



absolutecaterers

menu package



for the love of food

Food is naturally tied to our emotions.

Mouth-watering delicacies for all occasions; from weddings to corporate functions, from small luncheons to large celebrations - we design the perfect menu to complement your event. Experience the culinary expertise, the creative flair & the dedication to excellence that is the hallmark of Absolute Caterers; your event catering specialists.

FOOD | BEVERAGE | STAFF | EQUIPMENT | VENUES



corporate catering so you want to plan an event?

Our tailor made catering menus are designed by our in-house chefs, using the freshest seasonal produce

1. select your style of menu

required 14 days prior to your event

Browse through the menu options in this package and decide on what kind of catering you are after, whether it be share platters for a morning tea, a 3-course plated dinner, canapes for an evening function or a finger food menu for an informal gathering.

Choose which menu items tickle your fancy, contact your Absolute coordinator and discuss your menu choices!

2. provide us with estimated guest numbers

required 14 days prior to your event

3. advise catering session times

required 14 days prior to your event

Let your coordinator know your break session times and exactly what time you'd like catering served, including any tea, coffee and OJ breaks (and that on arrival coffee).

Please note - we require all of the above this information strictly 2 weeks prior – from here our team can roster staff accordingly, draft all necessary orders and arrange the logistics of your event.

4. guest numbers & dietaries

required 7 days prior to your event

Confirm final number of guests attending and provide a list of dietary guests along with a seating plan if required.

Strictly 1 week prior – at this point we can place all orders, 100% confirm staff rosters, begin preparation, and begin the set up!

5. event day!

The last thing you need to worry about on event day is your caterers! With 20 years' experience, you can be assured our professional service staff will be on site to assist with anything you, or your guests may require.

Any changes to numbers, dietaries, or menu selections outside of the deadlines stated above we cannot guarantee we will be able to accommodate.

If changes are made after the above deadlines, you may incur an administrative and late change charge of \$150.00 + \$1.50 per person.



v - vegetarian
gf - gluten free
df - dairy free
vg - vegan
nf - nut free*
**we cannot guarantee
there are no traces of nuts*

breakfast

Breakfast buffets will be served in chaffing dishes & platters for guests to serve themselves. Our breakfast finger food service style will be determined on which items you select.
Breakfast before 7.30 am requires minimum 50 people.

buffet

35 per person

- creamy scrambled eggs with breakfast herbs (gf, v)
- maple bacon
- breakfast chipolata sausage, parsley butter
- crispy hash bites, chives, sea salt (v)
- oven roasted vine tomatoes (v)
- sautéed creamy mushrooms with garlic herbs (gf, vn)
- selection of fresh breads & condiments
- filter coffee
- organic tea range
- orange juice

finger food style

- optional add-ons 4.5 | pp, per item
- assortment of cereals served with milk
- granola berry cup | berry compote, yoghurt, passionfruit puree
- seasonal fruit bowl (vn)
- assortment of croissants & danish
- homemade baked beans (vn)
- bacon & egg english muffins
- sausage & egg english muffin
- bacon & egg pie
- crispy hash bites, chives, sea salt (v) 2pp
- breakfast chipolata sausage, parsley butter



share

A share style feast served on platters.
Each platter is designed to share between 10 guests.

- fruit** | 55
seasonal melon, grapes, oranges, kiwifruit, pineapple, accompanied with dipping sauce
- sweets** | 80
decadent brownie, cake, buttermilk scones w conserve & cream, profiteroles
- pastry** | 75
sausage rolls, lamb savouries, beef savouries, quiche
- seafood** | 85
prawn croquettes, salt & pepper squid, tempura fish bite, prawn twister, chipotle mayonnaise, lemon aioli
- sushi** | 75
chicken, prawn, vegetarian, salmon, pink ginger, wasabi, soy
- yum cha** | 75
spring rolls, wontons, pork & chive dumplings, mini pork buns, ponzu dipping, sweet chilli
- bread**s | 75
mini filled croissants, pinwheels, club sandwiches, petit filled rolls
- dips** | 50
tortilla crisps, crostini, bruschetta, herbed tomato salsa, smoked salmon & cream cheese, hummus
- antipasto** | 85
cheese, artisan cured meats, dips, tortilla crisps, jelly, bread, olives, sundried tomatoes, fruit
- vegetable** | 75
carrot, cucumber, capsicum, celery, hummus, smoked salmon & cream cheese



finger food

Ideal for a morning or afternoon tea gathering. A share style feast served on platters, to create a warm ambiance.
These items can also be served in a ‘bagged lunch’ style of catering, pick & choose between 3-5 items.
Minimum of 15 people.

