



Outcatering Menu

*This is our CeC “Pick Up” Catering Menu.
It has been designed to make hosting your next event as simple
as possible. CeC “Pick Up” Catering Food is boxed and ready to eat:
All you need to do is put it on your platter and serve.*

Finger Food:

minimum 12 pieces

*Freshly opened Pacific Oyster with
chardonnay vinigraite & lemon cheek 2.80 each*

House cured salmon on blini with creme fresh & chives 3.50 each

*Rare roast beef on crostini with horseradish cream &
beetroot relish 3.60 each*

Duck & mushroom cigars 4.50 each

Crumbed chicken tenderloin with lemon aioli 3.80 each

Crumbed snapper bites with homemade tartare sauce 4.00 each

Risotto balls with gorgonzola and aioli 3.50 each

Katifi prawn with coriander smoked almond and smokey dressing 4.00 each

Tomato, basil, boconcini on crostini 3.50 each

Pastures & Muffins:

Date or spinach and chesse scone 4.00 each

Selection of sweet or savoury muffins 4.00 each

Plain croissant 3.50 each

Ham, tomato, cheese croissant 6.50 each

Danishes with apple & custard 6.50 each

Sticks and Toothpicks

minimum 12 pieces

Meatball filled with fiori di latte, tomato sauce 4.00 each

Prawns wrapped in pancetta on skewer 7.00 each

Scallop wrapped in pancetta on skewer 8.00 each

Beef & chorizo skewer 8.00 each

Chicken salmtimboca 8.00 each

Two Bites

(Dinner sliders) *minimum 12 pieces*

- Shaved leg ham, tomato, cheese, basil pesto 5.00 each
- House cured salmon, caper cream cheese, cucumber 5.00 each
- Roast beef with chutney and rocket 5.00 each
- Chicken & homemade coleslaw 5.00 each
- Slider of snapper & lemon mayo 8.00 each
- Slider of wagyu beef & beetroot 8.00 each

Salads

minimum 6 salads

- Insalata di Pollo / chicken, kale, mushroom, feta, red onion, almonds, butter milk dressing 12.00
- Insalata di Maiale / pork belly, carrot, soused onion, watercress, mint, coriander, apple, apple glaze 12.00
- Insalata di Mare / mussels, prawns, salmon, cucumber, avocado, chilli, mayo, mint, parsley 12.00
- Insalata di Manzo / roast beef, tomato, red onion, pine nuts, parmesan, 12.00

Pasta / Risotto Platter Selection \$20 each

minimum 6

- carbonara | bacon, free range egg, black pepper, parmesan
- tomato sugo | basil, olive oil, oregano, garlic, parmesan
- sugo alla puttanesca | tomato, olives, anchovies, garlic, olive oil
- basil pesto | basil, pinenuts, garlic, olive oil, parmesan
- ragu alla bolognese | pork & veal mince, pancetta, tomato, parmesan
- aglio e olio | olive oil, garlic, parsley
- marinara | mixed seafood, parsley, tomato, garlic & white wine
- risotto | prawns, chilli, pine nuts, soft herbs, tomato sugo
- duck and mushroom risotto | duck, mushrooms

Wood fired Pizza Selection \$20 each

minimum 6

- margherita | garlic, basil, olive oil, tomato sugo, fior di latte, buffalo mozzarella
- contadina | courgettes, olives, red onion, sundried tomato, tomato sugo
- bambini | shaved champagne ham, sweet pineapple, fior di latte, tomato sugo
- j-lo | hot salami, sweet onion, chilli flakes, garlic oil, fior di latte
- four stagioni | shaved ham, button mushrooms, olives, artichokes, fior di latte, tomato sugo
- panna e funghi | cream, shaved ham, fior di latte, button mushrooms
- pollo affumicato | smoked chicken, bacon, brie, sweet chilli & mascarpone sauce
- quattro formaggi | fior di latte, brie, gorgonzola, taleggio
- meatlovers | salami, spicy sausage, ham, meatballs, chicken, oregano, tomato sugo, mozzarella
- gamberoni | prawns, bbq chorizo, chilli, caramalized onion, tomato sugo, fior di latte
- calzone | folded pizza, salami, tomato sugo, fior di latte
- pescatore | calamari, prawns, cured salmon, mussels, tomato sugo, mozzarella

Lamb Shoulder to share \$80

Slow roasted lamb shoulder,
duck potatoes, greek salad, seasonal vegetables

Desserts \$60.00

- Cheese cake - 12 portions
- Tiramisu - 12 portions