



GOANNA GOURMET

“ON THE ROAD”

‘smart casual’ celebration food





*real food
prepared by real chefs
perfect for a real celebration*

Whether you are celebrating a birthday, wedding or family reunion, GG Catering will provide mouth watering food and fabulous flavours at a venue of your choice.

We have a passion for simple, fresh and flavourful food with a creative seasonal menu. We work closely alongside local producers and suppliers to ensure that every menu item showcases the freshest, best quality and locally sourced ingredients.

All our food is proudly produced in-house specifically for each event and is served on the day by our experienced and dedicated wait staff.

Our passion and expertise mean that you and your guests only experience the best quality and freshest food, worthy of any great celebration.

*great company,
great food,
great memories*



FESTIVAL MENU

This package is designed specifically to allow you and your guests to mix and mingle while enjoying a roaming selection of colourful canapes and flavoursome finger food.

Our sample menu is a starting point we have meticulously pieced together this selection to ensure your guests experience a variety of fresh, seasonal flavours that will please all their senses and fill their bellies.

SAMPLE MENU

PRICES FROM \$85PP (MINIMUM 70 PEOPLE)

CANAPES

Wild mushroom arancini with salsa verde, parmesan

Beetroot & goats curd tartlet

Cauliflower & onion bhaji with curried yoghurt

Garlic prawn & chorizo skewers with cucumber raita

Beef brisket sausage roll with bush tomato chutney

Pork belly bites with hoisin mayonnaise

BIGGER BITES

Panko crumbed whiting with chips, tartare sauce

Pulled pork slider with slaw, house bbq sauce

Thai pumpkin & tomato curry with pilaf rice

INLUSIONS

Price per head includes GST

Chefs and kitchen team for 5 hours including setup

Waitstaff for 5 hours

All serving platters, bamboo cutlery & bio plates & bowls

Firstly we would like to say a MASSIVE THANK YOU for your services at our wedding! We were absolutely DELIGHTED with the food and service and it has been the first thing literally every guest has brought up! Everyone has been raving to us how impressed they were with your food! It made the night and was so perfect for the tables.

Emmi & Chris

FESTIVAL MENU

CANAPE'S CHOOSE 1 FROM EACH CATEGORY

ARANCINI

Wild mushroom arancini with salsa verde, parmesan
Saffron & feta arancini with romesco sauce
Chorizo, sweet pepper, manchego arancini with salsa verde

TART

Beetroot & goats curd tartlet
Sun-blushed Tomato, labneh, olive crumb tartlet
Crab & fish tartlet with salt bush aioli

FRITTER/CROQUETTE

Cauliflower & onion bhaji with curried yoghurt
Jalapeno & cheddar croquettes with caramelized onion
mushroom, spinach croquettes with chilli tomato sauce

SKEWER SELECTION 1

Chicken saltimbocca skewer with preserved lemon aioli
Garlic Prawn & chorizo skewer with cucumber raita
Lamb kofta skewer, green yoghurt, pomegranate molasses

SKEWER SELECTION 2

Haloumi & chorizo skewers
Pork belly bites with hoisin aioli
Salmon sesame skewer with sweet soy sauce

SAUSAGE ROLL

Beef brisket sausage roll with bush tomato chutney
Fennel & pork sausage roll with caramelized apple sauce
Spinach & ricotta sausage roll with pickled blueberry sauce

SUBSTANTIAL BIGGER BITES CHOOSE 1 FROM EACH CATEGORY

FISH

Salt & pepper squid, bean shoot salad, seaweed, kewpie
Panko crumbed whiting with chips, tartare sauce
Crumbed prawn, pickled fennel & zucchini, barley

MEAT/SALAD

Fried crumbed chicken, black bean & tomato salsa, chipotle aioli
Pork & beef meatballs in rich tomato sauce, quinoa
Pulled pork slider with slaw, house bbq sauce

VEGETARIAN

Vegetable ratatouille, demi glace, parisienne mash
Thai pumpkin & tomato curry with pilaf rice
Gnocchi, cauliflower puree, mushroom duxelle

ADDITIONAL CANAPE \$4.50 ADDITIONAL SUBSTANTIAL \$7.50

*fabulous food &
mouthwatering flavours at a
venue of your choice*



A SEATED AFFAIR

Our seated affair is perfect for events where you wish to enjoy a casual, relaxed dining experience with your friends and family, whilst enjoying a sharestyle seated banquet.

