



cassidyscatering

INSPIRED ★ CONTEMPORARY ★ FLEXIBLE ★ CREATIVE

Menu Page

Cassidy's Catering offer you a range of fully catered services, including

- Weddings
- Finger Food
- Finger Food and Noodle Boxes
- Cocktail Party
- Funeral Refreshments
- Morning/Afternoon Tea
- Gourmet Roast Buffet
- Celebration Buffet
- Table Service Menu
- Christmas Celebrations
- Additional Options

We cater for private and corporate functions just about everywhere in Sydney.

Beautiful food and wonderful service for over 20 years!

Please contact us for an individual quotation.

Weddings

All Inclusive Wedding Menu

Appetisers

Select 3 of the following (circulated to your guests by our waitstaff)

Spicy Meatballs with a Light Chilli Tomato Sauce

Peking Duck Pancakes (\$1.00 Surcharge)

Sticky Pork Belly on a Spoon

Prawn Skewers with a Corriander Salsa Verde

Springrolls – Cocktail/Vege with Sweet Chilli Asian Dipping Sauce

Cucumber Cups with Rare Beef and Horse Radish Cream

Cherry Tomato, Caramelised Onion and Goats Cheese Tarts

Pumpnickel with Blue Cheese and Caramelised Walnuts

Smoked Oysters with Cream Cheese and Salmon Roe

Cajan Chicken on a Potato Rosti

Main Table Service

Choose 2 of the following meals to be served alternate

Chicken Breast Supreme stuffed with Bocconcini, Sundried Tomato and Basil – served on a Crispy Polenta Patti and Topped with Basil Oil.

Lamb Shank Braised in Red Wine and Tomato – served on a bed of Creamy Potato Mash

Gilled Barramundi or Atlantic Salmon Fillets served on Bean Sprouts, Cucumber Ribbon and Lime Salad – topped with a Mediterranean Salsa, White Balsamic Dressing

Eye Fillet served medium rare on Potato Rosti with Red Wine Jus and Sauteed Spinach

Vegetarian option

Fresh Linguini Pasta with Cherry Tomatoes, Spinach, Ricotta and Pecorino – flavoursome roasted tomato marries well with soft ricotta

Sweet Leek Ricotta and Tomato Lasagne – Fresh Ricotta, Leek, Red Onion, Spinach, Tomato, Lasagne, Bocconcini and Parmesan

Mains are accompanied by

Hazelback Potatoes **OR** Salted Rosemary Potatoes

Steamed Seasonal Vegetables on the side

Dinner Rolls and Butter

Dessert

Choose 2 to be served alternate

Baked Ricotta Cheese Cake served with Cherry Coulis

Chocolate Temptation Mouse

Tiramisu

Lemon/Lime Tart

Lemon Brulee Tart

All Guests Served with Tea and Coffee

Finger Food

Finger Food

Platters of finger food served by our service staff over 2 hours

Choose 8 of the following

Meat Balls with Light Tomato Chilli Dipping Sauce

Spring Rolls

Beef and Gravy Pies

Spinach and Ricotta Triangles

Spring Lamb Pachtettes

Mini Pizzas

Chicken Skewers

Beef Skewers

Chicken and Mushroom Volevounts

Honey Soy Chicken Wings

Sushi

Smoked Salmon Savoury Boats

Prawn Skewers with Coriander

Mini Quiches

Rare Beef Croquet with Horse Radish Cream

Mixed Bruschetta

Dips – served with carrot and celery sticks or biscuits

Tuscan Savoury Rolls

(Approximately 2 portions of each of your eight selected items are offered to each guest)

Finger Food and Noodle Boxes

Finger Food and Noodle Boxes

Platters of finger food and small noodle boxes circulated by our service staff over 2 hours

