

# Passion Catering Menu

All orders \$70 delivery fee and minimum spend of \$250

**NF** Nut Free **GF** Gluten Free **H** Halal **V** Vegetarian **VG** Vegan **SF** Sugar Free

# Passion

## PLATTER OPTIONS

Can be ordered in conjunction with other menu's options



## Platinum Charcuterie Platter \$201

Mild Salami, Cured Prosciutto, Smooth chicken pate  
Brie. Served with a section of breads, crackers, marinated pickles & vegetables, feta stuffed peppers, olives, dried fruits & fresh fruits. NF

**Serves 12**



## Platinum Cheese Platter \$199

Holy Goat La Luna petit soft goat cheese  
Willow Grove double brie  
Maffra cloth-bound Cheddar  
King Isl & smoked cheddar & soft Chevre  
Served with wholemeal thins, grissini, charcoal Falwasser crackers, quince paste, fresh fruit, sourdough baguette & dried fruits. V, NF

**Serves 12**



## Mediterranean Mezze Platter \$116

The trio of dips - baba ganoush, hommus & Lebanese toum are all delicious. Accompanied with house-made falafel, pickled vegetables, olives, fresh vegetable crudites, Mediterranean gluten-free crispbreads, & crackers. GF, NF, H, VG

**Serves 10**



## Totally Wrapped \$148

Asian beef with lime & chilli marinade, Holy Basil, shiso, mint, fresh salad greens & crispy shallots. (DF)(NF)(H)  
Turkey breast with cranberry sauce, cucumber & mixed leaf. (NF)(DF)(H)  
Peri peri chicken schnitzel with mesclun, roasted red peppers & sticky chilli jam. (H)(NF)(DF)  
Double smoked Black Forest leg ham, mayo, mild English mustard, Smoked King Isl & cheddar, McClure's pickle's (NF)  
Poached chicken, fine herbs, & whole egg mayonnaise. (H)(NF)(DF)  
Falafel, tabouleh, hummus, & garlic aioli.

**Collection (24 pieces)**



## Fabulous Fingers \$106

Poached chicken, baby spinach & fine herbs on rye bread (DF)(NF)(H)(CF)  
Crushed egg, green shallot & cracked pepper with whole egg mayonnaise & fresh baby spinach (NF)(DF)(H)(CF)(SF)(V)  
Smoked salmon, rocket, dill, cream cheese, capers, red onion on multigrain (PESC)(NF)(H)  
Double smoked Black Forest leg ham, mayo, mild English mustard, Smoked King Isl & cheddar, McClure's pickles on white bread (NF)

**Collection (24 pieces)**



## Slider Collection \$65

Beef Cheeseburger Sliders x4 NF H  
Sweet & Spicy Korean fried chicken slider with Kimchi mayo & fresh slaw x4 NF H  
Shroom slider with Porcini patty, tomato relish, iceberg lettuce & vegan cheese x4. NF H VG

**Collection (12 pieces)**



## Ultimate Breads \$171

Turkey breast with cranberry, cucumber & mixed leaf baguette (DF)(HF)  
Peri peri chicken schnitzel with mesclun, roasted red peppers & sticky chilli jam (DF)  
Double smoked Black Forest leg ham, mayo, mild English mustard, Smoked cheddar, McClure's pickles (NF)(CF)(AF)(SF)  
Marinated & roasted Italian vegetables with tangy rocket & vegan basil aioli (VG)(HF)(SF)(NF)  
Crushed egg, green shallot & cracked pepper with whole egg mayonnaise & fresh baby spinach (NF)(DF)(H)(CF)(SF)(V)  
Poached chicken, baby spinach & fine herbs (DF)(NF)(HF)(CF)(AF)(SF)

**Collection (28 pieces)**



## Banh Mi Collection \$94

Crusty baguette with house marinated pork, pickled veg, pate, herbs & crackling x5. NF  
Bean curd inari filled Japchae with sweet potato noodles & vegetables x5. NF H VG  
Marinated & roasted chewy tempeh wrap with fresh Asian greens x5. NF H VG

**Serves 5-8**





## Vegetarian Ultimate Breads \$114

Peri peri plant based schnitzel with mesclun, roasted red peppers & sticky chilli jam baguette x6. NF H VG SF  
 Classic Falafel, tabouleh, hummus, & garlic aioli wraps falafel wraps x4. NF H VG CF  
 Crushed egg, green shallot & cracked pepper with whole egg mayonnaise & fresh baby spinach wholemeal s&wich x4. V NF H CF SF  
 Marinated & roasted Italian vegetables with tangy rocket & vegan basil aioli wraps x4. NF H VG SF

**Serves 6**



## Pies & Sausage rolls \$116

Traditional Aussie beef pies x8 NF H  
 Classic Beef Sausage Rolls x5 NF H  
 Roast pumpkin, brown rice & spinach sausage rolls x10 GF NF H VG  
 Tomato & BBQ Sauce GF NF H VG

