



Memorial  
Catering



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# GOURMET MEMORIALS

**Minimum 50 Guests**

## **MENU A**

**\$15.00 PER PERSON**

**WAIT STAFF NOT REQUIRED**

- Gourmet Sandwich (2 points pp)
- Signature Caramelised Onion & Feta Cheese Tart (V) (1 pp)
- Fluffy Buttermilk Scone Halved & Topped with Raspberry Jam & Whipped Cream (1 half pp) (V)



## **MENU B**

**\$21.00 PER PERSON**

**WAIT STAFF REQUIRED**

- Gourmet Sandwich (2 points pp)
- Signature Caramelised Onion & Feta Cheese Tart (V) (1 pp)
- Beef Brisket & Onion Mini Pie with Tomato Relish (H) (1 pp)
- Fluffy Buttermilk Scone Halved & Topped with Raspberry Jam & Whipped Cream (1 half pp) (V)
- Plus Wait Staff (\$60 per wait staff per hour/min 3 hours)

## **MENU C**

**MOST POPULAR OPTION**

**\$33.00 PER PERSON**

**WAIT STAFF REQUIRED**



- Gourmet Sandwich (2 points per person)
- Signature Caramelised Onion & Feta Cheese Tart (V) (1 pp)
- Beef Brisket & Onion Mini Pie with Tomato Relish (H) (1 pp)
- Fire-Roasted Red Pepper & Provolone Arancini with Garlic Aioli (V/H) (1 pp)
- Fluffy Buttermilk Scone Halved & Topped with Raspberry Jam & Whipped Cream (1 half pp) (V)
- Gourmet Cup Cake - Lemon Cheesecake with Lemon Curd & Cream Cheese Frosting (V) (1 pp)
- Plus Wait Staff (\$60 per wait staff per hour/min 3 hours)





# GOURMET MEMORIALS

**Minimum 20 Guests**

## **SIGNATURE GRAZING TABLE PLUS EXTRAS**

**EXAMPLE FOR 50 GUESTS**

**\$1980.00**

**WAIT STAFF NOT REQUIRED**



### Signature Grazing Table

- Australian Cheeses (GF/V)
- Artisan Crackers (V)
- Fresh-Sliced Sourdough Bread (V)
- Oven-Baked Moroccan Tortilla Shards (V/VEGAN)
- Cream Cheese Stuffed Baby Bell Peppers (V)
- Spicy Mexican with Corn & Jalapeño Dip (GF/V)
- A Selection of Cured Charcuterie (GF)
- Marinated Mediterranean Vegetables (Antipasto)
- Stuffed Rice-Filled Vine Leaves (Dolmades) (GF/V/VEGAN)
- Fire-Charred Italian Prosciutto-Wrapped Asparagus Spears (GF)
- Signature Caramelised Onion & Feta Cheese Tarts (V)
- Freshly Sliced Seasonal Fruits & Berries nestled throughout
- Fresh Foliage & Props Included
- Items may change subject to seasonal availability

### Additional Items

- Platters of Gourmet Sandwiches (2 points pp)
- Platter of Mexican Black Bean & Corn Empanada with Salsa (V) (1 pp)
- Platter of Roasted Pumpkin & Three Cheese Frittata Bites (GF/V) (1 pp)
- Signature Caramelised Onion and Feta Tarts (V) (1 pp)
- Decadent Fudgie Belgian Chocolate Brownie Bites or White Chocolate & Raspberry Blondie Bites (V) (1 pp)



This is an example package based on 50 guests

It can be adjusted to suit a smaller or large number of guests





# GOURMET FINGER FOOD

Minimum 20 Pieces Per Item

## GOURMET BAO

**\$8.00 PER BAO**

- Karaage Crispy Chicken with Asian Slaw & Sweet Mayo Drizzle
- Peking Duck with Spring Onion, Cucumber & Hoisin Sauce
- Spicy Korean Beef Brisket with Asian Slaw, Crispy Shallots & Mayo
- Tempura Prawn with Asian Slaw & Wasabi Mayo Drizzle
- Sticky Thai Eggplant with Pickled Carrot, Red Onion, Coriander & Crispy Shallots (V)
- Marinated Tofu with Asian Slaw & Plum Sauce (V/VEGAN)



## GOURMET BRIOCHE SLIDERS

**\$8.00 PER SLIDER**

- Smoky Tennessee Bourbon Pulled Pork with Creamy Slaw
- Wagyu Beef Burger with Cheese, Lettuce, Tomato & Relish (H)
- Crispy Panko-Crumbed Chicken Schnitzel with Tomato, Lettuce & Sweet Chilli Mayo
- Marinated Beef Bulgogi with Asian Salad
- Veggie Burger with Lettuce, Tomato & Relish (V)
- Vegan Veggie Burger with Lettuce, Tomato & Relish (VEGAN)
- Add an extra \$1.00 per item for gluten-free sliders



