

A close-up photograph of a bouquet of white and cream roses. The bouquet is the central focus, with several large, fully bloomed flowers and many buds. The petals are delicate and layered. To the right, a portion of a white wedding cake with intricate lace-like frosting is visible, though out of focus. The background is softly blurred, showing more of the bouquet and the cake. The overall lighting is bright and natural, highlighting the texture of the petals and the frosting.

WEDDINGS

fresh

MUSEUM OF CONTEMPORARY ART



TABLE OF CONTENTS

PAGE 2	FRESH CATERING INTRODUCTION
PAGE 3	LUNCH & DINNER PACKAGES
PAGE 4	LUNCH MENU
PAGE 5	DINNER MENU
PAGE 6	ROAMING DINNER MENUS
PAGE 7	TABLE BUFFET DINNER MENUS
PAGE 8, 9	CANAPES
PAGE 10	BITE & A BIT SLIDERS PIES PLATES & BOWLS
PAGE 11	STYLED FOOD BARS
PAGE 13	INTRODUCING JAMES VILES BIOTA DINING
PAGE 14	JAMES VILES PREMIUM DINING MENU
PAGE 15	JAMES VILES CULINARY INSTALLATIONS
PAGE 16	JAMES VILES MATCHING WINES & BEVERAGES
PAGE 17	BEVERAGE PACKAGES
PAGE 18	FRESH FLOWERS & STYLE

YOUR EVENT CONTACT

More information on catering packages about holding your event at the MCA roof top venues contact Fresh Catering.

Phone: 02 9245 2461 & 02 9245 2412

Email: mcaevents@freshcatering.com.au

Website: www.freshcatering.com.au



FRESH CATERING

Fresh Catering offer a superb range of menus featuring Sydney's finest produce, executed by professionally trained chefs who provide our guests with contemporary, innovative dining with broad appeal. We have included a range of menus for you to choose from, but please don't hesitate to request a menu that incorporates your own personal touch.

Internationally acclaimed Executive Chef and Culinary Director, Geoff Haviland leads our talented team of chefs. Geoff's extensive experience, passion and attention to detail ensures that his team delivers world class dishes at every wedding.

In a partnership that is truly unique and signals our dedication to sustainability, James Viles, chef and owner of two hatted Biota Dining in Bowral has joined Fresh Catering as Consultant Chef. The two acclaimed chefs and old friends Geoff and James share a vision to strengthen our commitment to the passions that define

Biota Dining: sustainability, local produce and botanical ingredients. We are proud to be able to offer a series of James Viles signature four course menus and interactive culinary installation concepts that complement our showpiece event spaces and offers the ultimate premium dining experience.

We employ and train our service staff to guarantee the service at your function will be of the highest standard. We understand the importance of professional service with an accommodating and friendly attitude. Every aspect of your event will be treated with the utmost care. We also offer a sophisticated and innovative selection of wines showcasing unique handcrafted Australian vineyards, selected for us by leading Sommelier Samantha Payne.

We look forward to creating a seamless event that is special for you and your guests.

LUNCH & DINNER PACKAGES



LUNCH RECEPTION – 3 COURSE

\$150 per guest

4 Hour Duration
Arrival Drinks
3 Course Lunch Menu Selection
Premium Beverage Selection
Catering Equipment
Minimum 50 guests (Quayside Room)
Minimum 100 guests (Harbourside Room)

5 HOUR COCKTAIL RECEPTION

\$165 per guest

6 Cold and Hot Canapés
1 Bite & Bit, Slider or Home Made Pie
3 Gourmet Plates or Bowls
1 Dessert Canape
Premium Beverage Selection
Service of Food and Beverage
Catering Equipment
Minimum 50 guests (Quayside Room)
Minimum 100 guests (Harbourside Room)

ADDITIONALS

Alternate Entrée, Main, Dessert	\$4 per guest per Course
Childrens Meals 12 and under	\$60 for 2 Courses
Teenagers Meals 18 and under	\$20 deduct from Package
Crew Meals	\$35 for Main Course
Cake by client replacing dessert	\$8 Less per guest
Styled Food Bars (Minimum 100 Guests)	From \$23 per guest
Pre-Dinner Canapes	\$5 per guest per Canape
Arrival Cocktail	From \$12 per guest
Arrival Glass of Ruinart Champagne	\$25 per glass
Arrival Spirits Package	From \$20 per guest
Deluxe Beverage Upgrade	Price on Request
Superior Beverage Upgrade	Price on Request
Gas Heaters (Winter)	\$100 per Heater
Special Diet - Vegetarian	No surcharge
Special Diet - Other	Price on Request
Public Holiday Surcharge	20%
Sunday Surcharge	10%

