



MENU SEASON  
*2024-2025*

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With a rich history spanning over four decades in the catering and hospitality industry, PB Catering takes pride in delivering exceptional menus crafted from the freshest and highest quality ingredients. Our commitment to elegance and creativity remains unwavering, regardless of the occasion at hand.

Our services extend throughout the Southern Highlands, Macarthur, Blue Mountains, Goulburn, Illawarra, and Sydney regions, catering to intimate dinner parties of 10, grand weddings of 300, corporate events of 1,000, and everything in between.

While we provide pre-designed menu packages, our true expertise lies in tailoring menus to suit your specific event and unique requirements, such as your cultural or dietary needs. We invite you to blend our diverse range of menu items to curate a culinary experience that reflects your personal tastes and preferences. Whether it's an intimate gathering at your home or a selected venue, our flexible and adaptable catering services ensure a memorable culinary experience.

In addition to our role as your dedicated caterer, we are committed to delivering exceptional service by offering comprehensive Event Coordination assistance at no extra cost. Our team of experienced event coordinators possesses a wealth of knowledge and can provide valuable recommendations and trusted supplier referrals of marquees, equipment, florists, photographers, audio-visual equipment, bus/coach hire, celebrants, and more.

Our foremost objective is to deliver a professional and stress-free service that offers outstanding cuisine, and, above all, an unforgettable event.

We invite you to read our testimonials and do not hesitate to contact us for further information.





COCKTAIL MENU 1      \$64pp including GST  
8 Canapes plus 1 Substantial dish

COCKTAIL MENU 2      \$70pp including GST  
7 Canapes plus 1 Food Station

GRAZING MENU      \$84pp including GST  
4 Canapes, Grazing Table  
and Dessert

2 COURSE MENU      \$79pp including GST  
5 Canapes and Main or  
Entrée and Main or  
Main and Dessert

3 COURSE MENU      \$89pp including GST  
5 Canapes, Main and Dessert or  
5 Canapes, Entree and Main or  
Entrée, Main and Dessert.

\*MAINS CAN BE SERVED AS EITHER SHARE PLATTERS OR ALTERNATE SERVE

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#### OPTIONAL EXTRAS

Additional Canape - \$4.50pp including GST

Additional Food Station - \$20 pp including GST

#### INCLUSIONS

All functions include cocktail napkins, platters, bar equipment if required, (bar trays, glass washer and silver bar top salvers). We can assist with booking of equipment hire for marquees, glassware, crockery and cutlery.

A \$10pp surcharge applies to Sunday events. Public Holidays - price on enquiry.

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## CANAPÉS

### MEAT CHOICES

Hoisin duck and coriander crepes with capsicum and cucumber

Roast beef on Yorkshire pudding with horseradish mayo, spinach, onion and tomato chutney

Wagyu beef burgers with bourbon caramelised onions, cheddar cheese, baby spinach and tomato relish

Tandoori chicken skewers with finger lime yogurt GF

Minted lamb & feta koftas with cumin yogurt dressing GF

Mediterranean Chicken & feta meatball, cherry tomato & capsicum skewer with Tzatziki dip GF

Sticky pork bites with jalapeno mayonnaise GF/LF

Homemade pork and sage sausage rolls with tomato relish

Mini gourmet pies (choose 1)

- o Angus beef & fennel in red wine
- o Lamb & rosemary with onion relish
- o Creamy Chicken & leek

