



CHRISTMAS & NYE 2026

Festive Celebration Menu

Available from
**Friday 4 December to
Saturday 2 January**

You won't want to miss out.

MINIMUM
20 PEOPLE



APPLE TREE CATERING

FESTIVE CELEBRATION MENU

20 PEOPLE MINIMUM

Celebrate the festive season with Apple Tree Catering's Christmas and New Year menu, available from **Friday 4 December to Saturday 2 January**.

Designed for effortless entertaining, our festive catering brings together elegant canapés, abundant grazing, buffet dining and shared seated menus tailored to your celebration.

GRAZING PACKAGES

SEASONAL GRAZING PLATTER \$160

Ideal for up to 8 people. Ready to unwrap and serve, with a complimentary wooden platter included.

1.5M SEASONAL GRAZING BOARD \$420

Perfect for a smaller event of up to 15 people. Fully styled and ready for service, suitable for all grazing selections.

SEASONAL GRAZING TABLE \$28/PERSON

An opulent table styled and filled with seasonal delicacies, including cheeses, meats, dips, olives, fruit, breads and crackers.

CANAPÉ PACKAGES

3 CANAPÉS WITH GRAZING TABLE \$48/PERSON

A choice of 3 canapés from the Festive Canapés list, served with the Seasonal Grazing Table.

3 CANAPÉS & 2 SUBSTANTIAL CANAPÉS \$52/PERSON

Choose 3 canapés and 2 substantial canapés from the Festive Canapés list.

4 CANAPÉS & 2 SUBSTANTIAL CANAPÉS \$56/PERSON

Choose 4 canapés and 2 substantial canapés from the Festive Canapés list.

6 CANAPÉS \$50/PERSON

Choose 6 canapés from the Festive Canapés list.

6 CANAPÉS & 2 SUBSTANTIAL CANAPÉS \$64/PERSON

Choose 6 canapés and 2 substantial canapés from the Festive Canapés list.

SIT-DOWN DINING PACKAGE

BUFFET STYLE OR SHARE PLATTERS \$85/PERSON

Includes a choice of 2 mains, 3 sides, 2 desserts, and a selection of breads with cultured butters.

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

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





APPLE TREE CATERING

FESTIVE CELEBRATION MENU



SEASONAL GRAZING INCLUSIONS

All our seasonal grazing options include:

Cheeses: Baked Ricotta, Brie, Vintage Cheddar

Cured Meats and Seafood: Sliced Leg Ham, Spicy Salami, Smoked Salmon

Dips, Relishes and Condiments: Chicken and Cognac Pâté, Pesto Dip, Creamy Artichoke Dip, Cranberry Relish, Fresh Honeycomb

Fruit, Vegetables and Accompaniments: Fresh Cherries, Mango and Grapes, Cherry Tomatoes, Crudité, Marinated Olives & Mixed Nuts,