SAMPLE MENU

PRICES FROM \$88PP (MINIMUM 70 PEOPLE)

PRE-RECEPTION CANAPES (60 MINUTES)

Wild mushroom arancini with salsa verde, parmesan
Sun-blushed Tomato, labneh, olive crumb tartlet
Crumbed whiting with tartare sauce
Beef brisket sausage roll with bush tomato chutney

MAIN COURSE - SHARED BANQUET STYLE

HOT SELECTION

Pork shoulder with crackling, apple sauce, roasting juices
Freerange boneless chicken maryland, with paprika & honey

PRE-ORDER OPTION FOR VEGETARIAN/VEGAN GUESTS

Pan-fried seasonal gnocchi

HOT VEGETABLE SELECTION

Broccolini, green beans, snow peas, almond cream

SALAD SELECTION

Roast pumpkin, spinach, feta, toasted pepitas, honey balsamic dressing

ALL SERVED WITH

Roast potatoes, confit garlic, rosemary

MINIMUM OF 8 GUESTS PER TABLE - LONG TABLE STYLE

ASK US ABOUT ADDITIONAL CATERING OPTIONS AVAILABLE

PRE RECEPTION GRAZING TABLES

LATE NIGHT SNACKS

CUSTOM DISH SELECTIONS

PRE - RECEPTION CANAPES (60 MINUTES)

CHOICE OF FOUR (4) CANAPES

Wild mushroom arancini with salsa verde, parmesan

Beetroot & goats curd tartlet

Sun-blushed Tomato, labneh, olive crumb tartlet

Cauliflower & onion bhaji with curried yoghurt

Prawn & chorizo skewer with lime aioli, togarashi

Crumbed whiting with tartare sauce

Chicken saltimbocca skewer with preserved lemon aioli

Lamb kofta skewer, green yoghurt, pomegranate molasses

Beef brisket sausage roll with bush tomato chutney

Fennel & pork sausage roll with caramelized apple sauce

MAIN COURSE SHARED BANQUET STYLE

MEAT SELECTIONS (CHOOSE 2)

Pork shoulder with crackling, apple sauce, roasting juices

Freerange boneless chicken maryland with paprika & honey

Slow braised smoked beef brisket with roasted shallots, red wine jus

Slow roast shoulder of lamb with harissa, tzatziki

HOT VEGETABLE SIDE (CHOOSE 1)

Braised mushrooms with parmesan sauce, pine nuts, gremolata

Cauliflower & cheese gratin

Roasted carrots, green beans, labneh, bush dukkah

Broccolini, green beans, snow peas, almond cream

SALAD (CHOOSE 1)

Roast pumpkin, spinach, feta, toasted pepitas, honey balsamic dressing

Preserved lemon & saffron couscous with sugar snaps, toasted nuts, currants

Panzanella of tomato, cucumber, red onion, sumac herbs, sherry vinegar dressing

Witlof & baby gem with puy lentils, pickled fennel, puffed grains

ALL SERVED WITH

Roast potatoes, confit garlic, rosemary

IF REQUIRED - CHOOSE ONE DISH AS AN ALTERNATIVE FOR YOUR VEGETARIAN/VEGAN GUESTS

(Vegetarian or Vegan option for your guests pre-order only)

Pan-fried seasonal gnocchi

Roast Vegetable & stonefruit with almond, fenugreek, coconut amino

Eggplant, zucchini & tomato cassoulet

Thai pumpkin curry with wild rice

MINIMUM OF 8 GUESTS PER TABLE - LONG TABLE STYLE

PRE - RECEPTION GRAZING

Start your reception celebration with a grazing station full of fresh, flavoursome pickings from the chef's larder, including a seasonal selection of chacuterie, smoked salmon, cheeses, olives, house made dips, marinated vegetables, pate, pickles, chunteys, fresh fruit, muscatels and more...

MEDIUM - up to 40 guests \$590

LARGE - up to 70 guests \$890

X LARGE - up to 110 guests \$1490

DELUXE - up to 200 guests \$2100



LATE NIGHT SNACK

Round off the night and make yours and your guests day the next day a little bit easier with our late night snack options.

Loaded Fries \$6 pp

Beef sausage rolls \$6 pp

Chicken/beef/veg quesadillas \$6 pp

Sweet & Sour Chicken & Rice \$8 pp

Panko Crumbed whiting with Chips, tartare sauce \$10 pp

LATE NIGHT SNACK SERVED 10PM

ADD \$70 PER HOUR FOR CHEF FOR 2 HOURS AND \$40 FOR WAITRESS 2 HOURS



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