



Corporate Catering

BYRON BAY, GOLD COAST & BRISBANE

ALL YOU CAN EAT MENU

\$55/HEAD

- Antipasto platters
- Cheesy Garlic Bread
- Brushetta Canape
- Truffle n Mushroom Risotto Canape
- Haloumi Slides



Upgrade platters to a Grazing Table from \$400
 Upgrade risotto to Arancini \$2/head

- Pear and Parmesan Rocket Salad
- Gourmet Pizzas (3)
- Handmade Gnocchi & Pasta (2)

3h Service
 Min 55ppl

Staff, mileage & gst additional

CANAPE MENUS

CANAPE MENU 1 - \$40/HEAD

4 deluxe + 2 premium canapes
 1.5h Service
 Min 60ppl

Perfect for nibbles + training sessions

CANAPE MENU 2 - \$54/HEAD

5 deluxe + 3 premium canapes
 2h Service
 Min 45ppl

A substantial delicious meal with plenty of options

CANAPE MENU 3 - \$60/HEAD

5 deluxe + 4 premium canapes
 2.5h Service
 Min 40ppl

Get your team to talk about the event for weeks

Any dessert can be treated as a deluxe canape

Staff, mileage & gst additional

EXTRAS

Go beyond to impress your guests

GRAZING TABLE

- 1.5mt - \$600
- 2mt - \$700
- 3mt - \$900

DESSERT

- Dessert canape - \$5/head (1 option)
- Dessert canape - \$8/head (2 option)
- Dessert canapes - \$6/item (min 30units per item)

DESSERT TABLE

- Dessert Table \$600
- 5 selection of dessert canapes/pastries
- Plus an assorted selection of sweets, chocolate, cookies, fruit, etc.

COCKTAIL HOUR

MAINS



DELUXE CANAPES

COLD CANAPES

ANTIPASTO PLATTERS (GF)

selection of cured meat & cheeses

OYSTERS (GF)

Natural, salt, lemon

INSALATA CAPRESE SKEWERS (V) (GF)

Mini bocconcini, basil & cherry tomatoes

SALMON & DILL

Hot smoked salmon, capers, sour cream, dill, mini toast

PROSCIUTTO, MELON & BOCCONCINI (GF)

Italian prosciutto, rockmelon, bocconcini fresh cheese

PROSCIUTTO, MANCHEGO, OLIVE SKEWER (GF)

QUINCE PASTE WITH CAMEMBERG (V) (GF)

HOT CANAPES

CALAMARI

Salt & Pepper squid with lemon & aioli

HALLOUMI BITES (V) (GF)

GARLIC PRAWN SKEWERS (GF)

Marinated prawns

ITALIAN MEATBALLS (GF)

Premium mince from local butcher

BRUSCHETTA (VG)

Roma tomato, garlic, basil, olive oil & balsamic

PREMIUM CANAPES

CRISPY PORK BELLY

Slow cooked pork belly spiced with fennel and anise

PRAWN N BECHAMEL BITES

Handmade tiger prawn crumbed croquettes

SCALLOPS, PEA PURE, CHILLI

Scallop, handmade green pea pure with fresh chilli

TRUFFLE AND MUSHROOM ARANCINI

Handmade arancini

TRUFFLE AND MUSHROOM RISOTTO

Handmade mushroom risotto, grated parmesan, truffle oil

WOODFIRED PIZZA

up to 2 flavours. Refer to next page for flavours

HANDMADE GNOCCHI

Refer to next page for flavours

PASTA

Refer to next page for flavours

SLIDERS

Calamari

Cajun chicken

Haloumi

DESSERT CANAPES

CHEESECAKE

CHOCOLATE MOUSSE

STRAWBERRY & VANILLA PANACOTTA

NUTELLA & RASPBERRY PANNACOTTA

COFFEE PANACOTTA

MINI CHOCOLATE CROISSANT

BOMBOLINI BITES

Plain

Choc & hazelnut

Mixed berries

Apple

Salted caramel

MINI DOUGHNUTS

Crystal sugar

Confetti

Dark Chocolate

MINI MUFFINS

Apple & cinnamon

Berries

Salted caramel

Chocolate & hazelnut,

Lemon

PORTUGUESE TART

MACARONS

Assorted



MAINS FLAVOURS

HANDMADE GNOCCHI



TRUFFLE AND MUSHROOM (V)

With a creamy mushroom sauce

CREAMY PUMPKIN (V)

Creamy pumpkin sauce, caramelised walnuts, gorgonzola

LAMB +\$2/HEAD

16h Slow cooked lamb, creamy mushroom sauce, parmesan, rosemary

SORRENTINA (V) (VGO) - COCKTAIL STYLE ONLY

Oven baked, napoli sauce, mozzarella, basil

PASTA



NAPOLI (V) (VGO)

Handmade tomato sauce, cherry tomato, kalamata olives, basil

BOLOGNESE

Slow cooked beef and pork, heaps of veggies on a Pedro Ximenez reduction

PRAWN +\$1/HEAD

Creamy napoli sauce, marinated prawns, cherry tomatoes

PASTA SHAPES

Our Napoli & Bolognese are made with our Caserecce pasta shape. The Prawn pasta is with our Mezzi paccheri type.

GOURMET PIZZAS



MARGHERITA (V)

Fresh basil, seasoned napoli sauce, buffalo mozzarella

DIAVOLA

Napoli sauce, Calabrese spicy salami, mozzarella, basil

SALAMI AND OLIVES

Salami, Kalamata olives, mozzarella

MEATLOVERS

Tomato base, red onion, bacon, salami, bbq sauce, mozzarella

PRIMAVERA

Cherry tomatoes, prosciutto, rocket, aged parmesan, mozzarella

SNOW WHITE (V)

Gorgonzola, mozzarella, parmesan, pear, rocket

VEGETARIAN SUPREME (V) (VGO)

Tomato base, mozzarella, capsicum, onion, olives, mushroom, cherry tomatoes
*Can be vegan by removing/replacing the mozzarella

TRUFFLE DELUXE

Mushrooms, prosciutto, truffle oil, mozzarella

*Can be vegetarian by removing prosciutto



PROSCIUTTO & FUNGHI

Prosciutto, mushrooms and mozzarella

CHEESE BY THE SEA

White base, ricotta cheese, prawns, zucchini, parmesan, pepper



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TRY OUR FOOD



Bread and Butter Kirra



The Collective Palm Beach

