

PUMPAKINA CATERING

Nothing beats homemade

Hello! Thank you for considering Pumpakina to cater your special occasion!

It is Pumpakina's aim to provide fresh, delicious, wholesome food made from scratch, using high quality and specialty ingredients.

All efforts are made to cater for people with special dietary requirements, so please do not hesitate to discuss available options.

Please find below the current menu. Alterations can be arranged upon request to suit your needs.

A delivery fee applies if out of local area, starting from \$30.00, subject to location.

Pumpakina strives to make your day as stress-free as possible and ensures that all food will be prepared, plated and ready for you and your guests to enjoy.

Looking forward to cooking for you soon!

-Veronica

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PLATTER BOXES

Finger food

PRICE

Assorted mini frittatas (GF)	\$40.00/dozen
Spanakopita (cheese & spinach triangles)	\$40.00/dozen
Vegetarian spring rolls (V) (2 pieces per serve)	\$40.00/dozen
Pork & fennel sausage rolls (GF available \$5 extra)	\$40.00/dozen
Pork gyoza dumplings & soy dipping sauce	\$40.00/dozen
Crostini - toppings: bruschetta/fruit & cheese/olive tapenade	\$40.00/dozen
Brown mushrooms with pork sausage & herb stuffing	\$40.00/dozen
Meatballs with tomato sugo (beef/lamb/chicken/pork)	\$40.00/dozen
Rice stuffed vine leaves (V/GF) (2 pieces per serve)	\$40.00/dozen
Falafel with homemade hummus (V/GF)	\$40.00/dozen
Zucchini & corn fritters	\$40.00/dozen
Assorted mini savoury quiche	\$45.00/dozen
Marinated sticky chicken wingettes (2 pieces per serve)	\$45.00/dozen
Buffalo chicken wings with blue cheese dip (2 pieces per serve)	\$45.00/dozen
Mini bagels herbed cream cheese, smoked salmon, & tomato	\$45.00/dozen
Arancini with garlic aioli (mozzarella/beef ragu/pumpkin)	\$45.00/dozen
Potato croquettes with garlic aioli (GF available)	\$45.00/dozen
Rice paper rolls (chicken/prawn/vegetable) & dipping sauce (GF)	\$45.00/dozen
Blinis - buckwheat pikelets, smoked salmon, dill & crème fraiche	\$50.00/dozen
Duck pancakes -BBQ duck, cucumber, hoisin & homemade pancake	\$50.00/dozen
Devilled eggs with salmon roe	\$50.00/dozen
Crab cakes with lemon	\$50.00/dozen

GF = Gluten Free

V = Vegan

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Skewers

	PRICE
Mini cherry tomato, bocconcini & basil skewers (GF)	\$40.00/dozen
Mini vegetable & haloumi cheese stack skewers	\$40.00/dozen
Mini chicken skewers & satay dipping sauce (GF)	\$50.00/dozen
Mini lemon & herb chicken skewers & dipping sauce (GF)	\$50.00/dozen
Mini herb marinated lamb skewers & tzatziki (GF)	\$50.00/dozen

Sliders & Rolls

BBQ pulled pork & coleslaw sliders	\$55.00/dozen
Beef cheeseburger sliders – with lettuce & tomato	\$55.00/dozen
Fish sliders – with lettuce & tartare sauce	\$55.00/dozen
Chicken schnitzel & coleslaw sliders	\$55.00/dozen
Buttermilk fried chicken with pickle mayo & lettuce	\$55.00/dozen
Falafel sliders – with hummus, avocado & salad (V)	\$55.00/dozen
Reuben sliders – slow roasted corned beef, sauerkraut, swiss cheese	\$55.00/dozen
South American rolls - chorizo sausage & chimichurri sauce	\$55.00/dozen
Prawn & avocado rolls – with salad & herbed mayonnaise	\$55.00/dozen

