



TAYLOR &
Holmes
CATERING

We cater for the small to the large, for business meetings and weddings, outdoor events and private dinner parties and your imagination.

Let's talk about your expectations and how we can create your exceptional food and service experience.

It will be our pleasure to do so.

Contact Us

OFFICE@TAYLORANDHOLMES.COM.AU / TEL: 08 8354 1716



Coffee Bar

\$6PP ON ARRIVAL / \$12PP HALF DAY / \$15PP CONTINUOUS

Percolated D'Angelo coffee

Tea selection and hot water

Whole, skim and soy milk (alternative milks available on request)

Nippy's orange juice

Spring water

Table linen, eco cups & stirrers provided

- China crockery available for hire (\$3pp)



Breakfast

CONTINENTAL BREAKFAST

Fruit, yoghurt, granola parfait GF	6.5
Apple and almond bircher	6.5
Fruit muffin	5.0
Danish pastry	4.0
Fresh seasonal fruit skewer	3.75

HOT BREAKFAST

Egg, bacon & cheese brioche	6.5
Smashed avocado, rocket, cheese, egg brioche	7.5
Roast vegetable and fetta frittata GF	7.5
Ham & cheese croissant	6.5

PLATED BOARDROOM BREAKFAST

25 PP

Chef on site additional

Crispy potato, smashed pumpkin, poached eggs, bacon, chimichurri sauce
Turkish baked eggs, roasted capsicum & goat curd, toasted foccacia
Brioche French toast, roasted winter fruit, toasted almond



Morning and Afternoon Tea

SWEET

Lemon drizzle yoghurt cake / carrot cake with cream cheese icing	5
Belgium chocolate brownie (GF)	6
Scones with jam and cream	4
Melting moments, anzacs, choc chip cookies	3
Fruit muffin	5
Danish pastry	4
Date, chocolate, almond cake (GF)	5
Portuguese tarts	4

SAVOURY

Cheddar & herb scones with butter (vegetarian)	4
Leek, cheddar & balsamic roasted tomato quiche (vegetarian)	4
Home made pork and fennel sausage rolls and tomato relish	4
Sweet potato, fetta & spring onion muffins (vegetarian, GF)	5

ANTIPASTO BOARD

sm 50 - serves 6 lg 90 - serves 12 xlg 120 - serves 18

Locally sourced charcuterie, local cheese, house made hummus, frittata, marinated kalamata olives, house pickles, grilled eggplant and zucchini, fresh ciabatta and water crackers

CHEESE BOARD

sm 50 - serves 6 lg 90 - serves 12

A selection of local and Australian cheeses, fruit paste, seasonal fruit and lavosh.

FRUIT PLATTER

sm 40 - serves 6 lg 80 - serves 12

Fresh seasonal fruit



Lunch

WORKING LUNCH

25 PP

Sandwich selection (panini, wraps, triangles, ribbon, bagel)
Freshly baked treat
Seasonal fresh fruit
Juice and sparkling water
Includes eco cups, plates, napkins

LUNCH BOX

20 EACH

Sandwich or salad
Freshly baked treat
1 piece of whole fruit
Bottle of spring water
Takeaway eco box, cutlery, napkins

OR PUT TOGETHER YOUR OWN SELECTION...

10 EACH

Bagel
Panini
Turkish
Wrap
Sandwich - triangle (4) or ribbon cut (3) per sandwich
Gluten Free Bread

Our fillings include a gourmet selection of house-made fresh salads, roasted vegetables, continental meats, and condiments. Any dietary requirements can be catered to, just let us know!



Lunch continued

PLATTERS TO SHARE

40 EACH

Cocktail style items, designed to be shared. Each platter includes ten items. Great to offer more variety to your working lunch, casual meeting or after work drinks.

