



Melbourne Cup 2025



For functions where staff service is not required.



Delivered on non-returnable trays, garnished for presentation.



High Quality Enviro-friendly disposables will be provided for Menus 4 & 5.



We will collect equipment after your event for Menu 5.

Minimum numbers & delivery charges apply.

info@garnishescatering.com.au



PLATTER MENU 1 – WINNER

\$25.00pp

Garnishes Specialty Gourmet Sandwiches

Variety of gourmet fillings including:

Our fresh salad fillings are made daily and sourced from local suppliers. They include mixed lettuce, baby spinach, carrots, cucumber, fresh tomato, and sundried tomatoes, sliced olives, roasted eggplant and zucchini, mushrooms, seasonal avocado, free range eggs, Kenilworth cheddar, Maleny Brie and Fetta cheese, homemade pesto, chutney, and relishes.



Cold Meats fillings:

Champagne ham, smoked turkey breast, pastrami, chicken breast, grain-fed roast beef, and Moroccan chicken. Smoked salmon is available upon request.

Cheese & Fruit Platters (avl GF, V)

Our chef's selection of local and imported cheeses, which include Maleny Double Brie and Camembert, Kings Island Smoked Cheddar, Danish Blue Brie and Kenilworth Ginger, Garlic & Pepper and Sweet Chilli & Coriander. With seasonal fresh fruit, accompanied by crackers, grissini, and lavosh.

Petite Finger Sweets

Chefs selection of Cakes, Sweet Slices and Cookies

PLATTER MENU 2 – EACH WAY

COLD FINGER FOODS

\$29.50pp

Antipasto Platters

A selection of local and imported cheeses including Maleny Double Brie & Camembert, Kings Island Smoked Cheddar, Danish Blue Brie and Kenilworth Ginger, Garlic & Pepper, and Sweet Chili & Coriander with cold deli meats, house-made dips, vegetables, and olives accompanied by crackers, grissini, and lavosh.



Gourmet Wraps & Bagels

A selection of tomato, spinach & corn wraps with freshly baked bagel made with our gourmet fillings.



Savoury Muffins

Delightful Ham & Corn and Spinach & Feta Savoury muffins.

Fruit Platter

Using only the best quality fresh seasonal fruit.

Gourmet Sushi

A selection of house-made sushi rolls served with sweet soy.

PLATTER MENU 3 – TRIFECTA

COLD FINGER FOODS

Ribbon Sandwiches & Rustic Mini Rolls

With our gourmet fillings.

Cheese and Fruit Platter

Our Chefs selection of local and imported cheeses, which include Maleny Double Brie and Camembert, Kings Island Smoked Cheddar, Danish Blue Brie and Kenilworth Ginger, Garlic & Pepper and Sweet Chili & Coriander. With seasonal fresh fruit, accompanied by crackers, grissini, and lavosh.



\$32.75pp

HOT FINGER FOODS

Pumpkin Arancini (GF, V)

Creamy risotto arancini, hand rolled with Queensland Blue pumpkin and Parmigiano-Reggiano, served golden with paprika aioli.

Satay Chicken Skewers

Succulent chicken dipped in a Kingaroy peanut satay sauce served on bamboo skewer.

Cauliflower Rolls (GF, V, v, DF & Nut Free)

A delicious cauliflower filling encased in a crisp gluten free pastry.

Gourmet Beef Pies

Juicy beef filling topped with crusty puff pastry served with tomato sauce.



PLATTER MENU 4 – FIRST FOUR

Chicken & Cold Cuts Platter

\$41.50pp

Roasted chicken pieces, Champagne Ham, Smoked Turkey, Pastrami, Roast Beef, and relishes.

*Fresh Salads - Choice of **three** from the following:*

Roasted Beetroot, Chic Pea and Bean Salad (V)

With baby beets, English spinach, marinated whole chickpeas, crumbled feta, walnuts, caramelized onion, and a balsamic dressing.

Crunchy Noodle Salad

Wombok cabbage, red onion, roasted almonds, crunchy noodles tossed in a sweet Asian dressing.

