

COOK & WAITER

BUSINESS & BRANDS

SAMPLE MENU

ARRIVAL CANAPES

Banana oatmeal bites

Mini egg & bacon brioche rolls, tomato chutney

Chia seed pudding, coconut, orange, almond

CONFERENCE MORNING TEA

Egg and zucchini tart, tomato, chives

Strawberry custard tart

Portuguese tart, cinnamon, nutmeg

CONFERENCE WORKING LUNCH

Tarragon roast chicken, corn puree, onion petals, hazelnut dukkah

Crispy roasted lamb shoulder, basil pesto, mint & lemon salsa

Steamed broccoli, roasted almonds, chilli flakes

Butter lettuce, radicchio, cucumber, chardonnay dressing

Baked eggplant, ajo blanco, pickled red onion, herb salad

CONFERENCE AFTERNOON TEA

Coffee éclair, choux pastry, crème patisserie, coffee glaze

Chocolate and raspberry lamingtons

Aussie beef pie, tomato chutney

Reach out and let's get the party started 02 9387 4544 / catering@cookandwaiter.com.au

Our approach to menu design is as unique as your brief, blending creativity with precision.
Whether it's a casual brunch or an elegant evening event, our team creates dishes that align with your vision.