Prices exclude GST

DINNER RECEPTION

\$185 per guest

5 Hour Duration
Arrival Drinks
3 Course Menu Selections
Deluxe Beverage Selection
Catering Equipment
Minimum 50 guests (Quayside Room)
Minimum 100 guests (Harbourside Room)

DINNER RECEPTION – ROAMING

\$185 per guest

5 Hour Duration
Arrival Drinks
6 Hot & Cold Canapes – Standing
Main Course Deluxe Selection – Seated
Platters of Dessert Canapes (select 4 dessert canapes)
(Seated or Standing Service)
Deluxe Beverage Selection
Catering Equipment
Minimum 50 guests (Quayside Room)
Minimum 100 guests (Harbourside Room)

DINNER RECEPTION – TABLE BUFFET

\$215 per guest

5 Hour Duration
Arrival Drinks
6 Hot & Cold Canapes – Standing
Table Buffet Mains & Sides
Platters of Dessert Canapes (select 4 Dessert Canapes)
(Seated or Standing Service)
Deluxe Beverage Selection
Catering Equipment
Minimum 50 guests (Quayside Room)
Minimum 100 guests (Harbourside Room)

Prices exclude GST



ENTRÉE

Dukkah Crusted Beef Tagliata, Horseradish Crème, Eggplant Caponata & Herb Oil ^{gf}
 Holy Goat's Mousse, Toasted Quinoa Salad, Charred Aubergine & Pomegranate ^v
 Pressed Ham Hock Terrine, Sunflower Seed Granola & Mustard Dressing
 Kingfish Sashimi, Gremolata, Pine Nut Cranberry Salad & Parmesan Crackling ^{gf}
 Beetroot Tarte Tatin, Wasabi Pea Puree & Herb Salad ^v

MAIN

Chermoula Barramundi, Smoked Heirlooms, Baby Leeks & Citrus Aioli ^{gf}
 Cape Grim Beef Fillet, Carrot Ginger Puree, Brussels Sprouts & Gruyere Gratin Potato
 Marjoram Roasted Ballotine of Organic Chicken, Cauliflower Skordalia & Heirloom Carrots ^{gf}
 Braised Pork Belly, Maple Butternut, Toasted Buckwheat Pilaf & Sichuan Pineapple
 Sambal Roasted Salmon, Fragrant Aubergine, Sticky Rice & Mango Pico de Gallo
 Lamb Shank Tagine, Harissa Roasted Parsnip, Vermicelli Mougrabieh & Spinach Puree

DESSERT

Frangelico Affogatto, Opera Gateau & Espresso Ice Cream
 Bitter Chocolate & Raspberry Fudge, Cocoa Cigar & Cocoa Nib Chantilly
 Rolled Passionfruit & Mango Pavlova, Strawberry Salad, Rose Jelly ^{gf}
 Chocolate Caramel & Hazelnut Roulade, Pomegranate & Ale Roasted Pear
 Pineapple Tatin, Pistachio White Chocolate Crumble & Cardamom Chantilly

COFFEE

Campos Coffee & T2 Tea Selection, Petit Fours
 Sourdough Rolls & Butter

SIDES (additional \$7 per guest, per side)

2 Bowls per Table
 Rocket & Parmesan Salad with Balsamic Dressing
 Heirloom Tomato & Cherry Bocconcini Salad with Red Wine Dressing
 Crispy Rosemary Chat Potatoes with Herb Sea Salt
 Steamed Green Beans with Garlic Butter & Almonds
 Paris Potato Puree & Truffle Oil
 Roasted Heirloom Carrot with Honey & Thyme
 Buttered Brussels Sprouts

Prices exclude GST

v – vegetarian
 gf – gluten free

**ENTRÉE**

Spiced Veal Tagliata on BBQ Pumpkin, Toasted Organic Granola & Vadouvan Dressing
 Confit Chicken on Zucchini Salad, Romesco Salsa & Black Pudding Crumble
 Banana Shallot Tarte Tatin, Green Tapenade, Truffle Aioli & Gruyere Celery Salad^v
 Sugar Cured Ocean Trout, Celeriac Remoulade Salad & Salsa Verde^{gf}
 Tuna Tartare, Grilled Leek & Cantal Salad, Yoghurt Flakes & Chorizo Cream
 Salad of Heirloom Carrots, Holy Goat's Cheese & Lentils^{v, gf}
 Confit of Duck, Puffed Wheat & Raisins with Quince & Pine Nuts
 Seared Scallops, Pea Puree, Crispy Pancetta & Almond Gremolata^{gf}
 Beetroot Tarte Tatin, Wasabi Pea Puree & Herb Salad^v
 Crispy Chicken on Chestnut Puree, Hazelnut & Nasturtium Crumble with Sherry