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BREAKFAST & MORNING/AFTERNOON TEA	PRICE
Individual cups - 1 dozen minimum	\$5.00
Yoghurt & berry/passionfruit (GF) Yoghurt & homemade granola Birchers muesli - oats, yoghurt, apple juice, spices, almonds & apple Chia seed pudding with berries & nuts (GF/V)	
Croissants – 1 dozen minimum	\$5.50 each
Plain Ham & cheese Jam Nutella	
Breakfast rolls – 1 dozen minimum	\$5.50 each
Bacon & egg Avocado & feta Ham & cheese Egg, spinach & sundried tomato	
Homemade bagels (cut in half) - with smoked salmon & herbed cream	\$7.50 each
Muffins – one dozen minimum	\$25/dozen (mini)
Flavours:	\$35/doz (regular)
Coconut, chocolate, blueberry, bran, banana, vanilla, red velvet	

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BREAKFAST & MORNING/AFTERNOON TEA

PRICE

Sweet bites – one dozen minimum

Scones with jam & cream	\$4.00/serve
Pikelets with jam & cream	\$4.00/serve
Cinnamon scrolls with sultanas & nuts	\$4.00 each

Cakes & loaves

Lemon yoghurt cake	\$20/loaf
Lemon yoghurt & blueberry cake	\$25/loaf
Orange & almond 8" cake (GF)	\$30.00 each
Apple crostata	\$30.00 each
Mixed fruit crostata	\$30.00 each
Baked berry cheesecake 8"	\$40.00 each

Banana bread

\$20/loaf

Original, choc chip, walnut, raspberry or coconut

Savoury bites

Zucchini & corn fritters with garlic yoghurt	\$40.00/dozen
Assorted mini frittatas (GF available)	\$40.00/dozen
Assorted mini savoury quiche	\$45.00/dozen

Whole quiche (feeds 6-8) \$40.00 each

Frittata & Quiche flavours:

Lorraine
Roasted pumpkin & goat's cheese
Spinach, feta & roasted capsicum
Caramelised onion & mushroom
Asparagus & cheese
Roasted vegetables

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SANDWICHES & WRAPS – Minimum order 1 dozen	PRICE
Assorted sandwiches	\$6.50 each
Recommend 1.5 sandwiches p/person (cut in 4 points)	
Panini (cut in half)	\$7.00 each
Wraps (cut in half)	\$7.50 each
Gluten-Free bread available \$2.00 extra	
Homemade bagels (cut in half)	\$7.50 each
- with smoked salmon & herbed cream	
Choose up to 4 sandwich fillings per dozen:	
Herbed chicken, mayonnaise & cucumber (GF)	
Chicken schnitzel, avocado, lettuce & mayonnaise	
Chicken caesar salad (GF)	
Chicken tikka masala with tomato and raita (GF)	
Curried egg & lettuce (GF)	
Rare roast beef with horseradish, swiss cheese & rocket (GF)	
Pastrami on rye with swiss cheese & coleslaw	
Smoked salmon, herbed cream cheese & red onion (GF)	
Marinated roasted vegetables & hummus (V)	
Salad (beetroot, lettuce, carrot, tomato, onion, alfalfa (V)	
Avocado, feta cheese, tomato & baby spinach (GF)	
Turkey, herbed cream cheese, cranberries & rocket (GF)	
Ham, pickle & cheese (GF)	
Salami, ham, roasted capsicum & provolone cheese (GF)	
BLT – bacon, lettuce, tomato & mayonnaise (GF)	

Available in Gluten Free (GF) V = Vegan

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GRAZING PLATTERS

Medium	\$125 per platter	8-10 people
Large	\$215 per platter	12-20 people

Cheese platter

Assortment of hard & soft cheeses accompanied with season fresh fruit & dried fruits, quince paste, nuts & crackers

Ploughman's lunch

Triple smoked ham, hard boiled eggs, crudites, pickles, relish, cheeses & bread

Antipasto platter

Roasted marinated vegetables, olives, cheeses, cured meats, crackers & dips

Mediterranean platter

Assorted cold meats, stuffed vine leaves, olives, cheeses, breads & dips

Arabian platter (V)

