

# SIMPLE AND BEAUTIFUL

CATERING

flexible | bespoke | quality



[www.sandbcatering.com](http://www.sandbcatering.com)





## Simple and Beautiful Catering

We are all about bringing people together through the celebration of food & beverages.

Our food is inspired through the use of carefully selected ingredients that are local, seasonal & at their freshest.

We use our years of international culinary experience to design, prepare & present our dishes that leave our guests completely delighted and satisfied.





## Canapés & Fork Bowl Package

Cocktail events are by far the most popular style of catering that we do.

They are fun & relaxed style of catering, everyone gets to try different things & the food just keeps coming.

### **DELIGHT \$ 75 pp**

**10** items per  
guest  
**3** cold canapés  
**3** hot canapés  
**2** fork bowl  
**2** dessert

### **FEAST \$ 85 pp**

**14** items per  
guest  
**4** cold canapés  
**4** hot canapés  
**3** fork bowls  
**3** desserts

# Canapé menu

## COLD

Thai chicken spoon, crispy shallots, nam jim  
Korean BBQ Beef, Kim Chi Slaw, Black Sesame  
Snapper ceviche, lemongrass, coconut, lime, herbs  
Frittata... sweet potato, baby spinach, manchego, bacon, French onion  
Sourdough, slow cooked roma, goats' cheese, emulsion  
Twice Cooked Duck, Cucumber, Coriander, Mint Salad Spoon  
Tart... gorgonzola, onion jam, parsley  
Confit pork & betel leaf terrine, spiced carrot, vanilla honey  
Fritter... sweetcorn, ricotta, avocado  
Parmesan crisp, goats' cheese, mousse, beetroot, herbs  
Scallops, fennel puree, green apple, finger lime  
Fresh oysters, mignonette, lemon

## HOT

Saffron, porcini, truffle, parmesan arancini  
Mini yorkshire puddings, rare roast beef, horseradish fraiche Herb  
Crumbed WA Pink Snapper, Lemon Aioli  
Peking duck pancake, spring onion, hoisin  
Butter Chicken Pie, Mango Chutney  
Beef & Beer Pie, Tomato Relish  
Pressed Berkshire pork belly, plum sauce  
Garlic Prawn Skewer, Lemon Aioli  
Pork gyoza, green onion, shitake & white soy  
Twice cooked crisp lamb rib, smoked hoisin sauce  
Petite pork pastries, caramelised tomato relish  
Vegetable house-made spring rolls, sweet chilli, kecap manis







## **FORK BOWLS**

Southern fried chicken pieces, maple syrup, waffles  
16hr beef cheeks, paris mash, crispy leek, fig jus  
Satay beef with mild peanut sauce, crushed nuts, chilli & lime  
Coconut, galangal, and lemon grass chicken  
King prawns, smoked paprika, potato salad  
Slow cooked Italian meatballs, Napoli, parmesan  
Szechuan pepper squid, papaya, chilli  
Sirloin, dutch cream potato, béarnaise sauce  
Linguine, forest mushroom, parmesan  
Classic slider, beef, American cheese, pickle, tomato sauce  
Slider... BBQ jackfruit, aioli, fermented cabbage  
Crispy tempura chicken, sweet & sour, shallots  
Panko lamb, herbed potato, demi-glaze

## **SMALL DESSERTS**

White chocolate & raspberry panna cotta  
Fresh fruit skewers with passionfruit pulp  
Dark chocolate ganache tart  
Mini Banoffee pies  
Splendid rocky road chocolate caramel bites  
Chocolate, walnut brownie  
Caramelised pecan, dark chocolate & maple tartlet  
Sticky date pudding, candied pecan, butterscotch sauce  
Mini chocolate mud cupcakes, chocolate butter frosting  
Vanilla bean & white chocolate mascarpone tart, berry coulis  
Portuguese custard tarts  
Lemon curd tartlets  
Mini donut balls with nutella filling  
Strawberry cheesecake tartlets

## Sharing is caring

Our buffet and banquet menu are favourites, who doesn't love sharing food with friends & family! This menu has something for everyone!