MAIN

Slow Cooked Bendele Duck, Watercress, Sauce Soubise & Gruyere Croquette
 Ballotine of Free Range Chicken & Morcilla, Grilled Radicchio & Caponata Jus^{gf}
 Corn Fed Chicken, Soy Bean Puree, Shaved Asparagus with Enoki & Tarragon^{gf}
 Cape Grim Tenderloin, Skillet Grilled Kipflers, Vine Tomatoes & Chimichurri Condiment^{gf}
 Grilled Beef Fillet, Crispy Potato Scales, Roast Garlic Puree & Miso Ranch Sauce
 Miso Glazed Huon Salmon, Lemon roasted Potatoes & Spiced Butternut^{gf}
 Roasted Line Caught Hapuka in Gremolata Glaze, Wild Mushrooms, Artichokes & Fennel
 Chermoula Mulloway with Baby Carrots, Pencil Leeks, Pickled Radish & Lemon Aioli^{gf}
 Saltmarsh Lamb Rump, Confit Neck, Pale Aubergine & Mint Yoghurt^{gf}
 June Lamb, Pistachio & Spice Crust, Baby Turnips, Soy Beans & Yoghurt Sauce^{gf}

v – vegetarian
 gf – gluten free

DESSERT

Saffron Semolina Cake, Whipped Yoghurt, Orange Syrup & Ground Walnut Brittle
 Caramel Maple Mousse, Roasted Baby Pear & Popcorn Crumble
 Peanut Parfait, Salted Caramel Fudge & Soft Chocolate
 Roasted Pineapple & Chai Eton Mess, Tapioca, Coconut & Lime Dust
 Sour Cream & Blueberry Cheesecake, Yoghurt Flakes & Blueberry Syrup
 Poached Vanilla Rhubarb with Buttermilk Bavaroise & Sesame Nougatine
 Bitter Chocolate & Raspberry Fudge, Cocoa Cigar & Milk Chocolate Ice
 Rolled Passionfruit & Mango Pavlova with Strawberry & Rose Sorbet^{gf}
 Golden Delicious Apple Tart Tatin, Brandy Foam
 Pineapple Brulee with Rum Soaked Olive Oil Cake & Almond Custard

COFFEE

Campos Coffee & T2 Tea Selection, Petit Fours
 Sourdough Rolls & Butter

SIDES (additional \$7 per guest, per side)**2 Bowls per Table**

Rocket & Parmesan Salad with Balsamic Dressing^{v, gf}
 Heirloom Tomato & Cherry Bocconcini Salad with Red Wine Dressing^{v, gf}
 Crispy Rosemary Chat Potatoes with Herb Sea Salt^{v, gf}
 Steamed Green Beans with Garlic Butter & Almonds^{v, gf}
 Paris Potato Puree & Truffle Oil^v
 Roasted Heirloom Carrot with Honey & Thyme^{v, gf}
 Buttered Brussels Sprouts^{v, gf}

Prices exclude GST



ENTRÉE CANAPES

Select 6 Hot & Cold Canapes from Canape List

50/50 MAIN – SELECT TWO

Chicken Pave with Corn & Buttermilk Bread Sauce, Snow Peas & Crispy Skin
Slow Cooked Duck, Pear Ash Puree, Sweet Onion, Chestnuts & Kale
Roasted Blue Eye Trevalla, Shellfish Mougrabieh, Saffron Rouille & Fresh Herbs
Grilled Beef Fillet, Roast Garlic Puree, Crispy Potato Scales & Miso Ranch Sauce
Rangers Valley 400 Day Grain Fed Tri Tip with Smoked Carrots & XO Sauce
Miso Lamb, Smoked Wasabi Potato, Shizo Dressing & Roast Carrots
Served with Artisan Sourdough Rolls & Butter

DESSERT CANAPE PLATTERS

Select 4 Dessert Canapes from Canape List

COFFEE

Campos Coffee & T2 Tea Selection
Petit Fours



ENTRÉE CANAPES

Select 6 Hot & Cold Canapes from Canape List

TABLE BUFFET MAINS – SELECT TWO

Crispy Skin Salmon, Marinated Fennel & Leeks with Saffron Rouille
Organic Roast Lemon Chicken, Wild Garlic Aioli & Sauce Vierge
Braised Lentil & Buffalo Mozzarella Moussaka with White Sauce & Eggplant
Roasted Barramundi, Balsamic Radicchio & Skordalia
Slow Roasted Lamb Shoulder, Rosemary & Garlic
Riverina Grain Fed Beef Marinated in White Miso Paste, Wasabi Mayonnaise, Toasted Sesame Seeds
Ferron Risotto With Spinach, Chevre Goats Cheese & Fresh Peas
Roast Lamb with White Beans, Rocket & Salsa Verde
Roast Fillet of Beef with Hollandaise Sauce
Confit Duck Leg, Roasted Root Vegetables
Bbq Atlantic Salmon Nicoise Salad
Served with Artisan Sourdough Rolls & Butter

