



**PB**  
*Catering*  
BYDESIGN

MENU SEASON  
**2021-2022**



PB Catering has been creating wonderful memories, through our amazing food and impeccable service, for over thirty-five years.

In 2017, PB Catering embarked on a new phase as we assumed ownership. Our rebranding reflected this exciting new chapter in our history as we seek to build on the foundations laid by the founders and endeavour to exceed our customer's expectations.

Our mission at PB Catering is simple: **“Perfectly Executed, Every Time”**. Our dedicated team lives this daily and it is reflected in every detail of every event we undertake, irrespective of scale.

PB Catering has now been recognised for this uncompromising commitment to quality and service, winning the **Brides Choice Award for Western Sydney 2019 and Local Business of the year 2020**.

When it comes to our food, we use only the highest quality first grade meats, freshest and wherever possible, locally sourced produce. Our exclusive menus are re-imagined and reinvigorated on an annual basis and we do this by listening closely to feedback from our customers.

We cater all events, from highly exclusive, intimate dinner parties in your home, to weddings and large corporate events. We cater everywhere from Goulburn to Sydney, Kangaroo Valley to the Blue Mountains.

We look forward to helping you create your perfect memories.

Kerry and the PB Catering Team



### **COCKTAIL MENU 1**

**\$53pp including GST**

8 Canapes plus 1 Substantial dish

### **COCKTAIL MENU 2**

**\$58pp including GST**

7 Canapes plus 1 Food Station

### **GRAZING MENU**

**\$73pp including GST**

4 Canapes, Grazing Table and Dessert

### **2 COURSE MENU**

**\$68pp including GST**

5 Canapes and Main or Entrée and Main or Main and Dessert

### **3 COURSE MENU**

**\$78 including GST**

5 Canapes, Main and Dessert or 5 Canapes, Entrée and Main or Entree, Main and Dessert

**MAINS CAN BE SERVED AS EITHER SHARE PLATTERS OR ALTERNATE SERVE**

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### **OPTIONAL EXTRAS**

Additional Canape - \$3.50pp including GST

Additional Food Station - \$15.00pp including GST

### **INCLUSIONS**

All functions include cocktail napkins, platters, bar equipment if required, (bar trays, glass washer and silver bar top salvers). We can assist with booking of equipment hire for marquees, glassware, crockery and cutlery.

Prices are for a minimum of 60 guests and are valid to 30th June 2022.

A \$5pp surcharge applies to Sunday events, Public Holidays - price on enquiry.

## CANAPÉS

### MEAT CHOICES

- Beijing roast Duck crepes with coriander and cucumber
- Rare Roast Beef on Yorkshire pudding with horseradish mayo, spinach, onion and tomato chutney
- Baked BBQ Honey and sesame chicken drumettes with chipotle sauce GF
- Wagyu beef burgers with bourbon onions, cheddar cheese, baby spinach and onion relish
- Chicken and pineapple satay skewers with peanut dip GF
- Minted Lamb koftas with yogurt dressing GF
- Chinese braised pork belly with apple salsa
- Thai pork meatballs with pomegranate and pineapple salsa GF
- Italian arancini ball with bacon and mozzarella with spicy tomato dip
- Homemade Sage and pork mince sausage rolls with spicy tomato relish

#### Mini gourmet pies (choose 1):

- o Slow roasted pulled Beef and caramelised onion
- o Slow cooked Moroccan lamb shank pie with tzatziki
- o Curried chicken and vegetable pie

- Peking Duck spring rolls with nutty plum sauce
- Asian pork belly bao buns with cilantro, chilli and apple salsa

### SEAFOOD CHOICES

- Salt and Pepper Squid with garlic and lemon aioli GF
- Fresh shucked oysters with lemon & lime GF
- Szechuan spiced prawn with grilled mango & coconut dip
- Charcoal crusted king prawn with spicy mango and coriander dip
- Tempura Barramundi cocktail with lemon aioli
- Caramelised scallop, cauliflower puree, spiced tomato chutney and Vietnamese dressing GF
- Tempura Torpedo prawns with Thai dipping sauce
- Fresh crab, apple and dill cones with caviar GF
- Smoked salmon, chive cream cheese and caviar roulade GF
- Beetroot and Gin cured salmon with pickled cucumber salad and wasabi crème GF
- Prawn and ginger dumplings with soy, chilli and shallot dip



### VEGETARIAN CHOICES

- Chargrilled zucchini rolls with semi dried tomatoes, feta and rocket GF/V
- Caramelised onion and goats cheese tart V
- Grilled polenta, olive tapenade with roasted pepper jam and basil GF/V
- Zucchini and mint savoury cakes with feta crème GF/V
- Vegetable spring rolls with Thai dipping sauce V
- Vegan vegetable and avocado rice paper rolls with Vietnamese dressing GF/V
- Wild mushroom and spinach arancini balls with cheesy dip V
- Bruschetta of - Vine ripened tomatoes, basil, Spanish onion and balsamic V
  - Ricotta, prosciutto and fig jam V
  - Balsamic mushrooms V
- Caramelised fig, beetroot, spinach and ricotta tartlets V
- 3 cheese arancini balls with roasted tomato and basil dip V
- Mini roasted pumpkin, spinach and feta pizza V
- Spring pea and mint shooters with crème fraiche GF/V
- Vegan dumpling with soy, chilli and shallot dip V

