



absolutecaterers

— menu package —





for the love of food

Food is naturally tied to our emotions.

Mouth-watering delicacies for all occasions; from weddings to corporate functions, from small luncheons to large celebrations - we design the perfect menu to complement your event. Experience the culinary expertise, the creative flair & the dedication to excellence that is the hallmark of Absolute Caterers; your event catering specialists.

FOOD | BEVERAGE | STAFF | EQUIPMENT | VENUES



corporate catering so you want to plan an event?

Our tailor made catering menus are designed by our in-house chefs, using the freshest seasonal produce

1. select your style of menu

required 14 days prior to your event

Browse through the menu options in this package and decide on what kind of catering you are after, whether it be share platters for a morning tea, a 3-course plated dinner, canapes for an evening function or a finger food menu for an informal gathering.

Choose which menu items get your mouth watering, contact your Absolute coordinator and discuss your menu choices!

2. provide us with estimated guest numbers

required 14 days prior to your event

3. advise catering session times

required 14 days prior to your event

Let your coordinator know your break session times and exactly what time you'd like catering served, including any tea, coffee and OJ breaks (and that on arrival coffee).

Please note - we require all of the above information strictly 2 weeks prior – from here our team can roster staff accordingly, draft all necessary orders and arrange the logistics of your event.

4. guest numbers & dietaries

required 7 days prior to your event

Confirm final number of guests attending and provide a list of dietary guests along with a seating plan if required.

Strictly 1 week prior – at this point we can place all orders, 100% confirm staff rosters, begin preparation, and begin the set up!

5. event day!

The last thing you need to worry about on event day is your caterers! With 20 years' experience, you can be assured our professional service staff will be on site to assist with anything you, or your guests may require.

Any changes to numbers, dietaries, or menu selections outside of the deadlines stated above we cannot guarantee we will be able to accommodate.

If changes are made after the above deadlines, you may incur an administrative and late change charge of \$150.00 + \$1.50 per person.



breakfast

Breakfast buffets will be served in chaffing dishes & platters for guests to serve themselves. Our breakfast finger food service style will be determined on which items you select.

Breakfast before 7.30 am requires minimum 50 people.

buffet

40 per person

creamy scrambled eggs with breakfast herbs

maple bacon

breakfast chipolata sausage, parsley butter

crispy hash bites, chives, sea salt

oven roasted vine tomatoes

sautéed creamy mushrooms with garlic herbs

selection of fresh breads & condiments

filter coffee

organic tea range

orange juice

finger food style

optional add-ons 5.5 | pp, per item

assortment of cereals served with milk

granola berry cup | berry compote,
yoghurt, passionfruit puree

seasonal fruit bowl

assortment of croissants & danish

homemade baked beans

bacon & egg english muffins

sausage & egg english muffin

bacon & egg pie

crispy hash bites, chives, sea salt 2pp

breakfast chipolata sausage, parsley butter



bagged lunch

the perfect option if you are looking to take guests off-site or prefer each guest to have an individual portion

option one | 25

one savoury item from the below

frittata

quiche

croissant

bacon + egg sandwich

one sweet item from the below

sweet or savoury muffin

brownie

slice

one piece of whole fruit

muesli bar

one bottle of water or juice

option two | 30

one substantial item from the below

sandwich

wrap

baguette

frittata

sushi

one salad from the below

spring garden salad

caesar salad

potato salad

pasta salad

one sweet item from the below

sweet or savoury muffin

brownie

slice

one piece of whole fruit

one bottle of water or juice



share

A share style feast served on platters.

Each platter is designed to share between 10 guests.

fruit | 65

seasonal melon, grapes, oranges, kiwifruit, pineapple, accompanied with dipping sauce

sweets | 90

decadent brownie, cake, buttermilk scones w conserve & cream, profiteroles

pastry | 85

sausage rolls, lamb savouries, beef savouries, quiche

seafood | 95

prawn croquettes, salt & pepper squid, tempura fish bite, prawn twister, chipotle mayonnaise, lemon aioli

sushi | 85

chicken, prawn, vegetarian, salmon, pink ginger, wasabi, soy

yum cha | 85

spring rolls, wontons, pork & chive dumplings, mini pork buns, ponzu dipping, sweet chilli

breads | 85

mini filled croissants, pinwheels, club sandwiches, petit filled rolls

dips | 60

tortilla crisps, crostini, bruschetta, herbed tomato salsa, smoked salmon & cream cheese, hummus

antipasto | 95

cheese, artisan cured meats, dips, tortilla crisps, jelly, bread, olives, sundried tomatoes, fruit

vegetable | 85

carrot, cucumber, capsicum, celery, hummus, smoked salmon & cream cheese



finger food

Ideal for a morning or afternoon tea gathering. A share style feast served on platters, to create a warm ambiance.

These items can also be served in a 'bagged lunch' style of catering, pick & choose between 3-5 items.