SIDES – SELECT THREE

Rocket & Parmesan Salad with Balsamic Dressing
Heirloom Tomato & Cherry Bocconcini Salad with Red Wine Dressing
Crispy Rosemary Chat Potatoes with Herb Sea Salt
Steamed Green Beans with Garlic Butter & Almonds
Paris Potato Puree & Truffle Oil
Roasted Heirloom Carrot with Honey & Thyme
Buttered Brussels Sprouts

DESSERT CANAPE PLATTERS

Select 4 Dessert Canapes from Canape List

COFFEE

Campos Coffee & T2 Tea Selection
Petit Fours



COLD CANAPES

- Crab and Mango Rice Paper Roll with Spiced Coconut Jam ^{gf}
- Ginger Shrimp Rice Paper Rolls with Tamarind Sauce ^{gf}
- Prawn Cocktail Harry's Bar Sandwich (add \$2 pp)*
- Smoked Huon Salmon on Toasted Brioche, Tomato & Coriander
- Smoked Ocean Trout, Corn Cake, Date & Lime Jam
- Citrus Cured Bass on Blinis with Beetroot Caviar (add \$2 pp)*
- Artichoke, Truffle & Parmesan Tart ^v
- Asparagus Tips in Bresola, Crostini, Light Truffle Mayonnaise
- Beef Fillet Carpaccio, Fresh Horseradish Cream, Parmesan Sable
- Chickpea Socca Crisp, Whipped Goat's Curd ^{v gf}
- Corn Tostada, Spiced Cob Corn, Guacamole, Sour Cream ^{v gf}
- Coronation Chicken in Chicory Leaf ^{gf}
- Crab & Fava Bean Frittata, Saffron Crème Fraiche ^{gf} (add \$2 pp)*
- Grilled Piquillo Peppers, Tuna Gribiche ^{gf}
- Cured Huon Salmon on Pea Blinis with Keta Crème Fraiche (add \$2 pp)*
- Duck Parfait Éclair, Dried Fruit Chutney
- Emmenthal Profiterole, Truffled Mushroom & Chive Cream ^v
- Herb Rolled Goats Cheese Lollipops ^{v gf}
- Herbed Cream Cheese Oreo, Keta Caviar (add \$2 pp)*
- Hiramasa Kingfish Carpaccio, Vadouvan Crumbs, Sweet Pickle (add \$3 pp)*
- Mini Salmon Frittata Topped with Pea Crush & Watercress ^{gf}
- Parmesan Shortbread, Aubergine Relish, Cherry Tomato ^v
- Peking BBQ Duck Pancakes, Hoi Sin Sauce
- Rare Beef Tataki, Yuzu Aioli, Wasabi Tobiko on Rice Crisp ^{gf}
- Red Onion Marmalade Tart with Blue Cheese, Walnuts & Pear ^v
- Roast Beetroot Scones Topped with Bitye Cloth Cheddar & House Relish ^v
- Sashimi Kingfish, Pickled Ginger, Mirin Dressing ^{gf}
- Seared Scallop Ceviche, XO Crumbs (add \$2 pp)*
- Smashed Broadbean & Mint, Toasted Brioche, Pecorino Fur ^v
- Smoked Beetroot Macaron, Chicken Liver Parfait, Pickled Raisin ^{gf}
- Smoked Beetroot Macaron, Chive Whipped Feta ^{v gf}
- Smoked Trout Omelette Roll with Paprika Aioli ^{gf}
- Spicy Chicken Betel Leaf with Ground Rice & Nahm Jim ^{gf}
- Swordfish Carpaccio, Vadouvan Bruschetta, House Pickle (add \$2 pp)*
- Truffled Artichoke & Goat's Cheese Cornet, Olive Crumbs ^v
- Truffled Duck Liver Rillettes & Brioche Dome
- Truffled Lobster Sandwich, Chive Aioli (add \$3 pp)*
- Vegetarian Rice Paper Rolls, Nahm Jim ^{v gf}

