

EVENT MENU - BITES

Apple Tree Catering

20 PEOPLE MINIMUM



GRAZING

1.5M GRAZING BOARD \$380

Perfect for a smaller event of up to 15 people. Fully styled and ready to go. Suits all options of grazing

GRAZING TABLE ONLY FOR \$26/PERSON

An opulent table styled & filled w/ cheeses, meats, dips, olives, fruits, breads & crackers

DESSERT GRAZING TABLE ONLY FOR \$24/PERSON

A gourmet selection of fresh fruit & bite sized sweet treats beautifully styled

BREAKFAST GRAZING TABLE ONLY FOR \$20/PERSON

A variety of homemade breakfast sweet & savoury favourites

CANAPÉS

3 CANAPÉS & 2 SUBSTANTIAL CANAPÉS \$52/PERSON

Choose 3 Canapés from Harvest | Farm | Paddock | Ocean

Choose 2 Substantial Canapés from Harvest | Farm | Paddock | Ocean

4 CANAPÉS \$32/PERSON

Choose 4 Canapés from Harvest | Farm | Paddock | Ocean

4 CANAPÉS & 2 SUBSTANTIAL CANAPÉS \$54/PERSON

Choose 4 Canapés from Harvest | Farm | Paddock | Ocean

Choose 2 Substantial Canapés from Harvest | Farm | Paddock | Ocean

6 CANAPÉS \$42/PERSON

Choose 6 Canapés from Harvest | Farm | Paddock | Ocean

6 CANAPÉS & 2 SUBSTANTIAL CANAPÉS \$64/PERSON

Choose 6 Canapés from Harvest | Farm | Paddock | Ocean

Choose 2 Substantial Canapés from Harvest | Farm | Paddock | Ocean

POPULAR ADD ON'S

GRAZING TABLE ADD-ON \$15/PERSON

Add a grazing table to any canapé package

INDIVIDUAL SUBSTANTIAL CANAPÉ \$12/PERSON

Add on an extra substantial canapé to any package

Dietary Labels df Dairy Free | gf Gluten Free | v Vegetarian | vg Vegan

As a guide, only selected dietary options are provided. Further dietary information is available on request.

GRAZING TABLES

GRAZING TABLE

An opulent, styled table featuring:

Baked ricotta gf | v

Manchego gf | v

Housemade dips gf | v

Mediterranean marinated vegetables df | gf | vg

Tomato, bocconcini & basil salad v

Fresh & dried fruits df | gf | vg

Brie gf | v

Blue cheese gf | v

Variety of cured meats df | gf

Marinated olives df | gf | vg

Fresh vege sticks df | gf | vg

Breads & crackers v

DESSERT GRAZING TABLE

A gourmet selection of fresh fruit & bite sized sweet treats including:

Mango passionfruit cheesecake v

Salted caramel tartlets v

Lemon meringue tartlets v

Chocolate raspberry tartlets v

Opera gateaux v

Chocolate mousse opera cake v

Vegan dessert squares df | gf | vg

Pistachio, raspberry & white choc opera cake v

Cherry ripe tartlets v

Mango & coconut tartlets v

Nutella brownie v

Assorted macarons gf | v

Charlotte slice v

Fresh fruit df | gf | vg

Tonka peach slice df | gf | vg

BREAKFAST GRAZING TABLE

A variety of homemade breakfast sweet & savoury favourites

Mini Croissants plain butter v

smoked salmon

cheese & tomato v

Mini Danish blueberry & apple v

apricot v

apple v

Mini Muffins chocolate v

blueberry v

Fresh fruit df | gf | vg

Oat, date & seed protein balls df | gf | vg

Yoghurt w/ fruit compote & granola v

Cheese, cracker & crudité cups v

Bacon & spinach frittata

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CANAPÉS

HARVEST (Vegetarian – maximum 6 items)

Asparagus & lemon ricotta tartlet v

Caprese skewer w/ tomato, bocconcini, basil & cracked pepper gf | v

Arancini v mushroom & truffle

pumpkin, sage & parmesan

tomato, bocconcini & basil

Goat's cheese tart, beetroot relish, poppyseed & sesame praline v

Halloumi & zucchini fritter w/ citrus labneh gf | v

Californian sushi roll w/ wakame salad df | gf | vg

Falafel w/ beetroot relish df | gf | vg

Sweet potato & chickpea roll df | v

Tofu avocado, carrot & herb rice paper roll df | gf | vg

FARM (Poultry & White Meats – maximum 2 items)

Chicken, basil & avocado wonton cup df

Chicken, peanut, shallot & mint rice paper roll df | gf

Southern fried chicken tenderloin skewer w/ garlic aioli df

Peking duck & shallot pancake w/ sesame & hoisin df

Pork & fennel sausage roll w/ tomato relish

Pulled pork tostadas df | gf

Char siu bbq pork belly skewer df

CANAPÉS CONT.