FINGER FOOD

Vietnamese cold rolls (chicken / vegetable) *(GF)*

Pork and fennel sausage rolls with tomato relish

Pumpkin, Kalamata olive & rocket pizzetta *(vegetarian)*

Yakitori chicken skewer, tonkatsu sauce *(GF)*

Leek, cheddar & balsamic roasted tomato quiche *(vegetarian)*

Pumpkin & parmesan arancini, lemon caper mayo

Parmesan & rosemary chicken with kewpie slaw brioche \$65 *per platter*



The Big Salad

to be shared between 10 people or \$14 per individual serve

ROAST CAULIFLOWER (GF, VEGAN)

85

Rosemary roasted cauliflower & potato, spinach, radish, hummus, mixed leaves, fried curry leaves

MOROCCAN CHICKEN (GF)

95

Grilled chicken, pumpkin, chickpeas, quinoa, rocket, currants, pomegranate, lemon zest

CHICKEN CAESAR

105

Cos lettuce, kale, crispy bacon, shaved parmesan, croutons, boiled egg, Caesar dressing

FIVE SPICE BEEF SLAW (GF)

120

Grilled & marinated beef, shredded salad, Asian herbs, micro leaves, bean shoots, peanuts



Looking for a bit extra...

DEEP DISH SOUR CREAM PASTRY ROAST VEGETABLE & FETTA TART (VEGETARIAN)

65

Whole tart cut into eight pieces

LEMON & THYME ROASTED FREE-RANGE CHICKEN (GF)

64

ROASTED PUMPKIN (GF, VEGAN)

36

Roasted pumpkin, pomegranate, lime & coriander

POTATO GRATIN (V, GF)

45

Utterly delicious, cheesy and creamy potato gratin

CAULIFLOWER CORN & SMOKED TAHINI (V, GF)

45

Smoked tahini cauliflower, corn off the cob, lime, pecorino



Winter Wonders

When you need simply delicious, no fuss dining. Designed to delight, nourish and comfort your guests while you work or celebrate. Choose one or a range of dishes; check out the big salad, a few treats, some cheese and there's a feast ready to eat in the boardroom, at home and with friends.

\$25 per person for a choice of one, additional dishes \$5 per dish per person.

LAMB KOFTA

Gently spiced lamb & fennel balls, onion & tomato sauce, basmati rice, yoghurt, coriander

YOGHURT AND SAFFRON CHICKEN CURRY (GF)

With basmati rice, mango chutney & green pepper sambal

CRISPY GINGER BEEF (GF)

Crispy ginger beef with stir fried vegetables & steamed rice

SOY BRAISED PORK BELLY (GF)

Soy braised pork belly with vegetable fried rice

CHICKEN CACCIATORE

Boneless chicken braised with tomatoes, peppers, red wine, herbs, green salad, crusty bread

BEEF RAGU LASAGNE

Beef ragu lasagne with creamy bechamel, green salad, crusty bread

JUNGLE CURRY (GF, VEGAN)

With coconut lime rice



Soup

\$12 PER PERSON

Our soup is served in crockpots to keep warm, along with crunchy bread & butter.

Roasted cauliflower & cheese

White bean minestrone

Pumpkin & ginger

Leek & potato

Pea & Ham



Canapés

We suggest selecting 3 items per person per hour of your event to ensure constant service of food
Minimum order of 20 per item. This menu requires a chef on site.

COOL

Wilted wild mushroom & marinated goat cheese tart (<i>vegetarian</i>)	4
Grilled chilli eggplant on salt and pepper potato chip (<i>vegan</i>)	4
Kingfish sashimi, citrus coconut nham jim, kefir lime (<i>GF</i>)	4.50
Beef carpaccio, garlic caper aioli crostini	4.50
Natural oysters with namjim dressing (<i>GF</i>) <i>Seasonal availability</i>	4

WARM

Pork & duck sambal dumpling, caramelised onion & spring onion	4.50
Fried buttermilk, ginger & lime chicken, sesame sauce	4.50
Rendang beef skewer	5
Chorizo croquettes, fried curry leaves, tomato kasundi	4.50
Beetroot & tofu dumpling with black vinegar dressing	3.50

