



create it. plate it. enjoy it.

LONG TABLE CATERING OPTIONS

European Style

Greek Long Table

To Start

Kefedes (GF, LF)

Haloumi, Mint and Watermelon skewers (V, GF)

Tzatziki with house made flat bread (V)

Marinated olives (GF, LF)

The Main Event

Slow cooked lamb (GF,LF)

Lemon roasted chicken (GF,LF)

Cypriot potato salad (GF, LF, V)

Spanikopita (V)

Greek salad (GF, V) (LF without cheese)

Tabbouleh (GF, V, LF)

To Finish

Baklava strudel with orange syrup (V, LF)



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Italian Long Table

Menu One

To start

Potato and Rosemary Focaccia (V, LF)

Ricotta stuffed mushrooms (V, GF)

Antipasti of grilled vegetables and salami's (V in part, LF, GF)

Italian sausage in tomato sugo (Lf, GF)

The main event

Chicken Cacciatore (GF, LF)

Beef ragu (GF, LF)

Spinach and ricotta cannelloni

Lemon roast potatoes (V, GF, LF)

Rocket, pear and parmesan salad (V, GF)

Caprese Salad (V, GF)

To finish

Tiramisu (V)



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Menu Two

To start

- Crumbed stuffed olives w aioli (V)
- Fetta and artichoke skewers (V, GF)
- Chorizo, haloumi and tomato skewers (GF)
- Beef meatballs in spicy tomato sauce (GF)
- Pesto stuff baby mushrooms (V,GF)

The main event

- Italian porchetta (rolled roast pork) (GF)
- Osso bucco (GF)
- Creamy parmesan polenta (GF)
- Lemon roasted potatoes with rosemary (V, GF)
- Tomato and white bean salad (V, GF)
- Zucchini, asparagus, mint and hazelnut salad (V, GF)

To finish

- Italian pear almond cake with marscapone cream



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French Long Table

To Start

Baked brie with figs and walnuts (GF, V)

Charcuterie board with chutneys and crusty bread (LF, GF without bread)

Caramelized onion tart (V)

Truffle and parmesan fries (GF, V)

The Main Event

Coq au Vin (GF, LF)

Beef short ribs (GF, LF)

Nicoise salad (GF, LF)

Ratatouille (GF, LF, V)

Dauphinoise potato (GF, V)

Green bean and citrus salad

To Finish

Chocolate tart (V)



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Asian influence

To start (choose 5)

- BBQ pork buns
- Chinese style chicken dumplings
- Mini san choy bow
- Duck wonton cups
- Satay chicken skewers
- Onion bhaji
- Beef samosa
- Pakorras
- Thai fish cakes
- Vegetarian spring rolls
- Coconut chicken meatballs
- Vegetarian and chicken rice paper rolls
- Pork belly skewers

The main event (choose three mains – sides will be made to suit unless particular sides are preferred)

- Chinese beef and mushroom stir fry
- Szechuan beef
- Kung pao chicken
- Braised sweet ginger duck
- Spicy thai beef salad
- Chicken panang curry
- Five spice pork belly
- Spicy dahl
- Vindaloo



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Butter chicken

Pork larb

Thai green chicken curry

Thai basil chicken stir fry

Teriyaki chicken

Sides

Yakisoba noodles

Steamed rice (standard with all mains)

Steamed Asian greens with oyster sauce

Cucumber noodles with sesame dressing

Singapore noodles

Pad thai

Fried rice

Bombay spice potatoes

Naan

Poppadums

Dessert

Coconut panna cotta with pomegranate jelly OR

Sticky black rice with caramelized mango

Please see below for prices and terms and conditions



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Price: \$60/per person (travel charges may apply)

Other charges and terms and conditions:

Labour on night: \$45/hour min 3 hours

Access required at least 1 hour before desired for serving of food, if table set up required as well, please allow another 1 hour

Labour includes: preparation and serving of food, clearing of table and washing of dishes and glasses. Labour charge complete after serving of dessert and clearing of final dishes.

In My Own Kitchen only supplies the platters and serving utensils for food. Crockery, cutlery and glassware is provided at the organisers request through a hire service.

If hiring plates/glasses/cutlery

In accordance with hire terms, all plates, cutlery and glasses must be cleaned. Plates and cutlery will be cleared and washed, packed into hire crates. I will count and confirm the packing of correct numbers of hire items with organizer of hire before departure.

Glassware, where available, will be washed and returned to crates. If glasses are still in use after the completion of dessert, these will under the responsibility of the hirer to wash and return to crates. In the event of glass or crockery breakage that is due to myself or my assistance's fault I will accept responsibility of any related fees. No responsibility will be taken for any breakages or misplacing of items following confirmation of my collection and packing of items or guests breaking items during the course of the event.



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Platters and serving utensils will be provided by In My Own Kitchen. Any dietary requirements must be communicated and confirmed five (5) business days prior to the event. To confirm the booking a 30% deposit is required with remaining balance for food and minimum 3 hours labour required seven (7) days prior to the event. Any further hours of labour can be paid on the night with cash or agreed direct deposit details.

Cancellations: If the event needs to be cancelled, written confirmation must be given 60 days before the scheduled date of the event for a full refund. Cancellation after this time but before ten (10) business days will incur a 15% administration fee. Cancellations within ten (10) business days will be charged 50% of the final total.

Changes to numbers: Numbers must be confirmed with the final balance. Any changes reducing the numbers after the balance is paid will not be refunded – additional numbers can only be added with 48 hours notice, payment required before the night