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# TERMS & CONDITIONS

**Packaging:** Catering is provided in recyclable catering boxes, unless otherwise specified. Napkins, disposable plates & cutlery are available on request at a small charge of \$1.5 per person.

Wooden or flower props, accessories and linen are also available on request, however a \$200 deposit is required.

All platters must be returned in reasonable status.

**Payment & deposits:** We require 5-7 days' notice for catering orders. Full payment must be settled prior.

**Delivery:** Delivery is available for orders over \$600 from Surry Hills 2010.

Delivery fee is

\$50 within 10km.

\$65 between 10-15km

\$80 between 15-25km

**Allergens:** Please advise us of any allergies.

**GLUTEN FREE = GF**

**VEGAN = VE**

**VEGETARIAN = V**



# GOURMET SANDWICHES & SCONES

**HAM CHEESE AND TOMATO**

**\$13.5**



**CURRIED EGG (V)**

**\$13.5**



**ROASTED VEGGIE AND GOAT CHEESE (V)**

**\$15.5**



**POACHED CHICKEN**

(cut into quarters)

**\$15.5**



**CRAB MEAT SANDWICH W/ FLYING FISH ROE**

(cut into quarters)

**\$15.5**



**PULLED BEEF AND SLAW**

(cut in halves)

**\$15.5**



**PULLED PORK**

(cut in halves)

**\$15.5**

# PARTY BEST SELLERS



**MINI BAO \$6.5** (MIN 10 PORTIONS)

*choice of:*

- crispy pork
- fried chicken
- mixed mushroom **(V)**
- fish



**MINI BURGER \$6.5** (MIN 10 PORTIONS)

*choice of:*

- buttermilk chicken
- Beef patty
- pulled pork
- Pulled beef



**RICE PAPER ROLL \$6.5** (MIN 10 PORTIONS)

*choice of:*

- roast duck
- smoked salmon and avo
- mixed mushroom **(VE)**



**Tacos \$6.5** (MIN 10 PORTIONS)

*choice of:*

- pulled pork
- pulled beef
- Chicken
- Mushroom **(VE)**



**MINI SPRING ROLL**  
with dipping sauce

**60pc- \$60**



**VIETNAMESE \CRAB**  
**SPRINGROLL**

with dipping sauce

**20pc- \$40**



**FRIED CHICKEN**  
**WITH DIPS AND**  
**CONDIMENTS**

- 30-35 pc \$75
- 40-50 pc \$85
- 65-70 pc \$100

# SALAD BOXES

	<b>Medium box ( half)</b> (8-10 PAX)	<b>Medium box (full)</b> (12-14 PAX)	<b>LARGE Box</b> (16-20 PAX)
<b>DELUXE FRUIT PLATTER (V)</b>	<b>\$80</b>	<b>\$115</b>	<b>\$130</b>
<b>SIGNATURE SOBA NOODLES WITH SALMON BELLY</b>	<b>\$90</b>	<b>\$125</b>	<b>\$140</b>
<b>POACHED CHICKEN AND QUINOA SALAD WITH PARMESAN DRESSING</b>	<b>\$85</b>	<b>\$90</b>	<b>\$110</b>
<b>ROASTED PORK BELLY SALAD WITH CITRUS FLAVOURS</b>	<b>\$90</b>	<b>\$98</b>	<b>\$115</b>
<b>CHAR GRILLED BROCCOLI WITH CHILLI GARLIC FETTA AND TAHNIN DRESSING (V)</b>	<b>\$88</b>	<b>\$95</b>	<b>\$115</b>
<b>PUMPKIN BEETROOT SALAD WITH FETTA AND FRIED TOFU (VE)</b>	<b>\$88</b>	<b>\$95</b>	<b>\$115</b>

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# Deluxe Platters

**DELUXE sashimi platter**

**Small-\$250    Large \$350**

**Fresh Oyster  
(including lemon and sauce)**

**\$48 per dozen**

**Oyster Kilpatrick**

**\$58 per dozen**

**Pan fried salmon fillet  
Minimum 5 pieces**

**\$9.5 per pc**

**Lobster tails  
Minimum 5 pieces**

**\$30.5 per pc**



# GRAZING Box



**SMALL** (4-6PAX)

**\$125**

**Medium** (6-8PAX)

**\$165**

**LARGE** (12-16 PAX)

**\$185**

# PAELLA Perfect for weddings, or outdoor events



**SEAFOOD PAELLA STATION  
FOR \$30 PP (MIN. 20PAX)**

PLUS SET UP/DELIVERY,  
PACK DOWN FEE

*Mussels, squids, chorizos, prawns,  
peas, tomato and saffron*



# CANAPE MENU

CHOOSE FROM THE SELECTION BELOW FOR YOUR CANAPE for \$6ea

## Poultry

- arancini bolognese ball
- italian meatballs with nap sauce
- mini honey & lemongrass chicken skewer
- melon prosciutto skewer **(GF)**

