

kitchen witchery
catering by GINGER

Full Menu

BREAKFAST

Minimum 10 pieces per choice; delivery fee applies
one piece per person unless specified otherwise

Create your own breakfast

Egg & bacon pie	\$5.20 ea
Breakfast frittata	\$5.20 ea
Vegetarian tarts	\$5.20 ea
Granola, yoghurt, coulis & berries	\$6.90 ea
Assorted mini Danish pastries	\$3.50 ea
Mini muffins (2 per person)	\$4.50 ea
Filled mini croissants	\$4.50 ea
Smoked chicken + avocado	
Cheese + tomato	
Ham & cheese	
Croissants preserves and butter	\$3.50 ea
Fresh fruit platter	\$8.00 p/p
Cocktail fruit skewers	\$4.50 ea





MORNING + AFTERNOON TEA

Minimum 10 persons, delivery fee applies
one piece per person unless specified otherwise

SWEET THINGS

Mixed platter of our own cakes, pastries, slices, friands, muffins, biscuits of our chef's selection (3pp)	\$6.90 pp
Scones. Cut in half and topped with jam & cream	\$4.50 pp
Home baked biscuit selection (3 per person)	\$5.30 pp
Assorted mini Danish pastries (2 per person)	\$6.90 pp
Fresh fruit skewers	\$4.50 ea

SAVOURY THINGS

Ribbon sandwiches	\$4.50 ea
Roasted capsicum & goat fetta tarts (v)	\$4.50 ea
Smoked salmon & dill tarts (l)	\$4.50 ea
Smoked chicken & avocado mini croissants	\$4.50 ea
Pork & veal sausages rolls	\$4.50 ea
Smoked salmon pin wheels (l)	\$4.50 ea

OTHER

Fresh fruit platter sliced and ready to eat minimum 5 varieties.	\$8.00 pp
Cheese platter - 3 premium Australian cheeses, dried fruit + nuts, crisp breads	\$10.00 pp
Antipasto platter with olives, cured meats, seafood, roasted vegetables and dips (l) (p)	\$13.00 pp

BEVERAGES

Orange juice 2 litre bottle	\$10.50 ea
Mineral Water 1.1 litre bottle	\$5.00 ea
Coffee & tea with herbal alternatives, including disposable cups, milk jug, sugar bowl etc	\$5.50 pp
Continuous coffee & tea including disposable cups, milk jug, sugar bowl etc	\$10.00 pp
Gluten free, dairy free + vegan baked goods happily provided with prior notice (gf)	\$2.70 pp (gf only)

v = vegetarian

gf = gluten free

p = contains pork products

A = Australian Seafood

l = Imported Seafood

M = Mixed Origin

LUNCH PACKAGES

Minimum 10 persons, delivery fee applies – disposable plates, napkins, and cups included

LUNCH ONE \$19.75 per person

Gourmet closed sandwiches with a selection of six fillings, including vegetarian (1.5 rounds per person)

Fresh seasonal fruit platter

Premium orange juice + sparkling water

LUNCH TWO \$21.00 per person

Mini bagels (1 pp) + gourmet closed sandwiches (1 pp cut into triangles)

Fresh seasonal fruit platter

Premium orange juice + sparkling water

LUNCH THREE \$26.00 per person

Mini bagels (1pp), wraps (1/2 pp) + closed sandwiches cut into triangles (1/2 pp)

Fresh seasonal fruit platter, mixed sweet platter (2 pieces p/p).

Premium orange juice + sparkling water

LUNCH FOUR \$31.00 per person

Mini bagel (1pp), wraps (1/2 pp), closed sandwich cut into triangles (1/2 pp)

Platter of premium Australian cheeses with dried fruit + nuts.