v – vegetarian gf – gluten free

Prices exclude GST

*Additional cost applies to cocktail package price

HOT CANAPES

BBQ Pork & Plum Spring Roll, Chilli Jam & Light Soy
 Bone Marrow and Onion Tartlet, Gremolata Condiment
 Chilli Caramel Pork Belly, Warm Caramel & Prawn Fur gf (add \$1 pp)*
 Crispy Pork Pancake, Kimchee Salad and Peanut Caramel
 Jamaican Jerk Chicken Skewers with Spicy Sauce gf
 Beef Tenderloin Skewers in Acacia Honey, Crushed Salted peanuts
 Balinese Beef Satays, Coconut Chimichurri
 Mini Lamb Shank Pies, Minted Peas
 Pork & Coriander Gyoza, Chilli Oil & Shizo
 Sichuan Pork Meatballs with Aromatic Sesame Glaze gf
 Sticky Asian Spiced Lamb on Crispy Wonton gf
 Croque Monsieur, Heidi Gruyere & Prosciutto
 Mini Chicken, Mushroom & Leek Pie
 Mini Yorkshire Pudding, Rare Beef, Onion Gravy
 Cancun Fish Tacos with Guacamole & Spicy Garlic Sauce
 Sugar Smoked Scallop with Black Bean & Chilli gf (add \$2 pp)*
 Chermoula Spiced Swordfish, Prosciutto & Orange Dressing gf (add \$1 pp)*
 Coconut Crusted King Prawns, Green Nham Jhim gf (add \$2 pp)*
 Corn Tostadas with Seared Scallops and Minted Pea gf
 Mini Snapper Pie with Smoked Tomato Relish
 Ocean Trout & Soft Herb Cromesquis
 Prawn & Lime Chopsticks, Lime & Palm Sugar Dipping Sauce gf (add \$2 pp)*
 Seafood Beignet with Togarashi Aioli
 Chunky Prawn Toast, Yuzu Aioli
 Smoked Trout & Sunflower Seed Arancini, Tarragon Aioli
 Baby Baked Potatoes, Beetroot Caviar, Wasabi Crème Fraiche
 Aged Brie and Truffled Olive Cromesquis v
 Baby Baked Potatoes with Heidi Gruyere & Horseradish v gf
 Cherry Tomato Tarte Tatin with Olive Tapenade v
 Chickpea & Coriander Fritter with Smoked Tomato Jam v gf
 Fried Beetroot & Ricotta Ravioli, Burnt Butter, Parmesan Dust v
 Goats Cheese Churros with Truffle Honey & Mushroom Dust v
 Crispy Paneer Tikka Patties, Minted Yoghurt v
 Manoushi with Harissa Potatoes & Za'atar v
 Mini Thai Style Pumpkin, Spinach and Pinenut Pie v
 Petite Pea, Truffle & Buffalo Mozzarella Arancini v
 Pizzetta with Gala Apple, Taleggio and Rosemary v
 Pumpkin Ganache & Goat's Curd Tortellini, Sage Burnt Butter v
 Warm Tartlet of Caramelised Onions & Goat's Cheese, Crispy Fried Capers v

DESSERT CANAPES

Mini Gelato Tub (add \$2 pp)*
 Brioche Doughnuts with Lemon Curd & Lavender
 Sugar Brittany Sable with Dried Fruit Relish
 Choc-Orange Cake Pop
 Coconut Ice Fingers
 Earl Grey Bergamot Macaron gf
 White Chocolate Fudge gf
 Couverture Logs gf
 Frangipane Tart with Salted Green Apple Caramel
 Habanero Ganache Macaron gf
 Limoncello Meringue Pie
 Mini Peppermint Choc Chip Cheesecake
 Pistachio & Nuts Nougat
 Raspberry Ganache Macaron gf
 Seasonal Fruit Tarts with Passionfruit Curd
 Tiramisu Macaron gf
 Triple Chocolate Macaron gf

v – vegetarian

gf – gluten free

Prices exclude GST

*Additional cost applies to cocktail package price



BITE AND A BIT

- Cured Ocean Trout Nicoise in Tostada Cup
- Harissa King Prawn Skewer with Citrus Mayonnaise ^{gf}
- Paprika King Prawn Skewer with Romesco Sauce ^{gf}
- Smoked Chorizo & Calamari Brochette, Paprika Remoulade ^{gf}
- Tandoori Gulf Prawn, Spicy Mango Relish ^{gf}
- Bahnk Mi: Vietnamese Baguette with Pulled Pork, Tangy Pickles & Sriracha Aioli
- Beef Bourguignon Croquette with Truffled Aioli & Celeriac Slaw
- Morcilla Sausage & Onion Mash Tart
- Pulled Chicken Soft Roll with House Pickles & Buttermilk Ranch Dressing
- Pulled Pork & Shrimp Tortilla with Peanut Relish, Pickled Cucumber & Sour Cream
- Field Mushroom, Olive & Taleggio Pizzetta ^v
- Grilled Asparagus, Olive & Fontina Schiacciata ^v
- Mozzarella, Kale & Sundried Tomato Schiacciata ^v
- Wild Mushroom, Kale & Truffle Oil Schiacciata ^v

SLIDERS

- Chicken Schnitzel Slider with Bacon & Melted Maffra Cheddar
- Eggplant Parmy Slider with House Slaw & Garlic Mayonnaise ^v
- Corn & Coriander Slider, Guacamole, Smoked Chilli & Tomato Relish ^v
- General Tso's Chicken Slider with Szechuan Pickles
- Sliced Brisket Po Boy with Texas Slaw & Tabasco Pickle
- Broadbean Falafel Slider, House Pickles, Hummus Labne ^v

