



***“In your lifetime you’ll have over 80,000 meals, why not use today’s to make a difference..”***

*Functions Menu*

**STREAT**  
CATERING



In addition to our delicious breakfast and lunch catering options, STREAT is now offering a canapé function menu for your upcoming personal or work events.

### Choose from our different function menus:

#### Platter function

Provides a selection of 3 cold canapés and a platter of your choice.



*Roasted Wagyu beef, salami, prosciutto, marinated vegetables & feta with crostini & grissini*

#### Cold canapé function

Includes 6 different canapés delivered to you to serve or for our staff to serve at your event.



*Roasted Wagyu beef tataki, enoki mushrooms, red miso & ponzu dipping sauce*

#### Hot canapé function

Allows you to select 6 canapés (3 hot, 3 cold) from our range, served to you by our experienced staff.



*Spring onion & queso mini pupusas with chipotle salsa and toasted mini Reuben sandwiches*

Premium & standard drinks packages include beer, sparkling, red & white wine and can be provided for 1, 2 and 3 hour functions, either with or without glass hire.

Our pricing is very competitive, and every cent you spend helps us provide training for disadvantaged young people.

#### Food:

Platter function	\$25.00 pp
Cold canapé function	\$28.50 pp
Hot canapé function	\$30.00 pp

#### Drinks:

	Premium	Standard
1 hour package	\$25.00 pp	\$20.00 pp
2 hour package	\$30.00 pp	\$25.00 pp
3 hour package	\$35.00 pp	\$30.00 pp

#### Staffing:

Wait staff	\$35 per hour (min 3 hours)
Chef	\$45 per hour (min 3 hours)

*Minimum 20 people per function*



# Canape & Platter Selections

## Hot Canapés

Macaroni and cheese croquettes with smoked tomato relish

Crispy polenta chips with salsa verde

Spring onion and queso mini pupusas with chipotle salsa

Mini reuben sandwiches with thousand island dressing

Saffron and fennel and gruyere arancini with herbed aioli

Korean fried chicken with toasted black and white sesame seeds, sriracha honey sauce

## Ploughmans platter

STREAT's ploughmans platter - Roasted Wagyu beef, pickled beetroot, english farmhouse cheddar, cornichons, horseradish cream cheese, selection of breads and crostini

## Cold Canapés

Wagyu beef tataki, enoki mushrooms, red miso and ponzu dipping sauce

Insalata Caprese skewers, heirloom tomato, basil and smoked mozzarella

Chicken club sliders with pancetta, frisee, truffled mayo

Pickled rind Watermelon, whipped feta and mint

Mushroom carpaccio, truffle oil, parmigianno reggiano

Chocolate espresso brownie, chocolate ganache and espresso bean

## Antipasto platter

Roasted Wagyu beef, salami, prosciutto, house marinated vegetables and feta with crostini and grissini

0467 053 759  
catering@STREAT.com.au

**STREAT**  
CATERING

## Premium Drinks Range

**Beer:** Peroni and a light beer option

### Sparkling Wine:

*Madam Coco Blanc de Blanc, NV, France* – Delicate and fresh with fruit-driven floral aromas and bready complexity. The palate is crisp with apple and citrus followed by a long mineral finish.

### White Wine:

*Kindred Spirits Sauvignon Blanc, Marlborough, NZ* – A nose with tropical aromas of grapefruit and passionfruit. These flavours continue on the palate to a clean, dry, mineral finish.

*Mabdoletto Pinot Grigio, Italy* – Citrus and floral aromas are followed by crisp apple and pear flavours with a supple finish.

### Red Wine:

*Calulu Park Pinot Noir, Yarra Valley, Victoria* – A lovely balanced and juicy pinot noir displaying cherry and violet notes with a velvety smooth finish.

*Earthworks Shiraz, Barossa Valley, SA* – Deep crimson in colour with generous aromas of boysenberry, blood plums, coffee and vanilla. Full-bodied with a soft round flourish of fruit.

**Soft:** Still and sparkling water and orange juice.

## Standard Drinks Range:

**Beer:** Peroni and a light beer option

### Sparkling Wine:

*Taltarni T Series Brut, Victoria, NV* – Pale lemon with fresh green tints. A bright, fruit-driven wine with citrus, melon, white peach and ripe strawberry flavours and a crisp, refreshing finish.

### White Wine:

*Little Collins Street Sauvignon Blanc, Victoria* – Typical Victorian style with fresh grassy aromas and flavours of passionfruit and gooseberry with a nice crisp finish.

### Or

*Little Collins Street Chardonnay, Victoria* – The bouquet has notes of melons and citrus and is complemented by a hint of vanilla. A soft, mid-weight wine with good length and drinkability.

### Red Wine:

*Little Collins Street Shiraz, Victoria* – A supple rounded Shiraz with appealing fresh plum and blackberry fruits and a touch of spice leading to a balanced finish.

**Soft:** Still and sparkling water and orange juice.

