4 course menu

starting at $150 per person

minimum of 8 people for a four course menu

MARIAS HOSPITALITY

CATERING & PRIVATE DINING

TO START

Whipped Feta & Local Honey
charred tomato + arugula
olive oil balsamic emulsion + crostini

TO SAVOUR

Pan Seared Free Range Chicken
sour cream pomme puree + pan jus
garlic greens + local carrots

Ricotta Gnocchi & Summer Squash
jensen's cheese + fennel & garlic
sausage ragout & Spanish olive oil

TO FINISH

Creme Catalan Brûlée
cherry preserve + Brazilian
donut

menu sourced within 50km

RECEPTIONS

minimum of 10 people.

STATIONS & BOARDS

CHARCUTERIE BOARD
local & imported meat and cheese
preserves + pickles + crusty bread
local mustards

SLIDER STATION
pulled achiote beef
spicy jalapeño chicken

INDIVIDUAL CRUDITÉS CUPS
house hummus & 10 km veggies

SLICED FRUIT DISPLAY
berries + seasonal fruit

TACO STATION
soft corn tortillas + verde + pico
queso fresco + pickled hot peppers
shredded lettuce
Choose 2 proteins
smoked pepper chicken
braised beef
carnitas

SWEET TOOTH STATION
Brazilian donuts & dulce
de leche
Mini lemon olive oil cakes
raspberry orange preserve
Chocolate chip explosion
cookies
Mini pavlova – Norfolk berry
conserva

menu sourced within 50km

SMALL BITES

minimum of 10 people.

CANAPÉ

GARDEN

Mushroom toast & whipped ricotta
garlic confit
Cucumber cups & preserved Beets
lemon salt
Vegetarian Sushi Roll
Crispy spring roll & Thai Dip

FARM

Chicken croquette & lime crema
Pulled pork tostadas + ahi amarillo
papas guacamole
Duck confit mac attack bites
house ketchup
Carne assada & halloumi skewer
verde

SEA

Salmon + orange miso maple + sesame
jalapeño dill oil + tapioca cracker
Shrimp cakes + smoked pepper aioli
panko crust
Spicy tuna & salmon rolls
Citrus poached shrimp
vodka horseradish aioli

OYSTER STATION

grapefruit mignonette + horseradish
lemon & house hot sauce