- | | |
|--|---------------------------------------|
| warm 4.2 per item | cold 4.2 per item |
| mini pies lamb, beef, vegetarian, traditional hot bite sauce | tortilla pin rolls |
| mushroom & parmesan arancini balls 2pp | apricot, cream cheese pinwheel |
| sausage rolls, traditional hot bite sauce | caesar lettuce cups |
| spring rolls, sweet chilli | club sandwiches |
| broccoli cheese bites, dipping relish 2pp | petit filled rolls |
| sliders pork belly, roasted granny smith apple, char souy sticky sauce | mini croissants |
| cola chicken nibbles 2pp | sweet potato rosti, whipped feta |
| marinated southern fried chicken 2pp | margarita stick, balsamic vinaigrette |
| wontons, ponzu sauce 2pp | |
| frittata | sweet 4.2 per item |
| japanese crumbed prawn cutlets, sweet thai chilli | decadent brownie |
| garlic butter prawns | sweet slices |
| chicken skewers satay or lemon | assorted cake |
| quiche | lamingtons |
| spinach & ricotta sausage rolls | buttermilk scones |
| crumbed chicken tenders, chipotle mayo | friands (gf) |
| tempura fish bites w zesty tartare 2pp | cookies |
| salt & pepper squid w zesty tartare 2pp | raspberry cheesecake (vg) |
| | bliss balls (vg, gf) |
| | muffins |



buffet menu

Traditional Buffet

A serve-yourself option. Allowing guests to help themselves to the variety of dishes set out on our buffet stations. A traditional & easy way to serve a large number of guests. Depending on guest numbers we may need to set more than one catering station for ease of service.

Share to table service

Your customised selection of dishes placed around the guests tables, allowing them to really relax – a fun & efficient way of food service - no waiting at the buffet line! Plates, utensils & serveware all included.
Minimum of 25.

lunch

one bread, one main, one salad	35
add one dessert	+3.5 ea

light

one main, two sides, one salad	39
add one dessert	+3.5 ea

medium

two mains, two sides, two salads	55
add up to two desserts	+3.5 ea

large

three mains, three sides, three salads	59
add up to three desserts	+3.5 ea

share

table service, banquet style	
any of the above menu options	+5 pp

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bread | lunch only

toasted rosemary focaccia | chicken, bacon, cheese

turkish panini | smoked chicken, avocado, mesclun

large ciabatta | beef, horseradish, roquette

multigrain bap | roast pork, spiced apple, fennel slaw

large baguette | smoked ham, tomato, cheese, red pepper

warm croissant | tomato, swiss cheese, dijon mustard

pita bread | hummus, tabbouleh, cucumber, tzatziki

main

moroccan spiced leg of lamb | parsley, mint & lemon pesto

roasted pork loin | vanilla apple sauce, crackling, pan jus gravy

lemon & thyme roasted chicken ballotine

authentic green thai chicken curry | basmati rice

seafood mornay | selected seafood, bechamel

herb crusted prime nz strip loin | roasted garlic gravy, horseradish cream.

slow cooked beef & tomato ragout | fresh herbed pappardelle pasta

red wine braised beef cheeks | herbed mash

braised beef bourguignon | caramelised onion, mushrooms, smoked bacon

sticky sesame pork belly | szechuan noodles



sides

vegetable lasagne | grilled vegetables, bechamel

roasted pumpkin spinach feta penne pasta gratin

balsamic roasted beetroot | cumin, brown sugar, balsamic

cauliflower | cheese sauce, garlic, herbs

steamed potatoes | mint butter

garden peas | mint butter, salt flakes

asian greens | greens, garlic, ginger, tamari

green beans | lemon, garlic

chargrilled broccolini | toasted almonds

garlic bread | ciabatta, garlic butter, herbs

baby roasted carrots | zingy honey & orange dressing

root vegetables | roasted pumpkin, parsnips, carrot, kumara

potatoes | roasted agria potatoes, garlic & herb

corn | smoked paprika, lime, cilantro, parmesan

chargrilled broccolini | toasted almonds

roasted cauliflower | parsley, mustard seed

potato bake | layered potato, cheese sauce, sea salt flake

salads

caesar | cos, iceberg, bacon, egg, balsamic croutons, parmesan

broccoli & cranberry | lemon mayo, parmesan

spring garden | crisp lettuce, vine tomato, cucumber, radish, herbs

greek | cherry tomato, feta, olives, cucumber

roasted kumara | cumin, honey, red onion, feta

roasted pumpkin | maple bacon, avocado

rocket, pear, parmesan, toasted walnuts

caprice | medley tomato, basil, mozzarella, balsamic

candied walnut | bacon, greens, roasted red capsicum, cipollini

crunchy peanut slaw | edamame, cabbage, capsicum, carrot, spring onion, coriander, peanut & sesame dressing

cucumber, bean & herbed salad

wild rice, chickpea & herb salad

roasted pumpkin | grilled corn, red cabbage

dessert

fruit platter | chocolate sauce

black forest trifle

apple & berry crumble | custard

tiramisu slice

brandy cases | cream

kiwi self-saucing pudding

lemon meringue pie

cheesecake

decedent chocolate brownie

pavlova

glazed profiteroles

gateaux torte cake

eclairs



build your own canape menu

Served before, or maybe instead of, the main meal. Ideal for cocktail parties, product launches, post wedding ceremonies, mix & mingle events (formal or informal).

