

MAINSTAY PROVISIONS

CATERING

APPETIZERS

SLIDERS

All will come on a Hawaiian Roll, 2pp, Min 10p

“Jersey” Cold Cut

Genoa Salami, ham, mortadella, shaved iceberg lettuce, red onion, sliced white cheddar, ground mustard, Italian dressing

Roasted Turkey (df)

Turkey, white onion, roasted tomato, dijonaise, swiss, greens

Ratatouille Veggie

Eggplant, roasted zucchini, tomato, bell pepper, herbed cream cheese

Tea Sandwiches

Whipped cream cheese, sliced tomato, sliced cucumber

DIPS

Served with seasonal vegetables, and house-made flatbread. Min 10p

Green Goddess (gf)

Vegetarian: Greek yogurt, garlic, lemon, herbs, spinach, olive oil
Vegan: Replace Greek yogurt with avocado

Salmon Mousse*(gf)

Cream cheese, lemon, dill

Chicken Liver Pate (gf)

Shallot, heavy cream, butter, marjoram, thyme, lemon

Muhammara (df)

Roasted red pepper, harissa, breadcrumb, pomegranate molasses, lemon, walnuts

Pimento Cheese (gf)

Cheese spread with Mama Lil's chilis, cheddar, parmesan, & cream cheese

SKEWERS

Served warmed or cold, 2pp, Min 10p

BBQ Chicken (gf)

Braai spiced chicken thigh, tossed in house-made BBQ sauce

Smoked Candied Salmon* (gf)(df)

Steak* (gf)(df)

Topped with salsa verde

Tomato & Fresh Mozzarella (gf)

Cherry tomatoes, fresh mozzarella, basil, balsamic reduction

Chili Eggplant (gf)(df)

Eggplant, fried tofu, chili crisp

PASSABLE

Min 10p

Mini Spanakopita

Filo pastry, mushroom duxelle

Tartlets

Prosciutto, goat cheese, caramelized onion
Vegetarian: sub spaghetti squash for prosciutto

Braai Spiced Focaccia Bites (vg)

Gougeres (v)

Baked cheese puffs with white cheddar and pecorino

Tuna Cakes (df)

Baked tuna cakes with house-made tartar sauce

Braai Spiced Potatoes (gf)(df)

Served with lemon crema, salsa verde for df

Baked Macaroni and Cheese

Potato Salad (df)(gf)(vg)

Red potato, red onion, celery, cumin, Aleppo, herbs, olive oil

Roasted Asparagus (gf)

Preserved lemon, garlic

Gem (gf)(df)

Gem lettuce, pickled red onion, champagne vinaigrette

Mixed Greens (gf)

Baby mixed lettuce, Parmesan, apple cider vinaigrette

Kale Caesar

Kale, farro, pepitas, parmesan, Caesar dressing

Pork Ribs (gf)

House smoked pork ribs, in house-made BBQ sauce

Poached Salmon* (gf)(df)

White wine, thyme, aromatics

Cauliflower Steak (vg)(gf)

Thickly sliced cauliflower, Braai spiced, oven roasted, served with avocado aioli

Flank Steak (gf)(df)

Balsamic marinade

Pomodoro Pasta (df)(vg)

Lagana pasta, tomato sauce with seasonal vegetables

SIDES

Lemon Aleppo Cauliflower (gf)(df)

Lemon, Aleppo spice

Harissa Roasted Carrots (gf)(df)

Honey, harissa, vinaigrette, herbs

Braised Greens (df)(v)

Vegetable stock, apple cider vinaigrette, onion

Rice Pilaf (df)

Rice, vegetable stock, mirepoix, currents

Couscous (vg)

Pearl couscous, tomato, cucumber, pickled red onion, picholine & kalamata olives, apricots, pistachio, herbs, preserved lemon vinaigrette

Grilled Radicchio (gf)(df)

Halved radicchio, quinoa, toasted pistachio, tahini vinaigrette

Roasted Beets (gf)

Arugula, hazelnuts, apple cider vinaigrette, goat cheese

ENTREES

Roasted Chicken (df)(gf)

Choice of salsa verde, lemon crema, or braai spice

Mushroom Risotto (gf)

Mushrooms, parmesan cheese, butter, herbs

Pork Loin (gf)(df)

Served with salsa verde

Beef Tenderloin (gf)(df)

Served with salsa verde

QUICK CATERING

48 hours lead time

LUNCH BOXES

Side salad or chips, mini cookie, and choice of half sandwich or half wrap, min 10p

Half Sandwiches

Tuna, Curried Chicken, Turkey Club, Ratatouille (v)

Half Wraps

Chicken Kale Caesar, Curried Chicken, Caprese

Side Salads

Mixed Greens / Farro with Artichoke, kalamata, pickled Onion

APPETIZER BOARDS

10 Minimum, three varying sizes S(10), M(15), L(20)

Charcuterie

Three rotating meats and/or house prepared curried chicken salad, tuna salad, pickled vegetables, marinated olives, seasonal mostarda, grain mustard, crackers

Cheese Board

Three rotating cheeses, spiced nuts, seasonal jam, seasonal berries or grapes

Dip Platter

Choice of three dips, house-made flatbread, roasted seasonal vegetables

DESSERT

Mini dessert buffet options - choose up to 3 items
\$4.50 per person

Mini Cookies

Chocolate Chip, Peanut Butter (gf), Oatmeal
Coconut Apricot, Lemon Lavendar (gf)

Apricot or Seasonal Bakewell Tart

Bite size or full size (8 slices)

Vanilla Bean Cheesecake

With seasonal compote. Bite size or full size
(8 slices)

Lemon Cheesecake

With seasonal compote. Bite size or full size
(8 slices)

Double Chocolate Brownie Bites (v)

Flourless Chocolate Cake

With chocolate ganache or seasonal compote

Regular menu pastry items available for catering upon request, please contact us for more information.

Please note some item prices (indicated *) are subject to change in the event of market pricing change. Lead times are ideally 7 days but some items may require more. Menu is easily adaptable to dietary requirements and special requests are always available.

v=vegetarian, vg=vegan, gf=gluten free, df= dairy free, Asterisk=dish can be changed to accommodate allergy or dietary restriction

