

Eats Packages



BY MINT & MINGLE CATERING - NEW SOUTH WALES 24/25



Eats Options

RELAXED

We offer a range of relaxed catering options to suit all budgets through providing several service options. Select from delivered craft boxes, stylish food station & attendant or tray passed service.

Eats delivered in craft boxes will arrive ready to enjoy.

Eats presented on a stylish food station will be maintained & replenished by a food attendant.

Tray passed eats will be presented to your guests on trays by food waiters.

Although we always recommend providing enough pieces for all guests you may choose to cater for less numbers and substitute with our other eats options. See our serving guide as follows:

FINGER FOOD GUIDE:

- Bite to eat - 4 pieces per person
- Light meal - 6 pieces per person
- Full meal - 8 pieces per person
- Large meal - 10 piece per person

All packages can be tailored upon request.





Relaxed Grazing

ARTISANAL CHEESE

Blue, double cream brie, vintage cheddar, goats cheeses
Quince paste, chocolate bark
Sicilian green olives, dried apples, grapes, dried apricot, raisins, pistachios
Wafer, lavosh, raisin & pecan crackers & rosemary
Serves 10-15

CHARCUTERIE & ARTISANAL CHEESE

Double cream brie, vintage cheddar, blue, & goats cheeses
Mild hungarian salami, sopressa salami, pastrami, prosciutto
Chocolate bark, pistachio kernels
Sicilian green olives
Wafer, lavosh, raisin & pecan crackers & rosemary
Serves 10-12

ARTISANAL DIP

Red capsicum & cashew nut pesto dip (df)
Spiced hummus with crisped chickpeas & sumac dip (df)
Roasted beetroot, yoghurt & mint dip
Baba ganoush whipped with sicilian caponata dip (df)
Rosemary & sea salt grissini, lavosh crackers, corn chips & cudites (gf)
Serves 6-8



Relaxed Grazing

ALL DAY GRAZING

Kingfisher creek double cream brie, isle of man creamery vintage cheddar cheese, goats cheeses

Sopressa salami, hungarian salami, prosciutto

Spiced hummus with crisped chickpeas, sumac dip

Strawberries and grapes

Dried fruits & edible flowers

Selection of crackers

Belgian chocolate & walnut brownie

Charred orange brownie

Raspberry & white chocolate brownie

Pink chocolate dipped strawberries

Milk chocolate & hazelnut doughnut with dark chocolate filling

Pink chocolate doughnut & yellow jimmies with red fruit filling

Rose yoghurt ganache doughnut with rose petals

Apple & rhubarb crumble mini muffin

Blueberry mini muffin

Raspberry, dark chocolate & white chocolate drizzle mini muffin

Serves 8-10

Relaxed Finger Food

COLD

Vietnamese satay prawn rice paper roll, cucumber, mint, sweet chilli noodles (gf, df)

Lemongrass chicken bao, rainbow slaw, nam jim lime mayo

BBQ peking duck pancake, green shallot, hoisin sauce, cucumber (df)

Chickpea falafel bao, avocado puree, iceberg lettuce, garlic aioli (v)

Vegetarian omelette rice paper roll, sweet noodles, carrot, coriander, snowpeas, avocado, mint (v, gf)

BBQ lemongrass chicken rice paper roll, avocado, sweet chilli noodles, snow peas, carrot, coriander (gf, df)

Chilli beef banh mi bao, lemongrass, cucumbers, pickles, sriracha mayo

Pea smoked ham baby frittata, dill, pecorino (gf)

Prawn katsu bao, shredded cabbage, chive yuzu kewpie mayo, bonito

Broccoli & zucchini baby frittata, kale, nori, roasted pine nuts (v, gf)

Smokey chorizo baby frittata, potato fravas, fetta, buckwheat (gf)

Ham & aged cheddar savoury parcel, tomato chilli relish

Roasted sweet potato savoury parcel, kale, chickpeas, fetta, hazelnut dukkah (v)

Slow roasted tomato & almond frangipane savoury tart, truffle goats cheese & mountain pepper leaves (v)

Roast beetroot with caramelised onion savoury tart, goats cheese, candied walnuts, chives & truffle oil (v)

Lamb & pumpkin pasty with marinated feta & harissa & caraway seeds - served warm

Minimum of 20 per item.



