



FINE FOODS CATERING

HORS D'OEUVRES

All hors d'oeuvres are sent in bulk, unless otherwise specified. We can assist you with you containers with easy to follow instructions. For an additional charge, platters are available on the side.

2 DOZEN MINIMUM ORDER UNLESS OTHERWISE SPECIFIED

Warm Zucchini Fritters with chili aioli \$1.30 each

Corn Fritters with scallion cream \$1.30 each

Samosas with tamarind dipping sauce \$2.00 each

Chicken Tenders with honey mustard \$3.50 each

Chinese Scallion Pancakes with ginger hoisin dipping sauce \$2.00 each (one dozen minimum)

Egg Plant "Sandwiches" with provolone, lightly breaded and baked \$2.00 each (one dozen minimum)

Caramelized Onion & Feta Tartlets \$2.00 each

Pancetta, Leek & Goat Cheese Tartlets \$2.00 each

Tamales \$2.75 each

Blue Corn & Green Chili with cheddar cheese

Grilled Chicken, Chili and corander

Sweet Yellow Corn w/ Green chili and cheddar

(one dozen minimum per variety)

Tomatillo Salsa \$8.50 per 500ml

Baked Brie in bread with apricots and toasted pecans \$50. served 10-15

Crab cakes with roasted garlic aioli \$4.50 each



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ROOM TEMPERATURE HORS D'OEUVRES – The following hors d'oeuvres are designed to be served at room temperature. Hors d'oeuvres are sent in bulk. Arrangement on platters is available upon request for an additional charge.

2 DOZEN MINIMUM ORDER UNLESS OTHERWISE SPECIFIED

Grilled Cracked Black Pepper Steak Skewers with horseradish crème fraiche \$2 each

Chicken Sate with peanut dipping sauce \$2 each

Seared Tuna Skewers with wasabi dipping sauce \$2.80 each

Grilled Maple Rosemary Chicken Breast Skewers with mustard caper sauce \$2 each

Spicy Sesame Chicken Wings \$24 kilo (minimum 2 kilos)

Herbed Smoked Chicken & Chutney Salad in red endive \$2.30 each

Grilled Vegetable Skewers marinated in ginger hoisin sauce \$1.80 each

Grilled Courgette Wafers with citron goat cheese & fresh thyme \$1.30 each

Capunatina (Sicilian Eggplant Relish) in mini savory pastry cups \$1.50 each

Fresh Fruit Skewers \$2.50 each



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PLATTERS

Cassels Classic Platters are beautifully arranged and garnished using only the freshest ingredients from our kitchen. Platters are a convenient way of serving a variety of foods at your next gathering, party or business meeting.

10 PERSON MINIMUM ON ALL PLATTERS

Cheese Board*

a selection of fine chesses from around the world, served with crackers & Cassels in-house baked breads
\$9.50 per person

* additional charge for special requests

Charcuterie Platter

Venetian coppa salami, mortadella with pistachios, hot salami, pate de campagne, cornichons, mixed olives, in-house baked breads & crackers \$12.50 per person

Prawn Cocktail

with Cassels seafood sauce, served in lettuce cups \$30 per dozen

Crostini

With capunatina (Sicilian eggplant relish), olive tapenade & Tuscan white bean puree \$6.50 per person

In-house Baked Bread Garden Basket

with roasted red pepper dip, cannellini dip, sundried tomato with roast garlic dip, chili & muscovado sugared pumpkin dip, broad bean, herb & caper dip

\$65 small (select 3 dips) serves 10, \$95 medium (select 3 dips) serves 10-20, \$125 large (select 4 dips) serves 20-30, \$155 x-large (select 4 dips) serves 30-40

Crisp Steamed Asparagus Spears (seasonal)

with herb caper dip \$40 (serves 10)

Grilled Mediterranean Vegetables

With hummus, baba ganoush & fresh pitas \$12 per person

Ratatouille with yoghurt cheese & ciabatta

\$12 per person



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GOURMET SANDWICHES

All sandwiches are made on freshly baked rustic bread, prepared with tomatoes and field greens, wrapped in parchment.

30 SANDWICH MINIMUM ON ALL SANDWICH ORDERS

Assorted Gourmet Sandwiches \$3.50 per sandwich
(please choose a maximum of four sandwich varieties)

Orange Glazed Ham & Brie

Grilled Vegetables & Goat Cheese

Country Port Terrine with a lemon & coriander jam

Smoked Fresh Tuna Salad

Grilled Maple Rosemary Chicken Breast

Tarragon Chicken Salad

Parmesan, Tomato & Fresh Basil

Prosciutto di Parma, Feta & Roasted Peppers (addition \$1 per sandwich)

Venetian Coppa Salami, Provolone & Tapenade (additional \$1 per sandwich)

Roast Beef with Caramelized Onion (additional \$1 per sandwich)

Ficelle Sandwiches *

\$7 each (minimum order 2 doz)

2 varieties

Thinly Sliced Ham & Gruyere and/or

Gruyere & Rocket



FINE FOODS CATERING

SOUPS

Soup selections change with the seasons. Please call us for the soups that will be available at the time of your event.

