

BROTHERS CATERING.

Functions and Events

FINGER FOOD FUNCTIONS

GRAZING BOXES & TABLES

BUFFET FUNCTIONS

DRINKS & EQUIPMENT HIRE

BROTHERS CATERING.

FINGER FOOD BY THE PIECE

- Prices are per piece
- We recommend 7-8 pieces per person
- Minimum order quantity per selection is 20 pieces

HOT ITEMS

Satay chicken skewers GF	\$3.50
Mushroom arancini V	\$3.50
Mediterranean meatballs	\$3.50
Gourmet mini sausage roll	\$3.00
Pork belly bao buns	\$4.00
Vegetarian spring rolls V	\$3.00
Thai fish cakes	\$3.50
Haloumi & vegetable skewer V	\$4.00
Gourmet beef slider	\$4.00
Schnitzel slider	\$4.00
Mini quiche V	\$3.50
Pastizz V	\$4.00

COLD ITEMS

Heirloom tomato bruschetta VEGAN	\$3.00
Chicken rice paper rolls GF	\$3.50
Prawn rice paper rolls GF	\$3.50
Vegetarian rice paper rolls V GF	\$3.00
Salmon cucumber cups GF	\$3.50
Rosemary shortbread w/ brie V	\$3.50
Caprese skewers V GF	\$3.00
Peking duck pancake	\$4.00
Mini caesar salad	\$4.50
Mini pumpkin salad V GF	\$4.50
Mini Thai beef salad GF	\$4.50
Mini hokkien noodle salad V	\$4.50

SWEET ITEMS

Pannacotta cups V GF	\$3.50
Chocolate brownie bites V	\$3.00
Lemon meringue mini tarts V	\$3.50
Chocolate mousse cups V GF	\$3.50
Nutella donut bites V	\$3.50
Hazelnut baklava V	\$3.50
Mixed macarons V	\$4.00

Packages

Any 8 pieces - \$30pp
(Pick up or delivery)

Any 8 pieces - \$40pp
(Chef & waitstaff
onsite)

Vegetarian/vegan, gluten free &
halal substitutes available for all
items

GRAZING BOXES

Small boxes feed 4-5 people
Large boxes feed 8-10 people

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DELUXE FRUIT

\$45/80

Beautifully presented, freshly cut fruit direct from the markets.
Seasonal fruit is used when available.

CHEESE & FRUIT

\$70/125

Selection of popular cheeses, fresh & dried fruit, lavosh & crackers.

DESSERT

\$70/125

Mini housemade pannacotta pots, mousse pots, mini lemon meringues, choc dipped strawberries, lollies & popcorn.

ANTIPASTO

\$80/140

Freshly sliced charcuterie, artisanal breads, pickles, marinated olives, roast capsicum & cheese.

DIPS & CRUDITE

\$45/75

Housemade dips, crudite, cherry tomatoes & lavosh.

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GRAZING TABLES & FOOD STATIONS

Please contact us for a quote for a sweet, savoury or mixed custom grazing table. As a guide, our grazing tables are \$15pp for a table in addition to other food, or \$25pp for a more substantial centrepiece.

BUFFET MENU & PRICING

- Minimum 20 people
- Prices include delivery and set up
- Staff available for serving
- COVID-safe set up available

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MAINS

- Herb rubbed roast beef w/ rich gravy GF
- Lemon & sage roast lamb w/ mint sauce GF
- Rich beef bourguignon GF
- Chicken thighs in creamy mushroom sauce GF
- Per-peri chicken thighs w/ aioli GF
- Lemon garlic roast chicken w/ rich gravy GF
- Slow-cooked beef ragu GF
- Pork belly w/ apple sauce GF
- Creamy garlic prawns GF
- Mediterranean vegetable frittata V GF
- Garam masala chickpea curry V GF
- Eggplant moussaka V GF

PASTAS & BAKES

- Chicken in creamy basil pesto sauce
- Traditional bolognese
- Smokey bacon carbonara
- Creamy boscaiola
- Chorizo, tomato & white bean
- Creamy smoked salmon & herb
- Mediterranean vegetables in napoli V
- Creamy potato bake V GF
- Broccoli & cauliflower mornay V GF
- Spinach & ricotta cannelloni V
- Roast vegetable lasagne V



SALADS

- Greek V GF
- Seafood
- Classic potato V GF
- Classic caesar
- Sweet potato, chickpea & feta V GF
- Soba noodle w/ peanut sauce V
- Asian style coleslaw V GF
- Hokkien noodle V
- Moroccan pumpkin couscous V
- Kale, quinoa & tahini V VEGAN
- Broccoli, sesame & cashew V GF
- Pumpkin, baby spinach & feta V GF
- Chargrilled corn & black bean V GF

SIDES

- Grilled corn cobs V GF
- Steamed rice V GF VEGAN
- Green beans w/ slivered almond V GF
- Honey glazed carrots V GF
- Steamed vegetables V GF VEGAN
- Rosemary roast potatoes V GF
- Roast brussel sprouts w/ parmesan V GF
- Sage roast pumpkin wedges V GF VEGAN

DESSERTS

Pavlova w/ seasonal fruit
White chocolate cheesecake
Toblerone cheesecake
Nutella mousse
Creme caramal cups
Vanilla pannacotta
Tiramisu
Fresh fruit
Cheese & crackers
Mixed mini desserts
Whole cakes (on request)

\$40pp

2 mains, 1 pasta/bake,
2 sides, 2 salads, 2 desserts

Additions:

Main - \$5

Pasta/bake - \$4

Side - \$3

Salad - \$3

Dessert - \$3

DRINKS & EQUIPMENT HIRE

We have various options for drink service:

- Drinks & glassware supplied by client - \$200 for each additional staff member. We recommend 1 staff member for drink service per 20 guests.
- Drinks supplied by client, glassware supplied by us - \$200 for each additional staff member + glassware hire of \$0.80 per glass. We recommend 3-4 glasses per person.
- Soft drinks, juice, glassware & service supplied and served by Brothers Catering - \$10pp.
- We can also supply other equipment on request, including: chafing dishes, platters, hot water urns, pie warmers, etc.

CONTACT INFORMATION FOR ORDERS & ENQUIRIES

ph: 0413 825 543

email: info@brotherscatering.com.au

address: 17/5 Salisbury Road, Castle Hill