MEZZO CATERING

Catering Menus & Packages with MEZZO CATERING

SHARING STYLE BANQUET MENU

TO START

Select 5 canapes from the menu below

SHARING BANQUET MAIN

Freshly baked crusty ciabatta dinner roll with butter

Please select; 2 Banquet mains + 2 Banquet sides + 1 Banquet salad

TO FINISH

Your cake served with cream & berries

CANAPES (select 5)

Crispy Fried buttermilk chicken w/ aioli

Handmade chorizo sausage rolls, smokey paprika aioli

Dukkha crusted peri-peri chicken skewers, lime mayo (gf)

Wild mushroom arancini, persian feta (v)

3 cheese and fresh herb arancini , fresh parmesan (v)

Moroccan lamb kofta, hummus and tzatziki (gf)

Seared beef crostini w/ mustard aioli and rocket

Duck and mushroom spring rolls, soy and ginger

Huon smoked salmon, potato pancake, chive and horseradish sour cream

Spiced onion bhaji, eggplant and tahini dip (gf, vegan)

Slow roasted tomato crostini, whipped goats' cheese and hazelnut pesto (v)

Spinach and feta spanakopita, tzatziki (v)

Citrus cured hiramasa kingfish with crispy nori and avocado (gf)

Avocado sushi rolls, wasabi aioli, Japanese 7 spice (gf, v)

King prawn and vegetable tempura, Japanese ginger soya sauce

Caramelized onion and camembert tartlet (v)

Bluefin Tuna tartare, sesame soy and ginger dressing, crispy tostada

BANQUET MAINS (select 2)

Pan-fried "Huon" Atlantic salmon, sweet braised peppers, green goddess dressing (gf)

8-hour slow cooked beef brisket, maple glazed pumpkin puree, pepper and hickory jus (gf)

Thyme marinated chicken breast, portobello mushrooms, smoked bacon, white wine cream (gf)

Peri-peri chicken breast, charred corn, seasonal greens, lemon herb dressing (gf)

Slow cooked lamb shoulder, pea puree, caramelized Spanish onion, rosemary jus (gf)

Chicken saltimbocca, prosciutto, white wine, sage, cream (gf)

Golden crumbed pork loin, lemon butter, chervil and chives

Pepper crusted beef fillet medallions, Swiss brown and enoki mushrooms, shiraz jus (gf)

Herb crusted NT Barramundi, Romesco sauce toasted almonds, watercress

BBQ lamb backstrap, charred greens, chimichurri dressing (gf) +$4.00pp

Crispy slow cooked pork belly, crunchy Asian salad, sticky nam jim dressing (gf) +$4.00pp

BANQUET SIDES (select 2)

Charred broccolini, lemon oil & persian feta

Sweet potato gratin

Maple glazed sweet potato and pumpkin, toasted seeds

Crispy chat potatoes, rosemary & sea salt

Roasted root vegetables, whipped fetta

Honey roasted carrots, sesame & black pepper

Eggplant parmigiana

Potato and 3 cheese gratin

Green beans with bacon & toasted hazelnuts

BANQUET SALADS (select 1)

Moroccan style couscous, cranberry, pistachios and lemon dressing

Mediterranean salad, mixed leaves, feta, olives cucumber, vine tomatoes, oregano dressing

Quinoa, rocket, toasted seeds and grains, currants, garden herb

Heritage tomatoes, fresh mozzarella, torn basil, aged balsamic

Wild rice, snow pea vine, tofu, toasted nori and sesame dressing

Rainbow coleslaw, house ranch dressing

Potato salad with dill, parsley, crispy bacon & sour cream dressing

ARGENTINIAN BBQ

TO START

Chef's selection of arrival canapes, including hand rolled arancini and duck spring rolls

ARGENTINIAN BBQ BUFFET MAIN

Designed to create a wonderful culinary, sensory experience cooked on our custom made charcoal and wood BBQ in front of your guests.

Rustic crunchy bread rolls with butter

Please select 3 Gourmet meats

Slow cooked prime Angus Rib Eye seasoned with smoked salt and oregano

Free range chicken this fillets marinated in lemon, thyme and smoked paprika

Whole free range pork belly with crackling

Slow cooked lamb shoulder cooked with oregano, rosemary, lemon and garlic

Authentic Rodriguez Brothers chorizo sausages

Our gourmet meats are perfectly paired with;

Chimichurri

Patatas Bravas - *Crispy potatoes with sweet smokey Paprika Dressing*

Gaucho Salad - *Baby Coz, cucumber, chick peas , avocado, parsley, coriander and char grilled corn*

Ensalada Criolla - *Vine ripened tomatoes, sliced red onion, Extra virgin olive oil, cider vinegar and fresh oregano*

