



TWO TARTS

- CATERING -

Sample Menus 2018-19

The sharing of food is one of life's greatest pleasures - and the centrepiece of all successful functions. It is an element that brings joy and excitement, along with a statement of style to each and every event.

At Two Tarts Catering our dedicated team of chefs love what they do- and take great pride in delivering an exceptional culinary experience. Using only the freshest seasonal produce, the team take an innovative approach to ensure your menu reflects the vision you hold for your special event, while meeting special dietary needs and other preferences.

The results are always spectacular, delicious and delectable.

We look forward to the opportunity to meet with you and take your conference or event to another level. If you book with us, you will not be disappointed.



Canapés

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Cold Selection

- Sushi
- Ribbon sandwiches
- Little chicken, celery and pine nut sandwiches
- Roast beef with caramelised onion & horseradish crème en croustade
- Sautéed mushrooms with cream fraiche and verjuice on Ciabatta
- Smoked salmon on Blinis with chive crème fraiche
- Bruschetta topped with tomato, basil & olive oil
- Mini marinated duck rice paper rolls
- Hoi sin chicken rice paper rolls
- Thai chicken in crispy wonton cups
- Corn fritters with avocado salsa

Hot Selection

- Cocktail spring rolls/samosa/dim sims
- Homemade sausage rolls
- Party pies
- Quiche Lorraine
- Arancini, roast pumpkin, parmesan
- Arancini, beef cheek, pecorino
- Chicken and coriander wontons
- Thai fish cake, nuoc cham
- Vietnamese spring rolls (chicken), nuoc cham
- Pork and chive pan fried dumplings, sweet soy
- Lamb Kofta, spiced yoghurt
- Mini filet mignons, béarnaise sauce
- Braised beef croquettes, dijonnaise
- Bourbon and cheese meatballs
- Chicken satay sticks
- Tempura prawns, wasabi mayo
- Crispy thai fried chicken, dipping sauce
- Okonomi yaki, pork belly, hoi sin, jap mayo



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Fork Options

Served in small bamboo boats or noodle boxes

- Gnocchi, mushrooms, roast pumpkin, spinach in a white wine and cream sauce finished with cracked pepper and parmesan
- Butter chicken with basmati rice, roti and raita
- Homemade beer battered fish and chips, tartare sauce
- Hoi sin pork belly, mash, bok choy
- Salt n Pepper Calamari, rocket, red onion and fennel salad, lime aioli
- Beef sliders, caramelised onion, aioli, homemade tomato sauce
- Crispy fried chicken sliders, mint slaw, sweet chilli mayo
- Mushroom, haloumi slider, srirachi mayo, caramelised onion
- Black sesame & wasabi crusted chicken, Asian slaw
- Beef braise, coconut & ginger, sweet potato mash

14 Canapé items served over 3 hours is suggested or a mixture of canapé and fork foods (3 cold, 3 hot, 3 fork).

Wandering Desserts

- Mini sticky date puddings, caramel sauce
- Lemon curd tartlets, fresh blueberry
- Little Raspberry cheesecakes
- Lemon and passionfruit cheesecakes
- Chocolate marquis, fresh raspberries
- Orange, mascarpone and cointreau cups
- Little chocolate lamingtons, raspberry jam, cream



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Sample Cocktail Menu.....

Cold Selection 1 per person

- Roast beef with caramelised onion & horseradish crème en croute
- Bruschetta topped with tomato, basil & olive oil
- Corn fritters with avo salsa

Hot Selection 1 per person

- Arancini, beef cheek, pecorino
- Pork and chive pan fried dumplings
- Bourbon and cheese meatballs

Fork Options 1 per person

Served in small bamboo boats

- Homemade fish and chips with tartare sauce
- Beef sliders, caramelised onion, aioli, homemade tomato sauce
- Black sesame & wasabi crusted chicken, Asian slaw

Wandering Desserts (optional)

- Mini sticky date puddings with caramel sauce
- Raspberry cheesecakes



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Seated Options

Entrée – select two served alternating

- Salt and pepper calamari, rocket, red onion, fennel salad, lime aioli
- Thai beef salad finished with crispy noodles
- Slow cooked beef arancini, napoli, pecorino
- Roasted pumpkin arancini, chilli capsicum sauce, parmesan
- Black sesame & wasabi crusted chicken, asian slaw
- Chicken satay skewers, jasmine rice with our own satay sauce
- Apple cider pork belly, celeriac puree, bok choy
- Spinach, pumpkin, ricotta cannelloni, napoli sauce, parmesan

