

kitchen witchery
catering by GINGER

*Formal Lunch
and Dinner Menu*



CANAPÉS ON ARRIVAL

All items are one piece per person

Cold Canapes

Fresh fruit skewers gf ve

Fresh asparagus spears served with tarragon aioli v gf

Tasmanian smoked salmon pinwheel crepes with sour cream, dill and wasabi roe (A)

Lacquered duck, shitake and cucumber rice paper wraps

Smoked eggplant pinwheel crepes with hummus & paprika v

Carpaccio of beef on crisp baguette with reduced soy

Croustades with Smoked tomato, fetta + rocket pesto v

Sashimi of ocean trout on sticky rice with soy (A) gf

Sushi rolls served with soy + wasabi (A) gf v

Delicate ribbon sandwiches with assorted gourmet fillings

Tiger prawns on forks topped with avocado salsa (I) gf

Goats fetta and pimento tartlets v

Fresh asparagus tips wrapped in fine prosciutto gf p

Poached salmon finger sandwiches with parsley salsa (I)

Smoked chicken, mango + avocado tartlets flavoured with lime, chilli & coriander

Crisp parmesan baskets filled with goats cream + fresh herbs v gf

Tom yum prawn rice paper wraps (I) gf

Soy glazed chicken, watercress & cucumber rice paper wraps.

San Choy Bow – chicken with chilli, garlic, ginger, fish sauce + coconut served in a refreshing witlof cup gf

Fresh rock oyster served topped with soy + mirin dressing (A)

Chinese BBQ duck wrapped in petit shallot crepes with plum + hoisin sauces

Tuna tartare in witlof with sesame dressing

Freshly shucked rock oyster served in shots 'Bloody Mary' style (A) gf

v = vegetarian

gf = gluten free

p = contains pork products

A = Australian Seafood

I = Imported Seafood

M = Mixed Origin

CANAPÉS ON ARRIVAL

Hot Canapes

Puff pastry crostini of goat fetta, fresh tomato + basil pesto v

Vietnamese pork balls with chilli dipping sauce gf p

Crisp chicken dumplings with chilli ginger + garlic

Indonesian satay beef rolls

Lamb Borecs (spiced lamb filo parcels) with harissa yoghurt

Vegetable laksa shots v gf

Tarts of wild mushrooms with parmesan + rocket v

Miniature pork + veal sausage rolls with juniper, rosemary and pistachio p

Tartlets of baby beetroot + goat fetta with toasted cumin seed v

Sage, prosciutto + parmesan risotto balls p

Potato, ginger + sago balls with coriander and green chilli* v gf

Tandoori chicken skewers gf

Pea + potato samosas with pickled ginger, coriander + sweet chilli dipping sauce v

Three cheese tarts – souffle-esque tarts with just a hint of blue v

Moroccan flavoured lamb balls served with preserved lemon + herbed yogurt gf

Steamed pork + prawn balls served with a hoisin dipping sauce (M) gf p

Satay chicken skewers with spicy peanut dipping sauce

Asian-style pork fillet rolls filled with shallot marinated in hoisin sauce

Five-spice duck + shiitake mushroom pies

Roast pumpkin, mushroom and parmesan risotto balls v

Skewers of seared Tasmanian ocean trout with Sumac, lime + sea salt butter (A) gf

Coconut prawns with spicy tomato + chilli pickle (I) *

Baby fillet mignon wrapped in prosciutto topped with tarragon aioli p

Potato roesti topped with smoked Tasmanian salmon with horseradish & tiny caper (A) gf

Wasabi crusted lamb fillet on potato roesti gf

Seared scallops on spoons with saffron + tomato butter (A) gf

Lamb fillet on croustade with Baba Ghannouj

Vietnamese spiced chicken skewers with lemongrass

Seared swordfish on artichoke (A) gf

Skewered prawns with herb and chilli oil (I) gf

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ENTRÉE

Grilled goat cheese + honey baked baby beets with rocket, smoked garlic, virgin olive oil and apple balsamic vinegar v gf

Sauté king prawns with potato tuiles, turmeric sauce + fennel oil (A) gf

Seafood taster plate: Tuna tartare, coconut prawns, seared scallop with salsa verde, tom yum prawn mirin vegetables, pacific oyster mirin dressing (M)

Snapper Ceviche wrapped in Tasmanian smoked salmon with lime + shallot vinaigrette (A) gf