Lime and cumin dressed coleslaw

TO FINISH

Your cake served with cream & berries

ROVING STREET FOOD

TO START

Selection of 3 canapes from the menu below

ROVING STREET FOOD MAIN

Select 1 cuisine style then;

4 menu items for the Mexican or Asian menu style, or

3 Pizza's & 2 addition menu items for the Italian menu

See menu below

TO FINISH

Your cake served with cream & berries

CANAPES (Select 3)

Crispy Fried buttermilk chicken w/ aioli

Handmade chorizo sausage rolls, smokey paprika aioli

Dukkha crusted peri-peri chicken skewers, lime mayo (gf)

Wild mushroom arancini, persian feta (v)

3 cheese and fresh herb arancini , fresh parmesan (v)

Moroccan lamb kofta, hummus and tzatziki (gf)

Seared beef crostini w/ mustard aioli and rocket

Duck and mushroom spring rolls, soy and ginger

Huon smoked salmon, potato pancake, chive & horseradish sour cream

Spiced onion bhaji, eggplant and tahini dip (gf, vegan)

Slow roasted tomato crostini, whipped goats' cheese & hazelnut pesto (v)

Spinach and feta spanakopita, tzatziki (v)

Citrus cured hiramasa kingfish with crispy nori and avocado (gf)

Avocado sushi rolls, wasabi aioli, Japanese 7 spice (gf, v)

King prawn and vegetable tempura, Japanese ginger soya sauce

Caramelized onion and camembert tartlet (v)

Bluefin Tuna tartare, sesame soy and ginger dressing, crispy tostada

Prepared & served by Mezzo Catering at The Barn Port Stephens Hinterland

MEXICAN FIESTA (Select 4 Mexican inspired dishes)

Lime and chilli marinated chicken skewers with pinto beans & rice

Slow cooked angus brisket with smoked chilli, sweet, chargrilled corn and crispy fried potatoes

Salad of marinated King fish ceviche, avocado and cucumber with lime and coconut dressing

Fried beef and bean empanadas with sour cream & tomato chilli salsa

Soft shell tacos served with sour cream, guacamole, pico de gallo and jalapeños*

Nachos, served with sour cream, guacamole, red onion salsa and melted cheese*

*Taco & Nacho flavours (select one);

- Jalapeno and cumin spiced pulled pork
- Low and slow smokey Angus brisket
- Chipotle vegetarian beans
- Charred marinated chicken

ASIAN STREET FOOD (Select 4 Asian inspired dishes)

Koren fried chicken with sweet & spicy glaze, shallots & steamed rice

Duck & mushroom spring rolls with cucumber & mint salad & sesame soy dressing

Thai Massaman beef curry with crispy onions, mango chutney and coconut rice

Crispy fried pork with hot and sour sauce, baby corn, bamboo shoots and chargrilled pineapple Singapore style noodles with grilled chicken, stir fried vegetables and sesame

Coconut poached chicken salad with cucumber and mint, ginger and lemongrass dressing

Chicken San Choy bow, lettuce cups, water chestnuts, bbq hoisin sauce and cashews

Thai green curry chicken with Asian greens, steamed rice & crispy onions

Crispy fried pork and prawn dumplings with black vinegar and sesame dressing and Asian herbs

Prepared & served by Mezzo Catering at The Barn Port Stephens Hinterland

ITALIAN

(Select 3 pizzas plus 2 additional Italian inspired dishes)

Sourdough Pizza all with tomato and basil sugo base

Select 3 flavours;

Supreme - Pepperoni, smoked ham, mushrooms, capsicum, olives and mozzarella

Gamberi - King prawns, red onion, cherry tomatoes, chilli, mozzarella

Quatro Fromaggi - Mozzarella, parmesan, bocconcinni, feta and fresh parsley

Boscaiola - Roast chicken breast, mushrooms, mozarella and parmesan

Vegetariano - Artichoke hearts, cherry tomatos, mushrooms, olives, mozzarella and baby spinach

Diavola - Pepperoni, chorizo, roasted red peppers, mozzarella and chill

Select 2 dishes;

Texas BBQ - BBQ ground beef, smoked bacon, caramelized onions, smokey bbq base and mozzarella

Slow cooked 5 layer angus beef lasagna with mozzarella and balsamic dressed rocket salad

Cannelloni stuffed with roasted pumpkin and fresh ricotta cheese served with tomato and basil sugo and parmesan crumble

Gnocchi with wild mushroom and pesto cream, fresh parmesan

Arancini, 3 cheese and fresh herbs and wild mushroom and parmesan

Mac and Cheese with smoked bacon and pangrattato

Pork and veal meatballs with grilled fennel, spaghetti, roasted tomato and basil sauce

Prepared & served by Mezzo Catering at The Barn Port Stephens Hinterland