**Serves 8**



## Mini Fiesta de Tacos \$135

Taco de pollo - Chargrilled chicken, roasted corn, pico de gallo salsa, sour cream & fresh guac (GF)(NF)(H) x12  
 Baja Pescado - Tasty fried fish pieces with fresh slaw & black pepper dressing (NF)(H) x6  
 Taco de primavera - pulled enoki mushroom in a rich umami sauce with fresh slaw (GF)(VG)(NF)(H) x6

**Collection (24 pieces)**



## Golden Seafood platter \$160

Your favourite fried seafood treats include h&-crumbed panko calamari with tartare sauce, tempura whiting & Sichuan firecracker prawns with lime & chilli  
 Seafood platter with 12 calamari rings, 18 firecracker prawns, 12 tempura fish pieces & lime wedges NF H SF  
 Tartare sauce V GF DF SF

**Serves 6**



## Take a Bao \$116

Soft Lotus bao buns that will bring the street food taste to you  
 Cha siu pork bao with peanuts, pickled daikon, cucumber, cori&er, mint, red onion, shallots & spicy hoisin mayo (DF) x8  
 Panko chicken with pickled carrot, fried garlic, spring onions, & spicy sriracha & toasted sesame rainbow slaw (DF)(NF)(H) x8

**Collection (16 pieces)**



## Quiche Collection \$131

These buttery little quiches with the flakiest golden pastry will knock your socks off!  
 Chorizo & Queso Manchego quiche (NF)(SF) (8 pieces)  
 Leek & gruyere quiche (V)(NF)(H)(CF)(SF) (8 pieces)  
 Sundried tomato, feta & nut-free pesto quiche (V)(NF)(H)(CF)(SF) (4 pieces)

**Collection (20 pieces)**



## Aburi Skewers Collection \$138

King prawns grilled with salsa verde skewers x8 GF DF NF H  
 Karaage chicken skewers, topped with teriyaki sauce & mayo, torched for a smokey, delicious flavour x8 DF NF H SF  
 Salsa Verde Sauce / Teriyaki Sauce / Lemon Wedges DF, NF, H

**Serves 8**



## Mediterranean Collection \$105

A curated selection of Italian-inspired snacks & finger foods  
 Buttery Ricotta Pastizzi pastries x8 V NF H CF AF SF  
 Capriccioso mini pizzas with Nduja, mozzarella & black olive tapenade x8 NF SF  
 Saffron & Mozzarella Arancini x10 V NF H SF  
 Aioli Sauce V GF NF H SF

**Serves 14**





### Pizzettes Collection \$89

Godfather Pizzette with goats cheese base topped with pepperoni, olives, roasted capsicum & green chilli chutney x4 NF SF  
 Hawaiian Pizzette with cheesy mustard base sauce topped with ham & house made pineapple chutney x 4 NF AF SF  
 Margherita Pizzette a tomato sauce base topped with bocconcini, pesto & vine ripe tomatoes x 4 V NF H CF SF

**Collection (12 pieces)**



### Ultimate Vegetarian Hot Food \$133

Hand-made chilli rellenos pies with Oaxaca cheese, smokey ancho chilli & crunchy tortilla topping x4 V NF H SF  
 Roast pumpkin, brown rice & spinach sausage rolls x10 GF NF H VG  
 Cauliflower, cheese & leek pie x4 V NF H CF  
 Saffron & Mozzarella Arancini x10 V NF H SF  
 Tomato Relish GF NF H VG

**Serves 14**



### Taylors Bay Collection \$88

Mediterranean vegetable skewers x10 GF NF H VG  
 Beetroot infused rice paper roll of pickled Japanese radish, avocado, fresh herbs x6 GF NF H VG  
 Corn fritters with house-made guacamole x8 GF NF H VG SF

**Serves 6**



### Seasonal Sliced Fruit \$85

Market fresh seasonal fresh cut fruit GF, NF, H, VG

**Serves 10**



### Vegan & Gluten Free Canapes \$116

Roast pumpkin, brown rice & spinach sausage rolls x10 GF NF H VG  
 House-made vegetable Pakoras with chaat masala x10 GF NF H VG  
 South American vegetable empanadas x5 GF NF H VG  
 Salsa Verde Sauce / Tomato Relish GF NF H VG

**Serves 12**



### Blackwattle Bay Canape Collection \$104

Pickled beetroot, goat cheese & beetroot pearls blinis x8 V NF H CF SF  
 Corn fritters with house-made guacamole x8 GF NF H VG SF  
 Smokey & sweet roasted butternut pumpkin, whipped sheeps milk feta & toasted parmesan & curry leaf crumble tart x8 V NF H

