



*2 Keys Catering*

*Banquet Menu*

\*The menu is subject to change based on market availability.

Please let us know:

The dishes you are interested in

Number of your party, plus

Any dietary requirements to receive accurate pricing.

# Substantials



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

All made using Premium Meat and Seafood from local suppliers.

Please enquire with the number of your party to receive accurate pricing for all substantial dishes.

## Beef:

- Red Wine and Rosemary Beef Skewers w/ Horseradish Dipping Sauce (GF, DF)
- Garlic and Mustard Beef Skewers (GF, DF)
- Chilli and Kaffir Lime Beef Skewers (GF, DF)
- Beef Satay Skewers (GF)
- Sliced Beef Fillet with Salsa Verde and Zucchini
- Roast Eye Fillet with Mashed Potato, Red Wine Jus & Enoki Mushroom (GF)
- Hungarian Paprika Beef (GF, DF)
- Beef Bourguignon (GF, DF)
- Beef and Pork Meatballs in Spicy Tomato Sauce (GF)
- Ricotta and Oregano Meatballs in Tomato Sauce

## Chicken:

- Chicken Yakitori Skewers with Sesame Sauce (GF)
- Fennel and Orange Chicken Skewers
- Thai Green Curry Chicken Skewers
- Chicken Satay Skewers (GF)
- Chicken Tikka Kebabs with Lemon & Tangy Herb Chutney (GF)
- Tamarind, Orange and Honey Chicken Drummettes (GF)
- Peri Peri Roasted Chicken Pieces (GF, DF)
- Honey Soy Chicken Wings (GF, DF)
- Roast Cinnamon Chicken with Lemon Cider Vinegar Dressing (GF)
- Roast Chicken with Dates, Olives and Capers (GF, DF)
- Tandoori Chicken
- Chicken Hokkien Noodles
- Chicken Fricassee with Marsala and Thyme

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## Lamb:

Kofta skewers with Tzatziki and Naan Bread

Lemon and Garlic Lamb Kebabs (GF)

Mint and Rosemary Lamb Meatballs

Roasted Leg of Lamb with Mixed Roasted Vegetables (GF, DF)

## Seafood:

Crispy Skin Salmon Fillets w/ Salsa Verde and Roasted Truss Tomatoes (GF, DF)

Pan Fried Salmon Fillets with Parsnip Puree & Caper Brown Butter (GF)

Sweet Chilli Grilled Fish Fillets with Coriander & Lime (GF, DF)

Garlic Prawn and Chorizo Skewers

Chilli Jam Prawns with Thai Cabbage and Snow Pea Salad (GF, DF)

Oven Roasted Barramundi Side, choice of flavour;

- Sindhi (Indian) Spiced Topping
- Walnut Crust with Celeriac, Parsley & Dill Salad

Oven Baked Salmon Side, choice of flavour;

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

***Option to swap Salmon for Ocean Trout***

# Appetizers

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## **Frittatas: (GF, V)**

- Pumpkin and Cauliflower
- Pea and Ricotta
- Tomato and Basil
- Zucchini, Lemon and Feta

## **Tarts:**

- Broccoli, Pea and Cheddar Tart (V)
- Roasted Tomato, Cheese and Thyme Tart (V)
- Pear, Blue Cheese and Walnut Tart (V)
- Caramelised Onion, Olive and Anchovy Tart (DF)

## **Trio of House Made Dips served with Crackers and Vegetable Sticks**

## **Gin, Dill and Lemon Zest Cured Salmon with Mini Bagels, Cream Cheese & Pickled Onion**

## **Burrata with Charred Grapes, Sourdough and Basil (V)**

## **Mixed Charcuterie and Antipasto Platter:**

Medium Size: (serves 10-15), Large: (serves 15-20)

## **Cheese Platter with Fruits and Crackers:**

Medium Size: (serves 10-15), Large Size: (serves 15-20)

## **Sushi Platter with Soy Sauce and Wasabi**

*(Chef's Selection with Vegetarian Options)*

# Sides



C A T E R I N G

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## **Breads:**

Assorted Bread Roll Basket with Pepe Saya Butter and Sea Salt  
Gourmet Bread Basket with Pepe Saya Butter and Sea Salt  
Sourdough Pull-Apart Bread Roll Wheel (32 rolls)

## **Vegetables:**

Marinated Mushrooms with Walnut and Tahini Yoghurt (GF, V)

Primavera Rice Salad (GF, V)

Oven Baked Beans with Truss Tomatoes and Pancetta

Red Cabbage (GF, DF, V)

Roasted Smashed Potatoes with your choice of topping:

- Mexican: Beans, Avocado, Sour Cream, Cheese & Corn (GF, V)
- Bacon: Bacon, Sour Cream and Chives (GF)
- Tuna: Tuna Mayonnaise and Pickled Eschallots (GF, DF)
- Mushroom: Herbed Mushrooms, Garlic and Sour Cream (GF, V)
- Salmon: Salmon, Miso Butter and Sesame Seeds (GF)

Roasted Pumpkin with Cinnamon, Pine Nuts and Yoghurt (GF, V)

Roast Asparagus with Almonds, Capers & Dill (GF, V)

Roasted Broccolini with Baked Ricotta and Pistachios (GF, V)