### **Buffet menu**

Two course \$75 per person

### **Banquet menu**

Two course \$85 per person

### **Additional upgrades:**

Add Grazing table Served pre reception \$18 per person

Add Canapes 3 x cold canapes, 2 hot canapes \$25 per person

*all banquets served with baguettes and truffle butter*







## Banquet menu

### Mains

please choose three..

Grilled organic chicken, saffron, leeks, pink peppercorns

Slow cooked Amelia Park lamb, pan juices

Plant based lasagne, cashews, swiss browns, romesco

Organic chicken, toasted coconut milk, galangal, lemongrass

Line caught Snapper, basil, chilli, lemon

Slow cooked brisket, signature rub, demi-glace

Wagyu Sirloin, garlic, honey, tamari

Lamb, coconut, korma spices, crushed poppadums

Black angus Beef short rib, roasted garlic, brown sugar

Meatballs, Napoli, parmigiano Reggiano, spaghetti

Roasted garlic tart, fig, caramelised onion, romesco, rocket



## Sides

please choose three..

### Cold

Potato, chives, mustard, sour cream

Quinoa, balsamic roasted vegetables

Pumpkin, feta, spinach, green goddess, walnuts

Mixed leaves, lemon emulsion, peppers

Rigatoni, tomato pesto, rocket, mozzarella

### Warm

Basmati rice, garlic, herbs

Buttered corn, paprika, cumin, coriander

Dutch cream potatoes, butter, cream, herbs

Greens with almonds & salsa verde

New potatoes, butter, parsley, sea salt, cracked pepper

Grilled carrots with brown butter and honey

Broccolini, garlic, chilli, lemon, tahini

*all banquets and buffets are served with  
fresh bread and truffle butter*



## Desserts

please choose three..

Trifle... strawberries, mascarpone, madeira, cream, vanilla, rhubarb

Pudding... dark chocolate, orange praline, double cream

Cheesecake... passionfruit, vanilla, praline

Pudding... fruit bread, anglaise, cinnamon, brulee

Cake... orange syrup, almonds

Tarts... strawberry, cream cheese, coulis

Brownie... white chocolate, peanut butter mousse, jam, mascarpone

Pie... caramel, cream, custard, grilled banana

Pavlova... cream, strawberries, kiwi fruit

Slice... dark chocolate, biscuit, cherries, marshmallow

Brownie... dark chocolate, cocoa, walnuts, cocoa

Fruit... seasonal, fresh

Tarts... Portuguese custard, praline



## Grazing tables

Who doesn't love a good cheese board! We can bring you a table length version that will keep your guests coming back for more & more all night long!

Our grazing tables have all the best things artisan cheeses, cured meats, olives, house made dips, nuts, breads, crackers, dried fruit, fresh fruit, chocolates, popcorn, pretzels & heaps more.

We pride ourselves on being a bespoke catering company & like to make sure every event or wedding is catered for specifically to the couples or clients preferences.



Grazing tables start at \$22 / pp

Grazing table packaged with  
other menus are \$18 / pp

## Vegetarian buffet and banquet menu

The perfect way to feast

### **Buffet menu**

Two course \$75 per person

### **Banquet menu**

Two course \$85 per person

### **Additional upgrades:**

Add Grazing table Served pre reception \$18 per person

Add Canapes 3 x cold canapes, 2 hot canapes \$25 per person

*all buffets served with baguettes and truffle butter*





## **Mains**

please choose three..

Thai red curry with sweet potato and cherry tomatoes  
Mixed lentil dahl and whipped cashew yogurt  
Mushroom & black-eyed pea masala  
Char grilled portobella mushrooms with garlic & tamari  
Wild mushroom casserole with wilted greens  
BBQ vegetable skewers with salsa verde  
Vegan lasagne with cashew cheese & swiss brown mushrooms  
Tomato chickpea & spiced potato casserole  
Tofu Thai green chicken curry with galangal & coriander

## **Sides**

please choose three..

