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Pricing from \$89 +gst per person includes

2 canapes or
Grazing Table, small

(Add \$10 per person for an extra canape or to include a small grazing table with your canape service)

Mains, choose:

~Alternate drop main (2 main choices plus special dietary) with 2 sides,

~Family Style (Shared platters on table)

or

~Buffet with 6 choices (3 mains, 3 sides)

Cake service with tea and coffee

Canapés

Crostini with pan fried mushroom, vegan ricotta & macadamia dukkah

Roast pumpkin, lentil balls & peanut satay dressing GF

Rosemary shortbread, roast cherry tomato, herb & pine nut pesto

Spinach, fresh herbs and tofu ricotta mini spanakopita with pine nuts

Hand-made falafel bites, smoky eggplant topped with garlic sauce GF

Vegan Haloumi baked in vine leaves with green olive and pomegranate molasses GF

Seeded crackers with almond cheese, blueberry jam & caramelised onions
Kim chi pancakes with seasonal vegetables & chili sesame dressing
Sushi bites with eggplant, sweet potato, pickled ginger & spicy mayo GF
Mini burgers with sweet potato, black bean patties, pickled cucumber, slaw & dill aioli
Vegan prawns with parika on crispy toasts with lemon zest & shallot
Apple and chickpea curry salad on mini rolls
Marinated tofu mini banh mi with coriander, chili, cucumber & spring onion
Mini bean tacos with lime aioli, pine salsa & pickled jalapenos
Mini pizzas with roast vegetables, fig, cashew cheese and caramelised onions
Satay tofu skewers with crispy shallots
Homemade kale and sage vegan mini sausage rolls with spicy BBQ sauce
Rice paper rolls with tofu, coriander, lettuce & cucumber with soy dipping sauce GF

OR

Grazing table including selection of vegan cheeses/deli “meats”/ chutneys/
handmade dips/ herb pesto/ seasonal fruit/ crackers/ artisan chips/ bread and more

Mains

Mushroom ravioli with lemon myrtle & dill cream sauce & cashew cheese dust
Pulled jackfruit fried tacos with refried black beans topped with corn & avocado salsa
Savory braised eggplant, seasonal vegetables, red wine & rosemary
Palm heart cakes with potato & shallots served with pineapple salsa & lime aioli
Aromatic Malaysian coconut curry with pumpkin, green beans & fried shallots
Spanish Paella with seasonal vegetable, lemon & red peppers
Roast chickpea tagine with Moroccan flavours and seasonal vegetables
Vegan meatballs with slow roasted tomato sauce, cashew cheese & thyme
Slow cooked lentils with cumin, pomegranate, toasted pistachios & yogurt sauce
Baked pumpkin pastry pie with chestnuts, rosemary & creamy garlic
Roasted cauliflower, caramelised onion, fennel, burnt butter sauce with miso dust
Fried zucchini flowers with almond cheese, maple syrup, rocket & pine nut pesto

Caramelised leek, pumpkin, Brie cheese, maple pecan tart
Beetroot ravioli with cashew cheese, slow roasted tomato and leek sauce
Wild mushroom & rocket risotto with basil oil
Mushroom, chestnut, rosemary wellington in crispy puff pastry
Mac & cheese with crispy sourdough and kale breadcrumbs
Thai style satay noodles with pan fried tofu, red onion, lime and crispy peanuts
Big Caesar salad, shitake bacon, croutons, Parmesan, toasted capers
Harissa roasted eggplant, black lentil & tomato herb sauce
Cream cheese stuffed portobello mushrooms with capers, parsley & lemon topped
with crispy sourdough breadcrumbs

Sides

Roast vegetable salad with fig, brown rice, almond & rosemary vinaigrette
Herbed cous cous salad with seasonal vegetables & lemon
Fried cauliflower salad with sweet & spicy sauce
Tuscan kale with green apple, roast cashews & truffle tahini dressing
Maple fennel carrots with crispy chickpeas
Petit pea salad with fresh mint & rocket
Tomato salad with garlic, basil & caper dressing
Organic Swiss Brown mushrooms with thyme & lemon
Turmeric fried potatoes, spring onions & fresh herbs
Kale, fresh herb and cherry tomato tabouli
Charred seasonal Asian greens with chestnut, cashews and sweet soy drizzle
Potato salad with capers, mayo, Dijon & lemon zest with fresh dill
Organic market garden salad, with the freshest seasonal greens & edible flowers
Roast cauliflower, sour cream, roasted cashew & chili dressing
Charred Broccoli with truffle oil, chili, olives & preserved lemon
Kale salad with cos, pickled dates & toasted pepitas, cashew dressing
Sweet potato fries with smoky garlic salt & spicy lemon aioli drizzle
Charred romaine with green goddess dressing & pickled pink shallots
Citrus salad with saffron and toasted fennel seed dressing
Gratin dauphinois potatoes with onion, thyme and nutmeg
Scordalia of puree potatoes, almonds, lemon, garlic, parsley

Fattoush salad with pita, parsley, tomato, lemon & sumac

**Please specify if you prefer the gluten free dishes. Most sides are already gf.*

Includes

Bread rolls with nut butter or garlic sourdough loaves

*Our menus include organic produce from the Pachamama market garden as well as locally sourced produce.

*Some menu items are seasonal and may not be available at the time of your event eg figs, zucchini flowers and celeriac

Please let us know if you require all gluten free menus.

Price Includes

Chef and waitstaff for food service

All cooking and serving equipment

Canapé napkins

Tea and coffee station

Cake cutting and service

(excludes GST)

Menu is finalised one month before the event so as to use the best seasonal ingredients.