



Harvest & Soul – Catering & Events
Offsite Menu

MENU 2020

Harvest & Soul – Catering & Events

We have designed our menus and planned our service styles with everyone's safety at the forefront. We understand now more than ever that flexibility is key and being responsive to the ever-changing world around us is what will ensure we can continue to deliver the best experiences to our guests in a safe way.

Our talented chefs are dedicated to extending our professional catering services to your choice of venue. For occasions requiring off-site catering at your office, workplace, factory, showroom or an alternative venue, let us deliver Harvest & Soul to you. Whether it's a private birthday party, engagement or wedding. Or for business events a staff celebration, Friday evening work drinks, boardroom lunch, business conference or post-work cocktail party, we bring the team and all the required equipment.

Our commitment to sourcing local produce is to ensure we continue to create a sustainable future for our next generation.

Is your corporate event space a showroom, office, workplace, warehouse or marquee? What facilities do we have to work with? Is there a kitchen on site? What are the catering numbers? Will we require additional equipment? Let's discuss to arrange a site inspection.



Our ingredients and produce is sourced locally within The Macedon Ranges and Victorian suppliers

We believe in the importance of offering unused food items to local charity organisations.

We offer local wines, beer and cider sourced in The Macedon Ranges and Victorian wine regions.



Offsite Catering Menu

Harvest & Soul presents to you a delicious Offsite Catering Menu for private and business events

Welcome to our fabulous menus full of fresh & in-season quality ingredients - we pride ourselves on providing a wide range of menu options & special dietary menus. Delicious gourmet menu items delivered fresh to your home or venue

Catering is served in recyclable cardboard boxes or crockery - your choice of service style. We can provide our full wait service which means that we will stay & serve the food- the best part is that we take care of all the cleaning up!

We can also serve alcohol- responsibly of course!

Let's get started & tell you everything up front.
Please select one of the service styles below:

PLATTER BOX CATERING SERVICE

Service

Platter boxes are served to your home or venue in recyclable cardboard boxes with napkins & bamboo cutlery to be served & enjoyed upon delivery

Delivery fees

Orders over \$350.00 (per delivery) are delivered free of charge (some areas excluded)

Orders under \$350.00 the delivery fee is calculated depending on the size of order and location of delivery

NB: Surcharges apply for after hours, weekends & public holidays.

Beverage service

Beverages can be added to this catering service. (Additional charges apply)

FULL-SERVICE CATERING

Menu

Full-service catering menus can include use of crockery, silverware & glassware. White linen can be used for these professionally set catering buffets. Additional fees apply

Service

Waiter service for food and beverages is available. Charges are applicable to all full-service catering bookings

Minimum numbers

The minimum number of guests for each catering service is 20

Delivery fees

Orders over \$350.00 are delivered free of charge

Orders under \$350.00 the delivery fee is from \$45.00

NB: some areas excluded, surcharges apply for after hours, weekends & public holidays.

Terms and Conditions

Please note the following key terms and conditions. Our full terms and conditions are available on request and are sent with the booking contract

Menus

- *All menus are seasonal and subject to change*

Dietary requirements

- *All special dietary requirements must be submitted 10 days prior to the event start date*
- *With last minute dietary requirements (i.e. as advised less than 10 days before the event) the kitchen will do the best they can to provide the required dietary meals, but this cannot be guaranteed.*
- *We can provide catering with 10 days notice for the following dietary requirements:*
 - *Vegan / Vegetarian*
 - *Pescatarian*
 - *Gluten Free*
 - *Dairy Free*
 - *Fodmap*
- *We cannot necessarily accommodate all guest dietary requirements/ preferences. Additional Costs may apply for special menu orders. Examples of these may include:*
 - *Special milks- E.g. almond milk/ coconut milk*
 - *Kosher meals / Halal meat/ Other special ethnic meals*
- *We cannot guarantee that the menu or the kitchen is nut or allergen free.*
- *Should special dietary requirements make up more than 5% of the estimated total of guests at the event there will be a 5% menu surcharge..*

