

CHARBAR
CATERING



2024



PACKAGES

CORPORATE CATERING

All corporate catering menus are served as share platters.

Breakfast –22.5 p/p

- Bacon and egg sliders, tomato relish
- Freshly baked assorted pastries
- Granola, yoghurt and fruit cups
- Tea and coffee station

Morning Tea –15.0 p/p

A variety of freshly baked muffins
Seasonal sliced fruit
Tea and coffee station

Lunch –22.5 p/p

- A selection of wraps and sandwiches
- Two salads of your choice
- Tea and coffee station

Afternoon Tea –10.0 p/p

- Bryon Bay cookies
- Tea and coffee station

WAKE CATERING

—27.5 p/p

Wake menus are served as share platters.

Gourmet Finger Sandwiches

- Smoked salmon, cream cheese & cucumber
- Poached chicken, lettuce & mayonnaise

Freshly Prepared Wraps

- Ham and cheddar with seeded mustard
- Falafel and roast vegetables and hummus

Hot Canapes

- Three cheese arancini, porcini salt and truffle aioli
- Home-made sausage rolls, tomato relish

Something Sweet

- Petit lemon curd tartlets



Step into a world of elegance with our stand-up style catering. Perfect for casual gatherings, weddings, and networking events. Our menus feature delicious bights that are easy to enjoy whilst mingling and enjoying your guest's company. All menus are served by our experienced wait staff.



COCKTAIL STYLE CATERING PACKAGES

LIGHT CANAPES

60 minute serve. This selection of light canapes is perfect for starting the night off right. Relax and mingle with your guests as our experienced wait staff roam the venue and look after you with some mouth watering starters.

Chef's Choice

—22.5 p/p

- Caprese on croute, Ricardoes Tomatoes, basil, and fresh mozzarella
- Australian prosciutto, whipped feta, chervil
- Smoked rainbow trout tartlet, lemon, gremolata
- Triple cheese arancini balls with truffle aioli

Your Choice

—27.5 p/p

- Choose 4 menu items from our extensive list

PROGRESSIVE CANAPES

Elevate your event with this selection of canapes is designed to tantalize your taste buds and heighten your dining experience. Your guests will be left with a sense of culinary bliss and satisfaction.

Chef's Choice

—65.0 p/p

Five light canapes to begin

- Three cheese arancini, porcini salt, truffle aioli
- Cured and spice rubbed yellow tail kingfish, almond butter
- Salt and pepper squid skewers, fresh lemon
- Smoked trout rilette tartlet, lemon, and dill
- Beetroot mousse tartlet, olive crumbs, micro cress

Including two substantials

- Birria beef sliders, pickled Spanish onion, Carolina mustard BBQ sauce
- Grilled jerk chicken tacos, red slaw, pica de Gallo and coriander

Customize your progressive canapes

—72.5 p/p

SUBSTANTIAL CANAPES

Perfect for cocktail parties, receptions or any special occasion, these mini masterpieces will leave a lasting impression on your guests.

Chef's Choice —50.0 p/p

- Birria beef sliders, pickled Spanish onion and Carolina mustard BBQ sauce
- Roast pork belly tacos, charred pineapple salsa, red slaw, and coriander
- Herb and chickpea falafel, beetroot hummus and grilled local sweet corn
- Three cheese arancini balls, porcini salt and truffle aioli
- Grilled jerk chicken tacos, red slaw, pico de gallo and coriander

Customize your own five item menu —57.5 p/p

GRAZING

Elevate your event with the rustic charm of our abundant array of artisanal cheeses, cured meats, fresh fruits and delectable accompaniments.

55 per small box/platter

(serves 2-4 grazing)

95 per large box/platter

(serves 4-8 grazing)

20 per person grazing table

This option includes our rustic whitewashed table, gorgeous table decorations, freshly gathered foliage, our creative team, napkins and utensils.

Inclusions

- Local organic sourdough
- Australian prosciutto and salami
- Artisan hard and soft cheeses
- Seasonal fruits and berries
- Marinated olives
- Crispbreads and roasted nuts
- Homemade dips and pickles



CATERING PACKAGES

PLATED MENU

Indulge in an unforgettable dining experience with our meticulously curated plated menu. Our plated menus are served alternate drop style by our experienced wait staff. Alternative dietary meals available for those that require them at no extra cost (prior notification required). Your mains are served with locally baked sourdough and truffled butter.