HOME MADE PIES WITH MASH

- Beef & Guinness with Peas
- Chicken & Wild Mushroom
- Chicken Cacciatore with Tomato Sugo & Olives
- Lamb with Roasted Vegetables
- Slow Braised Wagyu with Baby Onions & Lager
- Truffled Leek with Wild Mushrooms ^v

GOURMET PLATES & BOWLS

- Braised Shin of Beef, Silky Mash, Horseradish Sauce ^{gf}
- Huon Salmon Nicoise Salad with Kipfler Crisps, Hunter Valley Olives ^{gf} (add \$2 pp)*
- Korean Fried Chicken, Kecap Manis Aioli, Kimchi Salad
- Peking Honey Roasted Duck, Egg Fried Rice, Hoisin Sauce ^{gf}
- Roasted Corn Fed Chicken, Rosemary Kipflers, Ranch Dressing ^{gf}
- Rosemary & Anchovy Crusted Lamb Cutlet, Salsa Verde, Cajun Slaw (add \$2 pp)*
- Beef Masala with Coconut Rice ^{gf}
- Crab, Camembert & Fusilli Frittata, Spicy Tomato Sugo (add \$2 pp)*
- Baked Ricotta with Ratatouille, Olive Tapenade ^{v, gf}
- Sumac Beef Salad, Chilli Jam, Chickpeas, Olives & Eggplant ^{gf}
- Beef Chilli, Chipotle Salsa, Sour Cream & Tortilla Crisps
- Braised Duck with Green Olives & Garganelli Pasta
- Braised Middle Eastern Lamb on Freekeh, Ras el Hanout, Tomato Kasundi
- Korean Style Tuna Salad, Go Chan Chilli, Sesame Dressing ^{gf} (add \$2 pp)*
- Kung Pao Chicken with Sesame Rice & Scallions
- Potato Gnocchetti with 4 Cheese Sauce & Olive Crumbs ^v
- Potato Gnocchetti with Butternut, Garden Peas, Baby Spinach & Salsa Verde ^v
- Truffled Mac 'n Cheese ^v
- Moroccan Lamb Tagine, Lemon Cous Cous, Mint Labne
- Soba Salad with Miso Roasted Salmon & Sweet Sesame Sauce ^{gf} (add \$2 pp)*
- Soba Salad with Sichuan Aubergine, Asian Mushroomss, Tamari Dressing ^{v, gf}
- Tandoori Chicken Meatballs on Lentil Dhal, Makhani Sauce, Cucumber Relish ^{gf}
- Yellow Seafood Curry, Jasmine Rice, Cucumber & Chilli Chutney ^{gf}

v – vegetarian
gf – gluten free

Prices exclude GST

*Additional cost applies to cocktail package price

STYLED FOOD BARS

All food has been styled and presented by our inhouse designer with matching props & decorations. Styling is included in the menu price.

SEAFOOD RAW BAR ^{gf}

\$47 per guest

Market Fresh seafood and live oysters shucked to order by one of our chefs.

Set into a carved ice bench, the colours and flavours of the freshest possible shellfish, sashimi and oysters make a wow statement at any event.

All served with a range of dipping sauces, lemons, limes and condiments:

- Fresh Pacific & Sydney Rock Oysters
- Spencer Gulf King Prawns
- Hiromasa Kingfish Sashimi
- Cured Huon River Salmon
- Smoked Tasmanian Salmon & Bay Shrimp Rillettes

SALUMERIA

\$41 per guest

A cornucopia of cured, salted, smoked, brined and raw meats, seafood and vegetables displayed on large wooden boards, along with a range of cheeses, dried fruits and antipasti:

- Whole shaved Prosciutto di Parma, San Danielle Ham, Bresaola,
- Sopressa, Cacciatore, Pancetta ^{gf}
- Marinated Mushrooms, Zucchini, Aubergine, Artichokes, Tomatoes
- Chargrilled Capsicums ^{v gf}
- Buffalo Mozzarella, Fontina, Parmigiano Reggiano, Brie ^{v gf}
- Bruschetta, Grissini, Focaccia ^v
- Olives, Stuffed Peppers ^v
- Cannellini Artichoke Dip ^{v gf}
- Chickpea Smoked Trout Dip ^{v gf}
- Arancini, Polpette ^v

MASALA STATION

\$29 per guest

Reminiscent of an Eastern Souk, the brightly coloured hopppers on display offer a variety of exotic and mouth-watering flavours from Southeast Asia to the Middle East with a focus on authenticity of flavours. Served with pilaf rice, poppadum's, relishes, chutneys and naan bread.