Lacquered duck, shitake and cucumber rice paper rolls

Trio of salmon: smoked Tasmanian, poached + tartare with pickled cucumber, lemon oil + wasabi roe (A) gf

Warm salad of smoked quail breast and smoked tomato with apple balsamic + olive oil dressing gf

Tasmanian smoked salmon on warm potato cake with capers, cress + aioli (A) gf

Seared lamb fillet stacked with sweet potato, cashew, Spanish onion + harissa yogurt gf

Charred garlic asparagus spears on wild rocket leaves topped with poached egg + shaved parmesan v gf

Thai beef salad of julienne vegetables, seared beef, Thai style dressing + crisp shallots

Beef carpaccio with extra virgin olive oil, shaved parmesan + cracked pepper gf

Stack of slow roasted tomato, goat fetta + basil with extra virgin olive oil and balsamic reduction v gf

Sumac seared tuna, roast truss tomato, baby green beans, olives, potato + saffron oil (A) gf

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MAIN

Breast of chicken filled with Persian fetta, confit potato + saffron sauce gf

Chicken breast Saltimbocca; sage + onion stuffing wrapped in prosciutto, white wine and chicken stock reduction gf p

Breast of chicken filled with scampi tail meat on creamed leeks with a roasted pumpkin + fenugreek sauce gf

Chicken breast filled with spinach, pine nuts + sumac on roasted tomato sauce gf

Trinidad chicken breast wrapped around sweet potato skodalia served over wilted greens with orange beurre blanc gf

Roasted duck breast with prosciutto wrapped fennel + dried cherry jus gf p

Plum & hoisin duck breast with fondant potato + wilted spinach

Medallions of beef fillet served on field mushroom topped with wild rocket + parmesan pesto gf

Prosciutto wrapped fillet of beef on sage and smoked garlic mash with veal jus + truffle oil gf p

Pan fried beef medallion with green lobster tail, asparagus tips and oxtail + rosemary sauce (A) gf

Pan seared peppered medallions on green herb mash Szechuan pepper jus gf

Roasted beef fillet wrapped in prosciutto served with bearnaise sauce gf p

Seared beef fillet with char-grilled asparagus spears, crisp prosciutto + balsamic emulsion sauce gf p

Roast lamb rump on Mediterranean roast vegetables with red wine jus, herb mash

Lettuce pies of braised lamb shank with spices and paysanne vegetables gf

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MAIN continued

Fillet of lamb marinated in honey, mustard seed + fresh mint served on a sweet potato skodalia gf

Medallion of veal fillet with crab ravioli, veal jus

Fillet of veal wrapped in prosciutto served on parsnip puree with caramelised pear gf p

Macadamia crusted cod fillet on wilted Bok Choy with lemongrass + coconut emulsion (A) gf

Slow roast ocean trout fillet on fennel with parsley oil, confit potato + salmon roe (A) gf

Cod fillet saltimbocca, brown butter sauce, crisp sage, pine nuts (A) gf p

Pan fried ocean trout fillet with baby bok choy, broccolini, oyster mushrooms + soy beurre blanc (A)

Barramundi fillet pan fried on blood orange, watercress + crisp potato salad (A) gf

Mediterranean fish stack; duo of fish stacked with roasted provencal vegetables topped with aioli, tiger prawn + basil pesto (M) gf

Spinach + caramelised onion ravioli with brown butter v

Mediterranean roast vegetable stack with aioli and basil pesto v

Mushroom + potato pave with red wine and tomato sauces v gf

Beetroot, spinach + goat fetta risotto with parmesan and walnuts v

Chickpea steak with crispy salad, tomato + tamarind dressing v

Slowly braised pork belly on wilted English spinach, topped with black tiger prawns + rich glaze p

Pistachio crusted pork fillet over sweet red cabbage and crushed potatoes with smoked garlic + fresh herbs gf p

Pork medallions studded with tea infused prunes served over stir fried vegetables with apple balsamic jus gf p

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DESSERT

Lemon + lime bavarois served with orange and vanilla bean sauce, wafer biscuit

Caramelised pear turnover with pastry cream butterscotch sauce

Trio of ripe cheeses with fig compote, quince paste + crisp bread selection

Chocolate delice with popping candy, pulled sugar + raspberry sorbet

Lemon posset with biscotti + berries

Chocolate gateau with orange compote

Caramelised pineapple + ginger tart with pineapple parfait

White chocolate Panna Cotta with toffee basket of tuile biscuits

Strawberry Chiboust tart

Summer pudding with vanilla bean anglaise + toffee lattice

Citrus tart with passion fruit sauce and raspberry coulis

Individual quince cake with maple syrup ice cream

Poached pear filled with chocolate custard on crisp filo pastry

Baked pear with blue cheese fondant + pine nut baklava

Crème brûlée with wafer biscuit and chocolate strawberry

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PRICING AND FURTHER INFORMATION