All canape items are subject to availability & kitchen facilities.

Minimum 50 guests | We recommend 1 hr: 3 items, 2 hours 4 – 6 items.

- 3 items tray serviced 22.0 per person per hour
- 4 items tray serviced 26.0 per person per hour
- 6 items tray serviced 34.0 per person per hour

cold

- citrus marinated ceviche** | coriander emulsion
- house smoke salt salmon tartar** | stuffed in sesame coated cornet with red onion crème fraiche
- hoisin roasted duck pancake**
- beef carpaccio en croute** | with parmesan crisp
- szechuan pepper crusted beef** | parmesan puff & sweet onion jam
- cherry tomato, mozzarella, basil, prosciutto skewers**
- oyster** | virgin mary cocktail spoon
- rare thai beef fillet** | on ginger rubbed croutons
- salt cured salmon & prawn cocktail spoons** | with wasabi mayo
- lamb** | sweet potato rosti , cranberry

warm

- maple roasted pumpkin tartlets** | whipped feta, hazelnut crumb
- porcini mushroom & parmesan arancini** | smoked garlic aioli
- fennel roasted pork belly** | glass crackling, roasted granny smith apple
- merlot braised beef cheek tartlets** | english mustard mayo
- prosciutto & crispy filo wrapped asparagus** | porcini mushroom sauce.
- deep fried italian tallegio cheese** | with onion marmalade
- zataar crusted lamb cutlets** | with tzatziki
- seared scallop** | parsnip crème, mango & lime salsa
- smoked salmon** | & asparagus tart
- buttermilk fried chicken** | kewpie mayo

sweet

- chocolate mousse cups**
- vanilla custard tartlet** | topped with candied berries & chocolate ganache
- torched lemon tart** | baked meringue
- tiramisu cup**





the plated dining experience

Our plated menu is designed as an alternate drop - menus include two dishes served alternatively around the table. Guests don't actually order their choice of dish, but the idea is that they are free to swap with their neighbour if they wish. It's a way of giving your guests some flexibility without going to the expense of a full course choice.

Minimum of 60 guests.

entrée

- warm tomato & parma ham tart
- beetroot & blackberry cured salmon
- beef carpaccio
- aubergine parmigiana
- seared scallops
- thai rare beef fillet salad

mains

- roasted lamb shank | minted pea puree, kumara mash, baby carrot
- pan seared eye fillet
- thyme & garlic marinated chicken | deep fried skin
- seared nz salmon
- bacon wrapped beef fillet
- braised pork belly | with glass crackling
- citrus & spiced confit duck leg
- mushroom & tallegio risotto | baby herb salad, pumpkin seed oil (v, gf, nf)

sweet

- pavlova
- tiramisu
- vanilla & cinnamon crumble
- triple layer chocolate mousse cake
- lemon crème brulee | persian floss, mint
- pana cotta | caramelised peach & brandy coulis
- say cheese

all pricing is excluding GST

Price includes wait staff and chefs for 2.5 hours. Charges will incur for anything above this time. All menu items subject to availability & kitchen facilities.

One entree, one main, one dessert 79

One entree, two main, one dessert 84

Two entree, two main, two dessert 89

selection of gourmet cheeses, quince paste, prosciutto, fresh fruit, crackers & grissini, toasted nuts

petit fours

a selection of 3 dessert items served on dessert boards.

share

add a shared bowl served to the centre of each guest table for guests to help themselves to \$4.00 per person per dish

balsamic roasted beetroot

roasted seasonal vegetables | pumpkin, parsnips, carrot, kumara

roast agria potato | garlic & herb

blanched green beans | lemon & garlic

chargrilled broccoli | toasted almonds

baby roasted carrots | glazed in a zingy honey & orange dressing

cumin & honey roasted carrots

rocket, pear, & parmesan salad | toasted walnuts

spring salad bowl



quench your thirst

daytime

Tea, Coffee & Orange juice also comes with water & glassware on the beverage station.

Below items are charged per sitting.

Local roasted filtered coffee & organic tea range | 4.5 pp

Orange juice | 3 pp

H2O carafes, glassware & mints served to tables | 2 pp

day packages

Four hours | 8 add oj | 11 pp

unlimited local roasted filtered coffee, organic tea range & water – ideal to cover two break times.

All day | eight hours | 12 add oj | 15 pp

unlimited local roasted filtered coffee, organic tea range & water – no need to worry about guests

bar

Please request a copy of our bar menu from your absolute coordinator.

Cash and eftpos facilities available | Tab bar options available.

All bars require \$400 to be spent per hour, per till system, if this is not met, we will invoice the remaining amount to make up to the minimum spend.







Please feel free to contact us for any further information.

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