Peking duck spring rolls with sesame plum sauce

Honey glazed crispy chicken bites \*GF/LF

### SEAFOOD CHOICES

Salt & Pepper Squid with garlic & lemon aioli GF/LF

Fresh shucked oysters with lemon & finger lime GF/LF

Prawn & chorizo skewer with peri peri remoulade GF/LF

Tempura Barramundi cocktail with lemon and herb crème

Macadamia & Panko crusted King prawn with mango aioli \*GF/LF

Smoked trout, cream cheese and avocado round with toasted sesame & caviar GF

Prawn and ginger dumplings with soy, chilli & shallot dip LF

\*on request



### VEGETARIAN CHOICES

Sweet potato, caramelized onion and feta cheese frittata bite V

Chargrilled zucchini rolls with semi dried tomatoes, feta and rocket GF/V

Caramelised onion, spinach and goats cheese tartlets V

Vegetable spring rolls with thai dipping sauce LF/V

Vegan vegetable and avocado rice paper rolls with Vietnamese dressing GF/LF/V

3 cheese arancini balls with roasted tomato and basil dip V

Roast pumpkin and pinenut arancini balls with napolitana dip V

Italian arancini ball with mozzarella and spicy tomato dip V

Bruschetta of-

- o Vine ripened tomatoes, basil, spanish onion and balsamic glaze \*GF/V
- o Roast pepper and heirloom tomato with Danish feta and balsamic reduction \*GF/V
- o Balsamic mushrooms with goats cheese and Lemon thyme \*GF/V

Caramelised local fig, spinach and ricotta tartlets V

Mini roasted pumpkin, spinach and feta pizza V

Vegan dumpling with soy, chilli and shallot dip LF/V

Panko crumbed mushrooms stuffed with creamy brie & pine nuts V

\*on request

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## SUBSTANTIAL DISHES

Roasted Vegetable Green Curry with Jasmine Rice \*GF/LF/V

Gnocchi with Chargrilled vegetable Ratatouille \*GF/LF

Chili pork bites with jasmine rice and an aromatic salad GF/LF

Butter Chicken curry with saffron rice

Massaman Beef Curry with coconut rice GF/LF

Texas BBQ chicken with traditional coleslaw & corn on the cob GF

Sticky pork belly bao buns with cilantro, chilli and apple slaw

## FOOD STATION SELECTION

Sydney Rock Oysters & Prawns GF/LF

Chicken & Spanish Chorizo Paella GF/LF

Seafood Paella GF/LF

Vegetarian paella GF/LF/V

Warm Bourbon, Mustard & Citrus Glazed Ham, Rolls  
with assorted mustards, chutneys & relishes \*GF\*/LF

Selection of French & Australian cheeses displayed with an  
assortment of fresh & dried fruit, nuts & wafers

Mini Slider Bar with assorted salads fillings and accompaniments \*GF\*/LF

Mexican Taco Bar with assorted fillings & accompaniments \*GF\*/LF

## MINI ANTIPASTO TABLE

French & Australian Cheeses GF

Danish Salami/Olive Mortadella/Prosciutto Ham GF

Assorted Dips GF

Seasonal Fruit V

Roasted Vegetables/Celery/Carrot sticks V

Marinated Olives V

Slow roasted small vine ripened tomatoes, with balsamic glaze GF/LF/V

Grissini, French & Italian breads

Assorted Wafers and lavosh

\*on request



## FULL GRAZING TABLE

Warm Bourbon, Mustard & Citrus Glazed Ham Served with Chutney GF/LF

French & Australian Cheeses GF

Assorted Italian Cured meats GF

Smoked salmon with dill aioli GF

Feta & Herb Stuffed Butternut GF/V

Homemade savoury Tartlets V

Assorted dips GF

Dried Figs and fruit GF/LF/V

Assorted Nuts

Marinated Olives V

Stuffed Bell Peppers V

Dolmades V

Artichoke V

Spinach capsicum & Herb Baked Ricotta GF/V

Grissini, French & Italian breads

Assorted wafers \*GF

Chargrilled asparagus with balsamic glaze GF/LF/V

Slow Roasted small vine ripened tomatoes, with a balsamic glaze GF/LF/V

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## ENTRÉES

Moroccan Lamb point, crispy chat potatoes and cucumber riata GF

•

Salt and Pepper squid, confit garlic and lemon aioli with basil emulsion GF/LF

•

Maple prosciutto wrapped chicken, ricotta & pine nut ballotine,  
silky butternut pumpkin drizzled with thyme jus GF

•

Fresh Burrata on slow roasted tomatoes, served with french bread \*GF/V

•

Seared Scallops on cauliflower purée, corn salsa and crispy pancetta GF/\*LF

•

Sticky pork belly, crackling shard, spiced pumpkin whip with chilli  
and apple aromatic salad GF/\*LF