Fresh fruit platter,

Premium orange juice + sparkling water





LUNCH PACKAGES continued

Minimum 10 persons, delivery fee applies

FINGER FOOD ONE \$25.90 per person

A selection of gourmet closed sandwiches (1pp cut into triangles)

Tandoori chicken skewers (2pp)

Smoked eggplant and fetta pin wheel crepes v (2pp)

Fresh seasonal fruit platter

Premium orange juice

FINGER FOOD TWO \$27.90 per person

A selection of gourmet mini bagels (1 pp)

Individual leek & mushroom tarts v (1 pp)

Pork & veal sausage rolls with rosemary p (2 pp)

Middle Eastern lamb fillos with pinenuts (1pp)

Mixed platter cakes + pastries

Premium orange juice

FINGER FOOD THREE \$33.90 per person

Gourmet ribbon sandwiches (2 pp)

Individual tarts of goats fetta + roasted red pepper v (1pp)

Chicken drumsticks marinated in hoisin, chilli + sesame (1pp)

Lamb wellingtons wrapped in puff pastry with tomato chutney (2pp)

A selection of premium Australian cheeses with dried fruit + nuts

Premium orange juice + sparkling water

Gluten free bread \$2.70 per person

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FINGER FOOD ITEMS

Minimum 10 persons, delivery fee applies

one piece per person unless specified otherwise – napkins included (disposable plates and cups available to add to your order)

Ribbon sandwiches with 5 fillings including vegetarian	\$4.50 ea
Ciabatta mini rolls with 5 gourmet fillings	\$5.00 ea
Closed sandwiches with 7 fillings including vegetarian cut into triangles	\$6.90 ea
Mini bagels with 5 fillings including vegetarian	\$5.00 ea
Wraps with 7 fillings including vegetarian cut into four	\$7.90 ea
Bacon & egg pie with green peas p	\$5.20 ea
Baked beetroot, caramelised onion, goats fetta & toasted cumin tarts v	\$5.20 ea
Baked pumpkin, rosemary + goat fetta frittata v	\$5.20 ea
Roasted red pepper and goat fetta tarts v	\$5.20 ea
Prosciutto + roasted red pepper tarts p	\$5.20 ea
Smoked salmon + dill tarts (l)	\$5.20 ea
Leek & mushroom tarts v	\$5.20 ea
Spinach, fetta & chilli tarts v	\$5.20 ea
Pork veal + pistachio sausage rolls p (2 per person)	\$7.00 ea
Vegetarian sausage rolls with chickpeas & spinach v (2 per person)	\$7.00 ea
Spinach & goat fetta fillos with toasted almonds v	\$5.20 ea
Spinach, pumpkin + cashew triangles v	\$5.20 ea
Lamb, pinenut and middle eastern spice fillos	\$5.20 ea
Potato, pea + cumin samosas v (2 per person)	\$5.20 ea
Sweet potato, cashew + chilli samosas v (2 per person)	\$5.20 ea
Lamb wellingtons with tomato chutney (2 per person)	\$7.00 ea

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FINGER FOOD ITEMS continued

Minimum 10 persons, delivery fee applies

one piece per person unless specified otherwise

Hoisin, chilli + ginger chicken drumsticks with sesame seeds	\$5.50 ea
Tandoori chicken skewers gf (2 per person)	\$5.50 ea
Chicken skewers with tarragon, paprika + lemon gf (2 per person)	\$5.50 ea
Chicken skewers with fresh rosemary & garlic gf (2 per person)	\$5.50 ea
Saté marinated beef skewers (2 per person)	\$7.00 ea
Moroccan dry spiced beef skewers gf (2 per person)	\$7.00 ea
Lamb & chorizo skewers p (2 per person)	\$7.00 ea
North African lamb skewers with harissa yogurt gf (2 per person)	\$7.00 ea
Garlic parsley prawns with lemon aioli gf (l) (2 per person)	\$7.00 ea
Thai prawn and fish cakes with spicy dipping sauce (M) (2 per person)	\$7.00 ea
Wonton baskets filled with duck and mango salad (2 per person)	\$6.00 ea
Individual tom yum prawn salad with mirin pickled vegetables (l) (2 per person)	\$6.00 ea
Trio of house made dips and pide v	\$5.50 ea
Frittata slices v gf	\$5.50 ea
Corn fritters with guacamole v (2 per person)	\$5.50 ea
Smoked salmon + dill pancakes (A) (2 per person)	\$5.50 ea
Falafel with humus v gf (2 per person)	\$5.50 ea
Hoisin duck in shallots crepe with cucumber (2 per person)	\$5.50 ea
Eggplant, green tahini + roast red pepper rolls vegan gf df (2 per person)	\$5.50 ea
Sushi - vegetarian OR salmon (A) (1/2 roll per person)	\$5.50 ea