Potato, Parma Ham and Caramelised Onion Salad (V)

With sour cream, mayonnaise, seeded mustard and herbs.

Garnishes Mother Noodle (avl GF, V, v)

Vermicelli noodles with coriander, mint, basil, julienne carrots, red onion, shredded wombok, roasted peanuts served with a lemon wedge.

Vegetarian Pasta Salad (V)

Al dente pasta served with feta cheese, sliced olives, sun-dried tomatoes, roasted capsicum, fresh herbs, English spinach, and a basil pesto dressing.

Greek Salad (V, GF)

Traditional Greek salad with mixed lettuce, vine ripened cherry tomatoes, cucumber, Kalamata olives, Greek feta, and Spanish onion with a balsamic glaze.

Caesar Salad

A traditional Caesar of crisp bacon, crunchy house made croutons, Parmesan cheese and sliced egg served with our secret dressing.

Moroccan Spiced Sweet Potato and Couscous Salad (V)

Sweet potato, Moroccan Couscous, marinated chickpeas, red onions, roasted almonds, and baby spinach leaves tossed with yoghurt & cucumber dressing.



Breadbasket

A selection of **Bread Rolls with Butter.**

Finishing Touches

Cheese and Fruit Platters & Petit Fours.

PLATTER MENU 5 – FAVOURITE

HOT DISHES - Choice of **two** from the following:

\$50.00pp

Thai Green Chicken Curry (avl GF, V)

Our favourite Thai dish, a refreshing curry with green beans, carrot, and baby peas with chicken.

Massaman Curry (avl GF, V)

Rich curry full of spices and herbs, served with potato, apple, tomato and your choice of chicken or beef.

Indonesian Chicken Satay

Chicken breast pieces in a light peanut, coconut satay sauce with capsicum, carrot, and chat potatoes, finished with coriander leaves.

Teriyaki Chicken Hokkien Noodles

Tender chicken pieces with crisp vegetables and roasted cashews in a teriyaki and coconut cream sauce.



Spinach and Ricotta Cannelloni

Vegetarian pasta tubes filled with spinach & ricotta cheese, in Napolitana sauce covered in melted mozzarella and a mild parmesan.

Traditional Beef Lasagne

Hearty beef lasagne, made in house with ground beef and fresh herbs topped with mozzarella cheese and a mild parmesan.

Traditional Beef Stroganoff

Braised beef with gherkins, onions and mushrooms in gravy finished with red wine, sour cream, and fresh herbs.

Tortellini in Creamy Tomato Basil Sauce (V)

Fresh tortellini served in a roasted tomato, capsicum and basil sauce finished with a touch of cream.

PLATTER MENU 5 – FAVOURITE

Continued...

Fresh Salads - Choice of **three** from the following:

Crunchy Noodle Salad

Wombok cabbage, red onion, roasted almonds, crunchy noodles tossed in a sweet Asian dressing.

Potato, Parma Ham and Caramelised Onion Salad (V)

With sour cream, mayonnaise, seeded mustard and herbs.

Garnishes Mother Noodle (avl GF, V, v)

Vermicelli noodles with coriander, mint, basil, julienne carrot, red onion, shredded wombok, roasted peanuts served with a lemon wedge.

Vegetarian Pasta Salad (V)

Al dente pasta served with feta cheese, sliced olives, sun-dried tomatoes, roasted capsicum, fresh herbs, English spinach, and a basil pesto dressing.

Greek Salad (V, GF)

Traditional Greek salad with mixed lettuce, vine ripened cherry tomatoes, cucumber, Kalamata olives, Greek feta, and Spanish onion with a balsamic glaze.

Caesar Salad

A traditional Caesar of crisp bacon, crunchy house made croutons, Parmesan cheese and sliced egg served with our secret dressing.

Moroccan Spiced Sweet Potato and Couscous Salad (V)

Sweet potato, Moroccan Couscous, marinated chickpeas, red onions, roasted almonds, and baby spinach leaves tossed with yoghurt & cucumber dressing.

Breadbasket

A selection of **Bread Rolls with Butter.**

Finishing Touches

Cheese and Fruit Platters & Petit Fours.

