



2 Keys Catering

*Jewish Favourites with a
Modern Twist*

A collection of traditional and international Jewish dishes
with a modern day twist.

This menu is available year-round with certain adaptations
made based on seasonal product availability.

Please let us know the number of people in your party to
obtain pricing.



0413 542 370
g_singer@tpg.com.au
@2keyscatering

Starters

(GF = Gluten Free, DF = Dairy Free, V = Vegetarian)

Dips - \$28.00:

Baba Ganoush (GF, DF, V)
Creamed Spinach (V)
Egg and Onion Dip (GF, DF, V)
Guacamole with Chargrilled Corn Salsa (GF, DF, V)
Hommus Dip (GF, DF, V)
Roasted Beetroot Dip (V)
Taramasalata Dip
Tuna Dip

Soups - \$28.00 per 1L large container (serves 2-3):

Carrot Soup with Harissa and Coconut (GF, DF, V)
Hearty Bean Soup (GF, DF, V)
Mushroom Soup (GF, V)
Oma's Matzah Dumpling Soup (DF)
Pumpkin and Coconut Soup (GF, DF)
Roast Tomato and Mint Soup (GF, DF)
Roasted Carrot and Fennel Soup (GF, DF, V)
Spiced Turmeric, Sweet Potato and Carrot Soup (GF, DF, V)
Tomato, Onion and Israeli Couscous Soup (DF, V)
Zuchinni, Pea and Mint Soup (GF, DF, V)

Other:

Antipasto Grazing Platter
Buffalo Mozzarella with Fig and Candied Walnuts (GF, V)
Challah Bread Loaf or New Year Sweet Loaf
Dill & Vodka Salmon Gravlax with Pickled Onion and Mix Leaf Salad (GF, DF)
Fried Fish Balls (DF)
Grape, Goat's Cheese and Onion Jam Pizzette (V)
Onion Tart (V)
Roasted Beetroot Carpaccio with Goat's Curd and Blood Orange Dressing (GF, V)



C A T E R I N G

GST of 10% will be added to the above prices

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Salads:

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C A T E R I N G

Artichoke and Green Bean Salad (GF, V)

Asparagus & Pea Freekeh Salad (V)

Broccoli, Broad Bean and Cucumber Tabouli Salad with Creamy Hommus Dressing (V)

Carrot Salad with Avocado, Orange and Miso Tahini (GF, DF, V)

Caramelised Pumpkin, Green Bean and Pearl Barley Salad (V)

Cauliflower with Raisins, Ricotta and Capers (GF, V)

Chargrilled Corn, Kale and Quinoa with Sriracha (GF, DF, V)

Classic Creamy Potato Salad or Lighter Roasted Potato Salad (GF, V)

Cucumber Salad (GF, DF, V)

Eggplant Tabbouleh (DF, V)

Fattoush (V)

Greek Salad (GF, V)

Green Bean, Sugar Snap and Cranberry Salad (GF, DF, V)

Green Goddess Salad (GF, V)

Potato Salad with Green Dressing and Harissa Almonds (GF, V)

Moroccan Roast Cauliflower Salad (V)

Red Cabbage, Fennel and Raisin Slaw (GF, DF, V)

Savoy Cabbage, Kohlrabi and Brussel Spout Slaw (GF, DF, V)

Shaved Fennel, Radish and Mint Salad (GF, V)

Vegetarian Caesar Salad (V)

Salads = \$24.00 per 1L large container (serves 2-3)

Medium Salad Bowls = \$70.00 (serves 8-10)

Large Salad Bowls = \$110.00 (serves 15-20)

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Main Courses

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C A T E R I N G

Chicken:

Apricot Chicken (DF)

Argentinian Chicken in Salsa (GF, DF)

Brined Roast Chicken with Chimichurri (GF, DF)

Chicken and Mushroom Cottage Pie (GF, minimum 2 portions)

Chicken Meatballs in Tomato Sauce (DF)

Chicken Schnitzel

Chicken Thigh in "Red Sauce"

Chicken and Vegetable Cold Sesame Noodles

Chicken Legs with Mustard Sauce

Paprika Chicken

Pomegranate and Honey Glazed Chicken (GF, DF)

Sticky Glazed Ginger Chicken (GF, DF)

Tamarind, Orange and Honey Chicken Drumsticks (DF)

Beef:

Beef Bourguignon (minimum 4 portions, DF)

Beef Stroganoff (GF)

Beef Shiftas in Mushroom Sauce (GF, DF)

Chilli Con Carne (GF, DF)

Hungarian Paprika Beef (GF, DF)

Meatballs in Roasted Tomato Sauce (DF)

Red Wine and Rosemary Beef Skewers with Horseradish Dipping Sauce (GF)

Veal Scallopine

Veal and Rice Paprikash (GF, DF)

Lamb Koftas with Tzatziki Dipping Sauce (GF, DF)

Moroccan Lamb with Honey and Prunes (DF, minimum 4 portions)

Main Courses

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Fish:

Fish Pie

Fish Sambal (GF, DF)

Masala Chilli Fish (GF, DF)

Mediterranean Fish Stew (GF, DF)

Pumpkin Gnocchi with Harissa Roasted Ocean Trout

Tuna Moussaka (minimum 4 portions)

Oven Baked Salmon Side, your choice of;

