

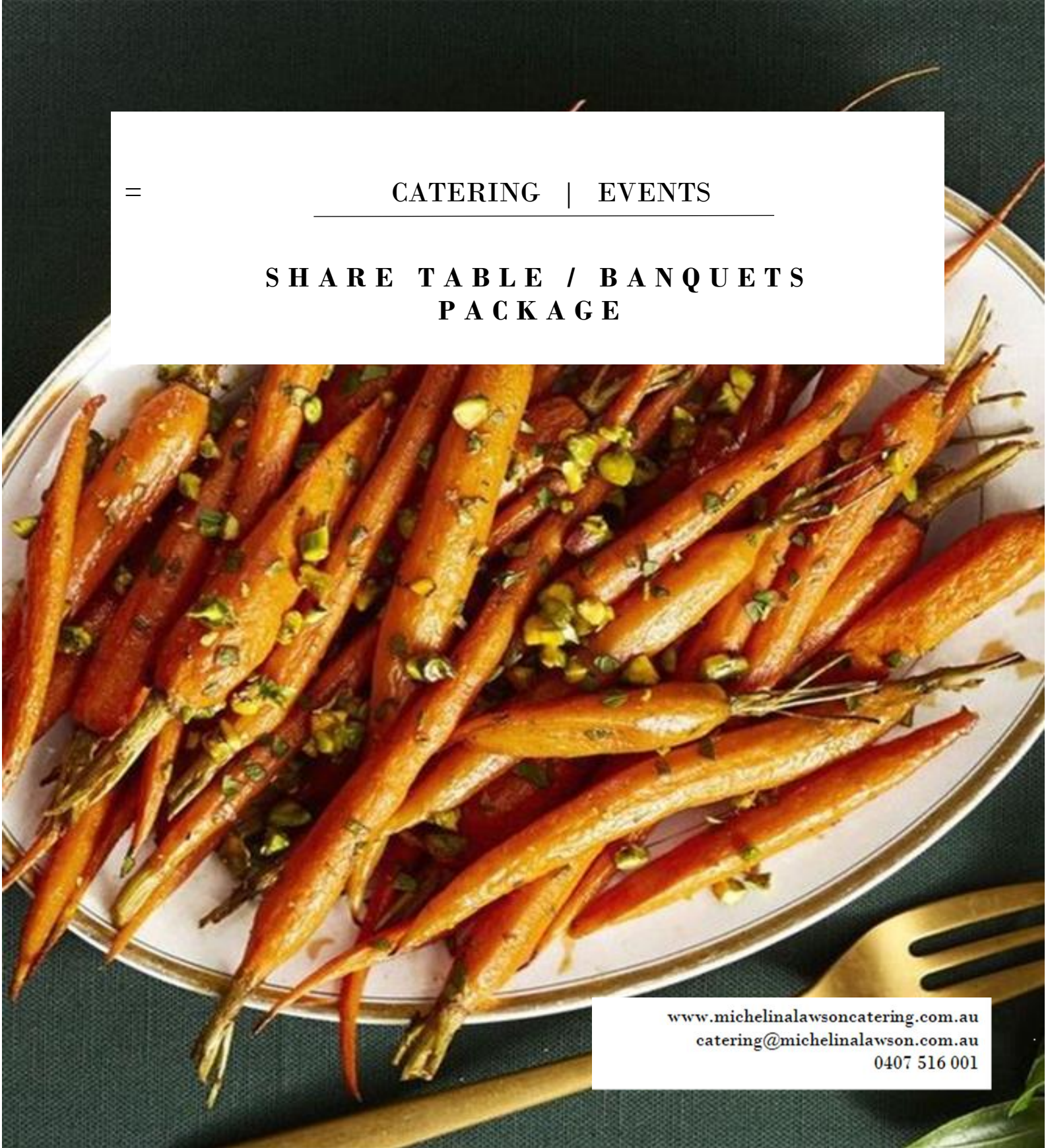
MICHELINA LAWSON

CATERING

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CATERING | EVENTS

SHARE TABLE / BANQUETS
PACKAGE



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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 \$58pp

5 dish selection

Bread, with EVOO

1 shared entrée or 3 canapes

2 shared mains

2 shared sides/salads

SILVER PACKAGE \$68pp

6 dish selection

Bread, with EVOO

1 shared entrée or 3 canapes

2 shared mains

2 shared sides/salads

1 plated dessert

GOLD PACKAGE \$80pp

7 dish selection

Bread, with EVOO

1 shared entrée or 3 canapes

3 shared mains

2 shared sides/salads

1 plated dessert

Like canapes and entrée?

Add \$15 per person

Package price does not include staffing, equipment and GST.

SHARE TABLE MENU

TO START

Fresh ciabatta bread, extra virgin olive oil (NF, DF, VN, GFO)

SHARE TABLE ENTRÉE

OCEAN

Fried calamari, house made aioli (GF, GFO, DF, NF)

Kingfish tataki, sesame dressing (GF, DF, NF)

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

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

LAND

Balinese pork belly satay (GF, DF, NF)

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

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

Veal and ricotta ravioli, ragu (NF)

PLANT

Roast root vegetables, sumac dressing (VN, DF, GF, NF)

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

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

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

SHARE TABLE MAINS

OCEAN

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

Red snapper, ratatouille (GF, NF, DF)

Ocean trout, watermelon, jalapeno, lime (GF, NF, DF)

Snapper curry, green beans, basmati rice (GF, NF, DF)

LAND

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

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

Porchetta, Italian style roast pork, stuffed with herbs (GF, DF)

Slow cooked herbed roast lamb (GF, DF, NF)

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

PLANT

Pumpkin gnocchi, burnt butter, sage, walnuts (V)

Rigatoni pasta with mushroom and herb breadcrumbs (V, VNO, NF)

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

Deep fried silken tofu, black bean, coriander, chili (VN, 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)

Pan fried baby carrots, orange honey, sesame seeds (V, VNO GF, DF)

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

Sicilian Caponata – eggplant, capsicum, olives, pine nuts, sultanas (VN, GF, DF)

Roast pumpkin, honey, flaked almonds (V, VNO, GF, DF)

Carrot schnitzel, sunflower seed hummus (VN)

Smoked trout, carrot, quinoa salad, harissa dressing (DF)

SHARE TABLE SALADS

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

Zucchini and sugar snap salad, macadamia pesto, pecorino cheese (V, VNO, GF)

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

Tiramisu, savoiardi biscuit, chocolate, espresso (NF)

Pears baked in Marsala (GF, NF)

Traditional Sicilian ricotta cannoli

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

Torched lemon tart, meringue (NF)

Peanut butter mousse, chocolate shavings (GF)

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

Ricotta cake

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 and 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, 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.