

# AppleTree

• CATERING •





# PARTY

minimum number 20 people  
3 hours service event additional \$500 includes waiter & cook  
4 canape \$26 per head  
4 canape & grazing table \$36



<i>Menu One</i> 4 Canapé	mushroom & truffle arancini served w/ aioli <b>veg</b> chicken & leek tart lamb & rosemary sausage rolls w/ bush tomato chutney lemon grass kaffia lime leave prawn skewer <b>GF</b>
<i>Menu Two</i> 4 Canapé	coconut katsu chicken bites w/ nam jim & lime aioli lamb & haloumi skewers w/ minted yogurt <b>GF</b> pork & fennel sausage rolls w/ relish pumpkin feta tart <b>vegetarian</b>
<i>Menu Three</i> 4 Canapé	tomato basil bocconcini arancini w/ pesto <b>vegetarian</b> chicken & chorizo skewers teriyaki beef skewers prosciutto wrapped scallop's w/ salsa verdi <b>GF</b>
<i>Gluten Free</i> 4 Canapé	ricotta spinach almond tarts <b>vegetarian</b> lemon grass kaffia lime leave prawn skewers <b>GF</b> lamb & haloumi skewers w/ minted yogurt <b>GF</b> coconut turmeric chicken skewer <b>GF</b>
<i>Vegetarian</i> 4 Canapé	ricotta spinach almond tarts <b>GF</b> tomato basil bocconcini arancini w/ pesto pumpkin feta tart corn fritter w/ smash avocado <b>GF</b>

# PARTY

minimum number 20 people  
3 hours service event additional \$500 includes waiter & cook  
6 canape \$36 per head  
6 canape & grazing table \$46



<i>Menu One</i> 6 Canapé	mushroom & truffle arancini served w/ aioli <b>vegetarian</b> chicken & leek tart lamb & rosemary sausage rolls w/ bush tomato chutney lemon grass kaffia lime leave prawn skewer <b>GF</b> teriyaki beef skewer <b>GF</b> duck pan cake
<i>Menu Two</i> 6 Canapé	coconut katsu chicken bites w/ nam jim & lime aioli lamb & haloumi skewers w/ minted yogurt <b>GF</b> pork & fennel sausage rolls w/ relish pumpkin feta tart <b>vegetarian</b> fresh prawn & mango rice paper roll <b>GF</b> salt & pepper squid w/ finger lime aioli <b>GF</b>
<i>Menu Three</i> 6 Canapé	tomato basil bocconcini arancini w/ pesto <b>vegetarian</b> chicken & chorizo skewers <b>GF</b> teriyaki beef skewers <b>GF</b> prosciutto wrapped scallop's w/ salsa Verdi <b>GF</b> pulled pork spring roll corn fritter w/ prawn & avocado <b>GF vegetarian</b>
<i>Gluten Free</i> 6 Canapé	ricotta spinach almond tarts <b>vegetarian GF</b> lemon grass kaffia lime leave prawn skewers <b>GF</b> lamb & haloumi skewers w/ minted yogurt <b>GF</b> coconut turmeric chicken skewer <b>GF</b> chicken & mint rice paper rolls <b>GF</b> salt & pepper squid w/ finger lime aioli <b>GF</b>
<i>Vegetarian</i> 6 Canapé	ricotta spinach almond tarts <b>GF</b> tomato basil bocconcini arancini w/ pesto pumpkin feta tart corn fritter w/ smash avocado <b>GF</b> ricotta stuffed mushrooms <b>GF</b> zucchini haloumi fritter w/ minted yogurt

# PARTY



minimum number 20 people  
4 hours service event additional \$600 includes waiter & cook  
3 canapé 2 mini meals \$48 per head  
grazing table 3 canapé 2 mini meals \$58

<i>Menu One</i> 3 Canapé 2 Mini Meal	mushroom & truffle arancini served w/ aioli <b>vegetarian</b> chicken & leek tart lemon grass kaffia lime leave prawn skewer <b>GF</b> <b>mini meals</b> wagyu beef slider w/ cheese, relish, brioche roll southern fried chicken w/ slaw & aioli <b>GF</b>
<i>Menu Two</i> 3 Canapé 2 Mini Meal	coconut katsu chicken bites w/ nam jim & lime aioli lamb & haloumi skewers w/ minted yogurt <b>GF</b> pork & fennel sausage rolls w/ relish <b>mini meals</b> flathead taco w/ avocado salsa roast beef eye fillet w/ crispy potato & onion jam <b>GF</b>
<i>Menu Three</i> 3 Canapé 2 Mini Meal	tomato basil bocconcini arancini w/ pesto <b>vegetarian</b> teriyaki beef skewers <b>GF</b> prosciutto wrapped scallops w/ salsa Verdi <b>GF</b> <b>mini meal</b> slow roasted lamb w/ roasted veg & pesto <b>GF</b> southern fried chicken burger w/ haloumi on a milk bun
<i>Gluten Free</i> 3 Canapé 2 Mini Meal	ricotta spinach almond tarts <b>vegetarian</b> lemon grass kaffia lime leave prawn skewers coconut turmeric chicken skewer <b>mini meal</b> slow roasted lamb w/ roasted veg & pesto salt & pepper squid w/ fennel herb salad
<i>Vegetarian</i> 3 Canapé 2 Mini Meal	mushroom truffle arancini w/ aioli zucchini haloumi fritters w/ beetroot relish & yogurt pumpkin feta tart <b>mini meals</b> salt & pepper tofu w/ chilli jam ricotta gnocchi w/ vodka sauce



# GRAZING TABLE

20 people minimum  
\$22 per head this price is inclusive of all food to be styled at  
your desired venue with props and platters.

All equipment is to be returned and accounted for in a clean & damage free state

## What is on the grazing table

brie cheese  
manachago cheese  
baked ricotta  
dried fruit & salted nuts  
handmade dips  
tomato bocconcini basil salad w/ olive oil & balsamic  
prosciutto  
salami  
fresh seasonal fruit  
olives  
sundried tomatoes  
artichokes  
beetroot fetta parsley salad  
fresh seasonal vegetable  
artisan bread  
crackers

