



HERITAGE ROOM CELEBRATION MENU'S 2018





What we can offer you...



Catering Menu's

Choose from our Chef's extensive menus or we will personalize a menu to suit. We can also provide Lolly bars, fairy floss machines,



The Cake King

Signature Cake Tasting with Sydney's Famous Cake King

Instyle Décor

We have a styling specialist team to attend all your decorations, floral & styling needs. All in a one stop shop, we can also offer table linen in a range of colours.



Event Management

Personal Event Planner help from the start to the finish

Recommended Suppliers

We can organize DJs, Bands, Photographers, Photo booths or photo wall, Celebrant, Honeymoon travel,





Top Cat Packages

2018 PRICES

| | | |
|---------------------------|-------------------------------|----------------|
| COCKTAIL FUNCTIONS | 8 Varieties of Canapes | \$55.00 |
| BBQ MENU | 3 mains and 3 sides | \$50.00 |
| BUFFET MENU | 3 mains and 3 sides | \$65.00 |
| CHILDREN | Under 12 Years Old | \$30.00 |

Minimum of 60 guests apply, surcharge for Fridays and Saturdays from September to May

Please note that above prices do not include serving staff and will be placed on trestle tables for guests to help themselves. We can provide staff for set up, event duration, linen and pack up at a quoted price.

Beverages and Venue Hire must be coordinated with South Maroubra Surf Club.

Public Holidays will incur a 10% surcharge on all food & beverage



Cocktail Canapés

Rustic Lamb & Rosemary Pies with Homemade Tomato Relish

Mozzarella and Basil Arancini Balls with Citrus Aioli

Satay Chicken with peanut and lime dipping Sauce

Spinach and Ricotta Cigars with Lemon and Sumac

Baby Crumbed Whiting with Sweet Chilli

Salt and Pepper Squid with Citrus Aioli

Prawn Parcels with Sweet Chilli and Coriander Leaf

Spoons of Cheese and Spinach Gnocchi with Tomato and Basil Dressing

Goats Cheese and Fig Tartlet with Prosciutto and Caramelised Onion

Peking Duck Spring Roll with Sweet Plum Sauce

Petit Beef Slider with Caramelised Onion

Tandoori Chicken Skewers with minted yogurt



Additional Canapé Selection

SLIDER CANAPES

Traditional Vietnamese Bahn Mi with Peking Duck & Crunchy Asian Salad

Pulled Pork Slider with Toasted Brioche, Asian Slaw & Chilli Lime Mayo

Mini Lobster Burgers with Coconut & Chilli Mayonnaise & Baby Chervil

Petite Wagyu Beef Slider with Salsa Verde

\$5.00 per Option/pp

VINTAGE JAR SELECTION

Smoked Paprika & Saffron Risotto with Spanish Chorizo & Prawns

Alaskan King Crab & Angel Hair Pasta with Garlic, Fresh Chilli & Zucchini

Farfalle with Wild Garlic Mushrooms, Creamy Basil Sauce & Dehydrated Cherry Tomatoes

Soba Noodles with Pan Seared Tuna & Soy Ginger Dressing

Thai Beef Salad with Glass Noodles, Snap Peas & Fresh Mint

Hoi Sin Spiced Duck with Rocket & Egg Noodles

\$6.00 per Option/pp



BBQ menu

Aussie Style BBQ with Traditional Beef Burgers

Sausage Sizzle with Caramelised Onion

Skewers of Marinated Lamb Soulvaki

Fresh Rocket and Parmesan Salad

Traditional Greek Salad

Chat Potato Salad with Fresh Herbs

Tomato, BBQ sauce and Tzatziki



EXTRAS

Freshly Grilled King Prawns with Garlic Lemon Butter

Marinated Tandoori Chicken Breast Skewers

Whole Shoulders of Marinated Lamb with Lemon and
Rosemary

\$5.00 per person per item



Buffet Menu

(Choice of 3)

Macadamia Crusted Barramundi with Citrus Dressing

Whole Atlantic Salmon with Kaffir Lime Dressing

Whole Twice Cooked Pork Belly and Pork Crackling' with a Chunky Caramelised Apple Dressing

9 Hour Lamb Shoulder with Garlic, Warm Feta & Rosemary served with House Made Tzatziki

King Island Beef with Creamy Trio of Mushroom Ragu

Creamy Atlantic Salmon with Asparagus Spears, Cherry Tomato Spaghettini and Fresh Lime

Tandoori Breast of Chicken with Fresh Tomatoes, Coriander and Ground Cumin

Sides to Share

(Choice of 3)

Buttered Green Beans with Sliced Almonds, Lemon & Chilli

Creamy Paris Mash with Roasted Garlic & Truffle Oil

Shaved Parmesan & Cabbage Slaw with Caramelised Balsamic Dressing

Oven Baked Galette of Sweet & White Potatoes

Baby Caramelized Brussel Sprouts, Kim Chee Style

Village Greek Salad with Persian Feta Dressing

Roasted Mediterranean Vegetable Medley

Rocket and Parmesan Salad with Balsamic Dressing

Freshly Steamed Jasmine Rice with Coriander Leaf



Top Cat Stations and Noodle Boxes –
Can be added to the above menus

DUMPLING TROLLEY STATION

(Choose 4 of the following)

Japanese Pork Gyoza

Vegetable Gyoza

Prawn Har Gow

Pork and Chive Dumpling

Prawn, Scallop and Snow Pea Dumpling

Chicken and Water Chestnut Shu Mei

Traditional Buns of Pork or Chicken

All Served with a selection of dipping sauces

\$12.00 per person

Apricot and Brandy Ham Carvery Station

Served with Petite Baguettes, Assorted Mustards & Rocket Parmesan Salad

\$6.00 per person



Mexican Station

Make It Yourself Taco and Tortilla Station

Chicken and Beef (*Vegetarian Optional*)

Lime and Coriander Guacamole & Tomato Salsa

Plus all the essentials; Cheese, Lettuce & Sour Cream

\$15.00 per person

Souvlaki Bar

Marinated Chicken Breast Skewers

Lemon Flavoured Lamb Souvlaki

Mediterranean Vegetables with Haloumi Cheese Skewers

Housemade Tzatziki with Citrus

Traditional Greek Salad

Warm Pita Bread

\$20.00 per person

Noodle Box Menu

Salt and Pepper Squid with Rocket and Aioli

Thai Green Chicken Curry with Coconut Rice

Tempura Fish Fillets with Chips and Citrus Aioli

Warm Thai Beef Salad with Crunchy Salad and Rice Noodles

Chicken Pesto Penne with Rocket and Pine Nuts

Spinach and Ricotta Gnocchi with Napolitana and Parmesan

Chilli Con Carne with Pilaf Rice and Fresh Lime Guacamole

Small Box \$10.00 per person, per Variety

Large Box \$15.00 per person, per Variety



Testimonial

“Top Cat Catering was absolutely one of the best weddings I have ever attended. From the minute I walked into the venue, to the minute I walked out, the staff were helpful, kind and on top of everything. I constantly had a drink in my hand and was amazed at how scrumptious the food was. I have been to many weddings and been served cold food. I was served the Beef Cheeks with a creamy mash and my husband had perfectly cooked Atlantic Salmon. The bride Kate, who is a very good friend told me about the venue and how they organised the entire thing from start to finish. They set up the amazing table decorations and have an in house cake decorator. The entire venue was absolutely amazing and would recommend this to anyone.”

- Kind regards, Sarah H.

Contact Top Cat Catering:

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