



## CATERING WITH URBAN KITCHEN

The exquisite style of Urban Kitchen is carried all the way through to the catering. Menus are carefully crafted for every occasion and reflect each client's individual needs. Whether it be canapés and cocktails, a seated dinner, a lavish wedding or a gala ball, the team can craft an innovative menu that will impress the most discerning of guests.

As part of your catering package, you will have the opportunity to meet with your personal Urban Kitchen Chef to ensure every aspect of your catering needs are met.

Make your next event a classic with the guidance of Urban Kitchen and the Events Centre Mackay.



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## WELCOMING PLATTERS

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Selection of Seasonal Fruit	\$65.00
Vegetable crudities with assorted dips and breadsticks	\$65.00
Mixture of artisan breads with dips, oils, spices and relishes	\$65.00
Cheese platter with hand pressed salami, assorted fruits, nuts and crackers	\$75.00
Assorted sandwiches and wraps	\$75.00
Antipasto with hand pressed salami,	\$75.00
Chargrilled vegetables, cheeses, fruits and crackers	Selection of chef
Savouries	\$75.00

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## COCKTAIL FOOD

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**6 items \$30 per person**  
**8 items \$40 per person**  
**10 items \$50 per person**  
**12 items \$60 per person**

- Crab rice paper rolls with housemade sweet chilli dipping sauce
- Smoked salmon pinwheels with horseradish cream and chives
- Herb crusted fish and chips in baskets with tartare and lemon
- Bacon wrapped prawns with a hint of chilli and lime
- Salt and pepper calamari
- Oysters served either way, natural, Kilpatrick, Mornay, tempura
- American cheeseburger sliders with gherkins and diced shallot
- Petite nachos served in cup with tomato, onion corn salsa  
with sour cream and guacamole
- House made rustic pies with flavours like beef & bacon,  
beef & mushroom, pepper beef

- Miniature Peking duck rolls with hoisin sauce
- Garlic and rosemary marinated lamb cutlets with tzatziki sauce
- Bacon, pumpkin and blue cheese arancini balls
- House made spring rolls with trio of dipping sauce
- Coconut crusted prawns with mango coconut coulis
- Cajun crusted chicken wings with sweet mustard dipping sauce
- Bruschetta with balsamic glaze and Persian feta
- Pesto chicken and shaved zucchini skewers
- Asian style beef meatballs with honey soy sauce and sesame

## CANAPÉ SELECTION

**6 items \$36 per person**  
**8 items \$48 per person**  
**10 items \$60 per person**  
**12 items \$72 per person**

- Smoked duck breast with shaved asparagus and orange chutney
- Asian style duck breast with pickled cucumber and mint
- Lemongrass chicken with Asian slaw
- Angus beef and blue cheese mini slider
- Shredded pork and pear mini slider
- Angus beef with petit Yorkshire pudding and horseradish cream cheese
- Salmon ceviche with herbs and lime
- Chorizo with olive tatanade and thyme crème fraiche
- Ham hock with qual egg and avocado puree
- Fig with prosciutto and gorgonzola
- Smoked trout with lemon crème fraiche with chives
- Chilli king prawns with avocado and pineapple salsa
- Smoked salmon with sour cream butter and caviar
- Smoked salmon with wasabi mayo and shaved radishes
- Pesto boccaccini with cherry tomato and rockmelon
- Goats cheese with fig and candied walnuts
- Gogonzola with moscato pear and truss tomato
- Poached quail egg, pickled onion and avocado
- Seared scallop with white chocolate and shaved asparagus

- Seseme seared tuna with mango and cucumber salsa
- Honey roasted carrot with hommus and dukka spice in flower pots
- Smoked chicken with mango compote and honey macadamias
- Chipotle prawn with watermelon and tomato
- Courgette flowers with spinach and ricotta
- Camembert with berry compote and prosciutto
- Roasted mushroom with Persian feta and shaved pear
- Parmesan and poppy seed lolly pops
- Oysters natural or Kilpatrick
- Asparagus with anchovies and lemon crème fraiche
- Sweetbread with rose and lychee coulis

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## DESSERT CANAPÉ SELECTION

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**6 items \$36 per person**  
**8 items \$48 per person**  
**10 items \$60 per person**  
**12 items \$72 per person**

- Mini flavoured cheesecakes
- Caramel latte brulee
- Apple and rhubarb crumble
- Mascarpone and wild berry tartlets
- Mini flavoured panna cotta

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## ALTERNATE DROP

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### Two course Menu \$65 per person

Choose two entrees and two main courses  
OR two main courses and two desserts.

### Three course Menu \$75 per person

Choose two entrees, two mains and two desserts

Childrens Meals \$18 per child.

Child under 12 years. Children under 5 years free.

- Grilled Chicken Tenderloins
- Mini Rib Fillet Steak
- Crumbed Fish
- Chicken Nuggets

All Children's meals are served  
with mash potatoes and vegetables OR golden fries

## ENTRÉE SELECTION

- Cauliflower puree with seared scallops,  
boozy apple and parma ham
- Beetroot mousse balsamic wine jelly, smoked mussels,  
candy walnuts and cress
- Butternut pannacotta with vanilla bean, marinated strawberries,  
Persian feta and chives
- Crispy skinned pork belly with caramelised parsnip puree,  
apple, red pepper and watercress salad
- Fresh goats cheese panna cotta with cucumber jelly,  
bacon crisps, walnut dust and garden mint
- Seared Canadian scallops with prawn oil, passionfruit foam,  
freeze dried raspberries and caviar
- Balsamic lamb reduction with seared lamb loin  
and pickled cucumber salad
- Five spiced duck breast with balsamic strawberry coulis  
and salad on roasted hazelnuts, crispy bacon and watercress
- Pumpkin gnocchi with Smokey bacon, blue cheese,  
chives and greek yoghurt