2 LITRES MINIMUM* ON EACH SOUP VARIETY (to serve approx. 15 persons)

Cream of Asparagus

Gazpacho (chilled tomato soup)

French Onion

Broccoli & Blue Cheese

Cream of Mushroom

Tomato & Basil

Carrot w/ lemon & coriander

Old Fashion Vegetable

Potato & Leek

Roasted Corn & Chili

Roasted Pumpkin w/ Tom Yum

Roasted Corn & Chili

Cream of Celery

Zucchini & Coriander

\$20 per litre * see minimum

Fresh in-house baked bread rolls - \$1.50 each



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SALADS

Salad selections change with the seasons. Please call us for the salads that will be available at the time of your event.

6 PERSON MINIMUM UNLESS OTHERWISE STATED

Baby Filed Greens Salad

With goat cheese & spiced pecans & Cassels vinaigrette \$8.50 per person

Caesar Salad

Baby romaine hearts, homemade croutons & Cassels Caesar dressing \$8.50 per person

Caprese Salad

Sliced vine ripened tomatoes, parmesan & basil drizzled with extra virgin olive oil \$8.50 per person

Classic Spinach Salad

Baby spinach, hard boiled egg, crispy bacon, crumbed feta & lemon vinaigrette \$9.50 per person

Country Vegetable Salad

Romanin with black eyed peas, roasted corn, tomato, cucumber, red onion & a spicy dressing
\$9.50 per person

Watercress & Red Pear (seasonal)

with blue cheese & lemon dressing \$10.50 per person

Mesclun

Selection of baby green with balsamic & extra virgin olive oil \$6.50 per person



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MAINS

Hot Mains – The following dishes require reheating and are packaged in foil containers with easy to follow instructions.

PLEASE NOTE MINIMUM QUANTITIES

Roasted Leg of Lamb (to be carved on site)

boned & rolled leg of lamb, rubbed with chopped garlic & fresh rosemary, sautéed baby spinach and tied with butcher's string and roasted in parchment \$160, serves 10-12 persons

French Lamb Cutlets

with savoury thyme jelly POA, serves 10-12 persons

Braised Lamb Rump

with mushrooms & caramelized onions, braised in balsamic & merlot sauce
\$150, serves 10-12 persons

Roasted Pork Loin

with baby carrots, onions & potato garnish \$150, serves 10-12 persons

Boeuf Bourguignon

Studded with caramelized pearl onions & mushrooms simmered in a broth of brandy, Madeira & red wines.
\$10 per person (minimum 10 persons)

Parisian Garlic Chicken

A classic Parisian bistro style braised chicken with delicate caramelized bulbs of garlic

\$80 (serves 8- minimum serving)



FINE FOODS CATERING

MAINS

Mains ...continued

PLEASE NOTE MINIMUM QUANTITIES

Supreme de Volaille

skinless chicken breast filled with sautéed mushrooms, ham & Gruyere cheese, presented with a seared mushroom cap in a rich Madeira sauce \$12 each (minimum 10 persons)

Oven Baked Poussin

orange and cracked black pepper glaze with bacon, herbs and cornmeal stuffing
\$22 each (serves 2 – minimum 5 chickens)

Chicken Florentine Chicken

breast filled with spinach, sundried tomatoes, goat cheese & mushrooms
\$12 each (minimum 8 persons)

Oven Baked Parmigiana

aubergine baked with mozzarella, parmesan, basil and tomato sauce
\$70 serves 8-10

Classic Lasagne Bolognese

Layers of handmade pasta, classic ragu Bolognese, imported parmesan cheese & béchamel sauce
\$65 serves 8-10



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MAINS

Mains ...continued

PLEASE NOTE MINIMUM QUANTITIES

Beef Chilli Con Carne

Served with sharp cheddar, sour cream and chopped onions
\$15 per litre serves 3 (3 litre minimum)

Pan-fried fillet of John Dory (seasonal) – or an alternative white fish

with smoked vine ripened tomatoes topped with a lemon butter sauce (subject to availability)
\$15 per person (6 person minimum)

Carvery of Hot Peppered Rump of Beef

served with mustard or gravy and rolls
\$16 per person (minimum 6 persons)