## GOURMET SANDWICHES

**\$12.00 PER SANDWICH**

- An assortment of the following is included:
- Slow-Cooked Chicken with Mayonnaise, Lettuce & Fresh Basil
- Applewood-Smoked Ham with Swiss Cheese, Fresh Tomato, Lettuce & Relish
- Rare Roast Beef with Horseradish Cream, Grilled Red Capsicum & Lettuce
- Smoked Chicken with Triple Brie, Cucumber, Cranberry Sauce & Spinach
- Salami with Marinated Vegetables, Lettuce & Goat's Cheese
- Curried Egg with Lettuce & Mayonnaise (V)
- Add an extra \$2.00 per item for gluten-free sandwiches





# GOURMET FINGER FOOD

**Minimum 20 Pieces Per Item**



## PASTRIES & PIZZA

**\$6.00 PER PIECE**

- Signature Caramelised Onion & Feta Cheese Tart (V)
- Mini Quiche Lorraine (H)
- Roast Pumpkin, Oregano & Goat's Cheese Tart (V/H)
- Beef & Herb Sausage Roll with Tomato Relish (H)
- Curried Lentil Pastry Roll (V/H)
- Beef Brisket & Onion Mini Pie with Tomato Relish (H)
- Free-Range Chicken & Leek Mini Pie (H)
- Thai Green Vegetable Curry Mini Pie (V/H)
- Tomato, Mozzarella & Fresh Basil Mini Pizza (V/H)
- Pepperoni & Mozzarella Mini Pizza (H)
- South American Pulled Beef & Olive Empanada with Salsa (H)
- Mexican Black Bean & Corn Empanada with Salsa (V/H)

## FROM THE GRILL

**\$7.00 PER PIECE**

- Indonesian-Style Chicken Satay Skewer with Spicy Peanut Dipping Sauce (GF/N/H)
- Za'atar Marinated Vegetable Skewer with Romesco Sauce (GF/V/VEGAN/N/H)



## ARANCINI

**\$6.00 PER PIECE**

- Fire-Roasted Red Pepper & Provolone Arancini with Garlic Aioli (V/H)
- Porcini Mushroom Arancini with Garlic Aioli (V/H)





# GOURMET FINGER FOOD

Minimum 20 Pieces Per Item

## MEATBALLS & FALAFEL

**\$6.00 PER PIECE**

- Spicy Thai Chicken Ball with Sweet Chilli & Coriander (H)
- Beef Popette with Tomato Sugo & Parmesan (H)
- Homemade Falafel Ball with Hommus (GF/V/VEGAN)



## CRUMBED TO PERFECTION

**\$6.00 PER PIECE**

- Panko Crumbed Chicken Strip with Honey Mustard Mayonnaise Dipping Sauce (H)
- American Mac & Cheese Croquette with Jalapeno Salsa (V/H)
- Mediterranean Vegetable Lasagne Bite with Sugo di Pomodoro Sauce (V/H)
- Tempura Fish Bite with Homemade Caper & Dill Sauce (H)
- GOURMET DELUXE - Rosemary Crumbed Lamb Cutlet with Minted Yoghurt (\$12.00 per piece) (H)

## BITE-SIZED DELIGHTS

**\$6.00 PER ITEM**



- Savoury Mini Pancake topped with Lime & Caper Infused Creme Fraiche & Smoked Salmon Rosette
- Mini Potato Rosti topped with Creme Fraiche, Chives & Roasted Capsicum (V)
- Mini Potato Rosti topped with Rare Roast Beef & Horseradish Cream
- Roasted Pumpkin & Three Cheese Frittata (GF/V)
- Traditional Peking Duck Pancake with Cucumber, Spring Onion & Hoisin Sauce





# GOURMET FINGER FOOD

**Minimums Apply - Refer Below**

## RICE PAPER ROLLS

**\$6.00 PER ROLL**

Vietnamese Rice Paper Roll with Sweet Chilli Dipping Sauce (GF)

40 grams per piece - options:

- Chicken (GF)
- Duck (GF)
- Sriracha Pork (GF)
- Prawn (GF)
- Beef (GF)
- Vegetarian (GF/V/VEGAN)

Minimum order 40 rice paper rolls combined



## SUSHI (MAKI)

**\$18.00 PER LONG ROLL (CUT INTO 8 PIECES)**

Seaweed Wrapped White Rice Sushi (Maki) (GF)

Long Roll Cut into 8 Pieces

35 grams per piece - options:

- Teriyaki Beef (GF)
- Teriyaki Chicken (GF)
- Chicken Schnitzel (GF)
- Cooked Tuna (GF)
- Spicy Tuna (GF)
- Prawn California (GF)
- Smoked Salmon (GF)
- Vegetarian (GF/V/VEGAN)
- Wakame (GF/V/VEGAN)
- Avocado & Cucumber (GF/V/VEGAN)

Minimum order 15 long rolls combined (120 pieces)