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GRAZING PLATTERS

Minimum 10 persons, delivery fee applies - napkins included (disposable plates and
Cups available to add to your order)

Fresh seasonal fruit platter sliced and ready to eat, minimum of five varieties	\$8.00 per person
Cheese Platter Gippsland brie + blue, Maffra cloth cheddar with fresh and dried fruit + nuts, crackers + crisp bread	\$10.00 per person
Antipasto Platter A selection of fine marinated olives, roasted vegetables, dips, seafood, cured meats and more (l) p	\$13.00 per person

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CONFERENCE PACKAGES

Minimum 10 persons, delivery fee applies

Sample Conference Package menus

Please talk to us about your conference and we can tailor a menu specific to your requirements.

Our conference packages include all disposable cutlery, napkins, disposable plates, cups.

For multiple day conferences we will change the sandwich fillings daily and provide alternative finger food or buffet item selections each day.

We can cater for most dietary requirements, additional charges may apply.

CONFERENCE PACK ONE

\$42 per person, per day

MORNING TEA

Freshly brewed locally roasted coffee and Twinings teas including herbal available for the duration of the conference

Mini Danish pastries (2pp)

LUNCH

A selection of gourmet sandwiches (cut into triangles) (1/2 pp), ciabatta rolls (1pp) and mini bagels (1pp)

Fresh seasonal fruit platter

Sparkling water and premium orange juice served with lunch

AFTERNOON TEA

Home baked biscuit selection(2 pp)

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CONFERENCE PACKAGES continued

Minimum 10 persons, delivery fee applies

CONFERENCE PACK TWO

\$52.50 per person, per day

MORNING TEA

Freshly brewed locally roasted coffee and Twinings teas including herbal available for the duration of the conference

Scones with jam & cream – (1pp)

LUNCH

Gourmet sandwiches (1pp)

Tandoori chicken skewers gf (2pp)

Eggplant + fetta pin wheel crepes (2pp)

Fresh seasonal fruit platter

Sparkling water and premium orange juice served with lunch

AFTERNOON TEA

Home made slices and biscuits (2pp)

CONFERENCE PACK THREE

\$67.50 per person, per day

MORNING TEA

Freshly brewed locally roasted coffee and Twinings teas including herbal for the duration of the conference

Delicate cakes, pastries and slices baked in-house (2pp)

Fresh fruit skewers (1pp)

LUNCH

Gourmet sandwiches (1/2pp)

Mini bagels (1pp)

Individual vegetarian tarts (1pp)

Pork, veal & pistachio sausage rolls p (1pp)

Premium quality Australian cheeses served with dried fruits + nuts

Fresh seasonal fruit platter

Sparkling water and premium orange juice served with lunch

AFTERNOON TEA

A selection of home made biscuits, cakes, friands, muffins and slices (2pp)

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CONFERENCE PACKAGES continued

Minimum 10 persons, delivery fee applies

CONFERENCE PACK FOUR

\$85 per person, per day

MORNING TEA

Freshly brewed locally roasted coffee and Twinings teas including herbal available for the duration of the conference.

Mixed platter of sweet items (2pp)

Mini savoury tarts (1pp)

LUNCH

Malaysian chicken curry gf

Pilaf rice

Moroccan spiced vegetable tagine with tomato & coriander vegan gf df

garden salad vegan gf df

Orzo, roasted carrot, cumin salad with currants + coriander v

Fresh fruit platter

Sparkling water and premium orange juice served with lunch

AFTERNOON TEA

Mix of individual lemon tarts and individual chocolate tarts

CONFERENCE PACKAGE INFORMATION

Minimum number of 10 persons applies to all conference packages.