Relaxed Finger Food

WARM

Karaage chicken skewer, furikake seasoning, sriracha mayo, lemon (gf, df)

Chicken schnitzel bites, caper aioli, sriracha aioli, lemon wedges

Pumpkin arancini (v)

Vegetable pasty (v)

Beetroot buckwheat fritter (ve, gf, df)

Sweet potato empanada (v)

Gourmet pork & fennel sausage roll, smokey bbq sauce, tomato relish, tomato sauce

Gourmet lamb & rosemary pie, smokey bbq sauce, tomato relish, tomato sauce

Gourmet butter chicken pie, smokey bbq sauce, tomato relish, tomato sauce

Gourmet beef & burgundy pie, smokey bbq sauce, tomato relish, tomato sauce

Spice roasted cauliflower mini quiche with pea puree & provolone cheese (v)

Smoked trout mini quiche with confit heirloom tomatoes & crème fraiche

Prosciutto, kale & ricotta mini quiche with piment d'espelette

Minimum of 20 per item.



Relaxed Finger Food

BIGGER

Prawn katsu crossiant, shredded cabbage, chive, yuzu kewpie mayo, bonito seasoning - served warm

Chilli beef banh mi crossiant, lemongrass, cucumbers, pickles, mushroom pate, sriracha mayo - served warm

Chickpea falafel crossiant, avocado puree, iceberg lettuce, garlic aioli - served warm

Poached chicken roll, pickled red cabbage, carrot, radish, baby spinach, chives, avocado, mayonnaise (gf, df)

Braised wombok, bean sprouts, pickled carrots, baby cos, vietnamese mint roll (vg, gf, df)

Free-range chicken mini slider, mayonnaise, lemon, iceberg, parsley (df)

Jamon serrano ham mini slider, fig jam, rocket, brie, black pepper

Roasted capsicum mini slider, spinach, hummus, avocado, feta (v)

Roasted beef mini slider, provolone, pickled pear, avocado, dijon mustard mayonnaise, rocket

Maple glazed bacon free range egg slider, harissa aioli, house bbq sauce - served warm

Chickpea falafel slider, avocado puree, iceberg lettuce, garlic aioli (v) - served warm

Minimum of 20 per item.



Relaxed Finger Food

PREMIUM SUBSTANTIALS

Pumpkin gnocchi, chevre goats cheese, parmesan (v)

Wild mushroom arancini, sugo tomato sauce, crispy basil (ve, gf)

Drunken ginger prawn, green beans, red miso, wild rice (gf)

Crispy flathead, smashed golden chats, caramelised harissa

Lamb merguez sausage, piquillo peppers, rocket, pistachio mayo, milk bun

Angus beef slider, jack cheese, shredded lettuce, tomato, mac sauce

Wagyu baguette, broccoli mole, pickled mushrooms, almonds (gf)

Spicy lamb meatballs, smokey napolitana sauce, risini, gremolata*

Harissa lamb cutlet, chickpea labneh, garlic flowers (gf)



Relaxed Finger Food

SAVOURY PLATTERS

Salmon sashimi, salmon nigiri, salmon avocado roll - 88 pieces

Grilled sushi: salmon nigiri, scallop nigiri, spicy tempura prawn dragon roll, fried ebi & crab leg nigiris - 56 pieces

Assorted sushi: cucumber, teriyaki chicken, cooked prawn, lobster salad, tuna salad, crab meat, fresh salmon - 96 pieces

Spencer king prawns, cocktail sauce, lemon (df, gf) - 1.5kgs

Pacific oysters, mignollette sauce, lemon (df, gf) - 24 pieces

Savoury tarts: slow roasted tomato, almond frangipane, truffle goats cheese, mountain pepper leaf + roast beetroot, caramelised onion, goats cheese, candied walnuts, chives & truffle oil (v, n) - 12 pieces

Milk bun hot dogs, tomato sauce, mayonnaise - 19 pieces served warm

Lamb & pumpkin pasty, marinated fetta, harissa & caraway seeds, tomato relish & tomato chilli relish - 21 pieces served warm

Mini quiches: spice roasted cauliflower with pea puree & provolone cheese + smoked trout with confit heirloom tomatoes & crème fraiche + prosciutto, kale & ricotta with piment d'espelette (v)

Savoury crossant platter shaved double smoked ham & swiss cheese + chickpea falafel with avocado puree, iceberg lettuce & garlic aioli (v) + chilli beef banh mi, lemongrass, cucumbers & pickles + prawn katsu, shredded cabbage & chive, yuzu kewpie mayo & bonito seasoning

Bao buns: chickpea falafe, avocado puree, iceberg lettuce & garlic aioli (v) + chilli beef banh mi, lemongrass, cucumbers, pickles & sriracha mayo + prawn katsu, shredded cabbage & chive, yuzu kewpie mayo & bonito seasoning

Vegetable pasty (v) + beetroot & buckwheat fritter (vg, gf) + sweet potato

empanada (v) pumpkin arancini (v) + tomato relish, chipotle mayo + minted yoghurt



Relaxed Finger Food

SWEET PLATTERS

Fruit skewer: watermelon, rockmelon, honeydew, green grape (ve, gf, df) - 20 pieces