ONE COURSE

—45.0 p/p

- Your choice of two of our beautifully prepared and presented main meal, served with locally baked sourdough and truffled butter
- Ideally served in accompaniment with light canapes to begin

TWO COURSES

—62.5 p/p

- Excite and delight in the pleasure of good food with an evening of culinary delight
- Your choice of two entrees followed by two main meals

THREE COURSES

—75.0 p/p

- Indulge your guests in the pleasure of fine dining with our three course menu
- Your choice of two entrées followed by two mains and two desserts

BANQUET

—60.0 p/p

Our banquet menu offers an unforgettable feast for all that gather at your table. Perfectly suited as a main meal to our grazing table starter. Banquet menus are served as share plates for your guests to help themselves out of the centre of the table.

PROTEINS (Choose 2)

- Slow braised Cowra lamb shoulder, gremolata
- Charred chicken breast, herb butter
- Locally caught seasonal fish, fresh lemon
- Pedro Ximenez beef cheek, sticky glaze
- Texas style, 10 hour smoked beef brisket
- Smoked pulled pork shoulder, apple cider jus
- Twice cooked pork belly, baked apples

HOT SIDES (Choose 2)

- Pumpkin, feta, pepitas
- Charred broccoli, almonds, aioli
- Cauliflower, smoked paprika, parsley
- Roast carrots, yoghurt, dukkah
- Corn on the cob, parmesan
- Patatas bravas, romesco

SALADS (Choose 2)

- Greek, cucumber, olives, tomatoes, basil, feta, olive oil dressing (GF, V)
- Tabouli, burgle, parsley, tomatoes, garlic, lemon (GF, V)
- Super green, broccoli, peas, kale, pepitas, herbs, lemon dressing (GF, V)
- Garden, mixed leaves, cucumber, tomatoes, peas, radish, shoots, vinaigrette (GF, V)
- Fennel, orange segments, kalamata olives, parsley (seasonal) (GF, V)
- Potato, desiree, pickles, shallots, mustard mayonnaise dressing (GF, V)
- Fresh local sourdough baguettes, salted truffle butter (included)

BUFFETS

Enjoy a memorable dining experience filled with flavour and variety.

Classic

—50.0 p/p

PROTEINS (Choose 2)

- Slow braised Cowra lamb shoulder, gremolata
- Charred chicken breast, herb butter
- Locally caught seasonal fish, fresh lemon
- Texas style, 10 hour smoked beef brisket
- Smoked pulled pork shoulder, apple cider jus
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- Fennel, orange segments, kalamata olives, parsley (seasonal) (GF, V)
- Potato, desiree, pickles, shallots, mustard mayonnaise dressing (GF, V)

American BBQ

—47.5 p/p

Mexican Fiesta Taco & Nacho

—40.0 p/p

Burger Bar

—40.0 p/p



MENU OPTIONS

LIGHT CANAPES

- Bruschetta with Ricardoes Tomatoes, local basil and bocconcini
- Caprese on croute, Ricardoes Tomatoes, basil, and fresh mozzarella. (cold canape)
- Australian prosciutto, whipped feta, chervil
- Smoked rainbow trout tartlet, lemon, gremolata
- Triple cheese arancini balls with truffle aioli
- Hoisin chicken pancake, cucumber, shallots
- Smoked eel pancake, black garlic ketchup
- Tomato, basil and bocconcini
- Smoked salmon, horseradish mascarpone
- Chilled king prawn, dill and lemon oil
- Rainbow trout tartlet, lemon gremolata
- Mushroom arancini, porcini salt
- Three cheese arancini, truffle aioli (hot canape)
- Ceviche kingfish tostada, lime and chilli (Mexican style)
- Pulled lamb tartlet, feta and cashew dukkah
- Salt'n'pepper squid skewers, fresh lemon
- Satay chicken skewers, fried shallots
- Grilled chicken skewer, lemon thyme (hot canape)
- Harissa beef skewers, mustard aioli
- Szechuan pepper prawn skewers, yuzu kewpie
- Octopus skewers, lemon and garlic
- Lamb skewers, rosemary and evo
- Blackened prawn skewers, salsa verde
- Halloumi skewer, hummus, cumin seeds
- Seared tuna, sesame salad
- Seared yellowfin tuna, sesame, Yakatori (cold canape)
- Roast pumpkin tartlet, chèvre, sage
- Zucchini falafel, minted yoghurt
- Watermelon, radish, green goddess dressing
- Blue eye trevalla tartare, finger lime , miso aioli
- Reuben tartlet, corned beef, Swiss and pickles
- Jalapeño pepper spring rolls (Mexican style)
- Corn fritter with avocado and coriander (Mexican style)
- Chipotle salted squid skewers (Mexican style)