Delivery fee applies (see delivery page)

15% surcharge on weekends

ADDITIONS

Set up fee

\$75.00 flat fee

Service staff to tend your conference \$60.00 per staff member, per hour - minimum 3 hours

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COLD CANAPÉS

All items are one piece per person with a minimum of 20 pieces per selection

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

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

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HOT CANAPÉS

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
 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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SWEET TREATS

Chocolate truffles

Miniature friands

Strawberry tartlets

Passionfruit cupcakes

Crème Brûlée spoons gf

PRICING

Minimum order 20 of any item

\$4.50 per selection per person or

3 choices \$13.50 per person

5 choices \$22.50 per person

6 choices \$26.50 per person

8 choices \$35.50 per person

Minimum numbers of 20 apply.

STANDARD DELIVERIES BETWEEN 8 AM AND 5.30 PM MONDAY TO FRIDAY

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

North Canberra, Woden + Weston Creek \$22.00

Belconnen, Tuggeranong + Gungahlin \$32.00

Minimum number of 20 persons.

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

15% on weekends

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BUFFET MENUS

All buffets include French style bread and butter

Mains - Hot

- Mustard crusted sirloin of beef with chive aioli - served at room temperature gf
Chermoula crusted baked salmon fillet (A)
Chicken leek and potato with fresh sage
Chicken with basil, beans + chilli
North African lamb with eggplant, parsley and coriander gf
Baked ocean trout with green beans, olive + tomatoes (A) gf
Spiced roasted vegetable cous cous with saffron and chickpeas
Chicken with lemon, oregano + garlic gf
Baked ratatouille with spicy continental sausage and mozzarella
Chicken tagine with green olives, almonds + coriander gf
Butter chicken with pilaf rice
Indian flavoured cauliflower curry v gf
Lamb shanks braised in white wine with olives + mashed potato
White bean cassoulet, fresh herbs and braised vegetable gf
Egg and bacon pie with green peas and herbs
Beef in black bean sauce with Asian style vegetables
Malaysian chicken curry with potato gf
Stir-fried beef with lemongrass and black pepper
Macaroni cheese with gruyere cheese v
Beef Bourguignon with button mushrooms, cocktail onions and red wine gf
Roast vegetable lasagne v
Beef rendang, slowly cooked with traditional spices gf
Green curry chicken with sugar snaps and carrots (gf)
Herb crusted salmon fillet on fennel and radish slaw (A)
Lamb shanks slowly braised with white wine and tomatoes gf
Moroccan spiced vegetable tagine with tomato + coriander ve gf

PRICING

- 1 choice - \$32 per person
2 choices - \$37 per person
3 choices - \$42 per person

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Mains - Cold

Yakitori flavoured chicken, cabbage and sesame salad

Prawn and egg noodle salad with ginger dressing (A)

Harissa marinated chicken + red grapefruit salad

Seafood, fennel and lime salad (M)

Prawn, saffron potato + asparagus salad (M)

Thai beef salad with julienne veg rice vermicelli and crisp shallots

Mediterranean chicken salad with olives, artichokes and roasted vegetables gf

Chicken breast wrapped in prosciutto stuffed with sage, onion and bacon gf p

Tiger prawn, mango and avocado salad with soy + mirin dressing (M)

Chicken cos and asparagus salad with boiled egg, crisp prosciutto and aioli gf p

Lemon, parsley and pistachio crumbed chicken with fennel and radish gf

Roast sirloin of beef with horseradish aioli gf

Roast cherry tomato, basil and prosciutto tart p

PRICING

1 choice - \$20 per person

2 choices - \$27 per person

3 choices - \$32 per person

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Salads

Cucumber, poppy seed and chilli

Grilled eggplant, asparagus, roast tomato and halloumi

Baked cauliflower, slow roast tomato, dill + caper salad

Beetroot, orange and black olive salad

Potato salad with soft egg, green peas mint and parmesan

Saffron cauliflower, green olive + sultana salad

Eggplant, soba noodle and mango salad (seasonal)

