

ORDER



AVMCatering
2022 – 2023

TEA BREAKS

LUNCH

NETWORKING
LUNCH

CANAPÉS

DINNER

BEVERAGES

OTHER
CHARGES



CANAPÉS

CANAPÉS

- › Six (6) item selection **\$38.00** pp
- › Eight (8) item selection **\$50.00** pp
- › Ten (10) item selection **\$62.00** pp
- › Individual items (excludes substantial items) **\$7.50** each

Cold items:

- › Rice paper rolls with prawns (DF, GF, NF, S)
- › Smoky Bay oysters with nước chấm dipping sauce (DF, GF, NF, S)
- › Smoked salmon rillettes on buckwheat blinis with sour cream & dill (NF, S)
- › Selection of house-made sushi (DF, GF, NF, S)
- › Seared tuna with capers, anchovy & aioli (DF, GF, NF, S)
- › House-smoked chicken breast with avocado salad (DF, GF, NF)
- › Grilled asparagus with roast capsicum, pomegranate & walnut sauce (DF, PB)
- › Rare beef fillet with caper leaf & aioli (DF, GF, NF)
- › Caprese roasted tomato, basil & bocconcini tarts (NF, V)

Hot items:

- › Teriyaki mushrooms (DF, GF, NF, PB)
- › Fritto misto vegetables with salsa verde (DF, NF, PB)
- › Vegetable spring rolls with soy & cucumber dipping sauce (DF, NF, PB)
- › Lemon myrtle prawn skewers (DF, GF, NF, S)
- › Pork & prawn dumplings with black vinegar dressing (DF, NF, S)
- › Korean spicy chicken wings (DF, NF)
- › Feta & lamb kofta spinach wrap with zhough sauce (GF, NF)
- › Lamb shawarma on mini flat breads with beetroot hummus (DF, NF)
- › Pulled smoked brisket quesadillas with Louisiana BBQ sauce (NF)
- › Vegetable pakoras with tamarind & date chutney (DF, GF, NF, PB)
- › Venison & Shiraz pies with pear & raisin chutney (NF)

Sweet items:

- › Passionfruit meringue pies (NF)
- › Nutella-filled profiteroles
- › Apricot streusel fingers (NF)
- › Brioche donuts with Davidson plum jam (NF)

Substantial items:

- › Loaded focaccia filled with continental meats, cheese and condiments (NF) **\$11.00**
- › Vietnamese chicken slider (DF, NF, S) **\$11.00**
- › Cheeseburger slider (NF) **\$11.00**
- › Flathead soft tacos, pebre, tomatillo salsa (DF, NF, S) **\$11.00**
- › Tempura prawns, fries, tartare sauce (DF, NF, S) **\$11.00**

PLATTERS

Platters can be added to any catering package & serve up to 10 people each, unless stated otherwise. Pricing is per platter.

For stand-alone functions, a minimum order of one platter for every 10 people is required.

- › Sliced seasonal fruit platter (DF, GF, NF, PB) **\$105.00**
- › Baguette platter (30 pieces) **\$145.00**
- › Antipasto **\$183.00**
- › Cheese selection served with lavosh (V) **\$189.00**
- › Chef's selection of hot pastries (30 pieces) **\$189.00**
- › Chef's selection dessert platter (V) (30 pieces) **\$189.00**

Hot platter items may not be available based on venue kitchen facilities. Additional equipment may be required for service of these items.

DF – dairy free | GF – gluten free | NF – nut free | PB – plant based | S – seafood | V – vegetarian

AVMCatering menu 2022-2023



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Call (08) 8210 6677 Email: sales@avmc.com.au

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