•

King prawn and chorizo skewers with turmeric rice and pineapple salsa GF/LF

•

Pan seared duck breast marinated with orange, lemon and thyme on  
sweet carrot purée and drizzled with red current jus GF/LF

•

Lobster, crab and tarragon ravioli with seafood bisque and caviar

•

Korean braised beef short ribs on wild rice with sesame Asian greens LF

•

Smoked ocean trout pasta with spring peas, asparagus and danish Feta

•

Portobello mushrooms filled with lemon ricotta on an apple,  
pomegranate and caramelised walnut salad GF/V

\*on request



## MAINS

Eye fillet of beef on paris mash with wild mushroom fricassee,  
and rich merlot jus GF/\*LF



Prosciutto wrapped chicken breast on lemon, thyme & spinach risotto,  
with parmesan crème sauce GF



Honey, rosemary & red wine braised lamb shanks with creamy mash potato GF/\*LF



Kumara gnocchi coated with pumpkin sauce, fried spinach, asparagus  
and parmesan crème sauce \*GF/V



Atlantic salmon nestled on roast baby chat potatoes  
with a Prawn Bisque



Flame grilled chicken breast, roast baby kipfler potatoes paired with a  
creamy prawn, sundried tomato and white wine sauce GF



Hickory sirloin with Paris mash & baby onion ragout GF



Pistachio crusted lamb rack (2 point) with sweet potato gratin,  
and rosemary infused jus \*GF



Prosciutto wrapped pork loin with bush basil pesto, Honey roasted butternut  
pumpkin and apple cider jus GF



Barramundi fillet, thyme and rosemary potato with lemon & herb gremolata GF

\*on request



## SHARED PLATTERS

### SHARED PLATTERS MEATS – CHOOSE 2

Hickory smoked sirloin with paris mash & baby onion ragout GF/\*LF

Prosciutto wrapped chicken breast on lemon, thyme & spinach risotto with parmesan crème sauce GF

Sesame, soy & ginger atlantic salmon fillet on roasted kipfler potatoes with mango salsa GF/LF

Honey, rosemary & red wine braised lamb shanks with creamy mash potato GF/\*LF

Slow cooked texas beef brisket, warm baby potato salad with flame grilled corn GF/LF

Herb marinated barramundi fillet on lemon & basil orange cous cous with lemon caper sauce

Grilled Eggplant parmigiana with tomato ragout & buffalo mozzarella GF

Butterflied lamb leg with bush spice, roasted chat potatoes & plum chutney GF/LF

Honey, soy and sesame glazed duck on hokkien noodles with bok choy & enoki mushrooms LF

Spiced lamb cutlets served with a salad of goats cheese, rocket & mandarin, with mint & chilli vinaigrette GF

Prosciutto Wrapped pork loin with bush basil pesto, Honey roasted butternut pumpkin and apple cider jus GF

Lemon rosemary chicken supreme with rainbow honey carrots, roasted lemon kipfler potatoes & garden herbs GF/LF

\*on request



## SHARED PLATTERS SALADS

### COLD SALADS FOR SHARED PLATTERS – CHOOSE 2

Slow roasted small vine ripened tomatoes, with basil,  
rocket greens & a balsamic glaze GF/LF/V



Purple & Golden beetroot salad with goat's cheese,  
baby spinach drizzled with an orange & walnut dressing GF/V



Crunchy Bean salad with hazelnuts & Vietnamese dressing GF/LF/V



Chargrilled marinated vegetable salad with haloumi &  
a balsamic & basil citrus glaze GF/V



Traditional Greek salad with marinated olive, semi dried tomatoes,  
feta cheese & salad greens GF/V



Steamed asparagus with cucumber riatà topped with roasted almond GF/V



Honey roasted pumpkin, fetta and pinenut salad V



Roquette, pear and parmesan salad with caramelised balsamic glaze GF/V



Caesar salad of crispy bacon, poached egg & parmesan croutons \*GF/V



Classic garden salad with red wine vinaigrette GF/LF/V

\*on request

### WARM WINTER SIDES FOR SHARED PLATTERS

Cauliflower blossoms with shaved parmesan, toasted almonds &  
cold pressed olive oil GF/V



