



eden
catering & events

call us on 0412 682 756 or email catering@edencatering.com.au www.edencatering.com.au

Image Pure Motion and Styling/Furniture/Florals The Wedding Designer

Choose your catering package

Pricing is based on 70 guests or more and includes GST

We include wait staff & chefs to prepare and serve food supplied by Eden Catering

Plates, cutlery and linen napkins available for hire

Additional charges applicable if catering equipment is required

table share menu

included in our price per person

Canapé service refer to menu or grazing table

Main course served platter style on each table (refer to menu)

eden two course menu

included in our price per person

Your choice of 3 different canapés

Your choice of 2 entrées/2 main courses

or 2 main courses/2 desserts served alternately to your guests

eden three course menu

included in our price per person

Your choice of 3 different canapés

Your choice of 2 Entrées and 2 Main Courses served alternately to your guests

Dessert bar – specially designed self service

dessert bar of a selection of handmade desserts





buffet menu

included in our buffet menu

Your choice of 5 canapés

Main Course of three different meats, choice of three salads, potatoes and fresh bread rolls

Additional main course choice \$5 per person

canapé menu

included in our price per person

9 choices of canapés (7 canapés + 2 more substantial)

Tea and coffee



Image Sophie Thompson Photography

table share wedding menu

C A N A P E S

(choose 5)

Sliders (mini burger) – smoked brisket with bbq sauce and pickled cabbage

Citrus cured Japanese scallop with cucumber and enoki mushroom (GF)

Crispy duck wonton chip, shallot, cucumber and coriander

Roasted field mushrooms, chorizo and goats cheese (GF) (Can be Veg)

Gruyere aranchini with cauliflower cream (Veg)

Truffled pumpkin soup (GF)

Fresh fig, mozzarella and prosciutto forks with lavender infused honey (GF)

House made lamb and harissa spiced sausage rolls

Crispy skinned chicken wings (GF)

Mushroom, caramelised onion and polenta toast (GF/Veg)

Barramundi and herb fishcakes (GF)

Cauliflower fritters with spiced yoghurt (Veg)

Chargrilled asparagus and haloumi with mint and lemon (GF/Veg)

Carrot and apricot croquettes with garlic and ricotta (Veg)

Bread baskets with butter for guest tables

P L A T T E R O P T I O N S

Share platters choose 2 main dishes and 3 side dishes

M A I N D I S H E S *Choose 2 options*

Slow braised lamb shoulder with garlic and rosemary potatoes, heirloom carrots and red wine jus (GF)

Confit chicken Maryland with spiced cous cous, mint and lemon yoghurt and gremolata

Hot smoked Huon salmon with pickled cucumber, pomegranate and baby herbs (GF)

Slow roasted beef brisket with sweet corn and fennel slaw, house made bbq sauce (GF)

Tempura zucchini flowers, sugar cured Petuna ocean trout, soft boiled hen egg, and chat potatoes

Roasted beef fillet (medium rare), field mushrooms, BBQ baby leeks, fried rosemary potatoes, with veal jus (GF) *add \$3.50 per person*

Hot smoked duck breast, radicchio, candied walnut and orange, with pickled fennel and fresh celery (GF) *add \$3.50 per person*

Confit pork belly with pickled purple cabbage, hoi sin and sticky orange sauce (GF)

S I D E D I S H E S *Choose 3 options*

Heirloom tomato, cucumber, pinenuts, goats cheese and wild rocket pesto (GF)

Rocket, pear and parmesan salad with vino cotto (GF)

Garlic and rosemary potatoes (GF) *additional oven may be required*

Harissa roasted eggplant with pomegranate, pistachio, heirloom tomatoes, and tzatziki (Veg/GF)

Roasted beetroot and pumpkin salad with baby spinach, feta and crushed walnuts (GF)

Huon smoked salmon, blood orange, fennel, pomegranate and pannagratto

Apple, candied walnuts and rocket salad (GF)