Vegan canape suggestions

- Polenta bites with olive tapenade and fresh chervil
- Blinis, mushroom duxelles, candied walnuts
- Avocado mousse cashew dukka, on sourdough crisps
- Ricardoes Tomatoes, basil, hummus
- Onion Bhajis, pumpkin sauce, chilli salt
- Fresh fig, almond butter, charcoal cracker

SUBSTANTIAL CANAPES

BEEF

- Birria beef taco, cheese, jalapeños, lime (GF)
- Seared beef taco, truffle mustard, pickled red onion, shallots (GF)
- Indonesian satay beef skewers, chili, peanuts, and shallots (GF)
- Beef Masala curry cup, fragrant rice, coriander, riata (GF)
- 10 hour slow cooked beef brisket slider, pickles, cheese, lettuce & special sauce (GF)
- Birria beef slider, chimichurri, red onion, and Louisiana style mustard BBQ sauce (GF)
- Cheeseburger slider, beef patty, cheese, pickles, onion, mustard, and tomato sauce (GF)
- Beer braised beef slider, onion jam, feta (GF)

CHICKEN

- Southern style fried chicken slider, 'secret Char Bar spices', slaw, Siracha mayonnaise
- Cajun grilled chicken slider, relish, avocado, lettuce (GF)
- Smoked chicken roll, aioli, tabouli (GF)
- BBQ chicken sliders, pulled chicken, slaw, onion, BBQ sauce (GF)
- Jerk chicken tacos, mango salsa, coriander, lime (GF)
- Lemongrass chicken skewers, nam jim dressing (GF)
- Sambal chicken skewers, lime, coriander (GF)
- ABC glazed chicken taco, Thai slaw, lime (GF)
- Grilled chicken tacos, fresh jalapeños, Alabama white BBQ sauce (GF)

VEGETARIAN

- Cauliflower popper tacos, chimichurri, coriander (GF, V)
- Falafel tacos, beetroot hummus, corn salsa (GF, V)
- Eggplant and tofu satay skewers, peanut, shallots, and chili (GF, V)
- Three cheese arancini, porcini salt and truffle aioli (V)
- Beetroot and black bean slider, hummus, kale chips and ranch (GF, V)
- Grilled field mushroom slider, local rocket, 'The Other Chef' relish, truffle oil. (GF, V)

Vegan Options

- Avocado mousse, pomegranate, sunflower shoots (GF, V*)
- Mushroom duxelles, dukkha, sorrel (GF, V*)
- Pumpkin pate, asparagus spear, pistachios (GF, V*)
- Mexican spiced cauliflower, with coconut yoghurt (GF, V*)
- Olive tapenade, shiraz poached pear, pecans (GF, V*)
- Fried tofu, teriyaki glaze, sesame (GF, V*)

SUBSTANTIAL CANAPES

(cont'd)

PORK

- Penang style pork skewers, chili, sweet soy, and lime (GF)
- Blacked pork belly tacos, pineapple salsa, red cabbage (GF)
- Pulled pork tacos, apple slaw, BBQ sauce (GF)
- Chorizo and chicken paella, peppers, saffron and lime (GF)
- Vietnamese Banh Mi slider, roast pork, pickled veg, chili (GF)
- Roast pork belly roll, pistachio chimichurri (GF)
- Slow smoked pulled pork slider, slaw, cheese, 'Char Bar homemade bbq sauce' (GF)

SEAFOOD

- Char Bar hot smoked salmon roll, dill, capers, lemon aioli (GF)
- Prawn roll, celery, old bay, mayo (GF)
- Prawn skewers, lemongrass, ginger, garlic (GF)
- Cajun prawn tacos, avocado, lime, and coriander (GF)
- Salt'n'pepper squid skewers, lemon (GF)
- Seared yellow fin tuna tacos, black garlic ketchup, preserved lemon emulsion, wasabi peas (GF)
- Grilled fish tacos, Baja seasoning, jicama slaw, lime (GF)
- Crumbed whiting tacos, pico de gallo, chili, radish
- Prawn paella cups, saffron, peppers, lemon (GF)