Minimum of 15 people.

warm 4.9 per item

mini pies | lamb, beef, vegetarian, traditional hot bite sauce

mushroom & parmesan arancini balls | 2pp

sausage rolls, traditional hot bite sauce

spring rolls, sweet chilli

broccoli cheese bites, dipping relish | 2pp

sliders | pork belly, roasted granny smith apple, char souy sticky sauce

cola chicken nibbles | 2pp

marinated southern fried chicken | 2pp

wontons, ponzu sauce | 2pp

frittata

japanese crumbed prawn cutlets, sweet thai chilli

garlic butter prawns

chicken skewers | satay or lemon

quiche

spinach & ricotta sausage rolls

crumbed chicken tenders, chipotle mayo

tempura fish bites w zesty tartare | 2pp

salt & pepper squid w zesty tartare | 2pp

cold 4.9 per item

tortilla pin rolls

apricot, cream cheese pinwheel

caesar lettuce cups

club sandwiches

petit filled rolls

mini croissants

sweet potato rosti, whipped feta

margarita stick, balsamic vinaigrette

sweet 4.9 per item

decadent brownie

sweet slices

assorted cake

lamingtons

buttermilk scones

friands

cookies

raspberry cheesecake

bliss balls

muffins



buffet menu

Traditional Buffet

A serve-yourself option. Allowing guests to help themselves to the variety of dishes set out on our buffet stations. A traditional & easy way to serve a large number of guests. Depending on guest numbers we may need to set more than one catering station for ease of service.

Share to table service

Your customised selection of dishes placed around the guests tables, allowing them to really relax – a fun & efficient way of food service - no waiting at the buffet line! Plates, utensils & serveware all included. Minimum of 25.

lunch	
one bread, one main, one salad	38.6
add one dessert	+4 ea
light	
one main, two sides, one salad	44
add one dessert	+4 ea
medium	
two mains, two sides, two salads	64
add up to two desserts	+4 ea
large	
three mains, three sides, three salads	69.5
add up to three desserts	+4 ea
share	
table service, banquet style	
any of the above menu options	+6.5 pp



bread | lunch only

- toasted rosemary focaccia** | chicken, bacon, cheese
- turkish panini** | smoked chicken, avocado, mesclun
- large ciabatta** | beef, horseradish, rocket
- multigrain bap** | roast pork, spiced apple, fennel slaw
- large baguette** | smoked ham, tomato, cheese, red pepper
- warm croissant** | tomato, swiss cheese, dijon mustard
- pita bread** | hummus, tabbouleh, cucumber, tzatziki

main

- moroccan spiced leg of lamb** | parsley, mint & lemon pesto
- roasted pork loin** | vanilla apple sauce, crackling, pan jus gravy
- lemon & thyme roasted chicken ballotine**
- authentic green thai chicken curry** | basmati rice
- seafood mornay** | selected seafood, bechamel
- herb crusted prime nz strip loin** | roasted garlic gravy, horseradish cream.
- slow cooked beef & tomato ragout** | fresh herbed pappardelle pasta
- red wine braised beef cheeks** | herbed mash
- braised beef bourguignon** | caramelised onion, mushrooms, smoked bacon
- sticky sesame pork belly** | szechuan noodles

sides

- vegetable lasagne** | grilled vegetables, bechamel
- roasted pumpkin spinach feta penne pasta gratin**
- balsamic roasted beetroot** | cumin, brown sugar, balsamic
- cauliflower** | cheese sauce, garlic, herbs
- steamed potatoes** | mint butter
- garden peas** | mint butter, salt flakes
- asian greens** | greens, garlic, ginger, tamari
- green beans** | lemon, garlic
- chargrilled broccolini** | toasted almonds
- garlic bread** | ciabatta, garlic butter, herbs
- baby roasted carrots** | zingy honey & orange dressing
- root vegetables** | roasted pumpkin, parsnips, carrot, kumara
- potatoes** | roasted agria potatoes, garlic & herb
- corn** | smoked paprika, lime, cilantro, parmesan
- roasted cauliflower** | parsley, mustard seed
- potato bake** | layered potato, cheese sauce, sea salt flake

salads

- caesar** | cos, iceberg, bacon, egg, balsamic croutons, parmesan
- broccoli & cranberry** | lemon mayo, parmesan
- spring garden** | crisp lettuce, vine tomato, cucumber, radish, herbs
- greek** | cherry tomato, feta, olives, cucumber
- roasted kumara** | cumin, honey, red onion, feta
- roasted pumpkin** | maple bacon, avocado
- rocket, pear, parmesan, toasted walnuts**
- caprice** | medley tomato, basil, mozzarella, balsamic
- candied walnut** | bacon, greens, roasted red capsicum, cipollini
- crunchy peanut slaw** | edamame, cabbage, capsicum, carrot, spring onion, coriander, peanut & sesame dressing
- cucumber, bean & herbed salad**
- wild rice, chickpea & herb salad**
- roasted pumpkin** | grilled corn, red cabbage

dessert

- fruit platter** | chocolate sauce
- black forest trifle**
- apple & berry crumble** | custard
- tiramisu slice**
- brandy cases** | cream
- kiwi self-saucing pudding**
- lemon meringue pie**
- cheesecake**
- decedent chocolate brownie**
- pavlova**
- glazed profiteroles**
- gateaux torte cake**
- eclairs**



build your own canape menu

Served before, or maybe instead of, the main meal. Ideal for cocktail parties, product launches, post wedding ceremonies, mix & mingle events (formal or informal).