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# ALTERNATE DROP

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## MAIN SELECTION

- Chicken breast with dukkah spice, date and coconut relish, potato puree, green bean and chicken crackling
- Poached chicken in prosciutto with double brie, sourdough crumb, potato mash, broccolini and broccoli puree
- Lamb fillet with pear puree, roasted parsnip, shaved marinated asparagus, chocolate crumb, white balsamic jus and shaved pear
- Lamb rack with balsamic strawberry puree, Roquefort potato gratin, sautéed broccolini, cured strawberries and watercress
- Slow cooked malted oxtail with potato mash, young leek, champignon mushroom and peppery rocket
- Apple wood smoked eye fillet with butternut puree, slow cooked cherry tomatoes, sautéed asparagus, baby cress and chocolate coffee crumble
- Vintage eye fillet with parma ham, sautéed broccolini, honey macadamia crumble and blueberry bourbon reduction
- Coral trout with spicy veal jus, braised young leek and potato, fava beans, tarragon and watercress salad
- Pan-fried barramundi with braised leek and horseradish mash, sautéed broccolini and, mango, lime and mint salsa

## DESSERT SELECTION

- Spiced pumpkin pie ice cream with Belgium chocolate brownie, caramelized pumpkin seeds and tangerine segments
- Malted hazelnut cheesecake with brandy glaze, Belgium chocolate ganache, malted milk ice cream and strawberries glaze
- Smashed coffee macaroons with cucumber foam and white chocolate powder
- Pain perdu with bacon and egg ice cream, candied smoked bacon
- Belgium chocolate tart with ginger ice cream and passionfruit coulis
- Brown bread ice cream with salted caramel, cinnamon crumb and malt syrup
- Goat's milk cheesecake with elderflower and apple, roasted fig, smoked candied walnuts
- Vanilla bean crème brulee with winterberry compote and biscotti

# BUFFET

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**\$70 per person**

## INCLUDES

- Freshly baked artisan bread rolls and butter
- Cheese platter with hand pressed salami, assorted fruits, nuts and crackers
- Chilled cooked ocean prawns with dipping sauce and lemon
- Choice of either roast beef, roast pork, roast lamb, roast chicken with sauces relishes and chutneys
- Choice of two wet dishes as follows
- Chicken portions braised in red wine with garlic, bacon, mushrooms and a pinot sauce
- Herb encrusted chicken breast with lemon caper sauce
- Sautéed barramundi fillets with white wine, lemon and parsley beurre blanc
- Seafood linguini with mussels, prawns and local fish
- Lamb cooked in a yoghurt based sauce with sweet peppers, tomatoes and aromatic spices including chilli
- Pappardelle with Mediterranean lamb stew
- Slow cooked herb enriched beef pieces with mushroom and bacon sauce
- Oriental braised beef hot pot with lemon grass and chilli
- Pork chow mien with cashews, stir fry vegetables and Chinese noodles
- Five spiced pork spare ribs with poached apple and garden herbs

## CHOICE OF TWO VEGETABLE DISHES AS FOLLOWS

- Steamed vegetables
- Roast potatoes
- Roast pumpkin and sweet potato
- Potato gratin
- Steamed rice

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# BUFFET

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## CHOICE OF TWO SALADS AS FOLLOWS

- Honey glazed pumpkin salad with Persian feta, semidried tomatoes, Spanish onion, spinach and pinenuts
- German potato salad with boiled egg, shallots and crispy bacon
- Vermicelli noodle salad with fresh red capsicum, julienne carrot, cucumber, red onion, bean sprouts, coriander
- Boiled egg salad with avocado, corn kernels, Egmont cheese, red onion, julienne carrot and spinach
- Grilled haloumi salad with avocado, cucumber, parsley, roasted red peppers and spinach

## CHOICE OF TWO DESSERTS AS FOLLOWS

- Assortment of crème caramels
- Assortment of flavoured tartlets
- Warm sticky date pudding
- Apple and berry crumble with vanilla bean custard
- Seasonal fruit salad with natural Greek yoghurt

## SEAFOOD ADDITIONAL OPTIONS

### \$20 per person

- Trio of oysters - Kilpatrick, natural and tempura
- Mussels and prawns with chorizo in a white wine, tomato, dill and cream sauce
- Whole baked Atlantic salmon with beer, lemon dill and capers



# DRINKS MENU

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## BEERS

Great Northern Original Schooner, \$6.00  
Great Northern Crisp Schooner

Cascade Premium Light Stubby, \$5.00  
XXXX Can

## SPIRITS

Rum, Vodka, Scotch & Bourbon \$8.00  
(plus post mix mixer)

Jack Daniels \$9.00

Spirit nip only \$6.00  
Add post mix \$2.00

## CIDERS

Little Green Apple Cider - Schooner or Can \$6.00

## SPARKLING

George Jensen Hallmark Cuvee \$100 per bottle

Seaview Brut Cuvee \$30 per bottle

Yellowglen Prosecco Vintage \$35 per bottle

Yellowglen Pink Moscato Vintage \$35 per bottle

## WINE

821 South Sauvignon Blanc \$35 per bottle

Yalumba Unwooded Chardonnay \$25 per bottle

Jamiesons Run Shiraz \$35 per bottle

Jamiesons Run Merlot \$35 per bottle

Jamiesons Run Cab, Sav, Shiraz \$35 per bottle

Jamiesons Run Cab-Sav \$35 per bottle

## SOFT DRINK

Coke, Diet Coke, Coke Zero, Sprite, Lift \$3.00  
(cans)

Water \$3.00