Vine leaves, falafel, tabouli, babagannosh, olives, pickled vegetables, hummus, flatbread

Seafood platter Prawns, oysters, mussels, dipping sauces & lemon ***Enquire for price***

Salmon nicoise salad platter

A deconstructed salad platter of baked salmon fillets, hard boiled eggs, green beans, potatoes, tomatoes, salad, olives & lemon vinaigrette

Seasonal fresh fruit platter

Medium platter	\$85	8-10 people
Large platter	\$145	12-20 people

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GRAZING TABLES

1 metre wooden board \$350 - feeds approximately 25 people

1.5 metre wooden board \$560 - feeds approximately 40 people

2 metre wooden board \$840 – feeds approximately 60 people

Includes:

Premium deli meats

Local & imported cheeses - hard and soft varieties

Marinated vegetables & olives

Homemade dips

Seasonal fresh fruit

Dried fruit & nuts

Chocolate

Crackers, breadsticks & fresh bread

Biodegradable cutlery, plates, cocktail serviettes, foliage & bamboo tongs

Extras:

Select extra items from the finger food menu, salads menu, dessert menu, or add extra grazing platters to provide substantial options for your guests.

Delivery & pick up fees – *Enquire - subject to time & location*

Fresh flowers - *Enquire*

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MAINS

Drop off trays

Medium \$90 per platter 8-10 people

Large \$180 per platter 12-20 people

Roasted chicken with lemon & herbs (GF)

Beef Bourguignon (braised beef, bacon & vegetable stew in a red wine sauce) (GF)

Osso buco – tomato braised veal shin topped with herb gremolata (GF)

Chicken parmigiana – chicken schnitzel with tomato sugo & mozzarella (GF available)

Moussaka - Lamb mince, tomato & eggplant bake with béchamel sauce (GF available)

Sticky soy beef short ribs (GF available)– served with jasmine rice

Honey ginger soy roasted chicken (GF available) - served with jasmine rice

Glazed leg ham – served with homemade apple chutney (GF)

Roast turkey – served with homemade stuffing & gravy

Quinoa stuffed capsicum (V/GF)

Roasted marinated pork loin (GF)

Roast beef with gravy (GF)

Slow roasted rosemary lamb shoulder (GF)

Seafood pie (fresh seafood marinara in saffron cream & mashed potato topping) (GF)

Fish curry (Mild, tangy coconut cream curry) – served with basmati rice (GF)

Lamb curry (Mild-medium tomato based curry) served with basmati rice (GF)

Chicken curry (Mild-medium coconut based curry) – served with basmati rice (GF)

Vegetable korma (Mild almond and coconut curry) – served with basmati rice (GF/V)

SOUP - Minimum order 1 dozen

Individual soup cups with bread

\$6.50 each

Roasted pumpkin (GF)

Lentil & vegetables (GF & V)

Clam chowder (GF)

Ribollita (minestrone with ham & sour dough bread)

Minestrone (V)

Chicken noodle (GF available)

Mushroom (GF)

Creamy chicken, tomato & risoni

Avgolemono – Lemon chicken and rice (GF)

Rosemary white bean (GF)

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PASTA (GF available \$5.00 extra)

Drop off trays

Medium **\$55 per platter** **8-10 people**
Large **\$110 per platter** **12-20 people**

Fettucine chicken alfredo - creamy white sauce

Rigatoni/penne/homemade gnocchi with traditional slow cooked tomato & meat sugo

Orrecchiette with tomato sugo, Italian pork sausage & kale

Linguine marinara – mixed seafood & tomato sugo

Penne boscaiola - smoky bacon & mushrooms in a cream sauce

Penne/homemade gnocchi a la vodka - in a tomato & cream sauce

Homemade spinach & ricotta ravioli in tomato sugo

Spicy penne arrabiatta (V) – tomato, chilli & herbs

Mac n cheese – baked pasta with a cheesy white sauce & a breadcrumb topping

Homemade goats cheese & mushroom ravioli in burnt sage butter sauce

Beef lasagna (GF available) \$65 Medium & \$125 Large

Vegetarian lasagna (GF/vegan available) \$65 Medium & \$125 Large

Ricotta and spinach cannelloni \$65 Medium & \$125 Large

SIDES - Drop off trays

Medium **\$45 per platter** **8-10 people**
Large **\$90 per platter** **12-20 people**