PADDOCK (Red Meats & Game – maximum 2 items)

Balinese beef satay skewer w/ coconut chimichurri df | gf

Lamb & rosemary sausage roll w/ tomato relish

Italian style meatballs w/ rustic tomato sauce gf

Rare roast beef crostini df

Principle Porter kangaroo petite pie

Lamb lollipop

Baby reuben – pastrami, sauerkraut & horseradish cream on a rye round

Lamb & haloumi skewer gf

OCEAN (Seafood – maximum 1 item)

Prawn & crisp vegetable rice paper roll w/ a lime, chilli dipping sauce df | gf

Sydney rock oyster w/ gin & cucumber granita df | gf

Kaffir lime & lemongrass prawn skewer df | gf

Seared scallop w/ chorizo and salsa verde df | gf

Salmon nori roll df | gf

Smoked salmon blini w/ citrus labneh and caviar

Thai fish cake w/ nam jim df | gf

Crab, chili & lime tart

SUBSTANTIAL CANAPÉS

HARVEST (Vegetarian – maximum 2 items)

Pumpkin & sage gnocchi v

Crisp vegetable & rice noodle salad w/ lime, chilli & lemongrass dressing gf | vg

Falafel pitta w/ pickled onion, hummus, garlic sauce and crispy chickpeas df | vg

Spinach & ricotta dumpling w/ basil passata and fresh parmesan v

Tomato caprese salad w/ bocconcini, basil and caramelised vinegar gf | v

FARM (Poultry & White Meats – maximum 2 items)

Southern fried chicken slider w/ texan slaw

Pulled pork bao bun w/ shredded apple & red cabbage

Crispy pork belly w nam jim & asian slaw df | gf

Duck salad w witlof df | gf

PADDOCK (Red Meats & Game – maximum 2 items)

24-hour cumin-spiced lamb shoulder w/ couscous, pomegranate molasses and mint df

Italian meatball sub

Roast beef on potato rosti w/ onion jam & horseradish cream df | gf

Lamb lollipop w/ spiced pumpkin puree gf

OCEAN (Seafood – maximum 1 item)

Lobster roll on a toasted brioche bun w/ a lemon & dill crème fraîche

Pan seared barramundi taco w/ picco de gallo df

Miso glazed salmon, asian slaw w/ citrus dressing df | gf

Cupitt's Rosie's Rosé garlic prawn penne w/ shaved parmesan

EVENT MENU - PLATES

Apple Tree Catering

20 PEOPLE MINIMUM

**ALL MEALS INCLUDE ASSORTED BREAD BASKET
W/ FLAVOURED BUTTERS & EXTRA VIRGIN OLIVE OIL**



SHARE TABLE

2 COURSE \$80/PERSON ENTRÉE & MAIN OR MAIN & DESSERT

3 COURSE \$95/PERSON ENTRÉE, MAIN & DESSERT

Choose 2 Entrées (Harvest | Farm | Paddock | Ocean)

Choose 3 Mains (Harvest | Farm | Paddock | Ocean) & 3 sides (Hearth | Patch | Garden)

Choose 2 Desserts (Temptations)

SEATED SERVICE - ALTERNATE DROP

2 COURSE \$80/PERSON ENTRÉE & MAIN OR MAIN & DESSERT

3 COURSE \$95/PERSON ENTRÉE, MAIN & DESSERT

Choose 2 Entrées (Harvest | Farm | Paddock | Ocean)

Choose 2 Mains (Harvest | Farm | Paddock | Ocean) & 3 sides (Hearth | Patch | Garden)

Choose 2 Desserts (Temptations)

POPULAR ADD ON'S

GRAZING TABLE ADD-ON \$15/PERSON

Add a grazing table to any canapé or plates package

3 CANAPE COCKTAIL HOUR \$30/PERSON

See Bites menu for options

DESSERT GRAZING TABLE \$24/PERSON

Add a dessert grazing table to any plates package

CHILDREN'S MEALS \$25/MEAL

VENDOR MEALS \$40/MEAL

Dietary Labels df Dairy Free | gf Gluten Free | v Vegetarian | vg Vegan

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ENTRÉE

HARVEST (Vegetarian – maximum 2 dishes)

Pumpkin & sage gnocchi w/ brown butter and parmesan v

Halloumi & zucchini fritter w/ chilli aioli, rocket and guacamole gf |v

Crisp vegetable & rice noodle salad crispy shallots w/ lime, chilli & lemongrass
dressing df | gf | vg

Caprese of tomato, bocconcini & basil w/ extra virgin olive oil gf | v

FARM (Poultry & White Meats – maximum 2 dishes)

Crispy pork belly w/ nam jim and asian slaw df

Vietnamese poached chicken w/ mint, coriander, peanuts and sweet & sour
dressing df | gf

