



MEZZO
CATERING

SHARING STYLE BANQUET MENU

2 COURSE MENU FROM \$ 75.50per person

To start: Select 5 canapes

Main: Choose 2 banquet main courses + 2 banquet sides + 1 banquet salad

3 COURSE MENU FROM \$ 88.00per person

To start: Select 5 canapes

Main: Choose 2 banquet main courses + 2 banquet sides + 1 banquet salad

To Finish: Dessert station of 3 sweet canapes

CANAPES

Crispy Fried buttermilk chicken w/ aioli

Handmade chorizo sausage rolls, smokey paprika aioli

Dukkha crusted peri-peri chicken skewers, lime mayo (gf)

Wild mushroom arancini, persian feta (v)

3 cheese and fresh herb arancini , fresh parmesan (v)

Moroccan lamb kofta, hummus and tzatziki (gf)

Seared beef crostini w/ mustard aioli and rocket

Duck and mushroom spring rolls, soy and ginger

Huon smoked salmon, potato pancake, chive and horseradish sour cream

Spiced onion bhaji, eggplant and tahini dip (gf, vegan)

Slow roasted tomato crostini, whipped goats' cheese and hazelnut pesto (v)

Spinach and feta spanakopita, tzatziki (v)

Citrus cured hiramasa kingfish with crispy nori and avocado (gf)

Avocado sushi rolls, wasabi aioli, Japanese 7 spice (gf, v)

King prawn and vegetable tempura, Japanese ginger soya sauce

Caramelized onion and camembert tartlet (v)

Bluefin Tuna tartare, sesame soy and ginger dressing, crispy tostada

Premium Canapes - Add \$4.00pp

Tempura Port Stephens snapper, wasabi, soy and sesame emulsion (gf)

Fingal bay lobster, caviar, chives, chervil, black pepper (gf)

Hunter river prawns, cocktail sauce, cos lettuce and dill (gf)

Crispy Hunter Valley duck spring rolls with cinnamon and cherry dipping sauce

Free range Spring Hill pork belly, chilli caramel (gf)

Port Stephens oysters, champagne vinegar and shallot dressing (gf)

BANQUET MAINS

Pan-fried "Huon" Atlantic salmon, sweet braised peppers, green goddess dressing (gf)

8-hour slow cooked beef brisket, maple glazed pumpkin puree, pepper and hickory jus (gf)

Thyme marinated chicken breast, portobello mushrooms, smoked bacon, white wine cream (gf)

Peri-peri chicken breast, charred corn, seasonal greens, lemon herb dressing (gf)

Slow cooked lamb shoulder, pea puree, caramelized Spanish onion, rosemary jus (gf)

Chicken saltimbocca, prosciutto, white wine, sage, cream (gf)

Golden crumbed pork loin, lemon butter, chervil and chives

Pepper crusted beef fillet medallions, Swiss brown and enoki mushrooms, shiraz jus (gf)

Herb crusted NT Barramundi, Romesco sauce toasted almonds, watercress

BBQ lamb backstrap, charred greens, chimichurri dressing (gf) +\$4.00pp

Crispy slow cooked pork belly, crunchy Asian salad, sticky nam jim dressing (gf) +\$4.00pp



BANQUET SIDES

Charred broccolini, lemon oil and persian feta

Sweet potato gratin

Maple glazed sweet potato and pumpkin, toasted seeds

Crispy chat potatoes, rosemary and sea salt

Roasted root vegetables, whipped fetta

Honey roasted carrots, sesame and black pepper

Eggplant parmigiana

Potato and 3 cheese gratin

Green beans with bacon and toasted hazelnuts

BANQUET SALADS

Moroccan style couscous, cranberry, pistachios and lemon dressing

Mediterranean salad, mixed leaves, feta, olives cucumber, vine tomatoes, oregano dressing

Quinoa, rocket, toasted seeds and grains, currants, garden herb

Heritage tomatoes, fresh mozzarella, torn basil, aged balsamic

Wild rice, snow pea vine, tofu, toasted nori and sesame dressing

Rainbow coleslaw, house ranch dressing

Potato salad with dill, parsley, crispy bacon and sour cream dressing

DESSERT STATION

'Doughheads' cinnamon dough balls with fresh jam and cream

Assorted handmade macarons (gf)

Mini lemon and raspberry tartlet

Triple chocolate brownie bites (gf)

Hand rolled chocolate truffles (gf)

Lemon cheesecake, white chocolate and macadamia crumble

Spanish churros, salted caramel and cinnamon

Carmel and hazelnut tarts

Berry crumble with warm vanilla custard