## **SUBSTANTIAL DISHES (SERVED IN BAMBOO BOATS)**

Indian lamb Rogan Josh with jasmine rice GF

Thai chicken and bok choy curry with jasmine rice GF

Massaman beef curry with jasmine rice GF

Curried mung bean and vegetable soup with grilled Turkish V

Texas BBQ chicken thighs with fruit couscous and coleslaw

Sweet and sour pork belly with saffron rice GF

## **FOOD STATION SELECTION**

Sydney rock oysters and prawns stand

Chicken and Spanish chorizo paella GF

King prawn and mussel paella GF

Vegetarian paella GF/V

Warm bourbon, mustard and orange glazed ham and rolls with assorted mustards, chutneys & relishes GF

Selection of French and Australian cheeses displayed with an assortment of fresh & dried fruit, nuts and wafers GF

Mini burger bar with assorted salads

## **MINI ANTIPASTO TABLE**

French and Australian cheeses GF

Danish salami/olive mortadella/prosciutto ham GF

Smoked salmon with dill aioli GF

Taramasalata and Hummus dips GF

Seasonal fruit V

Roasted vegetables/ celery/ carrot sticks V

Grissini, French & Italian breads

Assorted wafers and Lavosh



Mini Grazing Table Picture - Photo by Mr Wigley photography

## **FULL GRAZING TABLE**

Warm bourbon, mustard and orange glazed ham served with chutneys GF

French and Australian cheeses GF

Assorted wafers GF

Dried figs and fruit V

Assorted nuts

Marinated aged olives V

Stuffed green olives V

Spinach and herb baked ricotta GF/V

Assorted Italian cured meats GF

Smoked salmon with dill aioli GF

Feta and herb stuffed whole pumpkin GF/V

Grissini, French & Italian breads

Homemade mini quiches

Chargrilled asparagus with balsamic glaze V

Slow roasted herb and garlic marinated baby vine tomatoes



## ENTRÉES

Lamb point, roasted celeriac puree, young asparagus and pomegranate jus

Sweet sticky honey charred Prawns on turmeric rice  
with a fragrant Asian salad GF/LF

Pulled Chicken, truffle and mushroom crepe  
with cheese cream and watercress

Smoked Salmon Linguini with spring peas, asparagus and Danish feta

Sticky Asian pork belly, spiced pumpkin puree, caramelised scallop,  
with chilli, apple and endive salad GF

Salt and pepper baby squid, roasted garlic and lemon aioli,  
basil emulsion with shallots and chilli GF

Sous Vide Duck fillet infused with lemon, thyme and orange,  
with sweet carrot puree and drizzled with cherry & red current jus

Seared scallops, cauliflower puree, caramelised cauliflower,  
toasted pine nuts and steamed asparagus GF

Roasted five spiced Quail, sweet corn puree, poached quail egg  
and crispy prosciutto ham GF

Lobster, crab and Tarragon ravioli with Seafood bisque foam and caviar

Grilled Asparagus, prosciutto and pear salad with crisp prosciutto,  
poached egg and chive & butter sauce GF/LF



## MAINS

Eye fillet of beef on a sweet parsnip puree with wild mushroom ragout, steamed broccolini and rich merlot jus

Spinach and feta filled chicken breast on a lemon and thyme risotto with asparagus and parmesan crème GF

Black sesame Atlantic Salmon, fried exotic mushrooms, buttery baby leeks with spring pea puree and tarragon butter GF

Red wine braised Lamb shanks with celeriac mash and green beans

Roasted duck crown, baby turnips, celeriac puree and caramelised peach with baby spinach and sweet orange jus GF

Sticky Asian honey and chilli pork belly with coconut rice and sesame greens

Smoked Hickory Sirloin steak with creamy butter mash, seasoned asparagus and baby onion ragout

Crispy skinned Barramundi fillet, cauliflower and leek mash, braised broccolini with Lemon & herb gremolata GF

Mint and parmesan crusted carved lamb loin on oyster mushroom risotto with young asparagus and sweet madeira jus

Orange and BBQ Pork cutlet with artichoke puree and apple & pineapple salsa GF

Creamy garlic, spinach and mushroom gnocchi with toasted almond V



## SHARED PLATTERS

### SHARED PLATTERS MEATS – CHOOSE 2

Mustard infused roasted sirloin fillet on sweet parsnip mash, pink peppercorn sauce and sautéed exotic mushrooms

Prosciutto wrapped chicken breast carved on lemon and thyme risotto, steamed asparagus with parmesan crème sauce GF

Sesame, soy & ginger Atlantic Salmon fillet with steamed Asian greens and mango salsa

Red wine braised Lamb Shank with garlic pomme mash and broccolini

Slow roasted Duck confit on celeriac puree with orange & raisins

Honey garlic Pork cutlet with caramelised apples GF

Texas style beef brisket with mustard mash potatoes and baby onion ragout

Mediterranean chicken with tomato, olives, fetta on Israeli couscous

Herb marinated Barramundi fillet on lemon & basil orange cous cous with lemon caper sauce GF