## VEGETARIAN

- crispy zucchini flower **(V)**
- roasted pumpkin tart, goat cheese, chives **(V)**

## SEAFOOD

- salt & pepper squid with garlic aioli
- bbq king prawn skewers (\$6.8)\* **(GF)**
- prawn skewers-lemon, salt and rosemary **(GF)**
- salmon cerviche, avocado, chilli, lime **(GF)**
- salmon sashimi in wonton cone
- seared scallop with corn puree and black pudding

# SUBSTANTIAL MENU

- seafood squid ink risotto with mussels, prawns, peas \$12.5
- beer battered barramundi & chips \$10.5
- asian fried rice with *choice of* pork / chicken / prawn / vegetarian \$9
- filipino stir-fried glass noodles with choice of pork/ chicken/ vegetables \$9
- korean style potato noodles (Japchae) *choice of* beef/ pork / vegan \$78 (large box, for 8-10pax)

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**ITALIAN MEATBALLS WITH NAP SAUCE**



**ARANCINI BOLOGNESE BALL**



**LEMONGRASS CHICKEN SKEWER**



**Seared scallop with corn puree and black pudding**



**CRISPY ZUCCHINI FLOWER**



**BBQ PRAWN SKEWERS**



**SALT & PEPPER SQUID WITH GARLIC AIOLI**



**PRAWN SKEWERS - LEMON, SALT AND ROSEMARY**



**SALMON CERVICHE, AVOCADO, CHILLI, LIME**



**SALMON SASHIMI IN WONTON CONE**



# KIDS MENU

**PICK 3 ITEMS \$15.8- pick one from each section**

**PICK 4 ITEMS \$18.8- pick one from each section, plus one more**

**PICK 5 ITEMS \$21.8- pick one from each section, plus two more**



## 1. Something sweet

- fruit skewers
- chocolate wafer cone with seasonal fruit
- rainbow chocolate covered strawberries

## 2. Something for snacking

- mini baked hotdogs with ketchup
- mini pancake with nutella and strawberries
- mini corn dog with sauce

## 3. Something substantial

- mini fish & chips
- chicken nuggets & chips

# SIT DOWN DINNER

(MIN. 20PAX)

## ENTRÉE

1. calamari fritti, chilli salt, roasted garlic aioli, lemon
2. sydney rock oyster with vinaigrette
3. King fish ceviche with chili oil and baby coriander
4. cured salmon gravlax, fennel slaw, dill creme fraiche and salmon roe
5. burrata, truss tomato, basil, pesto
6. seared scallops with crisp pancetta, corn puree and black pudding
7. Watermelon salad with fetta cheese

## MAIN

1. crispy skin murray cod vongole, mussels, prawn bisque
2. confit duck. burnt orange, mash potato, pomegranate jus
3. braised beef cheeks, sweet potato puree, jus, roasted cherry truss tomato
4. pan fried chicken kiev, grilled asparagus, roasted truss tomatoes, truffle potato puree, chicken gravy
5. confit chicken with puy lentil and harrisa mayo
6. seafood angel pasta, chilli, truffle, passata, prawns, squid, vongole

## SIDES

1. broccolini, green beans, garlic, almonds
2. beer battered steak chips
3. honey glazed baby carrots with almonds
4. leaf salad, spanish onion, chardonnay dressing

ENTRÉE + MAIN \$63

ENTRÉE + MAIN + 2 SIDES \$73

ENTRÉE + MAIN + 3 SIDES \$78



CATERING MENU 23/24



## MIX DESSERT PLATE

**10 PIECES \$50**

**20 PIECES \$90**

**25 PIECES \$105**

**30 PIECES \$120**

- tiramisu
- chocolate cake
- lemon meringue tart
- red velvet slice
- choc mousse on sponge
- mini seasonal berry trifle
- berry mousse tart

## HOUSE MADE SCONE



**HOUSE-MADE SCONE WITH CONDIMENTS**

**\$70 (20pc)**

## Special occasion cake - 6 days notice

**2 tier naked wedding cake with fresh flower suite 80-100ppl**

**Bottom size, 28cm; Top size, 23cm**

Red velvet | Mud cake | Vanilla | Salted caramel

\$550 (20pc)

**Unicorn cake- \$240**

Vanilla | Chocolate

**Mille- feuille, small size 22 x 22 cm- suit 6-8ppl**

- Durian \$115
- Chestnut \$115
- Matcha \$105
- Earl grey-\$105



## DRINKS

### **\$20 PER JUG**

- fresh strawberry lemonade
- house made lemonade
- passionfruit soda
- lemon tea
- rose iced tea

### **\$90 PER STATION** (INCLUDES ICE + 20 CUPS)

- fresh strawberry lemonade
- house made lemonade
- passionfruit soda
- lemon tea
- rose iced tea

## COCKTAIL

- aperol spritz **\$30/jug**
- berry mojito **\$35/jug**
- elderflower75 **\$35/jug**

# REFERENCE PICTURES