Your choice of three selections including:

- Beef Rendang ^{gf}
- Chicken Tikka Masala ^{gf}
- Malaysian Fish Curry ^{gf}
- Tandoori Lamb Curry ^{gf}
- Red Braised Pork ^{gf}
- Penang Vegetable Red Curry ^{gf}

HAWKERS MARKET

\$27 per guest

Our chefs prepare a range of traditional and modern street market foods from various regions of South East Asia. Rolled and wrapped to order, freshness and bold flavours are the underlying theme in this station.

- Vietnamese Rice Paper Rolls made to order with a range of different flavours and fillings. ^{gf}
- Thai Betel Leaf Rolls with Spiced Duck & Coconut Jam
- Som Tam Salad with Crispy Fried Chili Caramel Pork Belly

Prices exclude GST



STYLED FOOD BARS



RISOTTO & POLENTA STATION

\$23 per guest

Using only the best Vialone Nano risotto rice and organic corn polenta from Italy, our chefs present a range of delicious variations of these Italian classics on large custom-made wooden boards.

Your choice of three selections including:

- Roasted Wild Mushrooms with Parsley and Gruyere Cream ^v
- Primavera Vegetables with Confit Tomatoes and Basil ^v
- Cuttlefish and Chorizo in Black Ink
- Red Braised Pork and Shrimp with Peas and Scallion
- Oriental Chicken with Coconut and Sesame
- Moroccan Chicken with Chermoula and Aubergine

MOROCCAN SOUK STATION

\$27 per guest

Guests have an opportunity to sample the exotic flavours, textures and tastes of the Mahgreb. A large display of offerings from a Moroccan Souk, incorporating the variety of spices found only in this cuisine:

- Lamb & Harissa Tagine with Berber Couscous
- Chicken Shawarma with Cumin Laban ^{gf}
- Spinach Fatayer ^v
- Manoushi with Za'atar ^v
- Lamb Kofta in Pita
- Turkish delight ^v
- Baklava ^v

SUADERO TACOS

\$27 per guest

Reminiscent of the San Francisco street vendors, our chefs prepare a range of tacos in front of you, offering traditional and new versions of this popular snack. We offer four fillings, all served with salsa fresca, guacamole, chimichurri, sour cream, nachos and smoky chipotle sauce:

- Carnitas Pork with Traditional Mexican Flavours ^{gf}
- Smoky Barbecue Brisket New Orleans Style ^{gf}
- Braised Vegetable Mole with Turtle Beans ^{v gf}
- Spicy Marinated Boneless Chicken Ranchero ^{gf}

SWEET TOOTH ^v

\$23 per guest

A treasure trove of lolly jars, homemade sweets and do-it-yourself treat bags await guests on the brightly coloured station. Always great as a dessert alternative, this station leaves a lasting impression on guests and can be used in conjunction with a cake display:

- Salty Caramel Popcorn
- Mandarin & Manjari Brownie
- Assorted Mini Cakes, Délice & Petits Fours
- Mini Lollies
- Rocky Road

v – vegetarian gf – gluten free

Prices exclude GST.

Please see our James Viles Culinary Installations on Page 15



INTRODUCING JAMES VILES | BIOTA DINING



IMAGES: JASON LOUCAS FOR BIOTA DINING

INTRODUCING JAMES VILES | BIOTA DINING

Fresh Catering is proud of our partnership with James Viles, chef and owner of two hatted Biota Dining in Bowral and the vision we share to strengthen our commitment to the passions that define Biota Dining: sustainability, local produce and botanical ingredients.

James has created a series of signature four course menus and interactive culinary installations to bring a taste of Biota Dining to the Museum of Contemporary Art Australia. Each dish has been carefully

crafted focusing on organic produce, artisanal ingredients and propagated and foraged botanicals to bring paddock, plant and plate closer together allowing you to experience Biota Dining's celebrated cuisine.

"These menus are created using what we have at hand; they reflect the region and highlight the relationship between the raw ingredient, the growers and us 'the cooks'."

— James Viles

biota

fresh
MCA VENUES

4 COURSE PREMIUM DINING MENU

JAMES VILES | BIOTA DINING

4 COURSE DEGUSTATION MENU

\$295 per guest (Minimum 50 guests)

RECEPTION

5 Hour Duration
Arrival Drinks
4 Course Menu Selections
Superior Beverage Selection (See Page 17)
Minimum 50 guests (Quayside Room)
Minimum 100 guests (Harbourside Room)

ADDITIONAL

Matching Wine and Beverage Upgrade \$36 per guest (See Page 16)

CANAPES (+\$7 per canape)

Trout Cured in Acacia with Molasses and Rye Bread
Creamed Dory Roe, Charcoal and Pickled Lettuce
Salted Cucumber, Bean Paste and Chickpea Shoots
Chevre Croquettes with Pine Salt
Crab, Fennel and Gruyere Toasts
Duck Rilletes, Carrot Marmalade on Rye