Potato gratin (GF)

Cauliflower gratin (GF)

Roasted vegetables (GF/V)

Steamed greens (GF/V)

Mini corn cobs (GF/V)

Herbed couscous (V)

Fried rice (GF available)

Steamed rice \$25 medium \$45 large (GF/V)

Mashed potato (GF)

Sweet potato mash (GF)

Polenta triangles (GF)

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SALADS	PRICE
Individual salad cups - Minimum order 1 dozen	\$6.50
Medium tray – feeds up to 10 people	\$50.00
Large tray – feeds up to 25 people	\$95.00

Caesar salad

Chicken Caesar salad

Tabbouli (V)

Roasted pumpkin, baby spinach, pine nuts & feta (GF)

Garden (GF & V)

Greek (GF)

Orange and roasted beetroot salad (V/GF)

Rice & mixed beans (GF/V)

Curried quinoa with roasted vegetables (V/GF)

Panzanella (vegetables, bread & balsamic herb dressing) (V)

Pasta with roasted Mediterranean vegetables (V) *GF available

Pesto pasta *GF available

Chicken pesto pasta salad

Maple roasted carrot, rocket and walnut salad (GF/V)

Potato (mayonnaise base) (GF)

French potato (vinaigrette base) (GF/V)

Coleslaw (GF)

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DESSERT - Minimum order 1 dozen per selection

Individually served

PRICE

Cups

\$4.00

Vanilla panna cotta cups with balsamic berries (GF)

Vanilla panna cotta cups with salted caramel (GF)

Chocolate mousse cups (GF)

Tiramisu cups

Chia seed & berry pudding cups (V)

Pumpkin mousse cups

Mini trifles

Slices & tarts

\$4.00

Salted caramel slice

Lemon bars (GF available)

Brownies (GF & V available)

Vanilla bean custard and fruit tartlets

Lemon meringue tartlets

Chocolate tartlets

Pecan tartlets

Raspberry & almond shortbread bars

Mini cakes

\$4.00

Lemon bundt cakes

Chocolate cake squares

Mini pavlova

Mini sticky date pudding with butterscotch sauce (GF)

Mini apple crumbles (GF/V available)

Orange and almond cakes (GF)

Berry cheesecake (GF available)

Carrot cake

Cupcakes

\$4.00

Chocolate/vanilla/red velvet/coconut

Customised cookies (fondant/royal icing) (GF available)

Starting from \$2.50

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TERMS & CONDITIONS

- * All bookings/orders via email only.*
- * Minimum notice of 3 business days is required to place an order (subject to availability) with full payment.*
- * Menu prices & items are subject to change without notice.*
- * A delivery fee applies if out of local area, starting from \$30.00 per delivery, subject to location.*
- * 50% deposit of the total fee is required to secure the date, within 7 days of the invoice issue date, and will be confirmed via email upon receipt. Deposits are non-refundable/non-transferrable.*
- * Full payment is required no later than 2 business days prior to the event.*
- * If cancellation is required, notice must be given no later than 7 days before the scheduled event date. Cancellations after this date will incur a cancellation fee of 50% of the total bill, non-negotiable. Cancellations 48 hours prior to the scheduled event will incur a cancellation fee of 100% of the total bill, non-negotiable.*
- *The customer is liable for any breakages, damage or lost items, and will be charged a replacement fee accordingly.*
- * Items must be returned washed and cleaned, otherwise a \$75 cleaning fee will be charged.*
- * Whilst all care is taken to prepare food for specific dietary requirements, it cannot be 100% guaranteed to be free of trace element allergens or cross contamination.*