Orange, fennel and artichoke with a burnt orange vinaigrette (GF)

Roast pumpkin, fresh figs, baby zucchini with labneh, sourdough crumbs and thyme honey

Fig, green bean, prosciutto, smoked almonds and Hunter valley brie salad (GF)

Smoked potato, hen egg and radish salad (GF)

Puy lentil, roast beetroot and carrots, with spiced pan fried cauliflower, and goat's cheese (GF)

Pan fried haloumi, roast fennel, grape and watercress, with orange dressing (GF)

Green bean salad, broad beans, mint, witlof with extra virgin olive oil and crumbed fetta (GF)

two and three course menu

C A N A P E S

(choose 3)

Sliders (mini burger) – smoked brisket with bbq sauce and pickled cabbage

Citrus cured Japanese scallop with cucumber and enoki mushroom (GF)

Crispy duck wonton chip, shallot, cucumber and coriander

Roasted field mushrooms, chorizo and goats cheese (GF) (Can be Veg)

Gruyere aranchini with cauliflower cream (Veg)

Truffled pumpkin soup (GF)

House made lamb and harissa spiced sausage rolls

Fresh fig, mozzarella and prosciutto forks with lavender infused honey (GF)

Crispy skinned chicken wings (GF)

Mushroom, caramelised onion and polenta toast (GF/Veg)

Barramundi and herb fishcakes (GF)

Cauliflower fritters with spiced yoghurt (Veg)

Chargrilled asparagus and haloumi with mint and lemon (GF/Veg)

Carrot and apricot croquettes with garlic and ricotta (Veg)

E N T R É E

(Choose 2 meals from each course and these are served alternately to your guests)

BEET AND MELON

heirloom beetroot and melon salad, jamon, labneh, port soaked figs and lavender honey (GF)

SCALLOPS

pan fried Canadian scallops, smoked potato and herb salad, seaweed caviar and nolly prat gel (GF)

TARTLET

heirloom tomatoes, caramelised onion and quail egg tartlet with micro herb salad and a vino cotto vinaigrette

PRAWNS

local prawns with a sweet corn, cucumber and baby leaf salsa, orange gel and lime mayo (GF)

DUCK AND FIG

hot smoked duck breast, pickled baby beets, melon, figs, witlof and a walnut vinaigrette (GF)

LAMB

pan fried lamb fillet, smokey eggplant, heirloom tomato and Hunter olive salsa (GF)

QUAIL

confit quail, roasted quail breast, bortrytis poached grapes, mandarin and radish (GF)

PORK BELLY

confit pork belly, white onion puree, granny smith apple match sticks, and bordelaise sauce (GF)

SOUFFLE

broken cheese soufflé, poached pears, candied walnuts and lemon dressed watercress

M A I N C O U R S E

SALMON

pan fried Huon Tasmanian salmon fillet, with Queensland spanner crab, tomato and cucumber, lemon and cauliflower cream, and salmon roe (GF)

BARRAMUNDI

roasted Cone Bay barramundi, braised heirloom carrots, sweet corn puree with a lemon and vanilla bean dressing (GF)

CHICKEN

confit chicken Maryland, sweet corn puree, salsa verde, dry cured bacon, smoked paprika, leek and roasted field mushroom (GF)

BEEF CHEEKS

Angus beef cheeks, parmesan and potato galette, crispy kale and pickled radish with a juniper berry and red wine sauce (GF)

DUCK

duck leg, orange and ginger glazed carrots, purple cabbage and walnut vinaigrette (GF)

LAMB

slow braised lamb shank with leek and garlic gratin, eschallots and root vegetables with lamb jus (GF)

EGGPLANT

harissa roasted eggplant with kipfler lemon potato, pomegranate, pistachio, heirloom tomatoes, and tzatziki (Veg/GF)

SIDES FOR THE TABLE

(Additional \$3.50 per person – 1 Choice)

Sourdough bread baskets with butter

Herb and garlic potatoes (GF)

Pear, parmesan and rocket salad with spiced raspberry vinegar dressing (GF)

Mixed leaf salad with balsamic dressing (GF)

DESSERT

Option 1 (included) DESSERT BAR

a specially designed self-service dessert bar of a selection of handmade desserts and pastries for you and your guests to enjoy with tea and coffee.