CANAPÉS ON ARRIVAL

\$4.50 per selection per person or
3 choices \$13.50 per person
5 choices \$22.50 per person

ENTRÉE

Single plate - \$32 per person
Alternate serve - \$37 per person

MAIN

Single plate - \$45 per person
Alternate serve - \$50 per person

DESSERT

Single plate - \$20 per person
Alternate serve - \$25 per person

All formal functions include suitable vegetables on the plate and bread rolls. Items such as side salads, truffles, and coffee can be ordered separately.

Prices do not include linen, tableware, or hire of any required equipment, but we are happy to organise this for you.

CHEF + SERVICE STAFF

All formal functions require a chef and waiting staff. We prefer to visit the venue prior to the function to ensure that the facilities are suitable for the menu chosen. Charged hourly at \$80 per chef and \$60 per waitperson for a minimum of three hours for all formal events. For larger groups, more than one chef and waitperson will be required

DELIVERY

A delivery charge from the schedule below will be charged for each delivery required. The delivery fee includes one return trip to collect catering equipment and platters. If the equipment is not available for collection, a second fee will be charged for a return trip to collect

STANDARD DELIVERIES BETWEEN 8 AM AND 5.30 PM MONDAY TO FRIDAY

Russell, Barton, Forrest, Red Hill, Pialligo \$16.00

City, North Canberra, Woden \$22.00

Weston Creek, Belconnen, Tuggeranong + Gungahlin \$32.00

Outside ACT price on application

Minimum number of 20 persons.

10% surcharge applies on deliveries outside our standard trading hours and 15% on weekends

For formal quotes please contact admin@kitchenwitchery.com.au

BEVERAGES

Drink packages can be provided for any amount of time and the costs will vary accordingly. The drinks package includes:

- Ice & ice bucket
- ACT liquor licence fee
- Growers Gate Sparkling
- Growers Gate Shiraz
- Growers Gate Sauvignon Blanc
- Mid strength beer – Great Northern Super Crisp
- Premium orange juice and sparkling water

1 hour package \$24.00 per person

1.5 hour package \$28.00 per person

2 hour package \$32.00 per person

2.5 hour package \$36.00 per person

3 hour package \$40.00 per person

If you require specific beverage selections for an event, please ask, and we will price the package accordingly.

Drinks may also be ordered on a consumption basis, where you only pay for what you drink; however, this incurs a \$105.00 liquor license fee, all open bottles are considered consumed and will be left with you to enjoy.



TERMS + CONDITIONS

CANCELLATIONS

- Cancellations of 24 hours or less in writing will incur a 100% cancellation fee.
- All cancellations must be in writing
- Cancellations for cocktail & formal functions must be 72 hours prior to the event

ORDERS & PRICING

- Prices are subject to change without notification and are inclusive of GST but do not include staff, hire or delivery costs.
- All orders must meet a minimum spend of \$200 per day.
- Coffee & tea set up where no staff are present will incur a \$75.00 set up / pack down fee.
- Final numbers are required 3 working days prior to the event

DIETARY REQUIREMENTS

- Gluten free dietary requirements will incur a surcharge of \$2.70 per person per requirement
- We can cater for most dietary requirements except Kosher
- Kitchen Witchery takes all precautionary steps to ensure dietary, religious and allergen requirements are met, however Kitchen Witchery cannot guarantee that allergens will not be present in selected and/or provided food. Any additional dietary requirements requested at the event itself will be charged accordingly as per your final menu selections being served.
- Dietary requirements are required 3 working days prior to the function

PAYMENT

- All accounts are strictly 7 days unless otherwise arranged with management.
- Invoices are issued electronically.
- Payment can be made by credit card or direct credit. Credit cards incur a 2% surcharge to cover bank fees.
- Private functions and weddings are required to pay a 50% deposit to secure the booking.

EQUIPMENT

- All platters and catering equipment remain the property of Kitchen Witchery and must be returned clear of food and rubbish and in good order.
- All breakages, non returns and damage will be charged for at replacement cost.



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Talk to us

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Email us

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Look at us

kitchenwitchery.com.au



THE GINGER GROUP
our people . our produce . our passion