Caramelised fennel + goat cheese salad

Green beans with mustard seeds and tarragon

Green lentil, roast tomato and Gorgonzola salad

Kipfler potato salad with mustard dressing, boiled egg, prosciutto + parsley gf p

Roast sweet potato, Spanish onion, cashew + harissa yogurt salad v gf

Desiree potato, Spanish onion, red wine vinegar, tiny capers and parsley ve gf

Roasted field mushroom, asparagus, baby spinach, parmesan + prosciutto gf p

Wild rocket, blue cheese, toasted walnuts + sweet roast pumpkin v gf

Platter of roasted asparagus + zucchini marinated red peppers Yarra Valley goat fetta v gf

Baked beetroot, goat fetta, wild rocket and sugar snaps v gf

Orzo, roasted carrot, cumin salad, currants + coriander v

Cos lettuce, avocado, snow peas + egg with rocket aioli dressing v gf

Mediterranean roast vegetable salad with olives ve gf

Green bean, toasted almond and eschalot with cabernet vinegar dressing ve gf

Garden salad ve gf

Caesar salad shaved Parma Grana, croutons, egg and our dressing

PRICING

1 choice - \$15 per person

2 choices - \$20 per person

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Sweet

Citrus tart with passion fruit sauce and berries

Marinated fresh berries with whipped mascarpone gf

White chocolate panna cotta, orange, vanilla sauce, baked rhubarb

Carrot + walnut cake lemon cream cheese topping

Rolled pavlova, whipped cream and seasonal fruit gf

Trio of Australian cheeses, dried fruit and nuts

Saffron poached pears with double cream and blueberry compote

Baked lemon cheesecake, candied orange

Upside-down pear + polenta cake, citrus syrup

Apple and raspberry strudel

Chocolate tart with coffee anglaise

Lemon posset, summer fruit salad and tuille

PRICING

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2 choices - \$20 per person

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BUFFET PACKAGE SUGGESTIONS

SUGGESTION 1

\$47.00 per person (All cold)

Yakitori style chicken salad with spicy Asian slaw

Medium rare roast beef sirloin with horseradish aioli (room temperature)

Cucumber, poppy seed and chilli salad Extra Virgin olive oil, chardonnay vinegar

Chat potato salad, grain mustard, parsley, eschalots and baby capers

Bread rolls + butter

SUGGESTION 2

\$47.00 per person (All cold)

Lemon parsley + pistachio crusted chicken breast on fennel and radish

Herbed roast pork loin on roast pumpkin, pecan and sage

Baked cauliflower, slow roast cherry tomatoes, dill and capers salad

Green leaves with cabernet vinegar + Extra Virgin olive oil

A selection of breads + butter

SUGGESTION 3

\$52.00 per person (All cold)

Baked herbed crusted salmon fillet, lemon + dill aioli, pickled cucumber (A)

Thai beef salad with shredded vegetables, bean shoots and our spicy Thai style dressing

Chicken, cos + snow pea salad with soft-boiled egg and crisp prosciutto

Spiced roast carrot + orzo salad with currants, pine nuts and coriander

Grilled eggplant, asparagus + roast cherry tomato salad with grilled halloumi

A selection of breads + butter

SUGGESTION 4

\$78.00 per person

North African lamb casserole with eggplant, chickpeas + African spices

Vegetarian frittata, potato, olive capsicum, onion + parsley

Moroccan spiced chicken salad

Cous cous, currants, pine nuts, coriander + chili

Roast sweet potato, cashew + sugar snap salad with harissa dressing

Green bean, toasted hazelnut + cranberry salad

Garden salad

Desserts, cheese or fruit platters can be added to any of the buffet suggestions

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FORMAL SEATED OCCASIONS

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 feta + 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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Mains 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

v = vegetarian

gf = gluten free

p = contains pork products





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.



kitchen witchery

catering by GINGER

Talk to us

02 6280 9882

Email us

admin@kitchenwitchery.com.au

Look at us

kitchenwitchery.com.au



THE GINGER GROUP
our people . our produce . our passion