All canape items are subject to availability & kitchen facilities.

Minimum 50 guests | We recommend 1 hr: 3 items, 2 hours 4 – 6 items.

3 items tray serviced 26.0 per person per hour

4 items tray serviced 32.0 per person per hour

6 items tray serviced 42.0 per person per hour

cold

citrus marinated ceviche | coriander emulsion

house smoke salt salmon tartar | stuffed in sesame coated cornet with red onion crème fraiche

hoisin roasted duck pancake

beef carpaccio en croute | with parmesan crisp

szechuan pepper crusted beef | parmesan puff & sweet onion jam

cherry tomato, mozzarella, basil, prosciutto skewers

oyster | virgin mary cocktail spoon

rare thai beef fillet | on ginger rubbed croutons

salt cured salmon & prawn cocktail spoons | with wasabi mayo

lamb | sweet potato rosti, cranberry

warm

maple roasted pumpkin tartlets | whipped feta, hazelnut crumb

porcini mushroom & parmesan arancini | smoked garlic aioli

fennel roasted pork belly | glass crackling, roasted granny smith apple

merlot braised beef cheek tartlets | english mustard mayo

prosciutto & crispy filo wrapped asparagus | porcini mushroom sauce.

deep fried italian tallegio cheese | with onion marmalade

zataar crusted lamb cutlets | with tzatziki

seared scallop | parsnip crème, mango & lime salsa

smoked salmon | & asparagus tart

buttermilk fried chicken | kewpie mayo

sweet

chocolate mousse cups

vanilla custard tartlet | topped with candied berries & chocolate ganache

torched lemon tart | baked meringue

tiramisu cup





the plated dining experience

Our plated menu is designed as an alternate drop - menus include two dishes served alternatively around the table. Guests don't actually order their choice of dish, but the idea is that they are free to swap with their neighbour if they wish. It's a way of giving your guests some flexibility without going to the expense of a full course choice.

Minimum of 60 guests.

entrée

warm tomato & parma ham tart

beetroot & blackberry cured salmon

beef carpaccio

aubergine parmigiana

seared scallops

thai rare beef fillet salad

mains

roasted lamb shank | minted pea puree, kumara mash, baby carrot

pan seared eye fillet

thyme & garlic marinated chicken | deep fried skin

seared nz salmon

bacon wrapped beef fillet

braised pork belly | with glass crackling

citrus & spiced confit duck leg

mushroom & tallegio risotto | baby herb salad, pumpkin seed oil

sweet

pavlova

tiramisu

vanilla & cinnamon crumble

triple layer chocolate mousse cake

lemon crème brulee | persian floss, mint

pana cotta | caramelised peach & brandy coulis

say cheese

Price includes wait staff and chefs for 2.5 hours. Charges will incur for anything above this time. All menu items subject to availability & kitchen facilities.

One entree, one main, one dessert 85

One entree, two main, one dessert 99

Two entree, two main, two dessert 105

selection of gourmet cheeses, quince paste, prosciutto, fresh fruit, crackers & grissini, toasted nuts

petit fours

a selection of 3 dessert items served on dessert boards.

share

add a shared bowl served to the centre of each guest table for guests to help themselves to \$4.00 per person per dish

balsamic roasted beetroot

roasted seasonal vegetables | pumpkin, parsnips, carrot, kumara

roast agria potato | garlic & herb

blanched green beans | lemon & garlic

chargrilled broccoli | toasted almonds

baby roasted carrots | glazed in a zingy honey & orange dressing

cumin & honey roasted carrots

rocket, pear, & parmesan salad | toasted walnuts

spring salad bowl



quench your thirst

daytime

Tea, Coffee & Orange juice also comes with water & glassware on the beverage station.

Below items are charged per sitting.

Local roasted filtered coffee & organic tea range | 4.5 pp

Orange juice | 3.5 pp

H2O carafes, glassware & mints served to tables | 2 pp

day packages

Four hours | 10 add oj | 13.5 pp

unlimited local roasted filtered coffee, organic tea range & water – ideal to cover two break times.

All day | eight hours | 14 add oj | 17.5 pp

unlimited local roasted filtered coffee, organic tea range & water – no need to worry about guests

bar

Please request a copy of our bar menu from your absolute coordinator.

Cash and eftpos facilities available | Tab bar options available.

All bars require \$400 to be spent per hour, per till system, if this is not met, we will invoice the remaining amount to make up to the minimum spend.







Please feel free to contact us for any further information.

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