White chocolate & lemon curd meringue tart + raspberry mousse + creme fraiche chantilly tart - 24 pieces

Sweet time: brownie & buttercream cake pop, pink chocolate donut, jimmies, red fruit filling - 30 pieces

Chocolate mousse ice cream pop: chocolate mousse, white chocolate - 15 pieces

Doughnuts: pink chocolate, jimmies, red fruit + milk, hazelnut & dark chocolate + white chocolate & coconut caramel - 15 pieces

Fairy finger bread (ve, df) - 20 pieces

House made lamington, strawberry chantilly cream (v) - 18 pieces





Finger Food Upgrades

STYLISH FOOD STATION

Upgrade relaxed eats to include a stylish food station including white modern platters, risers & dried floral

CHEF

Chef to replenish and maintain the food station

TRAY PASSED SERVICE

Add stylishly dressed waiters to provide tray passed eats

PREPARED ON SITE

Eats prepare and cooked on site

NAPKINS

Paper napkins



Relaxed Bbq

BBQ

Beef sausage (gf)

Chicken souvlaki (gf, df)

Individual salad bowl of baby potato, shallot & herb sour cream (v, gf)

Grilled onions (v, gf, df)

Bread roll & butter

Smoky bbq sauce, tomato sauce & aioli

Served on a styled food station



Relaxed Bbq

LAVISH BBQ

Slow cooked smoked beef brisket (gf, df)
Boneless jerk chicken (gf, df)
Beef sausage (gf)
Corn fritters, spicy aioli (v, gf)
Garlic, thyme, potato & mushroom bake (v, gf)
Grilled onions (v, gf, df)
Artisan roll, butter

Served on a styled food station

Relaxed Feast

FINGER FOOD

Compressed watermelon, togarashi, feta, mint and a squeeze of fresh lime (gf, v)
Smoked salmon, crème fraîche, dill, preserved lemon petite savoury tarts (gf)
Baby blini, house made beetroot & apple relish, feta cheese mousse, locally picked herbs (v)

MAIN

Select 2

12hr slow roasted lamb shoulder, rosemary, confit garlic, black pepper glaze & lamb gravy (df, gf)

Chargrilled picanha (beef rump cap) served pink, chimichurri, baby heirloom tomato pico de gallo

14hr braised beef brisket, confit garlic cloves, rosemary & thyme onion gravy (gf, df)

Pineapple & soy cured atlantic salmon, salted cucumber, pickled granny-smith apple & red onion, horse radish creme fraiche, finger lime & dill (gf) - served cold

Pork belly porchetta, soft herbs & fennel pollen, apricots, fennel & apple (gf, df)

Roasted whole boneless chicken, charred lemon, kale & extra virgin olive oil (gf, df)

Tempura Zucchini, spicy szechuan caramel, black & white toasted sesame seeds, crispy onions

Glazed quinoa, mushroom, cranberry & walnut loaf



Relaxed Feast

SIDE

Select 3 side / salad

Confit vine ripened tomato provincial

Marinated blistered green beans & smoked almonds

Roasted 5 spice maple glazed pumpkin

Orange "honey" glazed carrots

Creamed corn, soft herbs & spring onion

Chargrilled balsamic zucchini, toasted pine nuts, shaved goat cheese & roasted garlic cloves

Roasted herb & garlic chat potatoes

Vitamin rich, high fibre, spiced cauliflower, chickpea, pumpkin, cranberry salad, almond dressing (df, gf, vg, v)

Raw energy garden salad, mixed leaves, cucumber, tomato, capsicum, onion, house made vinaigrette (df, gf, vg, v)

Nutrient rich Japanese slaw, edamame, seaweed, roasted sesame & miso dressing (df, gf, v)

Farm fresh potato salad, baby spinach, garden herbs, fried capers (gf, v)

Toasted crushed walnuts & kale dressed in pickled shallot vinaigrette & sliced bosc pears (df, gf, vg, v)

+

Artisan rolls





Eat & be merry

Formal Canape

COLD

Parmesan custard, pea, mint tart (v)

Daikon roll, avocado, torch peach, sesame dressing, spicy aioli (ve, gf)

Whipped gorgonzola, honeycomb, fennel seed cracker (v)

Crudo of trout, kohlrabi, marinated roe, bottarga, bruschetta (df)

Smoked rainbow trout, betel leaves, fragrant salad, chilli jam (gf, df)

Queensland spanner crab, basil pannacotta, mango gel, squid ink cracker (gf)

Chicken parfait toasted fingers, burnt peach butter, garlic chives

Melon wrapped in prosciutto, chicken fat dressing, dukkah (gf, df)

