisu, savoiardi biscuit, chocolate, espresso (NF)

Mixed berries trifle, sponge, cream

Traditional Sicilian ricotta cannoli

Torched lemon tart, meringue (NF)

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

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, 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.

SEATED MENU EQUIPMENT

ESTIMATED EQUIPMENT REQUIREMENTS FOR SERVICE

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