



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 servied 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.





# MIX & MINGLE

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 has been meticulously pieced together by our head chef to ensure your guests experience a balanced variety of fresh, seasonal flavours that will please all their senses.

The mix and mingle package is a great option for your guests to spend the late afternoon and evening outside in the stunning surrounds and rural charm of Solitaire and we can cater to your individual requirements with a custom package for you

# 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 skewer with lime aioli

Lamb kofta skewer, green yoghurt, pomegranate molasses

Beef brisket sausage roll with bush tomato chutney

#### **BIGGER BITES**

Panko crumbed whiting with chips, tartare sauce

Pulled pork slider with slaw, house bbq sauce

Thai pumpkin & tomato curry with pilaf rice

#### **INCLUSIONS**

Price per head includes GST

Chefs and kitchen team for 5 hours including setup

Waitstaff for 5 hours

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

# MIX & MINGLE OPTIONS

The following selections are available to customise your menu to suit the needs of you and your guests. We are happy to work with you to ensure we create the perfect menu combination for your special day.

# CANAPE'S

## CHOOSE 1 FROM EACH CATEGORY

#### ARANCINI

Wild mushroom arancini with salsa verde, parmesan Chorizo, sweet pepper, manchego arancini with salsa verde

#### TART

Beetroot & goats curd tartlet
Sun-blushed Tomato, labneh, olive crumb tartlet

#### FRITTER/CROQUETTE

Cauliflower & onion bhaji with curried yoghurt

Jalapeno & cheddar croquettes with caramelized onion

#### **SKEWER SELECTION 1**

Chicken saltimbocca skewer with preserved lemon aioli Lamb kofta skewer, green yoghurt, pomegranate molasses

#### **SKEWER SELECTION 2**

Haloumi & chorizo skewers
Garlic prawn & chorizo skewer w lime aioli

#### SAUSAGE ROLL

Beef brisket sausage roll with bush tomato chutney Spinach & ricotta sausage roll with pickled blueberry sauce

## SUBSTANTIAL BIGGER BITES

# CHOOSE 3 FROM THE FOLLOWING

Asian noodles with crumbed prawns, sriracha aioli
Panko crumbed whiting with chips, tartare sauce
Slow braised lamb shoulder, jus nicoise, mashed potato
Smoked lamb rib, seasonal quinoa tabbouleh, pomegranate molasses
Fried crumbed chicken, black bean & tomato salsa, chipotle aioli
Butter chicken curry, pilaf rice, onion pickle
Pork & beef meatballs in rich tomato sauce, quinoa
Pulled pork slider with slaw, house bbq sauce
Asian noodles, szechuan pork belly bites, hoisin aioli
Thai pumpkin & tomato curry with pilaf rice
Gnocchi, cauliflower puree, mushroom duxelle

ADDITIONAL CANAPE \$4.50 ADDITIONAL SUBSTANTIAL \$7.50



# 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 \$90PP (MINIMUM 70 PEOPLE)

# PRE-RECEPTION CANAPES (60 MINUTES)

Wild mushroom arancini with salsa verde, parmesan Sun-blushed Tomato, labneh, olive crumb tartlet Garlic prawn & chorizo skewer with lime aioli Crumbed whiting with tartare sauce

# MAIN COURSE - SHARED BANQUET STYLE

#### HOT SELECTION

Roasted rump cap of beef, red wine jus, crispy shallots Roast chicken breast, garlic butter sauce, pangrattato

# 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 Panzanella of tomato, cucumber, red onion, sumac herbs, sherry vinegar 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
Garlic Prawn & chorizo skewer with lime aioli
Crumbed whiting with tartare sauce
Chicken saltimbocca skewer with preserved lemon aioli
Lamb kofta skewer, green yoghurt, pomegranate molasses
Haloumi & chorizo skewers with muhamarra dipping sauce
Beef brisket sausage roll with bush tomato chutney
Spinach & ricotta sausage roll with pickled blueberry sauce

# MAIN COURSE SHARED BANQUET STYLE

## MEAT SELECTIONS (CHOOSE 2)

Roasted rump cap of beef, red wine jus, braised shallots
Smoked beef brisket with house bbq sauce
Freerange boneless chicken maryland with paprika & honey
Roast Chicken breast, garlic butter sauce, pangrattato
Roast Pork Belly, braised red cabbage, crackling
Roast pork shoulder, crackling, apple sauce, roasting juices
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 2)

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, zuchinni & tomato cassoulet
Thai pumpkin curry with pilaf rice

\*MINIMUM OF 8 GUESTS PER TABLE - LONG TABLE STYLE\*

# Pre - Reception Grazing

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

# ALLERGY & FOOD SENSITIVITY INFORMATION

GG Catering can accomodate the following dietary and food sensitivity requirements
Gluten, Dairy, Nut, Vegetarian and Vegan

