

## Little Coco's Party/ Function Food

Please note that there will be a minimum order on most of the following menu items. All prices include service staff where applicable.

- **Breakfast:** Got a breakfast function? Please get in touch to discuss possible menu options specific to your event.
- **Picnics:** See everyday day menu.
- **Graze tables/boards:** Minimum of six people per order. Includes eco friendly disposable plates and cutlery where applicable. Dietary requirements can be accommodated upon request.
  - **Breakfast(19.5 pp plus gst):** Start the day with a delicious selection of croissants, savoury pastries, banana bread, fruit, yoghurt and muesli.
  - **Morning/afternoon tea(12.5 pp plus gst):** Cover all bases with a variety of cheeses, crackers, fruit, homemade slices and Italian biscuits.
  - **Cheese and fruit(10.0 pp plus gst):** Cheese, fruit, crackers and chutney. Simple but perfect.
  - **Dessert(13.50 pp plus gst):** Cheese, fruit, crackers, brownie bites, and macarons.
  - **Starter/Entrée(17.5 pp plus gst):**Wow your guests with a spectacle of cheeses, homemade dips, specialty olives, pickles, cured meats, fruit, bread, chutneys and crackers(If you're anticipating lighter nibbles, but still want the graze table effect with a lower price tag then get in touch and we can put together something that suits your needs).
  - **Main meal (35.0 pp plus gst):** Picture a sprawling table of seasonal salads, cheeses, dips, chutneys, marinated olives, pickles and delicious breads, as well as a selection of cured and roasted meat. Add quiches for an additional \$5.0 pp plus gst. Minimum of 20 people for this one please! Ceramic plates and stainless steel cutlery included.

- **Platter food : Some of our suggestions.....**

These are priced per item. Please let us know if you require plates, napkins, cutlery etc. Many of these items can be made gluten free if they are not already.

- Slider rolls 5.5 plus gst
  - Slow cooked beef brisket and slaw
  - BBQ Pulled pork and slaw
- Soft shelled tacos 6.0 plus gst
  - Pulled pork with slaw, guacamole and sour cream 6.0 plus gst
  - Shredded, spiced chicken w/slaw, guacamole and sour cream 6.0 plus gst
- Skewers 3.3 plus gst
  - Satay chicken
  - Harissa lamb and minted yoghurt (\$3.80)
  - Asian style tofu with vegetables
  - Chilli and garlic beef
- Chicken wings 2.5 plus gst
  - Chipotle chilli
  - Honey mustard
  - Harissa and minted yoghurt

- **Homemade party size sausage rolls** 2.5 plus gst
  - Traditional sausage roll
  - Spinach, ricotta
  - Spiced pumpkin and cashew
  - Pork and fennel
  - Chilli beef
- **Mini bruschetta** 3.0 plus gst
  - Traditional cherry tomato, basil and bocconcini
  - Roasted pumpkin, pesto and fetta
  - Smoked salmon, herbed cream, avocado and capers
  - Rare roast beef, horseradish cream and red onion jam
  - Beetroot, pickled radish and goat's cheese
  - Smashed pea, mint and pecorino
- **Meatballs w/ dipping sauce** 2.0 plus gst
  - Traditional beef
  - Spicy Thai chicken
- **High tea sandwiches** 2.5 plus gst
  - Smoked salmon and herbed cream cheese
  - Leg ham and Dijon mustard
  - Chicken, walnut, aioli and fresh greens
  - Smashed egg, chives and aioli
  - Cucumber, cream cheese and dill
- **Mini quiches** 3.0 plus gst
- **Prawn and avocado garlic crostini** 4.0 plus gst
- **Fire roasted corn and guacamole crostini with red pepper tapenade** 3.5 plus gst
- **Baked cup mushrooms stuffed with semi dried tomato, olive tapenade, ricotta and shaved parmesan** 3.0 plus gst
- **Arancini** 2.5 plus gst
  - Vegetarian
  - Italian beef ragu

### **Canapes:**

Please get in touch if you'd like to see a list of canapes on offer for your event.

- 4 per person: \$11.5 pp plus gst
- 5 per person: \$13.5 pp plus gst
- 6 per person: \$16.0 pp plus gst
- 7 per person: \$18.0 pp plus gst

### **Entrees, alternate drop:**

19.50 per person plus gst

Please get in touch for our entree menu. Plates and cutlery included.

## **A Friendly Feast:**

- **Paella** **starting at 15.0 per person plus gst**

Chris will set up one or more of our super paella pans at your venue and create his masterpiece. Paella is a great choice for a filling a hoard of hungry mouths at a reasonable price and great for multitudes of dietary requirements. Eco friendly, disposable plates/boxes, napkins and cutlery are included.

- Vegetarian (\$15.0 pp plus gst)
- Chicken and chorizo (\$16.5 pp plus gst)
- Seafood (\$19.5 pp plus gst)
- Prawn and chorizo (\$18.5 pp plus gst)
- Add seasonal garden salad (\$5.0 pp plus gst)

- **Cevapi** **21.5 per person plus gst**

A crowd pleaser! Cevapi are hand rolled sausages found traditionally in southeast Europe. Served with smoky ajvar relish, hummus, yoghurt, herbed cucumber salad and flat bread. Vegetarian alternatives available. Eco friendly, disposable plates/boxes, napkins and cutlery are included.