# GOURMET FINGER FOOD

**Minimum 20 Pieces Per Item**

## SWEET TREATS

**\$6.00 PER ITEM**



- Fluffy Buttermilk Scone Halved & Topped with Raspberry Jam & Whipped Cream (two halves) (V)
- Decadent Fudgie Belgian Chocolate Brownie with Whipped Cream (GF/V)
- White Chocolate & Raspberry Blondie with Whipped Cream (GF/V)
- Fresh-Baked Sweet Muffin (V)
  - Blueberry (V)
  - Double Chocolate (V)
  - White Chocolate & Raspberry (V)
  - Apple Crumble (V)
- Fresh-Baked Savoury Muffin (includes butter)
  - Bacon, Zucchini, Roasted Red Capsicum & Goat's Cheese
  - Roasted Pumpkin, Baby Spinach, Feta Cheese & Mixed Seeds
- Fresh-Baked Small Danish Pastry (V)
  - Boysenberry Strudel (V)
  - Apple Lattice (V)
  - Caramel Cinnamon Swirl (V)
  - Choc Hazlenut (V/N)
- Gourmet Cup Cake (V)
  - Butterfly Cake with Raspberry Jam & Whipped Cream (V)
  - Red Velvet Cake with Cream Cheese Frosting (V)
  - Lemon Cheesecake with Lemon Curd & Cream Cheese Frosting (V)



## GOURMET FRUIT PLATTER

Sliced Market-Fresh Seasonal Fruit Platter (GF/V/VEGAN)

- Small (serves 6) \$50.00
- Large (serves 12-15) \$90.00
- Extra Large (serves 25-30) \$130.00





# GOURMET FINGER FOOD

Minimum 20 Pieces Per Item

## GOURMET CAKES & SLICES BOX

An Assortment of Bite-Sized Cakes & Slices may include:

- Lemon Slice (V)
- Caramel Slice (V)
- Red Velvet Cake (V)
- Chocolate Brownie (V)
- Rocky Road (V/N)
- Macaron (V/N)
- Small (serves 6) \$80.00
- Large (serves 12-15) \$140.00
- Extra Large (serves 25-30) \$200.00



## GOURMET SAVOURY CHEESE & FRUIT PLATTER

- Assortment of Sliced Cheeses (V)
- Gippsland Triple Brie Wheel (V)
- Antipasto (V)
- Assorted Crackers (V)
- Pretzels (V)
- Fresh Mixed Berries (V)
- Seasonal Fruit (V)
- Small (serves 6) \$60.00
- Large (serves 12-15) \$120.00
- Extra Large (serves 25-30) \$180.00



## HEALTHY DIP & VEGETABLE STICK PLATTER

Healthy & Light with Homemade Dips & Crisp Vegetable Sticks (V)

- Small (serves 6) \$50.00
- Large (serves 12-15) \$100.00
- Extra Large (serves 25-30) \$150.00



# GOURMET CUSTOM PACKAGES & BEVERAGES



## HOT & COLD DRINK STATION \$5.00 PER PERSON

Hot & Cold Drink Station Includes:

- Premium Coffee Bags
- Assorted Premium Teas
- Milk & Sugar
- Iced Water with Fresh Lemon & Lime Slices
- Fruit Punch
- Hot Water Urn & Cold Beverage Dispensers
- Linen for Beverage Table
- Disposable Coffee Cups
- Disposable Cold Drink Cups
- Minimum 50 People



## EVENT EQUIPMENT - HIRE FEE FROM \$1.50 PER ITEM

- Hire Glassware (wine & water glasses, champagne flutes)
- Hire Dinner & Side Plates
- Hire Dessert Bowls
- Hire Cutlery (knives, forks, dessert spoons, teaspoons)
- Hire Trestle Tables (\$10.00 each)
- Hire Black Tablecloths (\$5.00 each)
- Hire Large Round Plastic Drink Tubs (\$5.00 each)
- Hire Equipment Cleaning Fee (included)
- Bag of Ice (min 3) (\$12.00 each)
- Quality Sugarcane Plates & Two-Ply White Cocktail Serviettes - Pack of 50 (\$15.00)
- Quality Sugarcane Knives & Forks - Pack of 50 (\$10.00 each)
- Drink Station - Tea/Herbal Tea/Coffee/Decaf/Fruit Punch/Water/Milk/Sugar (\$5.00 per person - see above)







# GOURMET GURU CATERING

## LEGEND

- V = Vegetarian
- GF = Gluten-Free
- VEGAN = Vegan
- N = Contains Nuts
- H = Heating Required (simple instructions provided)



## SURCHARGES

- 15% surcharge applies to Sundays & public holidays
- 2.3% surcharge applies to payment by credit card
- Additional wait staff travel costs may apply (to be advised - calculated on distance travelled)
- Delivery fees & equipment collection fees apply in most cases (to be advised - calculated on distance travelled)

## EVENT WAIT & BAR STAFF

- Event wait staff can be supplied (subject to availability)
- Includes heating & plating supervisor + serving staff
- RSA (Responsible Service of Alcohol) bar staff also available
- \$60 per staff per hour (+15% on Sundays & public holidays)
- Minimum of three hours per wait or bar staff
- Event staff are permitted to handle Gourmet Guru food only
- Event staff are not permitted to handle any other food



## EVENT BOOKINGS

If you wish to make an enquiry or proceed with an event booking, please email [info@gourmetguru.com.au](mailto:info@gourmetguru.com.au) with the date, time, location, number of guests and catering choices - we'll reply promptly to confirm our availability and will lock your booking in - if you have any questions, please feel free to ask.