Dessert Bar Options:

Dark Belgium Chocolate Tart

Lemon Meringue

Citrus and Poppyseed Cake

Homemade Cinnamon Doughnuts

Macarons (GF)

Pear and Almond Frangipane

Chocolate Brownie (GF)

Flourless Chocolate Cake (GF)

Baby Pavlovas with Poached Cherries (GF)

Churros with Cinnamon Sugar

Passionfruit and Lime Tart

Baileys Crème Brulee (GF)

Caramel Tart

Pastel Vanilla Cupcakes (GF)

Baby Baked Cheesecakes

Fresh Fruit Platter (GF/DF)

Dessert in a Jar: Cheesecake mousse with nut crumble and sticky wine soaked blueberries

Option 2 (additional cost \$5 per person) Or choose 2 desserts to be served alternately to your guests, please note cheese boards are for each table and cannot be chosen to be served alternately with another dessert

PEAR

Hunter shiraz poached pear, sweet labneh, thyme honey and ginger bread

DOUGHNUTS

homemade cinnamon doughnuts with strawberry jam and vanilla anglaise

TART

milk chocolate tart with drunken blueberries and local honeycomb

STICKY DATE

deconstructed sticky date pudding with salted caramel sauce and coffee cream

PANNACOTTA

vanilla bean pannacotta and poached rhubarb (GF)

BRULEE

chocolate brulee with coconut crumble

CHEESE

selection of local cheeses, with handmade lavosh, served as shared cheese boards for the table

canapé menu

(7 choices)

Confit pork belly with chilli and mirin dressing (GF)

Sliders (mini burger) – smoked brisket with bbq sauce and pickled cabbage

Quail egg ‘eggs Benedict’ tartlets

Citrus cured Japanese scallop with cucumber and enoki mushroom (GF)

Cauliflower fritters with spiced yoghurt (Veg)

Tempura battered zucchini flowers filled with lemon infused goat’s cheese

Mushroom, caramelised onion and polenta toast (GF/Veg)

Five spice salt and pepper calamari with a chilli lime dressing (GF/DF)

Crispy duck wonton chip, shallot, cucumber and coriander

Tortilla – pulled brisket chilli

Tostadas with rough guacamole and smoked paprika

Grilled corn with cream and chipotle chilli (GF)

Kingfish and scallop ceviche tostadas

Fried artichokes with hollandaise sauce (GF/Veg)

Pan-fried prawns with Creole spice (GF)

Crispy skinned chicken wings (GF)

Crumbed lamb brain with crispy bacon and caramelised onion jam

Roasted field mushrooms, chorizo and goats cheese (GF) (Can be Veg)

Gruyere aranchini with cauliflower cream (Veg)

House made lamb and harissa spiced sausage rolls

Ocean trout gravlax on cucumber with crème fraiche (GF)

Barramundi and herb fishcakes (GF)

Polenta, chicken liver pate and port gel (GF)

Fresh witlof leaf, beetroot risotto, enoki mushroom and goats fetta (GF/Veg)

Truffled pumpkin soup (GF/Veg)

Salmon gravlax with cucumber and crème fraiche (GF)

Fresh fig, mozzarella and prosciutto forks with lavender infused honey (GF)

Chargrilled asparagus and haloumi with mint and lemon (GF/Veg)

Carrot and apricot croquettes with garlic and ricotta (Veg)

Gruyere custards with caramelised tomatoes (GF/Veg)

more substantial canapes.....

