



One pot
catering

Welcome
ONE POT CATERING

SYDNEY CATERERS FOR YOUR EVENTS

Private Event Dining



www.onepotcatering.com.au



Boardroom Entree

Seafood selection

Seared Scallops with pea puree, pancetta shards

Salmon mi cuit shaved fennel, citrus fruits and fish egg caviar dressing

Poached Coffs harbour prawns, Persian fetta, endive, watercress salad, lemon verjuice

Kingfish ceviche, roasted bell peppers, ponzo dressing, crispy shallots, black sesame seed

Seared sashimi grade tuna, wasabi mayonnaise, soy dressing, seaweed salad, sea pearls

Meat section

House cured salt beef spinach purée, grissini, mustard fruits, baby leaf salad wild flowers

Poached organic chicken breast, mint, shaved zucchini, lemon butter milk dressing

Sliced Prosciutto, celeriac, grilled asparagus, broad bean, pea shoots, light garlic mayonnaise

Vegetarian selection

Tart of caramelised leek, globe artichoke, pomegranate, watercress and radicchio

Salad of roasted wild mushrooms, shaved fennel, garden herbs, sour dough, ranch dressing

Semi-dried tomato tart tatin, caramelised onion, goat's curd, watercress salad

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Boardroom Main Course

Seafood

Steamed snapper fillet, shaved asparagus and zucchini, roasted fennel, saffron potatoes, yogurt tartare

Roast fillet of blue eye with Sri Lankan spiced crust, roast pumpkin, tomato salsa, yoghurt coriander dressing

Baked Atlantic salmon, grilled zucchini flowers, roasted potatoes and Jerusalem artichokes with lemon and parsley

Meat selection

Orange blossom honey glazed duck breast with fregola, fennel and peaches
Sirloin of beef with cauliflower cake, watercress pommes purée and Madeira sauce

Chicken fillet "caponata" and smoked aubergine, thyme jus

Seared lamb rump, fennel seed roasted pumpkin, panzanella salad, baby basil
24 hr cooked Moroccan lamb shoulder, eggplant relish, roasted peppers, watercress, and lamb sauce

Roasted fillet of beef, colcannon mash, watercress and green beans, red wine jus

Vegetarian menu

Barbequed haloumi, grilled asparagus and eggplant, spiced chickpeas, Tzatziki
Goat's cheese and herb croquettes with zucchini Provencal, yellow pepper pesto

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Boardroom Dessert

Chilled chocolate fondant with a soft orange centre, orange and cardamom ice cream

White chocolate and macadamia semi freddo

Profiteroles, mango pastry crème, hot chocolate sauce.

Golden syrup crème brulee, macadamia nut biscotti biscuit, fresh raspberries

Vanilla bean pannacotta, roasted figs, orange Florentine's

Bitter chocolate torte, sour cherries, orange mascarpone

Individual brown sugar Pavlova, raspberry cream, passion fruit curd, fresh mint

A selection of Australian and European cheese and biscuits served w fruit and chutneys. Served as an individual course or as a share plate (subject to an additional charge)

Minimum pax 10

2 course- \$59.95 per

3 course - \$69.95 per person

Prices exclusive of gst, chef and wait staff

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