DEGUSTATION MENU 1

Spanner Crab - Celeriac - Kelp Oil and Fried Onions
Slow Cooked Pumpkin - Sheeps Milk Yoghurt & Toasted Pepita Sauce
Smoked Beef Rump - Fermented Garlic & Chestnut Crème
Salted Cows Milk Caramel - Toasted Rye and Banana
Campos Coffee & T2 Tea Selection, Petit Fours

DEGUSTATION MENU 2

A Dish of Raw Peas - Goats Milk Cheese - Caviar and Avocado
Grilled Southern Calamari - Toasted Garlic & Mandarin
Slow Cooked Suckling Lamb - Prune and Parsnip
Whipped Chocolate - Coffee Ice Cream - Cocoa Praline
Campos Coffee & T2 Tea Selection, Petit Fours

DEGUSTATION MENU 3

Corn Cooked over Coals - Hung Yoghurt and Padrons
Grilled Bugmeat - Whipped Roe - Charcoal and Butter Lettuce
Baby Chicken - Rappe Leaves and Activated Barley
Mandarins & Thyme
Campos Coffee & T2 Tea Selection, Petit Fours

Vegetarian and gluten free menus available upon request. Prices exclude GST





CULINARY INSTALLATIONS
JAMES VILES | BIOTA DINING

KONRO | BINCHO ROBATA MENU
 (Minimum 50 guests) **\$49 per guest**

Grilled Australian seafood glazed in tarre and aromatic sauces.

POKE BOWL MENU
 (Minimum 50 guests) **\$49 per guest**

A selection of the best seasonal ingredients - built in front of the guests.
 Prices exclude GST



IMAGES: JASON LOUCAS FOR BIOTA DINING

MATCHING WINES & BEVERAGES JAMES VILES | BIOTA DINING

These wines have been carefully chosen to compliment the organic produce and artisanal ingredients found in the James Viles menus. Each wine displays distinctive natural characters and showcases unique vineyards where the wines have been handcrafted using minimal intervention practices.

ON ARRIVAL

Ruinart Blanc de Blanc
Man O' War Pinot Gris
Robert Oatley Pinot Noir
150 Lashes Pale Ale, Hahn Premium Light Beer
Apple Thief Pink Lady Cider
Traditional Ginger Beer with Fresh Lime & Bitters
Lightly Sparkling Water

LUNCH | DINNER

Man O' War Pinot Gris
Stonier Chardonnay
Robert Oatley Pinot Noir
Fraser Gallup Cabernet Sauvignon

Wines may be subject to availability



PREMIUM PACKAGE

Morgans Bay Sparkling Cuvee
Morgans Bay Semillon Sauvignon Blanc
Fork & Spoon Cabernet Merlot
Asahi, Hahn Premium Light
Traditional Ginger Beer with Fresh Lime & Bitters
Lightly Sparkling Water

DELUXE PACKAGE

Sparkling Wines – Select One
Dunes and Greene Chardonnay Pinot Noir NV
Shell Bay Brut Cuvee
White Wines – Select One
Johnny Q Pinot Gris
Midnight Dash Sauvignon Blanc
Red Wines – Select One
Rymill 'The Yearling' Cabernet Sauvignon
Wirra Wirra Adelaide Shiraz
Sundries Package Included

SUPERIOR PACKAGE

Sparkling Wines – Select One
Tahbilk "One Million Cuttings" Chardonnay Pinot Noir NV
Seppelt "The Drives" Chardonnay Pinot Noir NV
Taltarni "T" Pinot Noir Chardonnay Meunier NV
White Wines – Select One
Kangarilla Road Chardonnay
Mt Langi Ghiran 'Billi Billi' Pinot Gris
Xanadu 'Exmoor' Sauvignon Blanc Semillon
Red Wines – Select One
T'Gallant 'Cape Shank' Pinot Noir
Parker Coonawarra Cabernet Sauvignon
Maxwell 'Silver Hammer' Shiraz
Sundries Package Included

SUNDRIES PACKAGE

Asahi, Hahn Premium Light
Apple Thief Pink Lady Cider
Traditional Ginger Beer with Fresh Lime & Bitters
Lightly Sparkling Water

Pre Dinner Spirits Package

45 Minutes Maximum Duration
Johnny Walker Scotch
Absolut Vodka
Gordon's Gin
Jim Beam Bourbon
Include Mixers

Wines may be subject to availability



FRESH STYLE & FLOWERS

Let our resident Florist, Andrew Birley, add a beautiful and professional touch to your event. Andrew brings over 20 years of experience in planning and creating beautiful floral arrangements designed to enhance your event and to suit your budget.

Phone: 02 8399 3055

Email: freshflowers@freshcatering.com.au

Unless credited all images exclusively photographed and styled by Fresh Catering. Flowers by Andrew Birley - Fresh Catering resident stylist.