**Serves 12**



### Best Ever Brownies \$125

H&C-crafted brownies made in-house with a selection of European dark, milk & white finely blended chocolate.  
 -Fudgy salt-malty milk chocolate (10 pieces)  
 -Dark chocolate & white chocolate chunk (10 pieces)  
 -White chocolate & blackcurrant blondie with pink peppercorns (10 pieces)  
 V, NF, H, CF, AF, SF

**Collection (30 pieces)**



### Classic Cupcakes \$95

V, NF, H  
**Collection (16 pieces)**



### Gone Troppo Sweet collection \$136

A deluxe selection of house-made mini cakes, tarts & donuts in fruity flavours

**Serves 13**

# Passion

## BUFFET OPTIONS

Each menu item serves 8-10pax  
Can be ordered in conjunction with other menu's options





### Slow Roasted Lamb with Persian Feta \$284

18 Hour garlic & rosemary slow-roasted lamb shoulder, served with roasted Kipfler potatoes, Persian Feta & house-dried Roma. Slow roasted Lamb Shoulder Feta GF NF H Roast Kipflers potatoes V GF NF H Lamb Red Wine Jus GF DF NF



### Teriyaki Chicken \$122

Flavoured with ginger, honey, sesame & spring onions, served on a bed of fluffy jasmine rice, with steamed edamame & bok choy. GF, DF, NF, H, CF



### Whole spiced, Baked Cauliflower \$104

GF, H, VG



### Greek Moussaka \$114

Traditional Greek style moussaka with layers of lamb sauce, eggplant, potato & cheesy bechamel GF, NF, H, SF



### Paella con Verduras \$105

Authentic Calasparra rice paella, braised with house-made sofrito, topped with Steamed & roasted vegetables GF, NF, H, VG



### Cacciatore with Rice \$105

Traditional cacciatore sauce with a vegan twist, filled with roasted Mediterranean vegetables, olives & plant based chicken pieces, served on a bed of steamed rice

GF, NF, H, VG, SF

**Vegan cacciatore** GF NF H VG SF

**Steamed rice** GF NF H VG CF AF SF



### Vegetarian Polenta Tart \$92

Vegetarian tart encased in a rich polenta crust We recommend pairing this with one of our wholesome salads V, NF, H



### Hainanese chicken \$125

Hainanese style poached chicken fillet, flavoured with umami ginger & shallot oil, served with fragrant rice & sides of pickled lemongrass chilli sauce & sweet soy, fresh cucumber & cori&er. GF DF NF H



### Beef Brisket Pappardelle with Gremolata \$115

Slow braised beef brisket, with red wine, parmesan & vegetable jus, tossed with pappardelle ribbon pasta & topped with refreshing parsley & lemon NF, CF, SF



### Thai Green Veggie Curry \$102

Fragrant Thai green curry, packed with fresh vegetables, Thai herbs & roasted silken tofu, in an aromatic coconut cream sauce. GF, NF, H, VG, SF



### Roast kipfler potatoes \$75

Golden roasted Kipfler potatoes, Roasted in extra virgin olive oil, finished with fresh rosemary, & Murray pink salt. GF, NF, H, VG



### Chargrilled broccolini with almonds \$75

Fresh, steamed broccolini, tossed in extra virgin olive oil & chargrilled, served with toasted, flaked almonds, sea salt GF, H, VG





### Golden Goddess salad \$87

Summer Goddess salad with scorched orange, roasted pumpkin, fresh zucchini & mixed leaves, topped with crunchy pepitas  
GF, DF, NF, H, AF



### Traditional German Potato Salad \$87

Traditional German Potato Salad; Tender steamed potatoes with seeded mustard mayo, & fine herbs. GF, NF, H, CF, SF



### Traditional Caprese Salad \$114

Traditional caprese with sun-ripened heirloom tomatoes, torn buffalo mozzarella, extra virgin olive oil, fresh basil, sea salt & cracked black pepper. V, GF, NF, H, CF, AF, SF

## Banquet Options:



### Vegetarian Banquet \$227

Vegetarian tart for sharing, encased in a rich polenta crust V NF H  
Saffron & Mozzarella Arancini x8 V NF H  
French curry spiced cauliflower florets with grapes, fried curry leaves & pistachios GF H VG  
Wild rocket with charred corn, fetta, avocado, parsley, mint, & wild rice with a Monterrey lime dressing salad V GF NF H  
Mediterranean Salad with tomatoes, pimentos, red onion, mint, parsley, olives, rocket, cucumber, fetta V GF NF H



### FreshMex Collection \$227

Warm soft tortillas (12), BBQ pulled pork, chipotle chicken skewers (8), South West style vegan chilli, Queso dip  
Traditional corn chips, fresh dressed slaw, jalapenos, pico de gallo salsa & guacamole



