



Celeste CATERING

— Est 1991 —

SYDNEY • MELBOURNE • PERTH • CANBERRA

CORPORATE EVENTS

email: karen@celestecatering.com.au
phone: 1300 73 76 73

Breakfast Menu

Canapé Style Breakfast

seasonal fruit skewers
freshly baked danish
mushroom & chive tartlet
cheese & tomato croissant
potato rosti, smoked salmon, crème fraiche, watercress
ham & cheese croissant
bacon & egg tartlet
mini berry & chocolate muffins

Plated Breakfast

individual pots of seasonal fruit, yoghurt, toasted almond & oats
pastry basket and orange juice, coffee, selection of teas
smashed avocado, feta, linseed sourdough, pickled chili & tomato
poached free range eggs, english muffin, shaved ham, hollandaise
poached free range eggs, english muffin, smoked salmon, hollandaise
scrambled free range eggs, sour dough toast, sautéed mushrooms
produce bowl, black quinoa, greens, house made ricotta, avocado,
hummus, dukkah, poached egg

Continental Breakfast

house made bircher muesli, pear, apple & almond
pastry basket - mini fruit muffins, freshly baked danish pastries, croissants
seasonal fruit platter, local honey
orange juice, coffee station, selection of tea

Buffet Breakfast

mini berry muffins
seasonal fruit platter, yoghurt, local
honey
free range scrambled eggs
organic bacon
chipolatas
field mushrooms
hash browns
roma tomatoes
orange juice
coffee station, assorted teas

Additional item per person

organic bacon
chicken & seeded mustard chipolata
sautéed spinach



Morning/Afternoon Tea

All prices below are per person

plunger coffee & tea selection

plunger coffee, tea selection, orange juice

Individual items per person (*Minimum order of 20*)

cookies

fruit platter

mini berry muffins

danish / croissants

ham & cheese croissants

roast capsicum & feta quiche

baked cheese cake

apple tea cake

opera cake

caramel slice

flourless chocolate cake

scones jam & cream



Working Lunch

Light Lunch

assorted sandwiches on sour dough, soy linseed bread
vegetable quiche, roasted capsicum, basil, Australian feta
seasonal fruit platter

Corporate Lunch

selection of gourmet filled rolls & wraps
vegetable quiche, roasted capsicum, basil, Australian feta
farmhouse cheese platter, dried fruits & crackers
seasonal fruit platter

Deluxe Lunch

selection of gourmet filled rolls, sour dough & wraps
tomato, bocconcini & rocket salad
farmhouse cheese platter, dried fruits & crackers
seasonal fruit platter
plus a hot savoury item of your choice (select one):
-homemade pork & fennel sausage roll
-grilled chicken skewers, satay sauce
-mini pumpkin, spinach & fetta quiche

Additional items can be added to lunch menus or individual platters

Platters serving 10 people

sweet treats
australian cheese, dried fruits, crackers
antipasti platter
seasonal fruit platter



Canape Menu

Cold

Shucked oyster, mignonette dressing
Salmon gravlax, mustard dressing, radish
pork rillettes, cornichons, toast
watermelon & persian feta & mint salad (v)
tuna poke, brown rice, avocado, macadamia
Chicken liver pâté, currant relish, cornichon, toast
Prosciutto, melon, basil, balsamic
Hot smoked Salmon, witlof, capers, mint, dill
Beetroot, feta tartlet, pomegranate molasses
Vitello tonnato, roasted veal, tuna, caper mayo

Hot

Truffled Croque Monsieur, shaved ham, gruyère
Smoked mozzarella & mushroom arancini
Lamb & date pastille, minted yogurt
Summer tomato soup (v)
Taleggio & marjoram croquettes (v)
Black olive & roasted pepper crisps, sumac yoghurt
Pork & fennel sausage roll, apple, sage, onion jam
42°C salmon skewers, Basil oil
Crystal bay prawn toast
Char grilled chicken skewers
Braised Wagyu beef pies

Dessert Canapés

Please select 1 from below minimum of 20

lemon meringue tart
homemade chocolate brownie
macaron
Passionfruit cheese cake
Rhubarb Trifle, raspberry jelly, almond crumb,
Spiced custard, baklava, pomegranate
Tiramisu
Chocolate truffles

Substantial Canapés

Please select 1 from below minimum of 20

Prawn roll, dill, milk bun
Pulled beef slider, slaw, jalapeno mayo
Noodle box, poached chicken, hokkien noodles, coriander
Beetroot & goats cheese risotto
moroccan lamb burger, tomato chutney
thai green chicken curry, basmati rice, bean shoots, cucumber



Conference Menu

Day Delegate Package 1

Half Day: Morning Tea OR
Afternoon Tea + Working
Lunch

Full Day: Morning Tea +
Working Lunch +
Afternoon Tea

Morning Tea

house baked muffins,
pastries

Working lunch

assorted juices, seasonal
fruit, pastries & chef's
selection of gourmet
wraps & rolls

Afternoon Tea

scones, jam, cream
coffee, selection of tea,
orange juice

Day Delegate Package 2

Half Day: Morning Tea OR
Afternoon Tea + Cold
Buffet Lunch

Full Day: Morning Tea +
Cold Buffet Lunch +
Afternoon Tea

Morning Tea

seasonal fruit platter,
sweet treats

Cold Buffet Lunch

assorted juices & buffet
menu

Afternoon Tea

chocolate brownies,
macaroons
coffee, selection of tea,
orange juice

Day Delegate Package 3

Half Day: Morning Tea OR
Afternoon Tea + Hot Buffet
Lunch

Full Day: Morning Tea + Hot
Buffet Lunch + Afternoon Tea

Morning Tea

seasonal fruit platter, sweet
treats

Hot Buffet Lunch

assorted juices & buffet menu

Afternoon Tea

seasonal fruit platter, petit fours

Post Conference Package

1hr duration including standard
beverage package & four
canapés (Chef's selection)



Lunch & Dinner Menu

Two course entrée, main or main, dessert

Three course entrée, main, dessert

Entrée *(includes bread rolls)*

salmon pastrami, shaved fennel, herb salad, crostini

smoked trout salad, radish, sourdough crumb, crème fraiche dressing (gf)

roasted beetroot salad, witlof, pecan, persian feta (v,gf)

prosciutto san daniele salad, melon, basil, mint (gf)

seafood chowder, clams, mussels

braised short rib orecchiette, black pepper, pecorino

62c egg, baba ganoush, macadamia nut dukkah & olive bread (v)

Mains *(includes salad bowls per table)*

rigatoni, spring vegetables, persian feta (v,gf)

cone bay barramundi, grilled asparagus, olive crumb, lemon (gf)

tasmanian salmon, bagna cauda dressing, asparagus, green peas (gf)

grilled spatchcock, couscous, green pea, chorizo

roasted Junee lamb rump, roasted beetroot, horseradish cream (gf)

cape grim beef fillet, mushroom ragu, pomme purée, salsa verde (gf)

crispy pork belly, celeriac purée, roasted apple (gf)

spinach & ricotta rotolo, crisp sage butter

Desserts

mango panna cotta, almond crumble, mandarin sorbet

chocolate torte, honey comb, crème fraiche

tiramisu

lemon brulée tart, roasted strawberries

rose water rice pudding, saffron pears, rose petals

Beverage Packages

We offer standard, premium and deluxe beverage packages. Please contact us to discuss.





THANK YOU

CONTACT US TO GET A QUOTE OR DISCUSS YOUR CATERING
NEEDS.

P 02 9889 8455
E karen@celestecatering.com.au
W www.celestecatering.com.au