Choose 6 of the finger food items and 3 of the noodle boxes

Finger Food

Meat Balls with Light Tomato Chilli Dipping Sauce

Spring Rolls

Beef and Gravy Pies

Spinach and Ricotta Triangles

Spring Lamb Pachtettes

Mini Pizzas

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Tuscan Savoury Rolls

Noodle Boxes

Chicken in Thai Green Curry

Seafood Me Goreng

Beef and Black Bean

Tofu and Bok Choy

Fettucine with Salmon Chives Creamy Sauce

Hokkien Noodles with Chicken and Vegetable Soy

Penne Tomato Tossed with Seasonal Vegetables

Cocktail Party

Cocktail Party

Platters of finger food served by our waitstaff over 1.5 hours

Choose 8 of the following items

Tuscan Savoury Rolls

Peking Duck Pancakes

Scallops on Pea Puree with Chinese Spoons

Chorizo and Haloumi Skewer

Cucumber Cups with Rare Beef Horse Radish Gazpacho

Mushrooms Stuffed with Blue Vein Cheese and Bacon

Spicy Meatballs

Sticky Asian Pork Belly

Caramelised Onion and Goats Cheese Tarts

Sushi

Buckwheat Pikelets with Crème Freche and Salmon

Smoked Oysters, Cream Cheese and Salmon Roe

Pumpernickel with Blue Cheese and Candied Walnuts

Asparagus Wrapped in Prosciutto

Rice Paper Rolls

Crispy Pancetta and Ricotta Volongvons

Prawn Skewer with Coriander Pesto

Vegetarian Roulade Crepes

Funeral Refreshments

Funeral Refreshments

Menu One

Danishes, Cupcakes, Slices, Scones, Mixed Biscuits, Mini Muffins

Fruit Platters

Bottomless Tea, Coffee and Juice

Menu Two

Quartered Gourmet Sandwiches

Danishes, Cupcakes, Slices, Scones, Mixed Biscuits, Mini Muffins

Fruit Platters

Bottomless Tea, Coffee and Juice

Menu Three

Chicken and Mushroom Volouvants

Spinach and Ricotta Triangles

Quiche – Egg, Bacon and Spinach

Mixed Bruschetta

Dips

Quartered Gourmet Sandwiches

Danishes, Cupcakes, Slices, Scones, Mixed Biscuits, Mini Muffins

Fruit Platters

Bottomless Tea, Coffee and Juice

Morning/Afternoon Tea

Summer Afternoon Tea

Platters of finger food circulated by tray service

Select 2 of the following

Cherry Tomato and Boconcini skewers

Mini Quiches

Mini Bruschetta

Homemade Dips

Cucumber Cups and Rare Roast Beef En Croute with Horseradish Cream

Tart with Caramelised Onion, Cherry Tomato and Goats Cheese

Pumpernickel and Bluecheese with Caramelised Walnuts

accompanied by

Beautiful quartered sandwiches

Cucumber and Chicken, Turkey and Cranberry, Egg and Lettuce

whilst set up on the buffet for your guests selection

Assorted Home Made Biscuits

Mixed Mini Muffins

Scones with Jam And Cream

Fresh Fruit Summer Tartlets

with tea and coffee

Additional Option

Non-Alcoholic Punch

Gourmet Roast Buffet

Gourmet Roast Buffet

A choice of 2 of the following roasted meats

Prime Lean Beef

Succulent Leg Pork with Crackling

Tender Legs of Lamb (\$1 Pp Surcharge)

accompanied by

Condiments to compliment your selected meats

Roasted Chat Potatoes

Steamed Green Vegetables

with

Dinner Rolls and Butter

and a selection of 3 fresh gourmet salads from the following range

Crisp Garden Salad

Rocket and Pear with Honey Balsamic

Country Greek with Feta, Tomato, Lebanese Cucumber and Olives

Baby English Spinach and Roast Tomato

Pesto, Bacon and Pasta

Potato and Egg with Mustard Mayonnaise Dressing

Mushroom and Shallot with Balsamic Dressing

Celebration Buffet

Celebration Buffet Menu

A choice of 4 of the following

Beef / Vegetable Lasagne

Veal Scallopi Funghi

Chicken Caccatorie

Potatoe Bake

Roasted Chicken Pieces

Meatballs in Tomato Sauce

Tender Roast Pork

Marinated Prime Roast Beef

Lamb Roast

Hokkien Noodles with Chinese Bbq'd Pork and Fresh Asian Vegetables

Honey Soy Chicken Wings

Tortalinni Boscio

accompanied by

Roasted Chat Potatoes

Dinner Rolls and Butter

Condiments

and a selection of 3 fresh gourmet salads from the following

Crisp Garden Salad

Rocket and Pear with Honey Balsamic

Country Greek with Feta, Tomato, Lebanese Cucumber and Olives

Baby English Spinach and Roast Tomato

Pesto, Bacon and Pasta

Potato and Egg with Mustard Mayonnaise Dressing

Mushroom and Shallot with Balsamic Dressing

Table Service Menu

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Lamb Shank Braised in Red Wine and Tomato – served on a bed of Creamy Potato Mash

Gilled Barramundi or Atlantic Salmon Fillets Served on Bean Sprouts, Cucumber Ribbon and Lime Salad – topped with a Mediterranean Salsa, White Balsamic Dressing

Eye Fillet served medium rare on Potato Rosti with Red Wine Jus and Sauteed Spinach

Pork Cutlet Marinated in Thyme, Maple Syrup and Dijon Mustard – homemade Apple Sauce

Vegetarian option

Pumpkin and Walnut Lasagne

Fresh Linguini Pasta with Cherry Tomatoes, Spinach, Ricotta and Tomato Napel Sauce

all meals accompanied by

Roasted Chat Potatoes

Steamed Seasonal Vegetables

Dinner Roll and Butter

Christmas Celebrations

Traditional Yultide

Main

Festive Roast Pork Noel with Crackling

Turkey Breast with a filling of Roasted Chestnuts, Onion and Herbs

accompanied by

English and Sweet Baked Potatoes And Pumpkin

Traditional Gravy

Seasonal Steamed Greens

Condiments

Fresh Dinner Rolls and Butter

Dessert

Cassidys own Christmas Puddings with Warm Brandy Custard

All Guests Served with Tea and Coffee