- Sesame and Ginger Crust (GF, DF)
- Citrus & Roasted Fennel (GF, DF)
- Lemon and Verjuice with Herb Crumb (DF)
- Mixed Spice with Raisins, Pine Nuts & Yoghurt Sauce (GF)
- Quinoa Herb Salad and Tahini Yoghurt Sauce
- Cucumber Tzatziki with Crushed Falafel and Pomegranate

(Option to Swap Salmon for Ocean Trout)

Vegetarian:

Broccoli Cannelloni (V, minimum 2 portions)

Cauliflower Steaks marinated in Harissa and Honey with Green Hommus, Chickpeas & Currants

Chickpea Stew with Kale and Turmeric (GF, DF, V)

Gnocchi with Broccoli, Pea and Pine Nuts (V)

Honey Soy Tofu with Udon Noodles (DF, V)

Sweet Potato, Chickpea and Spinach Curry (V)

Vegan Lentil, Sweet Potato and Chickpea Stew (GF, DF, V)

Wholemeal Spaghetti with Kale and Ricotta (V)

Zucchini Penne with Broccolini and Sundried Tomato (V)



C A T E R I N G

Sides:

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- Baby Carrots with Parmesan and Truffle Vinaigrette (GF, V)
- Butternut Squash with Ginger Tomatoes and Lime Yoghurt (GF, V)
- Cauliflower Rice or Cauliflower Mash (V)
- Chargrilled Broccolini with Asian Style Dressing (GF, DF, V)
- Coconut Rice (GF, DF, V)
- Crushed Potatoes with Caper-berries and Roasted Garlic (GF, V)
- Dairy Free Potato and Onion Gratin (GF, DF)
- Majadara (Flavoured Rice and Lentils) (GF, DF, V)
- Mashed Potato (GF)
- Mixed Roasted Vegetables (GF, DF, V)
- Potato Latkes (DF, V)
- Pumpkin Crusted Wedges with Dill Cream (V)
- Red Cabbage (GF, DF, V)
- Roasted Dutch Carrots with Honey & Cumin (GF, DF, V)
- Roasted Brussel Sprouts with Sunflower Seed Puree (GF, DF, V)
- Roasted Eggplant with Black Garlic, Pine Nuts and Basil (GF, V)
- Spiced Israeli Couscous (DF)
- Spice Roasted Sweet Potato with Feta, Dates & Pickled Shallots (GF, V)
- Spinach Gratin (V)
- Sweet and Sour Eggplant Caponata (GF, DF, V)
- Turkish Baked Beans (GF, DF, V)
- Vegetable Fried Rice (DF, V)
- Whole Roasted Cauliflower with Tahini & Tomato Salsa (GF, DF, V)

Desserts

(GF = Gluten Free, DF = Dairy Free, V = Vegetarian)

*For a full list of Cakes and Desserts, please view our
Cakes & Desserts Menu*



Cakes - \$50.00 - \$60.00:

- Apricot and Almond Cake with Cinnamon Topping
- Apricot and Amaretto Cheesecake
- Blackberry Tart
- Caramel Burnt Basque Cheesecake
- Carrot Cake with Cream Cheese Icing
- Chocolate and Espresso Cake
- Chocolate and Prune Cake
- Chocolate, Raspberry and Buttermilk Cake (GF)
- Chunky Apple or Pear Cake
- Coconut, Almond and Blueberry Cake
- Date and Chocolate Torte (GF)
- Early Grey Tea and Lemon Cake
- Flourless Almond and Blueberry Cake (GF)
- Flourless Chocolate Nutcake (GF)
- Flourless Chocolate Cake with Hazelnut Cream (GF)
- Gingerbread with Brandy Apples and Crème Fraiche
- Hummingbird Cake
- Lemon Drizzle Cake
- Marble Cake
- New Year Honey Cake
- Rhubarb and Strawberry Crumble Cake
- Rum and Raisin Cake with Rum Caramel Icing
- White Chocolate Cheesecake with Cranberry Compote

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Desserts

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(Minimum 6 of each item must be ordered)



C A T E R I N G

Biscuits & Cookies:

Carrot Cake Cookies (with cream cheese frosting) (DF)

Cranberry, Oat and White Chocolate Biscuits

Double Choc Macadamia Cookies

Dried Cranberry and Pistachio Amaretti (DF)

Nutella Cookies

Salted Choc Chip Tahini Cookies

Vanilla Kipferls

Viennese Shortbread Biscuits

2 Keys Hamantaschen

Other Sweet Treats:

Blackberry and Star Anise Friands, Cherry or Blueberry Friends

Cheese Blintzes (Plain or with Blueberry Compote)

Chocolate Mousse Tub with Chocolate Shards and Seasonal Berries

Coconut Tahini Caramel Slice (GF)

Coffee and Walnut Friands

Fruit and Nut Compote (GF, DF)

Flourless Chocolate Brownies (GF)

Lemon, Blueberry and Almond Teacakes

Middle Eastern Shortbread

Mini Persian Love Cakes (GF)

Noodle Kugel with Apple and Cinnamon

Prune Pastilla (GF, DF)

Vanilla Bean Rice Pudding (Original or with Sultanas and Cinnamon)

Soft Date and Oat Bars (GF)

Sour Cherry Slice