	Gluten, Dairy, Nut, Vegetarian and Vegan					
		Gluten Free	Dairy Free	NutFree	Vegetarian	Vegan
<u> </u>	Double to the control of the			V		
CANAPES	Beef brisket sausage roll, bush tomato chutney		Υ	Y		
	Beetroot & goats curd tartlet	Y		Y	Y	γ*
	Cauliflower & onion bhaji with curried yoghurt	_			Y	γ
	Chicken saltimbocca skewer with preserved lemon aioli	Υ	Υ	Y		
	Chorizo, sweet pepper, manchego arancini with salsa verde			Y		
	Crumbed whiting with tartare sauce Garlic prawn & chorizo skewer, lime aioli	Υ		Y		
	Haloumi & chorizo skewers	Y		Y		
	Jalapeno & cheddar croquettes, caramelized onion	Y		Y	Υ	
		V	V	Y	Y	
	Lamb kofta skewer, green yoghurt, pomegranate molasses	Υ	Υ	Y		
	Spinach & ricotta sausage roll, pickled blueberry sauce					
	Sun-blushed tomato, labneh, olive crumb tartlet	Υ		Υ	Υ	
	Wild mushroom arancini, salsa verde, parmesan			Υ	Υ	
			1	1		
BIGGER BITES	Asian noodles with crumbed prawns, sriracha aioli		Υ	Υ		
	Asian noodles, szechuan pork belly bites hotsin aigh	Υ	Υ	Υ		
	Butter chicken curry, pilaf rice, onion pickle	Υ		Υ		
	Fried crumbed chicken, black bean & tomato sa sa, chipotle aidli			Υ		
	Gnocchi, cauliflower puree, mushroom duxelle			Υ	Υ	
	Panko crumbed whiting, chips, tartare sauce			Υ		
	Pork & beef meatballs in rich tomato sauce, quinoa	Υ		Υ		
	Pulled pork slider with slaw, house bbq sauce			Υ		
	Slow braised lamb shoulder, jus nicoise, mashed potato	Υ		Υ		
	Smoked lamb rib, seasonal quinoa tabbouleh, pomegranate molasses	Υ	Υ	Υ		
	Thai pumpkin & tomato curry with pilaf rice	Υ	Υ	Υ	Υ	Υ
SEATED MEAT OPTIONS	Freerange boneless chicken maryland, paprika, honey	Υ	Υ	Υ		
	Roast chicken breast, garlic butter sauce, pangrattato			Υ		
	Roast pork belly, braised red cabbage, crackling	Υ	Υ	Υ		
	Roast pork shoulder, crackling, apple sauce, roasting juices	Υ	Υ	Υ		
	Roasted rump cap of beef, red wine jus, crispy shallots	Υ	Υ	Υ		
	Slow braised smoked beef brisket, house bbq sauce			Υ		
SE	Slow roast shoulder of lamb with harissa, tzatziki	Υ		Υ		
	Canalant analinai O tamata assaulat			V	V	. V
SEATED VEGETARIAN / VEGAN ALTERNATIVE	Eggplant, zuchinni & tomato cassoulet			Υ	Υ	Υ
	Pan-fried seasonal gnocchi	Υ	٧/	Y Y*	Y	. V
	Roast Vegetable & stonefruit, almond, fenugreek, coconut amino	_	Υ		Υ	Υ
> 4	Thai pumpkin curry, pilaf rice	Υ	Υ	Υ	Υ	Υ
	Drained worship and particular and a second			1/#	V	
SEATED SIDE OPTIONS	Braised mushrooms, parmesan sauce, pine nuts, gremolata	Y	V	γ*	Y	
	Broccolini, green beans, snow peas, almond cream	Υ	Υ	Υ	Y	Υ
	Cauliflower & cheese gratin	-	.,		Υ	.,
	Panzanella of tomato, cucumber, red onion, sumac herbs, sherry vinegar dressing		Y	Υ	Υ	Υ
	Preserved lemon & saffron couscous, sugar snaps, toasted nuts, currants	,,	Υ		Υ	Y
	Roast potatoes, confit garlic, rosemary	Y	Υ	Υ	Υ	Υ
	Roast pumpkin, spinach, feta, toasted pepitas, honey balsamic dressing	Y		Υ	Y	
	Roasted carrots, green beans, labneh, bush dukkah	Y	.,		Υ	.,
	Witlof & baby gem, puy lentils, pickled fennel, puffed grains	Υ	Υ	Υ	Υ	Υ
	Yallingup Bread with EVOO		Υ	Υ	Υ	
۷۵	Loaded Fries				\/*	
LATE NIGHT SNACK OPTIONS	Loaded Fries		.,	\ <u>'</u>	Υ*	
	Beef brisket sausage roll		Υ	Υ	112	
	Chicken/beef/veg quesadillas		.,	Y	Υ*	
	Sweet & sour chicken, rice		Υ	Υ		
	Panko crumbed whiting, chips, tartare sauce			Υ		