Minimum numbers:

- *The minimum numbers are listed on each menu.*

Minimum spends:

- *Minimum spend on catering is \$100.00 per hour of the event. If this is not achieved then an hourly catering service fee is applicable.*
- *Service fees are quoted when the booking is finalised*

Catering- food and beverage service fee:: Minimum 3 hour shift

- *Monday – Friday* \$46.00 per hour plus GST
- *Saturday* \$52.00 per hour plus GST
- *Sunday* \$62.50 per hour plus GST
- *Public Holiday* available on request

Security guards: Minimum 4 hour shift

- *Monday – Sunday* \$56.00 per hour plus GST



Platter Box Catering



Platter Box Menu

Yoghurt & Granola (serves 20 guests) - \$96.00 per platter
Coconut yoghurt mixed berry & granola cups (gluten free, vegan)

Fresh Fruit (serves 20 guests) - \$95.00 per platter
Variety of seasonal fresh fruits

Assorted Pastries (serves 20 guests) - \$80.00 per platter
Assortment of glazed Danish pastries

Chia Pudding (serves 20 guests) - \$90.00 per platter
Blueberry chia pudding (gluten free & vegan)

Buttermilk Scones (serves 20 guests) - \$90.00 per platter
In house made buttermilk scones with strawberry conserve & cream

Glazed Tea Cakes (serves 20 guests) - \$95.00 per platter
Chef prepared tea cakes glazed in fruit preserve (gluten free & vegan)

Assorted Muffins (serves 20 guests) - \$98.00 per platter
Assorted deluxe handmade muffins

Assorted Bagel (serves 20 guests) - \$220.00 per platter
Assortment of toasted bagels with fresh healthy & heart fillings

Artisan Breads & Wraps (serves 20 guests) - \$290.00 per platter
Selection of artisan breads & wraps filled with our chefs' selection of healthy & hearty fillings

Snacks & Dips (serves 10 -15 guests) - \$73.00 per platter
Variety platter of cabanossi, twiggy sticks, spiced gherkins, pickled onions, crudités, dips & crackers

Gippsland Cheese (serves 10 -15 guests) - \$130.00 per platter
Gippsland Valley French style cream blue, cheddar and double brie. Served with quince paste, grapes, apple, a selection of crackers & lavosh

Antipasto (serves 10 -15 guests) - \$135.00 per platter
Assortment of cold cut meats served with Gippsland Valley cheese, grilled vegetables, olives, dips, toasted breads & crackers

Dessert (serves 20 guests) - \$190.00 per platter
Chef selection of petit sweets



Catering in your home or office
Platter box style or full service



Cocktail Parties

CANAPE & BEVERAGE PACKAGES

Minimum of 20 guests.

All items are provided cold with reheate and assembly instructions, they are designed to allow you to enjoy your party and guests while providing delicious food!

No service staff provided in the below rates although we can provide a full-service solution with kitchen and service staff.

Canape items

20-40 pieces of the same variety - \$4.00 per piece

40-60 pieces of the same variety - \$3.80 per piece

60-100 plus pieces of the same variety - \$3.60 per piece

Mini Bowl items

20-40 bowls of the same variety - \$7.00 per item

40-60 bowls of the same variety - \$6.50 per item

60-100 plus bowls of the same variety - \$6.20 per item

Shared main dishes

To serve 10

With three choices - \$380.00

With four choices - \$470.00

With five choices - \$545.00

Additional per person

With three choices - \$35.00

With four choices - \$45.00

With five choices - \$52.00

Shared dessert dishes

To serve 10

With one choice - \$80.00

With two choices - \$140.00

With three choices - \$190.00

Additional per person

With one choices - \$7.50

With two choices - \$7.00

With three choices - \$6.60



Canapes selections

Harvest Canapes

Hot items

Pumpkin Arancini
Zucchini, mint and fetta fritter
Gourmet mini pies (assorted fillings)
Homemade sausage rolls
Middle Eastern Spiced lamb kofta with mint yoghurt
Satay Chicken skewer
Caramelized onion and fetta tart tartin
Portobello and gorgonzola tarts
Cajun Spiced prawns pizzettes with guacamole
Pulled pork Slider and Asian slaw and lime aioli