Main Course – select two served alternating

- Braised beef cheek, cream parsnip puree, roasted heirloom carrots
- BBQ short beef ribs, potato mash, garlic bacon beans
- Whole roasted scotch fillet, smashed potato, roasted mushroom, shallot sauce
- Chicken breast filled with spinach and brie, scalloped potatoes, creamy pesto sauce
- Roasted sage & bacon filled chicken breast, sweet potato and pumpkin smash, light chicken jus
- Slow cooked lamb, hasselback potatoes, pea puree, pan juices
- Balsamic roasted lamb, smashed potato, carrot puree, roasted beetroot, balsamic glaze

Dessert – select two served alternating

- Sticky date pudding, butterscotch sauce, double cream
- Apple and pear spice cake, caramel sauce, double cream
- Churros, cinnamon sugar, warm chocolate sauce
- Lemon tart, double cream, blueberries
- Chocolate marquis, couverture crumbs, fresh raspberries
- Orange, cointreau and mascarpone tiramisu



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Sauces and marinades can be changed to suit tastes.

All meals are served with ciabatta and butter to each table.

Prices include cutlery and crockery, prices do not include any cooking equipment needed to be hired.

Two Courses

– served alternate (** canapés available instead of entrée or dessert- refer next page)

Three Courses

– served alternate (** canapés available instead of entrée or dessert- refer next page)

Canapés (in conjunction with other menu selections)

Pricing for canapé selection as additional option is in conjunction with other menu selections. Please enquire for further canapé options and pricing if not in conjunction with other menu selections.

Canapés 3 per person (Select from Cold options)**

Canapés 6 per person (Select 3 of Hot / 3 of Cold options)**

Kids – Under 12 years

Choice of 1 option.....

- Nuggets (homemade) and chips
- Chicken schnitzel and chips
- Penne with bolognaise sauce



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Gourmet BBQ's

Option 1

- Beef Sausage
- Homemade hamburger
- Chicken Kebab – honey soy or satay,
- Duo of sweet potato and potato salad
- Tossed green salad with balsamic vinegar
- Homemade coleslaw
- French stick, butter and condiments

Option 2

- Gourmet sausage
- Chicken steak - honey soy or satay
- Beef and chorizo burger
- Duo of sweet potato and potato salad
- Hokkien noodle salad
- Tossed green salad with balsamic vinegar
- Homemade coleslaw
- French stick, butter, condiments

Option 3

- Kransky with cheese
- Chicken steak - honey soy or satay
- Mustard crusted whole scotch fillet
- Duo of Sweet potato and potato salad
- Hokkien noodle salad
- Caesar salad with Caesar dressing
- Greek salad with balsamic vinegar
- Rolls, butter, condiments



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Roast Options

Option 1

- Roast peppered Beef
- Slow cooked garlic and rosemary lamb
- Duo of sweet potato and potato salad
- Tossed green salad with balsamic vinegar
- Hokkien noodle salad
- Homemade coleslaw
- Gravy
- French stick, butter and condiments

Option 2

- Roast Peppered Beef
- Slow cooked garlic and rosemary lamb
- Sage and bacon chicken breast
- Rosemary and garlic roasted potatoes
- Medley of roast vegetables
- Steamed vegetables
- Gravy
- French stick, butter and condiments

Option 3

- Roast Peppered Beef
- Slow cooked garlic and rosemary lamb
- Sage and bacon chicken breast
- Duo of sweet potato and potato
- Tossed green salad with balsamic vinegar
- Hokkien noodle salad with Asian vegetables
- Spiral pasta with bacon and olive oil with fresh herbs
- Gravy
- French stick, butter and condiments



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Assorted Salads

Spiral Pasta salad with bacon, olive oil and fresh herbs.....
Traditional coleslaw.....

Tossed green salad.....
Duo of sweet potato and potato
Hokkien noodle with Asian vegetables.....

Caesar salad with Caesar dressing
Potato, bacon, egg and fresh herbs.....
Rocket, fennel and red onion salad
Quinoa, roasted beetroot, almond salad

Roasted pumpkin, feta, spinach and
sun dried tomato with Caesar dressing

Additional Options

Dessert Buffet

-
- Fresh fruit salad
- Double cream

Choose 3 items

- Mini Lemon curd Tartlets
- Little raspberry cheesecakes
- Sticky date pudding
- Chocolate marquis, couverture crumbs
- Churros, cinnamon sugar, warm chocolate sauce
- New York chocolate cake
- Pavlova with cream and berries

Antipasto Platters

Grazing Tables

Plated wedding cake

Cheese Platter

(Brie, Vintage Cheddar, Blue Cheese, Grapes & Biscuits)