Pork Ribs

served in a garlic honey and chilli sauce
\$35 kilo (minimum 3 kilos)

Orange Glazed Champagne Ham

cooked in our own wood fired oven, served with a mustard sauce
\$80 serves 10-14, \$150 serves 20-25
(note: Ham on the bone available on request)



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MAINS

Mains ...continued

PLEASE NOTE MINIMUM QUANTITIES

Country Chicken & Pork Terrine

served with onion relish \$40 per loaf, serves 6-8

Mussels and Prawns

flavoured with garlic, lemon, parsley and extra virgin olive oil
\$10 per person (minimum 6 persons)

Crispy Skinned Wood-fired Fillet of Salmon

on a Sicilian parsnip mash with wilted bok choy and sesame sauce
\$15 per person (minimum 6 persons)

Mediterranean Tuna

with olives, capers, tomatoes, garlic & olive oil
\$16 each (minimum 6 persons)

Inhouse Baked Bread Rolls

\$1.50 each



FINE FOODS CATERING

ACCOMPANIMENTS

VEGETABLES & FRUITS

ONE KILO MINIMUM ON ACCOMPANIMENTS UNLESS OTHERWISE STATED

Roasted Onions with balsamic deglaze \$1 each (10 minimum)

Steamed Whole Artichokes with Cassels' vinaigrette \$6 each (6 minimum)

Muscovado Sugar Baked Pumpkin w/ chilli & fennel seeds \$20 kilo

Oven Roasted Farm Carrots \$20 kilo

Oven Roasted Baby Beets with toasted walnuts and goat cheese \$36 kilo

Grilled Vegetables Provencal \$20 kilo

Roasted Balsamic Mixed Vegetables \$20 kilo

Lemon & Garlic Marinated Mushroom Salad (served hot or cold) \$20 kilo

Tarragon Green Bean Salad w/ Maldon sea salt and lime EVO oil \$36 kilo

Grilled Asparagus (seasonal) \$36 kilo

Seasonal Fruit Salad \$10 kilo

Seasonal Fresh Berries \$14 Kilo



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ACCOMPANIMENTS

PASTA

ONE KILO MINIMUM ON ACCOMPANIMENTS UNLESS OTHERWISE STATED

Pasta Arriminata with romanesco, caramelized onions, golden raisins, pinenuts, broccoli, saffron, a touch of anchovy & fresh Tuscan pecorino \$32 per kilo

Pasta Scoppiato with baby truss tomatoes, pecorino romano & a hint of fried garlic \$28 per kilo

Penne al Tonno with Italian tuna, roasted peppers & scallions \$28 per kilo

Penne with Tomato Artichoke Sauce \$24 per kilo

Couscous with Orange Zest w/ toasted almonds & coriander \$28 per kilo

BEANS, GRAINS, RICE

Tuscan White Bean Salad with reggiano, lemon & sage \$28 per kilo

Lemon & Onion Chick Peas \$20 per kilo

Farro Salad w/ red and yellow peppers, black olives & cherry tomatoes \$32 per kilo (seasonal)

Risoni Salad with sun-dried tomatoes, capers, lemon zest, olives and rosemary \$28 per kilo



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ACCOMPANIMENTS

POTATOES

ONE KILO MINIMUM ON ACCOMPANIMENTS UNLESS OTHERWISE STATED

Rosemary and Garlic Roasted Potatoes \$20 kilo

Pommes Gratinee with aged cheddar \$30 - serves 6

Potato Terrine with wild mushrooms \$7 each (6 minimum)

Creamy Mashed Potatoes \$20 kilo

Steamed Baby New Potatoes sautéed in butter & herbs \$25 kilo

Baby New Potatoes & Spinach with blue cheese dressing \$25 kilo

Potato Salad with dill vinaigrette \$20 kilo



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SOMETHING SWEET

Minimum One – serves approx. 15-20 persons

All \$65 each

Hazelnut and Bitter Chocolate Torte
with chocolate truffles

Bailey's Chocolate Mousse Cake

Frangelico Chocolate Gateau

Passionfruit Pavlova roulade

Espresso Tiramisu

Paris-Brest (French Almond Éclair ring)

French Japonais (Layered Black Forest meringue – chocolate and berries)

Berry Vacherin (Hazelnut meringue layered with seasonal fruit berries)

Lemon Citron tart

Seasonal Plum Tart

Pear & Frangipani Tart

Maple Bourbon Pecan Pie

Wood-fired Fruit (vanilla sugared and fired in our woodfired oven)

Fresh Fruit Platter served w. Greek style yoghurt & Manuka honey