- **Coco's Barbeque Style Buffet** **29.5 per person plus gst**

Enjoy a buffet of sliced, whole roasted scotch fillet, locally made sausages (beef, pork or chicken), salads, bread and condiments. Vegetarian options are available. Eco friendly, disposable plates, napkins and cutlery are included or add \$2.5 pp plus gst for the supply and clean of ceramic plates and stainless steel cutlery. Choose two options from the following salads:

- Creamy potato salad with bacon, egg and capsicum
- Southern style slaw
- Greek salad
- Roasted pumpkin salad with fetta, baby spinach and pepitas
- Mexican corn salad

- **Alternate Drop** **Starting at 35.0 per person plus gst**

Please get in touch for our alternate drop menu. Plates and cutlery included.

- **Buffet and Banquet**

Starting at 42.0 per person plus gst

Enjoy a combination of delicious roasted meats and sides and have it served either **buffet style (\$42.0 pp plus gst)** or **banquet (\$44.50 pp plus gst)**. Buffet is served from one service point for guests to line up and fill their plates and for banquet the chosen dishes are served to each individual table for guests to share and serve themselves. Choose two mains and three sides from the following list and you're set! This is naturally served with delicious bread and butter. Plates and cutlery included.

**Mains**

- Slow roasted beef brisket with a rich, red wine jus
- Chinese style roasted pork belly w/ star anise, cinnamon and Szechuan peppers (these are subtle flavours), served with spiced apple puree
- Rosemary and garlic marinated lamb with tzatziki or mint jus
- Herb roasted chicken with jus lie
- Moroccan lamb and apricot tajine
- Moroccan vegetable tajine
- Roasted field mushrooms stuffed with pumpkin, fetta and semi dried tomato
- Chicken cacciatore

**Hot sides**

- Honey roasted baby Dutch carrots
- Roasted garlic and rosemary chat potatoes
- Green beans drizzled with olive oil
- Medley of seasonal roast vegetables
- Maple roasted sweet potato mash
- Grilled asparagus drizzled with olive oil
- Herb roasted butternut pumpkin wedges
- Garlic roasted zucchini topped with crumbled fetta cheese

**Cold sides**

- Caprese salad (truss tomato, basil and fresh mozzarella)
- Shaved fennel salad with orange segments, baby capers, toasted fennel seeds and a citrus vinaigrette
- Chris's pickled slaw with fennel, crispy apple and cucumber
- Zesty green bean salad with lemon zest, olive oil and toasted almonds
- Roasted beetroot salad with baby spinach, herbed goat's cheese and toasted pepitas
- Persian cauliflower salad with lentils, dates and toasted almonds dressed with a creamy and slightly sweet tahini dressing
- Orecchiette pasta salad with chorizo, chargrilled veg, rocket and sundried tomato pesto
- Eggplant caponata with pine nuts
- Mediterranean herb marinated cous cous, tossed with chargrilled vegetables
- Moroccan spiced cous cous, with lemon, currants, roasted carrot and cauliflower
- Pear, parmesan, pine nut and rocket salad with balsamic glaze (subject to seasonal availability)
- Broccoli, green bean, slivered almond and fetta salad with a lemon vinaigrette

## **Cakes, high teas, gift boxes and desserts:**

Please get in touch to discuss your custom made cake, high tea package, gift boxes or dessert. We'd love to help and the options are endless so its best to get an idea of what you'd like and go from there!

### **Beverages:**

- **Percolated Coffee/Tea** 3.0 per person plus gst  
Served with milk, sugar, and eco friendly disposable cups
- **Juice from dispenser** comes with eco friendly disposable cups 2.5 per person plus gst
- **Espresso Coffee** comes with eco friendly disposable cups 4.0 per person plus gst
- **Ceramic cup/mug, saucer and teaspoon** supply and clean add 1.0 per person plus gst

### **Additional Information:**

- **Travel expenses:** If we are required to travel further than 20km for a function there will be a surcharge added that will need to cover time spent travelling, accommodation if necessary and motor vehicle expenses. Should staff be required for the event, the surcharge will also need to cover their time spent travelling and related expenses. A quote can be provided once enough information for a function is collected.
- Please note that for most large functions we require a food service space approximately 5 x 5 m that provides adequate shelter from the elements. This could be a caterers marquee, large kitchen, shed, or anything else that fits the description.
- **Cake service:** Supply and clean of cake plates and dessert spoon/fork as well as cutting and service of cake. \$2.5 per person plus gst.
- Discounts to menu prices may be given if there are sufficient facilities to be used for a function, for example, a commercial kitchen on site. We can also offer a small discount if plates and cutlery are provided, however, if they are needed to be cleaned by us, that will also be accounted for. Please make us aware if any of these things apply.
- Penalty rates on public holidays may apply.