### Italian Banquet \$227

Penne Bolognese NF H  
Caponata with Steamed Rice GF NF H VG  
Saffron & Mozzarella Arancini x8 V NF H  
Garden Greens Salad; Mixed leaves, tomato, cucumber, avocado, red onion, light vinaigrette GF NF H VG  
Zaatar Pesto Pasta Salad with lemon & EVOO cured cavolo nero, crumbled fetta & nut-free pesto V NF H  
Cheesy Herb Pan Bread x8 V NF H



### Asian Banquet \$231

Teriyaki chicken with Steamed Jasmine Rice GF DF NF H  
Steamed Bok Choy with Sesame GF NF H VG  
Tofu Poke Box GF NF H VG  
Char Siu Pork Salad with Glass Noodles GF DF  
Prawn & Peanut Rice Paper Rolls x8 DF  
Sweet Chili Sauce GF NF H VG



### Indian Banquet \$199

Butter Chicken with Rice GF NF H  
Pappadums x8 NF H VG  
Lamb Madras Samosas x8 NF H  
Pakoras x8 GF NF H VG, Raita, Mango Chutney  
Simple Tender Leaf Salad GF NF H VG



### Vegetarian Lunchbox Collection \$178

Plant-based schnitzel, mesclun, sliced tomato, parmesan, and smoky chipotle mayo baguettes x4 V NF H  
Marinated and roasted Italian vegetables with tangy rocket and vegan basil aioli on a crusty roll x4 NF VG  
Crushed egg, green shallot and cracked pepper with whole egg mayonnaise and fresh baby spinach rustic rolls x4 V DF NF H  
Falafel, tabouleh, hommous, and garlic aioli wraps x4 NF H VG  
Beetroot infused rice paper roll of Pickled Japanese radish, avocado & fresh herb x12 GF NF H VG  
Wild rocket with charred corn, fetta, avocado, parsley, mint, & wild rice with a Monterrey lime dressing salad V GF NF H



# Passion

## BBQ MENU

Minimum order: 20 pax

Maximum order: 35 pax

***Orders over 35pax by application only***



### Anatolia Turkish BBQ \$42pp

- Chicken Shawarma Kebabs GF DF NF H
- Lamb kofta DF NF H
- H&made falafel GF NF H VG

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 -Fattoush salad with crunchy radishes & garden fresh veg, topped with a sumac & citrus dressing & crispy fried flat bread V GF NF H

-Tabouleh GF NF H VG

-Mezze sides of mild Chilli & turnip pickles, dolmades, hommus, & toum GF NF H VG

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 -Tomato relish / yellow mustard / tomato sauce / salt & pepper

-Manoush flatbreads NF H VG



### Manly Alfresco Feast \$42pp

Kick off summer with a memorable BBQ. This menu features everyone's favourites, two types of sausage, chicken & veggie skewers.

- Satay marinated chicken skewers GF DF H
- Classic beef thin sausages GF DF NF H
- Scored & split chorizo sausages GF DF NF
- Teriyaki tofu & vegetable skewers GF NF H VG
- Shredded onions GF NF H VG
- Fresh corn cobs with butter V GF NF H
- Traditional German potato salad with fine herbs & mustard mayo V GF NF H

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 -Summer Goddess salad with scorched orange, roasted pumpkin, fresh zucchini & mixed leaves, topped with crunchy pepitas GF NF

-Traditional German potato salad with fine herbs & mustard mayo V GF NF H

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 -Tomato relish / yellow mustard / tomato sauce / salt & pepper

-Crusty breadrolls with butter V NF H



### Argentinian Asado BBQ \$54pp

Featuring the best of Argentina including short ribs, chorizo, zesty grilled chicken, empanadas & salads.

- Beef short ribs, cut asado style for the BBQ GF DF NF H
- Scored & split chorizo sausages GF DF NF
- South American zesty lime & garlic marinated chicken pieces GF DF NF H
- Golden Vegetable empanadas GF NF H VG
- Parillada style corn on the cob V GF NF H

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 -Fresh simple slaw with lime dressing V GF DF NF H

-Traditional German potato salad with fine herbs & mustard mayo V GF NF H

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 -Tomato relish / yellow mustard / tomato sauce / salt & pepper

-Mini pita arepa breads NF H VG



### Bondi Classic BBQ \$29pp

- Classic beef thin sausages GF DF NF H
- Ginger Teriyaki marinated tofu steaks V GF VG
- Shredded onions GF NF H VG
- Fresh corn cobs with butter V GF NF H

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 -Superfoods salad with millet cous cous, coconut, currants, edamame & kale with a Japanese curry dressing V GF DF VG

-Fresh simple slaw with lime dressing V GF

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 -Tomato relish / yellow mustard / tomato sauce / salt & pepper

-Crusty breadrolls with butter V NF H