LARGE CANAPÉS

Chicken san choy bow, cashew, water chestnut, pickled carrot, coriander	10
Braised brisket pie	

DESSERT

Orange curd donut	5
Coffee hazelnut macaron	



Individually Plated Dining

2 COURSE 65 3 COURSE 75

Minimum 10 guests

Additional choice per course +16 pp

Alternate drop +8 pp

Onsite chef & wait staff additional

Linen, crockery, cutlery, glassware available for hire

ENTRÉE

Hiramasa kingfish, tahini yoghurt tarator, sesame, pickled radish, walnuts

Oxtail, wild mushroom & leek ravioli, beef consommé, tomato concasse, truffle oil, pecorino

Twice cooked boneless quail, grilled radicchio, kipfler potatoes, chorizo crumb

Eggplant & tofu stack, green chili, eschallots, coriander salad, coconut & lime dressing (ve, gf)

MAIN

Lamb loin, cauliflower, preserved lemon, pomegranate salad (gf)

Orange glaze crispy duck breast, ginger carrot mash, toasted pepita, curry leaves (gf)

Saltwater barramundi fillet, green mango achar, nahm jim, coconut & sesame jasmine rice (gf)

Cassoulet of pork belly, chorizo, cannellini with cashew crumbs & mashed potatoes

South Australian sirloin steak, celeriac, fennel & green peppercorn sauce (gf)

Spiced & roasted beetroot, pickled candy & beet puree, goat curd, toasted seeds (gf)

DESSERT

Selection of fine cheese, fig compote, muscatel & crispbread

Kaffir lime & lemongrass crème caramel, coconut chips

Chocolate fondant, crème fraiche, poached vanilla berries



Celebration Cakes

Our cakes are freshly baked in our kitchen using only the best ingredients ... free range local eggs, butter, cream and lots of love. Each cake is individually decorated with berries, fruit, herbs & flowers, mostly organically sourced from our garden. Talk to us about special cake toppers and floral arrangements to match your bouquet or décor.

23cm cake - 12 morning tea slices / 16 dessert slices / 50 cocktail portions

28cm cake - 16 morning tea slices / 24 dessert slices / 108 cocktail portions

RHUBARB & BROWN SUGAR CAKE

23cm cake 60 / 28cm cake 90

LEMON YOGHURT CAKE WITH LEMON & THYME ICING

23cm cake 65 / 28cm cake 95

BANANA CAKE WITH PASSIONFRUIT BUTTERCREAM

23cm cake 65 / 28cm cake 95

CHOCOLATE CAKE WITH CHOCOLATE BUTTERCREAM

23cm cake 65 / 28cm cake 95

CARROT CAKE WITH COCONUT & CREAM CHEESE ICING

23cm cake 65 / 28cm cake 95

VANILLA BUTTERCAKE WITH FRESH CREAM AND STRAWBERRIES

23cm cake 65 / 28cm cake 95



Conferences

Let us help you create a seamless and delicious conference service, looking after your guests from their arrival coffee to networking drinks. We provide half and whole day co-ordination, looking after set up, continuous service and pack down.

Our conference packages include on site staff to set up, replenish stations throughout the day and pack down, all deliveries to conference location (unless located further than 10km from Mile End), and any linen required for food and coffee stations. We can also assist with any equipment hire you may need - china crockery, glassware, cutlery. All conference packages have a minimum of 30 guests, and all dietary requirements can be catered for.

