

# FAHRENHEIT CATERING

## 2018 Menu

### *Canapes*

Croquettas – Salt Cod and scallion OR Smokey chicken and Manchego.

3 Cheese Arancini

Chicken, rosemary and Spanish ham Brochette

Baby frittata, pumpkin, sage and ricotta

Wattle blossom smoked pork, chipotle sauerkraut and charred mango Tostadas

Lemon cured Kingfish with soft herbs, fried wonton chips, Pico di Gallo, avocado

Slow cooked lamb shoulder with African spice chutney, minted dipping sauce

Turkey, piglet and fennel seed sausage rolls with smoked baby tomato relish

Fried camembert, black fig and quince puree

Snapper, smoked corn and blue swimmer crab cake

Aged goat cheddar sablé, confit baby tomato

Truffle and chive crème in black garlic potato wafer

### *Small Bowls*

Rare roast S.A. beef loin, pomme puree, horseradish crème and pinot glaze

Gallaecian style South Australian octopus, lemon thyme, piccolo potatoes

Tuna and ocean trout Poké, tomato lime salsa and cucumber gel.

Ras-el-Hanout spiced Lamb Ragout, eggplant marmalade and cous-cous

Smoked Ham Hock, confit pork jowl, green pea, parsnip and cress

Risotto Primavera, locally made pecorino and sweet pickled baby fennel

Local fish'n'chip cones with herb aioli

Roasted sumac cauliflower, crispy chickpea, mint and pomegranate

Seared chorizo & SA King prawn on zesty skordahlia with baby herbs

Tempura pumpkin, edamame bean, local sweet sea vegetable, wasabi wonton

Gnocchi, sorrel and sage burnt butter

## ***Jambalaya***

*Traditional Creole/Cajun large rice dish cooked slowly with tomato and spices*

**Vegan** – Okra, Chard, red bean, capsicum and cauliflower

**Meat** – Smoked chicken, house made Andouille sausage, tomato and chilli

**Seafood** – Prawn, local mussel and seasonal white fish

**Premium** – Smokey chicken, confit pork belly, king prawn, tomato, Trinity and baby beans

(\$3/head surcharge)

*All Jambalayas are built with Creole herbs, stock and spices (mild)*

*You can add Cajun base to any rice pan which is Medium – Hot chillies and spices*

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## ***Tacos***

Mojito fried chicken, mint and rum soured onions

Pulled fire pit pumpkin, pinto bean mole

Smoked Angus beef brisket, spicy aioli and green tomato salsa

Baja style shark goujon, charred pineapple mojo

Slow braised pork, orange glaze, 'queso fresco'

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*All built with soft shell wheat tortilla ~ corn available on request*

## ***Sliders***

Paprika Smoked chicken, griller bacon, pickles and lime aioli

Pork braised in White wine, mustard and thyme with caponata and swiss cheese

Shaved beef pastrami, gruyere cheese, Russian dressing and red kraut.

Fried calamari, iceberg lettuce and lemon aioli

Handmade felafel, tahini and herb labneh

Smoked beef chorizo, Spanish sheep cheese, paprika aioli, green slaw

Grilled Portobello mushroom, feta cheese, baby spinach

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## ***BarBeQue***

Whole cooked Snapper in paperbark, Warragul, lemon myrtle shallots

Whole boneless lamb slow cooked with Takatala spices, lime & mint yoghurt

Smoked locally sourced beef brisket with pepper vinegar and ranch sauce

Local Angus beef chorizos charcoal grilled with Romesco sauce, pickled baby cucumbers

Whole chickens baked with a macadamia, lemon, pancetta and barley stuffing, gremolata

BBQ Portobello mushrooms and grilled haloumi with Dukkah\*

Braised Berkshire pork scotch, Beerenberg mustard, crackling and caponata

King Prawn and SA calamari shasliks with Myer lemon oil and oregano leaf

Fire pit pumpkin, salted pepitas, thyme and soft sheep cheese\*

Salt Bush lamb rack, duck pate, lemon-thyme crouton, McLaren Vincotto.

Roasted whole cauliflower, tahini, sumac and smokey eggplant puree\*

## ***Sides***

Pomelo, mint, lime, cucumber, pickled kohlrabi, pea shoots, crispy shallots

Smashed new potatoes, rosemary sea salt, pink pepper

Du puy lentil, butter pumpkin, baby spinach, shallots and fetta

Steamed broccolini, toasted sesame, mild chilli butter

Wild rocket, shaved parmesan, walnut pesto

Heirloom tomatoes, sweet basil and buffalo mozzarella

Garden leaf, oranges, charred fennel, mint and garden peas

Ginger roasted baby carrots

***Wood oven Pizza packages are negotiable on request***

***Desserts ~ Menu and options by request***

***Cheese Ensemble***

*(grazing table or shared small platter)*

*Local and imported cheeses chef selection served with chutneys, fruit pastes, fresh fruit, crackers, lavosh and biscuits.*

**\*\*All Live service packages (Tacos, Jambalaya and Sliders)  
priced at \$17.00/person can be added to most main packages  
(minimum spend for a single package \$650.00)**

### **Mains Package Pricing**

**\$35.00 / head** (plated option incurs \$9.00/head surcharge including tableware)

- 2 Meat choices
- 1 Vegetarian choice
- 2 sides

**\$40.00 / head** – BIG BBQ package – Buffet or Shared Only

- 3 Meat choices
- 2 sides

**\$48.00 / head** (plated option incurs \$9.00/head surcharge including tableware)

- 2 Canape choices OR 1 Small bowl Individual
- 2 Meat and 1 Vegetarian choice
- 2 sides

**\$65.00 / head** (*Main course not available as plated option*)

- 3 Canape choices OR 2 Small Bowl foods
- 3 Meat choices and 1 Vegetarian choice
- 3 sides

### **Standing only Catering packages**

Start at **\$26.00/person** (minimum spend \$750.00)

Including:

- 4 canape choices (6 pieces per person)
- OR
- 3 Small Bowl choices (1 of each per person)

Additional starter items cost:

Each canape choice **\$6.00** per person

Each Small bowl choice **\$8.50** per person