

EVENT CATERING

E+F
Elena & Fernando
Menu
Menu



Risotto con Capesante e Porcini
con ricotta e ricotta in 4 consistenze e pomodoro
Filetto di Vitello
con salsa alle nocciole e gocce di limone

Wedding Cake
Dalla Cucina
Lugana Co' de Per - Valsugana



EVENT
GOURMET
+ florals

Brunch Grazing Tables

Includes:

- House made Banana Bread
- House made Granola with yoghurt and berries
- Egg and bacon brioche slider with house made relish
- Roast vegetable frittata
- Spinach and feta quiche
- Triple smoked ham and cheese mini croissants
- Whipped feta and smashed avocado dips, served with roasted truss tomatoes on toasted sourdough
- Seasonal fruit platter
- Assorted Dishes

SMALL

\$1500

Feeds up to 30 people.

MEDIUM

\$2800

Feeds up to 60 people.

LARGE

\$4400

Feeds up to 100 people.



rose@eventgourmet.com.au

Grazing Tables

The Gather Package

Cheese, Fruit & Antipasto

Includes:

- Artisanal cheeses & fresh sourdough
- Homemade dips & seasonal fruits/veggies
- Cold meats, antipasto, & glazed leg of ham
- Assorted crackers & fruit paste
- Displayed on wooden boards & risers
- Eco-friendly plates, serviettes, & cutlery

SMALL

\$1300

Feeds up to 30 people.

MEDIUM

\$1980

Feeds up to 60 people.

LARGE

\$3100

Feeds up to 100 people.

The Soirée Package

Canapé Style

Includes:

- Stunning table styled as individual canapés:
- Selection of canapés:
 - Crustless sandwiches
 - Roast beef crostini
 - Roast tomato bruschetta
 - Creamy chicken tarts
 - Pumpkin & goat's cheese tartlets
 - Smoked salmon & brie forks
 - Chorizo & pepper belle skewers
 - Melon & prosciutto skewers
 - Prawn Tostadas
 - Sardine Soldiers
 - Mini brioche burgers
 - And more
- Assorted sweets

SMALL

\$1700

Feeds up to 30 people.

MEDIUM

\$2800

Feeds up to 60 people.

LARGE

\$4400

Feeds up to 100 people.

Request florals for any package from \$150.

Grazing Cups

Individual Grazing Cups

Grazing cups are a stylish and practical option for any event. Easy to enjoy while mingling, they offer a convenient, hygienic single-serve option and can be tailored to suit a range of dietary requirements.

40 People Minimum Booking Required

\$18.00 each

Dessert Bar Packages

Individual Desserts

Perfectly portioned for easy serving

- Panna Cotta (gluten-free)
- Cheesecake (gluten-free option available)
- Tiramisu
- Meringues (choc or raspberry swirl – gluten & dairy-free)
- Donuts
- Crème Brûlée
- Mini Trifles
- Assorted Tarts:
 - Lemon Meringue
 - Banoffee
 - Raspberry Curd
 - Portuguese
 - Custard & Berry
 - Chocolate
- Pear & Almond Friends (gluten-free option available)
- Cupcakes (vegan, gluten-free, or dairy-free options available)
- Chocolate Mousse (gluten-free)
- Raw Desserts (vegan, dairy-free, gluten-free)
- Fresh Fruit Sala

Large Desserts

Ideal as stunning centrepieces

- Baked Cheesecake
- Basque Cheesecake
- Hazelnut Meringue Dacquoise
- Frangipane Tart
- Chocolate Mud Cake
- Classic Pavlova

Always displayed beautifully with optional floral accents to elevate your event aesthetic. Gluten-free, dairy-free, and vegan options are available across various selections—just let us know your preferences!

All desserts are lovingly homemade with premium ingredients, crafted to delight your guests.

Optional Extras

- Macaron Towers from \$250
- Floral Styling from \$150

SMALL

\$1500

Feeds up to **30 people.**

MEDIUM

\$1900

Feeds up to **60 people.**

LARGE

\$2200

Feeds up to **100 people.**



rose@eventgourmet.com.au