Moroccan infused Lamb cutlets with creamy parmesan polenta and mint yogurt

Sticky Asian Beef ribs with saffron and chickpea rice





## SHARED PLATTERS SALADS

### SHARED PLATTERS COLD SALADS - CHOOSE 2

Slow roasted small vine ripened tomatoes, with basil, bitter rocket greens and a balsamic glaze GF/V

Honey glazed roasted carrot and pistachio salad with fresh herbs GF/V

Marrakech eggplant salad of roasted eggplant, heirloom tomato ragout with fresh basil leaves and pomegranate jewels GF/V

Purple and golden beetroot salad with goat's cheese, baby spinach drizzled with an orange and walnut dressing GF/V

Crunchy bean salad with hazelnuts and Vietnamese dressing V

Chargrilled marinated vegetable salad with haloumi and a balsamic and basil citrus glaze GF/V

Traditional Greek salad with marinated olive, semi dried tomatoes, feta cheese and salad greens GF/V

Steamed asparagus with peach and yoghurt dressing topped with roasted almond GF/V

Rocket, pear and parmesan salad with caramelised balsamic glaze GF

Caesar salad of crispy bacon, poached egg and parmesan croutons

### WARM WINTER SIDES FOR SHARED PLATTERS

Warm cauliflower mornay V

Sweet potato and thyme gratin V

Rosemary, Malden sea salt & duck fat baby potatoes

Miso Roasted Butternut pumpkin with pomegranate, pepitas and watercress

Roasted root vegetables with charred corn



## DESSERTS

White chocolate crème brûlée with raspberry coulis and almond biscotti GF

Sticky date puddings with butterscotch sauce, double cream and Strawberry

Vanilla bean & Prosecco Panna cotta with fresh berries GF

Blueberry and lilac Panna cotta, poached baby pear,  
candied walnuts and fresh blueberries GF

Salted caramel tart with vanilla bean ice-cream

Maple baked pears with caramelised pecans and cream GF

Custard Apple and rhubarb crumble with vanilla ice cream

Assorted Gelato cups

Banoffee tart with salted caramel pecans

Orange and ginger crème brulee with biscotti and cream

Port poached peach pavlova with lemon curd & cream GF

Amaretto ricotta, baileys chocolate mousse with fresh berry cocktail GF



## PETIT FOURS

### CHOICE OF 4 FROM THIS LIST:

Mini Portuguese tart

Tiramisu Mousse cups

Mini Lemon meringue tart

Frangelico Chocolate Fudge GF

White chocolate brûlée spoons with raspberry GF

Baileys chocolate mousse shots GF

Assorted macarons

Petite red velvet cupcake

Peppermint crisp parfait

Mini sticky date shots with butterscotch sauce

Mini caramel tarts with crème pâtissier

Lilac & Blueberry Panna Cotta GF

Mini custard tart with glazed fruit

Mini Lemon Cheesecake

Mini Salted Caramel Cheesecake

Raspberry Almond Flan

Mini Apple crumble with caramel



## **BEVERAGE PACKAGE**

### **PRICING**

Classic and Premium packages are available.  
Please ask for selection and pricing.

### **LICENCE LIQ0660032516;**

On Premises Licence with Sale on Other Premises Authorisation.

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## **ADDITIONAL INFORMATION**

### **TASTING NIGHTS**

We welcome you to join us for a Tasting Night at The Oaks Pantry, held on the first Thursday of each month. This gives us an opportunity to meet each other, go through your plans for the day and of course, try our food! Price \$80pp, family and friends welcome. Booking essential.

### **CHILDREN**

We cater for children. Children under 12 and over 4 years of age are ½ price, Children under 4 are free.

### **DIETARY REQUIREMENTS**

We are more than happy to cater for your guest's special needs such as vegetarian, gluten free, lactose intolerant, diabetics, halal, kosher and severe allergies.

### **EQUIPMENT HIRE**

We will obtain an obligation free quote from the equipment hire companies closest to your venue. We offer our knowledge free of charge and welcome you to call us to discuss further contacts such as venues, florists, celebrant and photographers.

### **STAFFING**

We will provide you with a staff wages guide, once your numbers and menu style are confirmed. A minimum of 4 hours of work is required per staff member and 2 staff must attend any function to comply with work health and safety requirements. Travel over 2.5 hours will require an overnight stay & charge cost price for accommodation unless supplied by your venue.

### **PAYMENT**

On accepting our quote, a \$500 deposit will secure your date.

### **MENU PLANNING**

Please refer to our website [www.pbcatering.com.au](http://www.pbcatering.com.au) for further menu suggestions.

### **WITH SPECIAL THANKS**

**Photography** Fortunate Fellow [www.fortunatelifellow.com.au](http://www.fortunatelifellow.com.au)

**Printing** CBS Printing [www.cbsprinting.com.au](http://www.cbsprinting.com.au)

**Design** Homedrawn [www.homedrawn.com.au](http://www.homedrawn.com.au)



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