Honey glazed roasted rainbow carrots with pistachio salad GF/LF/V



Traditional potato bake GF/V



Kumara and thyme gratin GF/V



Baharat roasted eggplant & green onion salad with tahini dressing GF/LF/V



Rosemary, Maldon sea salt & duck fat baby potatoes GF/LF



Honey Roasted Butternut pumpkin with pomegranate, pepitas and watercress GF/LF/V



Roasted root vegetables with flame grilled corn GF/LF/V



## DESSERTS

Crème Brûlée with raspberry coulis & almond tuile \*GF

Sticky Date Puddings with butterscotch sauce, Double cream & Strawberry

Pear and Almond frangipani tart with crème pâtissier and berries

Espresso Panna cotta with amaretto cream & praline GF

Salted Caramel cheesecake with vanilla bean ice-cream

Meringue with Passionfruit curd, mixed berries & crème fraiche GF

Apple & rhubarb spiced crumble with anglaise

Vegan Gooey Chocolate Brownie *Vegan/GF/LF*

Assorted Gelato Cups

Banoffee pie with caramel crème & toasted almonds

White Chocolate & Passionfruit Cheesecake with passionfruit pulp & mint

Baileys Chocolate Mousse with an amaretto crème & fresh berry coulis GF

Brandy snaps with lemon cream cheese filling and blueberry compote

Berry Friande with lime syrup *GF/LF*

\*on request



## PETIT FOURS

CHOICE OF 4 FROM THIS LIST:

Mini Portuguese Tart



Mini Tiramisu Mousse



Mini Lemon Meringue tart



Frangelico Chocolate Fudge GF



White Chocolate Brûlée spoons with raspberry coulis GF



Mini Baileys Chocolate Mousse shots GF



Mini Peppermint Crisp Parfait



Millionaires Shortbread bite GF



Mini Sticky Date Shots with Butterscotch sauce



Mini Salted Caramel Cheesecake



Mini Apple and Rhubarb scroll



Mini Espresso Panna Cotta with Amaretto Crème GF



Mini White Chocolate & Passionfruit cheesecake



Mini Pear & Almond Frangipani Tart



Mini Raspberry Cheesecake



Vegan Goopy Chocolate Brownie bite Vegan/GF/LF

\*on request

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## BEVERAGE PACKAGE

### PRICING

Classic and Premium packages are available.  
Please ask for selection and pricing.

LICENCE LIQQ660032516;

On Premises Licence with Sale on other Premises Authorisation

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## ADDITIONAL INFORMATION

### TASTING NIGHTS

We welcome you to join us for a Tasting Night at The Oaks Pantry, held on the first Thursday of each month. This gives us an opportunity to meet each other, go through your plans for the day and of course, try our food! Price \$8opp, family and friends welcome. Booking essential.

### CHILDREN

We cater for children. Children 4 to 12 years of age are ½ price, Children under 4 are free.

### DIETARY REQUIREMENTS

We are more than happy to cater for your guest's special needs such as vegetarian, gluten free, lactose intolerant, diabetics, halal, kosher and severe allergies.

### EQUIPMENT HIRE

We will obtain an obligation free quote from the equipment hire companies closest to your venue. We offer our knowledge free of charge and welcome you to call us to discuss further contacts such as venues, florists, celebrant and photographers.

### STAFFING

We will provide you with a staff wages guide, once your numbers and menu style are confirmed. A minimum of 4 hours of work is required per staff member and 2 staff must attend any function to comply with work health and safety requirements. Travel over 2.5 hours will require an overnight stay & charge cost price for accommodation unless supplied by your venue.

### PAYMENT

On accepting our quote, a \$500 deposit will secure your date.

### MENU PLANNING

Please refer to our website [www.pbcatering.com.au](http://www.pbcatering.com.au) for further menu suggestions.

### WITH SPECIAL THANKS

**Photography** Translucent Photography for our gorgeous food photos

**Printing** CBS Printing for our brochures

**Design** Homedrawn.com.au

**Brochure Branding** RubyOnyx

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