Breads and Crackers: Assorted Bread and Crackers

FESTIVE CANAPÉS

CANAPÉS

Tomato and Basil Arancini with Basil Mayonnaise ^v

Turkey and Cranberry Sausage Roll with Tomato Relish

Duck Rillettes on Toasted Sourdough with Rhubarb Pickle ^{df | nf}

Chorizo, Potato & Red Capsicum Frittata

Lamb, Mint and Fetta Cigar

Mini Roast Beef Yorkshire Pudding

Smoked Salmon and Quinoa Cracker with Herb Crème Fraîche ^{gf | nf}

Thai Fish Cake with Nam Jim ^{df | gf}

SUBSTANTIAL CANAPÉS

Fried Polenta, Gorgonzola Sauce & Chives ^{gf | nf | v}

Creamy Lemon & Thyme Chicken Orzo ^{nf}

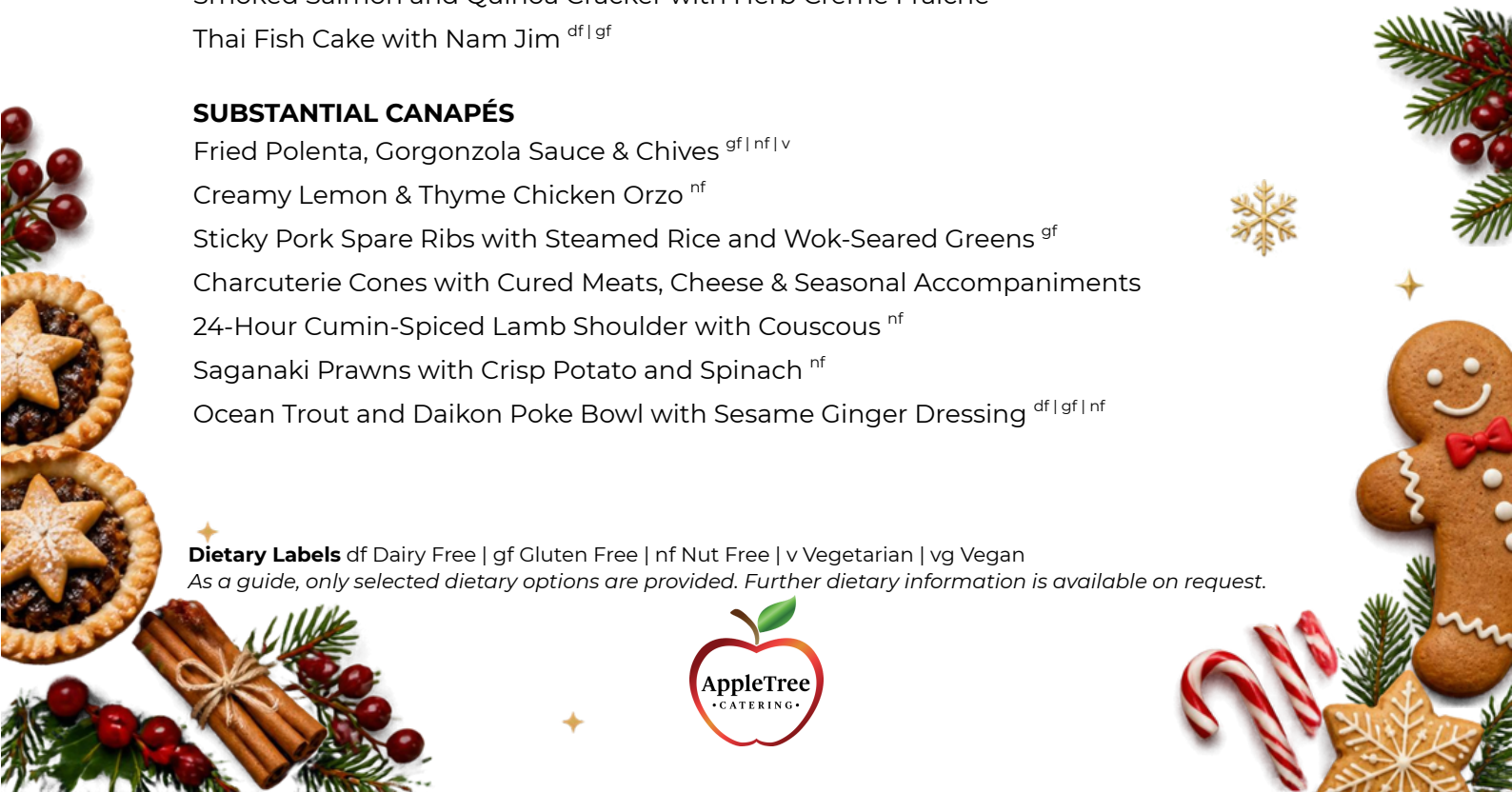
Sticky Pork Spare Ribs with Steamed Rice and Wok-Seared Greens ^{gf}

Charcuterie Cones with Cured Meats, Cheese & Seasonal Accompaniments

24-Hour Cumin-Spiced Lamb Shoulder with Couscous ^{nf}

Saganaki Prawns with Crisp Potato and Spinach ^{nf}

Ocean Trout and Daikon Poke Bowl with Sesame Ginger Dressing ^{df | gf | nf}



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APPLE TREE CATERING

FESTIVE CELEBRATION MENU

SIT-DOWN MENU

Includes bread & cultured butters

MAINS (CHOICE OF 2)

Summer Vegetable Tian ^{df | gf | vg}

Bourbon and Maple-Glazed Pork Belly with Cranberry Chutney ^{gf | nf}

24-Hour Cumin-Spiced Lamb Shoulder with Gremolata ^{df | gf | nf}

Herb-Crusted Roast Salmon with Citrus Mayonnaise ^{df | gf | nf}

SIDES (CHOICE OF 3)

Creamy Potato Gratin ^{gf | v}

Honey-Ginger Glazed Heirloom Carrots ^{df | gf | v}

Charred Broccolini with Almond Cream and Lemon Dressing ^{df | gf | vg}

Niçoise Salad with Green Beans and Almonds ^{df | gf}

Roast Pumpkin Salad with Coriander and Coconut Dressing ^{df | gf | vg}

Tomato, Pesto and Bocconcini Penne Salad ^v

DESSERTS (CHOICE OF 2)

Basque Cheesecake with Fresh Cherries ^{gf | v}

Flourless Orange and Almond Cake with Fresh Berries, Pistachio and Vanilla Cream ^{gf | v}

Christmas Pavlova Tiramisu ^v

Allergen & Dietary Information

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

While we take care and 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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