### **Cold**

New potato salad with chives & mustard  
Portobello mushrooms with quinoa & pomegranate salad  
Quinoa with balsamic roasted vegetables  
Asian chopped salad with chili dressing  
Spinach, pine nut & baked pumpkin salad  
Brown rice, beans & vegetable salad with basil dressing  
Kale, raisins & pickled beetroot salad  
Penne, chili pesto, walnuts & greens  
Shredded vegetable and vegan mayonnaise salad  
Mixed leaves and salad greens with lemon emulsion

### **Warm**

Steamed rice with chopped herbs and coconut  
Buttered corn with Mexican spices  
Sauté greens with almonds & salsa verde  
Steamed potatoes, onion jam & thyme  
Braised mushrooms & cabbage  
Mediterranean grilled vegetables

*Full menu including desserts is on our website*



## Alternate Drop

Our alternate drop menu is full of classic options all with our chefs beautiful take on the dishes.

2 courses: \$82 pp

3 courses: \$94 pp

Add Grazing table: \$18 pp

Add Canape: \$25 pp





## Entree

Ravioli, with crayfish, sage cream, rocket  
Roast garden beets, butternut, hazelnuts  
Line caught snapper ceviche, pickled radish, flowers, emulsion  
Smoked lamb, pine nuts, asparagus, goats' cheese, sourdough  
Tart... Roma tomato, basil, feta, asparagus, balsamic  
Grilled prawns, preserved lemon, herb salad  
Pork belly, apple remoulade & tomato cous cous  
French onion, Gruyere, and pear gallet

## Mains

Black angus beef, dauphinoise, jus, rocket  
Char grilled organic chicken, cous cous, harissa salsa, rocket  
15hr beef cheek, dutch cream potato, braised carrots  
Polenta, parmesan, roasted mushrooms, sage, jus  
Slow cooked lamb, baba ghanoush, zucchini, salsa verde  
Salmon, prawn, fennel, linguine, cream, chardonnay  
Barramundi, Pumpkin velouté, emulsion, pickled salad  
Slow roasted vegetables, feta, spaghetti, basil, pine nuts, balsamic

*All menus served with fresh baguette and truffle butter*

Dessert menu on our website





# Things to consider

## **Dietary requirements**

We can cater for any dietary requirements that your guests may have.  
Let us know so we can ensure they are catered for.

## **Kitchen facilities**

We require kitchen facilities to be able to provide the menu to you.  
We conduct a site visit 6—3 months prior to your event and a confirmed quote will be sent to you following the event if any additional equipment is required for the menu. A marquee kitchen can be set up on remote sites.

## **Wedding specific**

Cake cutting—let us know if you would like your wedding cake cut either to serve to your guests for dessert or as a gift.  
Vendor meals—do your vendors (DJ, photographer ect.) need dinner, we are happy to whip them up dinner. Vendor melas are \$40.00 per vendor.  
Children meals—we can cater for kids separately to your chosen menu.  
Children meals are \$30.00 per child.

\*children aged 2—12 years.







## Venue partners

### **Stonebarn Estate**

[www.stonebarn.com.au](http://www.stonebarn.com.au)

### **Fairlawn Estate**

[www.fairlawncstate.com.au](http://www.fairlawncstate.com.au)

### **Edith Valley Function Centre**

[www.edithvalley.com.au](http://www.edithvalley.com.au)

### **Donnelly River Village**

[www.donnellyriver.com.au](http://www.donnellyriver.com.au)

### **Bunbury Entertainment Centre**

[www.bunburyentertainment.com](http://www.bunburyentertainment.com)

### **Perth City Farm**

[www.perthcityfarm.org.au](http://www.perthcityfarm.org.au)

### **Nanga Bush Camp**

[www.nangabush.com](http://www.nangabush.com)

### **Naravi Retreat**

[www.naravi.com.au](http://www.naravi.com.au)

### **Maker + Co Bunbury**

[www.weliketomaker.com](http://www.weliketomaker.com)

### **Eight Willow Retreat**

<https://eightwillowsretreat.com.au/weddings>

### **Linga Longa Estate**

<https://www.lingalongaestate.com>

**.....and many more**

## Beverage service

We would highly recommend the following bar services

Caravan and Tonic

Hive Caravan Bar

Juniper Events

Koalabar