(2 choices)

Roast pumpkin, chickpea, baby spinach, fetta, kalamata olives and smokey eggplant salad (GF) (Veg)

Beer battered flathead fish with smoked potato and herb salad and a corona lime gel (DF)

Crab tacos with smoked paprika mayo, avocado, lime and radish

Slow cooked beef cheeks with root vegetables, juniper berry and red wine sauce (GF)

Crumbed lamb cutlets with smoked paprika mayo

Ravioli – chefs selection

Shredded roast chicken, tomatoes, shallots, spinach and peanuts with a Thai dressing (GF/DF)

Slow cooked pulled lamb shoulder and chimmi churri with pea, feta, rocket and current cous cous

Five spice salmon tacos with cucumber, coriander and minted yoghurt

Quesadilla with spiced pineapple and guacamole

grazing table.....

A decadent table overflowing with food for you and your guests to enjoy with an abundance of figs, grapes, cheese wheels, rustic loaves of sourdough, cured meats and seasonal fruit and vegetables starting from \$15 per person (min 50 guests)

Antipasto platters of Spanish prosciutto, salami, soft and hard cheeses, lavosh, seasonal fruit \$125 (25 people)

dessert canapes.....

Jar dessert – cheesecake mousse with nut crumble and sticky wine soaked blueberries \$3.50 per person

Jar dessert – apple crumble \$3.50 per person

Jar dessert – poached rhubarb with vanilla bean yoghurt (GF) \$3.50 per person

Baby Baked Cheesecakes \$3.50 per person

Macarons (GF) \$3.50 per person



Image Joshua Mikhael and Styling/Furniture/Florals The Wedding Designer

wedding buffet menu

C A N A P E S

(5 choices)

Sliders (mini burger) – smoked brisket with bbq sauce and pickled cabbage

Citrus cured Japanese scallop with cucumber and enoki mushroom (GF)

Crispy duck wonton chip, shallot, cucumber and coriander

Roasted field mushrooms, chorizo and goats cheese (GF) (Can be Veg)

Fresh fig, mozzarella and prosciutto forks with lavender infused honey (GF)

Gruyere aranchini with cauliflower cream (Veg)

Truffled pumpkin soup (GF)

House made lamb and harissa spiced sausage rolls

Chicken and coriander dumplings

Crispy skinned chicken wings (GF)

Mushroom, caramelised onion and polenta toast (GF/Veg)

Barramundi and herb fishcakes (GF)

Cauliflower fritters with spiced yoghurt (Veg)

Chargrilled asparagus and haloumi with mint and lemon (GF/Veg)

Carrot and apricot croquettes with garlic and ricotta (Veg)

M A I N C O U R S E

(3 choices)

BBQ chicken breast with salsa verde (GF)

Vanilla bean and marmalade glazed leg ham

Huon salmon fillets with saffron mayonnaise (DF/GF)

BBQ Spatchcock with mint and garlic yoghurt (GF)

Grilled lamb rump with lamb and rosemary jus (DF/GF)

Local Australian prawns with fresh lime, watercress and verjuice dressing (DF/GF)

Pork and fennel sausages (DF/GF)

Beef scotch fillet with red wine sauce (DF/GF)

Confit pork belly with hoi sin and sticky orange sauce (GF)

Included in Buffet

Fresh bread rolls and butter

Lemon potatoes with fresh herbs (DF/GF)

(choose 3 salads)

Pear, parmesan and rocket (GF)

Orange, fennel and artichoke with a burnt orange vinaigrette (DF/GF)

Mixed leaf green salad (DF/GF)

Beetroot, goat's cheese, rocket and mint with lemon vinaigrette (GF)

Moroccan style cous cous and tzatziki

Apple, candied walnuts and rocket salad (DF/GF)

Summer salad of watermelon, radishes and quinoa (DF/GF)

Roast pumpkin, chickpea and spinach salad (DF/GF)