Wagyu bresola, donzella, yuzu aioli, caviar (df)

WARM

Pumpkin ricotta arrancini, tomato jam, crispy basil (v)

Fried polenta, whipped goats cheese, truffled pecorino, crispy curry leaves (v, gf)

Shitaki mushroom, ginger, chive gyoza, togarashi, nori seasoning (v)

Barramundi goujons, pistachio aioli, finger lime caviar

Salmon, pea & dill croquettes, aioli, cured egg

Konbu prawn skewer, lardo, bottarga, sourdough crumb

Crispy pork belly, chilli, pineapple, lemongrass caramel (gf)

Mini croque Monsieur, fried quali egg





Formal Canape

SUBSTANTIAL

Pumpkin gnocchi, chevre goats cheese, parmesan (v)
Wild mushroom arancini, sugo tomato sauce, crispy basil (ve, gf)
Drunken ginger prawn, green beans, red miso, wild rice (gf)
Crispy flathead, smashed golden chats, caramelised harissa
Lamb merguez sausage, piquillo peppers, rocket, pistachio mayo, milk bun
Angus beef slider, jack cheese, shredded lettuce, tomato, mac sauce
Wagyu baguette, broccoli mole, pickled mushrooms, almonds (gf)
Spicy lamb meatballs, smokey napolitana sauce, risini, gremolata
Harissa lamb cutlet, chickpea labneh, garlic flowers (gf)

SWEET

Lemon curd tart, blueberries, raspberry dust (v)
Mocha creme tart, marscapone, cocoa nib crisp (v)
Raspberry passionfruit smashed pavlova (v, gf)
Watermelon champagne popsicles, popping candy (v)
Caramels, rose petals (v, gf, df)
Passionfruit marshmallows (gf)

Feasts you won't forget





Formal Dining

CANAPE

Select 4

Parmesan custard, pea, mint tart (v)

Daikon roll, avocado, torch peach, sesame dressing, spicy aioli (ve, gf)

Whipped gorgonzola, honeycomb, fennel seed cracker (v)

Crudo of trout, kohlrabi, marinated roe, bottarga, bruschetta (df)

Smoked rainbow trout, betel leaves, fragrant salad, chilli jam (gf, df)

Queensland spanner crab, basil pannacotta, mango gel, squid ink cracker (gf)

Chicken parfait toasted fingers, burnt peach butter, garlic chives

Melon wrapped in prosciutto, chicken fat dressing, dukkah (gf, df)

Wagyu bresola, donzella, yuzu aioli, caviar (df)

Pumpkin ricotta arrancini, tomato jam, crispy basil (v)

Fried polenta, whipped goats cheese, truffled pecorino, crispy curry leaves (v, gf)

Shitaki mushroom, ginger, chive gyoza, togarashi, nori seasoning (v)

Barramundi goujons, pistachio aioli, finger lime caviar

Salmon, pea & dill croquettes, aioli, cured egg

Konbu prawn skewer, lardo, bottarga, sourdough crumb

Crispy pork belly, chilli, pineapple, lemongrass caramel (gf)

Mini croque Monsieur, fried quali egg

Formal Dining

ENTREE

Select 2

Basil panna cotta, heirloom tomatoes, pickled cucumbers, olive crumb, citrus dressing (ve, gf)

Soft baked heirloom beets, oat crackers, cured olives, whipped gorgonzola (v, gf)

Beetroot cured salmon, pickled daikon, blood orange, soy bean, smoked ponzu dressing (gf, df)

Hiramasa kingfish pancetta, buttermilk dressing, purslane leaves, thyme, lemon oil (gf)

White cut chicken, sweet corn, crispy jerusalem artichoke, charred baby corn (gf)

Dukkah crusted beef fillet, pumpkin seed sauce, heirloom tomatoes (gf, df)

MAIN

Select 2

Skillet roasted blue eyed trevalla, braised white beans, crispy spec, saffron rouille (gf, df)

Roasted barramundi, potato puree, sauce vierge, petit herb salad (gf)

Roasted pork belly, crispy polenta, seasonal beans, gremolata

Roasted free range chicken, cauliflower puree, caramelised harissa, lemon, parsley salad (gf)

Slow roasted lamb shoulder, roast garlic puree, treviso, grilled pencil leeks, lemon





Marel



come dine with us.
JAMESON & MAXWELL

entrée
north coast appellation oysters
buffalo ricotta, preserved tomato, lime pickle

main
catamar, black garlic, 'oil pill' sauce
roasted peppers, falafel
anchovy, blistered tomato, ashed goats cheese

side
grilled nectarine, radish, mustard leaves, manchego
smoked gyo, pecan, radish
heritage carrots, carrot top terrine, za'atar seeds





Mint&Mingle Catering

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