



*One Pot*  
catering

*Welcome*  
**ONE POT CATERING**

SYDNEY CATERERS FOR YOUR EVENTS

# Event Packages



# All Day

## Breakfast on arrival – Choose 2 or 3 items per person

### **Morning baked muffin selection –**

Seasonal fruit topped with crystal sugar

*(available gluten free)*

Shaved salted bangalow Pork, aged cheddar mini croissant

Fresh tomato and Swiss cheese mini croissant

Freshly made pumpkin and feta frittata

House made Granola, pressed yoghurt seasoned with orange and honey

## Morning tea – Choose 2 or 3 items per person

Chocolate tarts

Homemade carrot cake

Fluffy giant lamingtons

Belgium chocolate brownie

Almond raspberry and frangipane

Orange and polenta cake

Ginger spiced cake

Lemon drizzle

## Lunch – Choose 2 items per person (comes with fruit skewer)

Gourmet sandwich

Avocado & tofu rice paper rolls

Chef's selection small salad

**Pack Includes - Fruit** – seasonal selection of market fresh fruit skewer

## Afternoon tea – Choose 2 or 3 items per person

Fresh baked scones, strawberry jam and whipped cream

Savoury quiche and chutney

Mini sausage rolls

Mini Belgian chocolate brownie

### **All Day Package**

**2 pieces per person - \$35.00 per person**

**3 pieces per person - \$44 per person**

*\*all dietary requirements can be catered for with advanced notice*

*\*prices ex gst*

# Canapes

- Poached Coffs Harbour prawns, harissa aioli (GF)
- Smoked salmon, Bellini, dill crème fraiche caper berries
- Thai fish cake, sweet chilli, kaffir lime leaf dip
- Blue fin tuna tartare, wasabi and soya (GF)
- Slow cooked beef shin pie, roasted eggplant and cumin
- Slow cooked lamb shoulder pie rich vine ripened tomato
- Mexican chicken empanada, light garlic lime dip
- Roasted sweet potato and cashew empanada
- Mini wagyu beef burger patties, Swiss cheese, caramelised onion, Dijon mustard
- Slow cooked pulled pork shoulder slider, fennel and red cabbage slaw
- Chicken schnitzel slider, Swiss cheese, cranberry sauce
- Mini Peking duck pancakes, hoisin sauce, cucumber and shallot
- Roasted eye fillet of beef mini Yorkshire pudding, horseradish
- Grilled chicken skewers, chermoula, lime topping (GF)
- Tiger prawn & green mango rice paper rolls (GF)
- Tempura tofu and banana flower salad rice paper rolls (GF) (V)
- Steamed chicken, shiso cress, green papaya rice paper rolls (GF)
- Rainbow rice paper rolls, beetroot, red and yellow capsicum carrots, mint, coriander, ginger peanut sauce (GF, (V)
- Arancini of 4 cheeses, Truffle dipping sauce
- Arancini of roasted pumpkin and sage, pesto dip
- Tartlet of wild mushrooms, slow cooked garlic
- Blackened corn and mint blinis, avocado and chipotle salsa, chiffonade mint (GF)
- Mini caramelised tomato and fetta tarts, (warm)
- Moroccan roasted vegetables, puff pastry, raita sauce
- Croquette gruyere, fresh corn
- Haloumi cherry tomatoes, fresh basil skewers (GF)
- Mini macaron selection
- Banoffee set cream, praline, salted caramel
- White chocolate and raspberry tarts
- Classic tiramisu cup
- Lemon tarts, smashed meringue, fresh mint

## Canape Packages

- 6 canapes per person - \$35.00 per person
- 8 canapes per person - \$45.00 per person
- 10 canapes per person - \$55.00 per person
- 12 canapes per person - \$65 per person

*\*all dietary requirements can be catered for with advanced notice*

*\*prices ex gst*

# Grazing Platters

## **Australian and Continental Cheese \$65.00 per 5-6 pax**

Premium Australian and continental cheese, (3) cheeses, fresh and dried fruit, chutney and water crackers

## **Mediterranean Antipasto Platter \$65.00 per 5-6 pax**

Mediterranean delights including cured meats, grilled veggies, olives and feta cheese with grilled bread

## **Celebrate Grazing - \$155.00 per 8-10 pax**

Australian cheese, dried fruit, house made chutney, water crackers. A selection of cured meats, grilled veggies, olives, labneh, humus, pickles and grilled sumac flat bread

## **Celebrate Dessert - 20 Pieces \$120.00**

- 5 x Mini macaroons
- 5 x Lemon tart, smashed meringue, fresh mint
- 5 x Chocolate tart, white chocolate ganache
- 5 x Mini Pavlovas, passion fruit curd, fresh mint

## **Celebrate Vegetarian Grazing With Ricotta - \$100 per 8-10 pax**

A celebration of fresh and delicious vegetables with the always amazing ricotta. This is a perfect addition to any celebration. A selection of crunchy vegetables, ricotta, dips, crackers and bread.

## **Celebrate After Work - 60 pieces - \$228.00 per platter**

- 20 x Gourmet mixed pies, homemade puff pastry, slow braised fillings & Heinz ketchup
- 20 x Gourmet sausage rolls, pork & fennel seed, rolled in our homemade pastry, seasoned and served with Heinz ketchup
- 20 x Quiche, delicious assortment of vegetarian quiche, semi-dried tomato & feta and cheddar & onion jam

*\*all dietary requirements can be catered for with advanced notice*

*\*prices ex gst*