ALTERNATE DROP MENU

ENTRÉE

- Hot Smoked Atlantic Salmon, cress salad, honey and dill dressing, toasted almonds (GF)
- Three cheese arancini, mushroom dust, black truffle aioli (V)
- Seared yellowfin tuna taco, avocado mousse, fresh lime, coriander
- Rare beef carpaccio, caper berries, Grana Padano, micro rocket (GF)
- King fish crudo, fennel, EVO, citrus segments (GF)
- Roast beetroot tartlet, feta, hazelnut crumb, thyme (GF/V)
- Smoked chicken Maryland, pumpkin puree, cherry glaze, cress (GF)
- Twice cooked pork belly, pink lady gel, pickled cauliflower salad (GF)

MAINS

- Braised beef cheek, pommes puree, roast eschalots, green beans, Pedro Jimenez glaze (GF)
- Chicken supreme, potato fondant, broccolini, brandy jus (GF)
- Local snapper fillet, charred leeks, salsa verde, buttered chats (GF)
- Pressed Cowra lamb shoulder, butter mashed potato, Dutch carrots, shiraz jus (GF)
- Sweet potato fondant, sautéed wild mushrooms, herb salad, pistachio crumble (GF, V)
- Fire charred pork cutlet, beetroot puree, French lentils, pickled onion (GF)
- Beef tenderloin, warm broad bean and potato salad, salsa verde (GF) (\$10 surcharge)
- Potato gnocchi, burnt sage butter, hazelnuts, and shaved Pecorino Romano (GF, V)

DESSERT

- Lemon curd tart toasted almond crumb, seasonal berries (V)
- Coconut pavlova, mango cream, rum compressed pineapple (V, GF)
- Citrus mascarpone cannoli, chocolate and hazelnut soil (V)
- Chocolate tart, whipped orange ricotta, marshmallow (V)
- Pumpkin pie, candied pecans, vanilla bean ice-cream, cinnamon anglaise (V)
- Classic vanilla panna cotta, rhubarb compote, toasted pistachios (V)

SALADS

As a side salad to go with a meal

\$4 for 1 salad per person

\$7 for 2 salads per person

\$9 for 3 salads per person

- Waldorf, celery, apple, candied walnuts, yoghurt dressing (GF, V)
- Caesar, cos lettuce, parmesan, bacon, croutons, mayonnaise dressing (V)
- Kale, red cabbage, black beans, fire roasted capsicum, olive oil and lemon dressing (GF,V)
- Roast cauliflower and chickpeas, parsley, smoked paprika, lemon juice (GF, V)
- Roast pumpkin, toasted pepitas, feta, and rosemary dressing (GF, V)
- Greek, cucumber, olives, tomatoes, basil, feta, olive oil dressing (GF, V)
- Tabouli, burgle, parsley, tomatoes, garlic, lemon (GF, V)
- Thai, bean shoots, basil, mint, carrot, coriander, chilli, lime dressing (GF, V)
- Super green, broccoli, peas, kale, pepitas, herbs, lemon dressing (GF, V)
- Garden, mixed leaves, cucumber, tomatoes, peas, radish, shoots, vinaigrette (GF, V)
- Fennel, orange segments, kalamata olives, parsley (seasonal) (GF, V)
- Potato, desiree, pickles, shallots, mustard mayonnaise dressing (GF, V)
- Coleslaw, mixed cabbages, onion, parsley, mayonnaise dressing (GF, V)
- Cucumber, dill, mango chutney, yoghurt dressing (GF, V)
- Grilled corn, radish, coriander, Manchego, mayonnaise dressing (GF, V)
- Roast beetroot salad, spinach, pecans, ricotta, vinaigrette (GF, V)
- Couscous, grilled eggplant, mint, sumac, pomegranate, vinaigrette (GF, V)
- Green beans, basil, cherry tomatoes, almonds, vinaigrette (GF, V)

WE LOOK FORWARD TO HELPING MAKE YOUR OCCASSION SPECIAL.

 charbarcatering.com.au

 admin@charbarcatering.com

 [char_bar_catering](https://www.instagram.com/char_bar_catering)

 [charbarcatering](https://www.facebook.com/charbarcatering)

 0439 577 320

 Port Macquarie, NSW

INCIDENTALS

- * Prices are inclusive of GST.
- * Prices include all necessary staff.
- * Prices are subject to change without notice.
- * Prices are based on final guest numbers of between 50-100.
- * Discounts and additional charges are applicable outside of these numbers.

- * Prices are based on the event being held at one of our preferred venues.
 - Port Macquarie Race Club
 - Moorebeer Brewing Co.
 - Flynns Beach Surf Lifesaving Club
 - Tacking Point Surf Lifesaving Club
- * Trailer and/or travel fees are applicable outside of these venues.





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