Cold items

Potato Rosti, smoked salmon, dill chevre
Chicken teriyaki in lettuce cups
Cranberry, brie and prosciutto crustini
Beetroot and feta tartlets
Vegetable rice paper rolls
chicken and cucumber finger sandwich
Chorizo and tomato mini frittata
Duck rielliette in brioche with onion jam

Bowl items

Panko crumbed fish and chips with horseradish tartare
Lemongrass chicken with Vietnamese noodle salad
Slow cooked lamb ragu with pappardelle Spanish green olives, roasted red peppers
24-hour cooked beef cheek with Paris mash, roasted shallots, citrus gremolata
Moroccan lamb tagine with fruity cous cous with mint and harissa yoghurt and
crispy fried pita
Vegetarian fried rice
Bowl of mix veg pakoras with tamarin chutney
Mushroom ragu penne with grana Padano parmesan

Main shared dishes

Chicken Coq Au Vin with Paris mash
Roast Porterhouse beef with jus, roast potatoes and greens
Beef stroganoff with mashed potatoes
Roast Pork with crackling apple sauce, gravy, mix roast veg
Lamb rojan josh with saffron basmati rice
Vegetarian moussaka with green salad
Daal Makhni with homemade tawa naan
North Indian style eggplant and potato curry with homemade roti

Desserts to share

Apple and rhubarb crumble
Chocolate puddings
Sticky date puddings
Tiramisu
Chocolate mousse

Beverage Packages

Beverage package - Minimum 20 guests

Sparkling wine : Azahara Brut

White wine : The Rock - Sauvignon Blanc Semillon, Macedon Ranges, VIC

Red wine : The Rock - Shiraz Mourvedre Grenache, Macedon Ranges, VIC

Beer & Cider : Holgate Brewery - Mt Macedon Ale, Carlton Draught, Daylesford Apple Cider
Cascade Premium Light

Non -alcoholic : Soft Drink & Juice Varieties

2 hours - \$26.20 per person

3 hours - \$30.70 per person

4 hours - \$38.00 per person

5 hours - \$47.00 per person

Non -alcoholic beverage package - Minimum 20 guests

Soft Drink Varieties, Juice Varieties, Still & Sparkling Water.

2 hours - \$10.80 per person

3 hours - \$12.60 per person

4 hours - \$14.40 per person

5 hours - \$16.20 per person

Beverage list

Sparkling wines

	<i>per glass</i>	<i>per bottle</i>
Azahara Brut Chardonnay Pinot Noir	\$8.50	\$38.00
Katnook Founders Block Sparkling Shiraz		\$45.00

White wines

Katnook Founders Block Sauvignon Blanc	\$8.50	\$38.00
La La Land Pinot Gris		\$45.00

Red wines

Katnook Founders Block Cabernet Sauvignon	\$8.50	\$38.00
Azahara Shiraz		\$45.00

Local heavy beer

Carlton Draught / Victoria Bitter	\$8.50
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Premium heavy beers

Hawthorn brewing Pilsener / Hawthorn brewing	\$9.50
Golden Ale / Mount Macedon Pale Ale / Crown lager /	
Corona / Heineken / Asahi / Cider	

Light beer

Cascade premium light	\$7.50
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Non-alcoholic beverage

Soft drinks / Still and sparkling 600ml	\$4.00
Lemon, lime and bitters	\$5.00

Spirits

Basic spirits including mixers	\$9.00
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- Other wines and beers available on request
- Labour charges apply for beverages on consumption basis



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