Duck breast salad w/ orange, eschalot & hazelnut dressing df | gf

PADDOCK (Red Meats & Game – maximum 1 dish)

Lamb fillet on pearl couscous w/ pomegranate molasses and fresh mint df

Roast beef on potato rosti w/ onion jam and horseradish cream df | gf

Italian meatball w/ tomato sugo and parmesan

Lamb lollipop w/ spiced pumpkin purée gf

OCEAN (Seafood – maximum 1 dish)

Miso glazed salmon w/ wasabi & radish salad df | gf

Pan-seared barramundi taco w/ pico de gallo df

Garlic prawns on penne w/ a Cuppits Rosé sauce

Lobster roll on a toasted brioche bun w/ a lemon & dill crème fraîche

MAINS

HARVEST (Vegetarian – maximum 3 dishes)

Eggplant & capsicum parmigiana v

Cauliflower steaks, peperonata & cauliflower cream df | gf | vg

Baked brie & wild mushroom tart v

FARM (Poultry & White Meats – maximum 2 dishes)

Chargrilled harissa spatchcock w/ preserved lemon & confit fennel gf

Chicken supreme w/ vietnamese caramel sauce df | gf

Mediterranean baked chicken w/ olives & capers df | gf

Roast porchetta w/ pan juices df | gf

PADDOCK (Red Meats & Game – maximum 2 dishes)

Puerto Rican braised short ribs df | gf

Lamb loin w/ honey & balsamic glaze df | gf

Roasted beef medallion w/ chermoula df | gf

Slow cooked beef cheek in port wine sauce df | gf

Massaman lamb shank df | gf

Crumbed veal cutlet w/ fresh lemon

OCEAN (Seafood – maximum 1 dish)

Roasted salmon side w/ tarragon & caper pangrattato

Baked snapper w/ ginger & lemongrass df | gf

Pan fried barramundi w/ caponata, pine nuts and caramelised red wine vinegar df | gf

BBQ grilled prawns w/ lemon & garlic butter sauce gf

SIDES

HEARTH

Crunchy smashed chats w/ rosemary sea salt gf | v

Paris mash gf | v

Jasmine rice df | gf | vg

Mac & cheese

PATCH

Cauliflower au gratin v

Charred broccolini w/ whipped ricotta, toasted almonds and lemon dressing gf | v

Wok seared seasonal vegetables df | gf | vg

Green beans w/ toasted almonds df | gf | vg

Brussels sprouts w/ bacon & onion gf

Braised red cabbage df | gf | vg

Grilled corn ribs w/ lime butter gf | v

GARDEN

Rocket, pear & parmesan salad gf | vg

Classic caesar salad

Roasted pumpkin w/ coriander & coconut dressing df | gf | vg

Pearl cous cous w/ roasted vegetables and citrus labneh v

Sweet potato, avocado & kale slaw w/ citrus dressing df | gf | vg

Crispy vermicelli noodle salad df | gf | vg

Tomato, pesto & bocconcini penne salad v

German potato salad w/ ham, cornichons and dill df | gf

TEMPTATIONS

Eton mess w/ poached rhubarb and chocolate ganache gf | v

Basque cheesecake w/ macadamia biscuit crumb and berry salad v

Flourless orange & almond cake w/ fresh berries, pistachios and vanilla cream gf | v

Apple crumble cake w/ vanilla anglaise and berry compote v

Dark chocolate, pecan & white chocolate macadamia brownie w/ fresh strawberries v

Lemon meringue tart w/ torched meringue, candied lemon & vanilla crumb v

Nutella Donuts - cinnamon donuts drizzled w/ nutella, topped w/ toasted hazelnuts v

Traditional house made tiramisu v

DESSERT GRAZING BOARD - \$24/PERSON

A gourmet selection of fresh fruit & bite sized sweet treats including:

Mango passionfruit cheesecake v

Cherry ripe tartlets v

Salted caramel tartlets v

Mango & coconut tartlets v

Lemon meringue tartlets v

Nutella brownie v

Chocolate raspberry tartlets v

Assorted macarons gf | v

Opera gateaux v

Charlotte slice v

Chocolate mousse opera cake v

Fresh fruit df | gf | vg

Vegan dessert squares df | gf | vg

Tonka peach slice df | gf | vg

Pistachio, raspberry & white choc opera cake v

Allergen & Dietary Information

Our menu items may contain or come into contact w/ common allergens including, but not limited to, gluten, dairy, eggs, nuts, soy, sesame, seafood, & shellfish.

While we take care & make every reasonable effort to accommodate dietary requirements, all food is prepared in a shared kitchen environment. As a result, we cannot guarantee the complete absence of allergens.

If you have a food allergy, intolerance, or specific dietary requirement, please inform our team prior to ordering or service, so we can assist where possible.

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