Caramelized Honey Carrots with Pine Nuts and Feta (GF, V)

Roast Eggplant with Curried Yoghurt (GF, V)

Hot Charred Cherry Tomatoes with Cold Yoghurt (GF, V)

Vegetable Fried Rice (V, DF)

Whole Roasted Cauliflower with Tahini and Tomato Salsa (GF, V)

## **Dips:**

Baba Ganoush (GF, DF, V)

Creamed Spinach (V)

Egg and Onion (V)

Guacamole with Chargrilled Corn Salsa (GF, DF, V)

Israeli Hummus (GF, DF, V)

Roasted Beetroot Dip (GF, V)

Taramasalata

Tuna Dip



# Salads



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**Medium Size (serves 8-10), Large (serves 15-20)**

## **Classic:**

- Contemporary Waldorf Salad (GF, V)
- Creamy Potato Salad (GF, V)
- Garden Salad (DF, GF, V)
- Greek Salad (GF, V)
- Modern Caprese Salad (GF)
- Traditional or Vegetarian Caesar Salad (V)

## **Special:**

- Balsamic Roasted Beetroot and Feta Salad (GF, V)
- Beetroot and Walnut Salad (GF, DF, V)
- Broccoli, Broad Bean and Cucumber Salad with Creamy Hommus Dressing (V)
- Caramelised Pumpkin and Pearl Barley Salad (V)
- Caramelised Onion & Cashew Cream Pasta Salad with Spinach & Roasted Walnuts (DF, V)
- Charred Broccoli and Brussel Sprout with Quinoa and Haloumi (V)
- Charred Sweet Onion Salad with Prosciutto, Pear and Goat's Cheese (GF)
- Cucumber Salad with Asian Style Dressing (GF, DF)
- Freekeh Salad with Almonds and Pomegranate (DF, V)
- Gnocchi with Asparagus, Edamame and Parmesan (V)
- Green Bean, Sugar Snap and Cranberry Salad (GF, DF, V)
- Lentil, Walnut and Goat Cheese Salad (GF, V)
- Roast Butternut with Lentils, Caramelised Onion and Gorgonzola (GF, V)
- Red Leaf, Fig and Serrano Ham Salad (GF)
- Roasted Cauliflower and Pear Salad (GF, V)
- Roasted Cauliflower, Quinoa and Pomegranate Salad (DF, V)
- Roasted Pumpkin and Sweetcorn Salad (GF, DF, V)
- Shredded Cabbage, Mushroom and Herb Salad (GF, DF, V)
- Tomatoes, Peaches, Bocconcini and Basil (GF, V)
- Thai Cabbage and Snow Pea Salad with Honey Peanuts (GF, DF)

# Cakes



C A T E R I N G

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See our Desserts menu for more options

Apple Streusel Cake with Pecan Crumble Topping

Apricot Cake

Carrot Cake with Cream Cheese Frosting

Chocolate Fudge

Coffee Cake with Mixed Toffee Nuts

## **Cheesecakes:**

- Baked Chocolate
- Banoffee
- Blueberry
- Caramel
- Cherry
- Chocolate & Vanilla Brulee
- Espresso, Fig and Hazelnut
- White Chocolate and Raspberry

Chunky Apple Cake

Dark Chocolate Pretzel Cake

Flourless Chocolate Cake with Hazelnut Cream (GF)

Flourless Almond and Blueberry (GF)

Flourless Chocolate and Espresso (GF)

Honey Cake (DF)

Lemon Peach Cake

Lemon and Yoghurt Cake

Orange Cake

Orange and Berry

Passionfruit Buttermilk Cake

Pear, Honey and Walnut

Pear, Pistachio and Rose Cake

Raspberry and Almond Slab

Sticky Date with Caramel Sauce and Toffee Walnuts

White Chocolate and Amaretti Cake

# Individual Desserts



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Create platters of your favourites, minimum 6 pieces per item

## **Cookies & Biscuits:**

Chocolate Chip Cookies

Crunchy Muesli Cookies

Date Crumb Cookies

Melting Moments (Chocolate, Lemon or Vanilla)

Nutella Cookies

Pecan Twists

Vanilla Kipferl Cookies

White Chocolate and Rhubarb Jam Drops

## **Scones:**

Apricot & Almond Scones

Buttermilk Scones with Jam and Cream

Date Scones

Sultana & Lemon Scones

## **Slices & Brownies:**

Apricot Slice

Flourless Chocolate Brownies (GF)

Hazelnut Caramel Slice

Pistachio and Cranberry Brownies

Sour Cherry Slice

White Chocolate, Macadamia and Berry Slice



# Individual Desserts



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## Cupcakes:

Chocolate Cupcake with Coconut Frosting

Dulce de Leche

Fairy Floss

Rocky Road

Strawberry and Cream

Vanilla Cupcake with White Chocolate Frosting

## Muffins:

Apple and Cinnamon

Apple or Pear Crumble

Blueberry

Chocolate Chip

Citrus Poppyseed

Fudge Brownie

Raspberry and Coconut

White Chocolate and Macadamia

## Loaves:

Banana Bread, your choice of optional additional flavour:

- Original
- Blueberry
- Coffee
- Date
- Mango, Coconut
- Maple Syrup
- Raspberry