HALF-DAY CONFERENCE PACKAGE

50 PP

Coffee on arrival & replenished throughout event
Sparkling & still water, Nippy's orange juice
Morning or afternoon tea selection including bakery items & fresh fruit
Shared lunch platters including sandwich selection, salads, cocktail food

FULL-DAY CONFERENCE PACKAGE

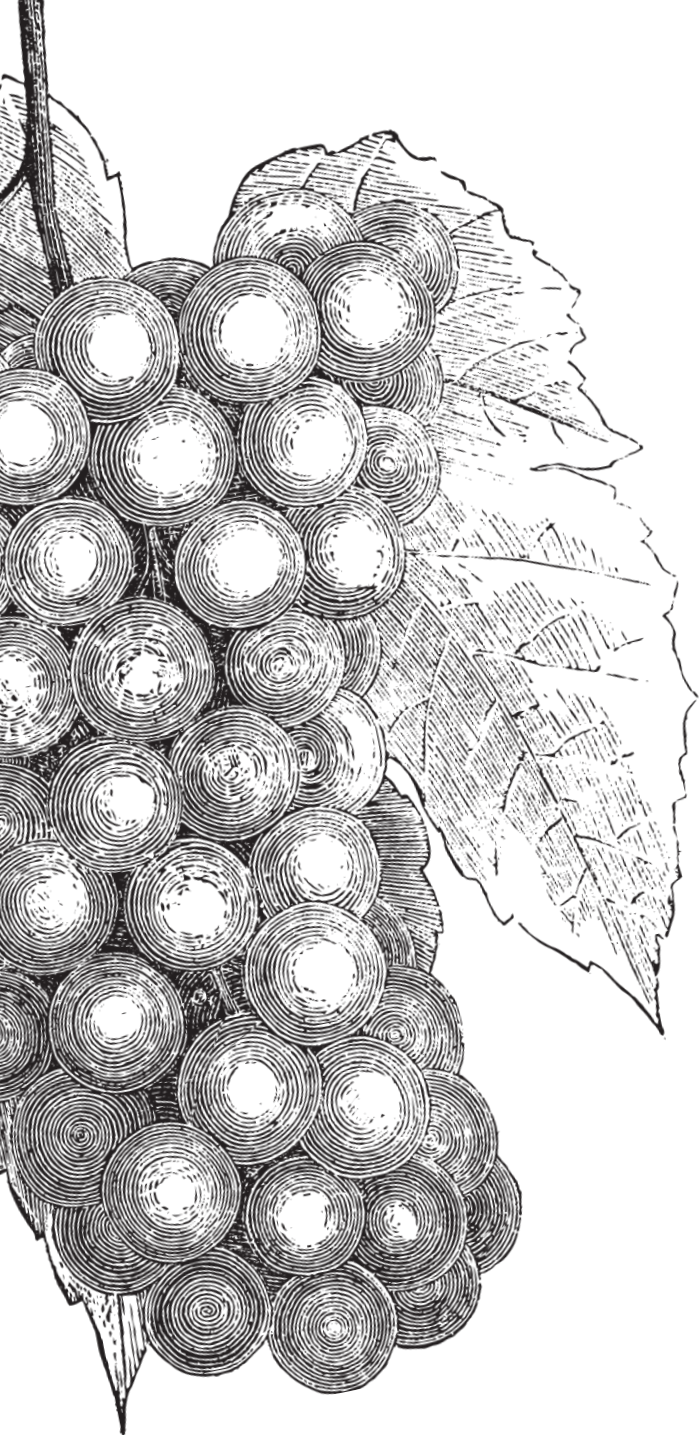
65 PP

Coffee on arrival & replenished throughout event
Sparkling & still water, Nippy's orange juice
Morning tea selection including bakery items & fresh fruit
Shared lunch platters including sandwich selection, salads, cocktail food
Afternoon tea selection including shared savoury platters

NETWORKING DRINKS & CANAPES

50 PP FOR FIRST HOUR, ADDITIONAL HOURS 25PP

Beverage package including South Australian sparkling white, white & red wine, beer, soft drink, juice, water
Selection of canapes or grazing boards
Bar set up & hire including glassware, linen, bar kit
Staff to set up, serve guests and pack down
Liquor licence can be arranged upon request, minimum three weeks notice required \$90



Beverage Packages

Our beverage packages are for a minimum of two hours and include full bar set up including glassware and bar staff. Liquor licences can be supplied on request, minimum three weeks notice required. We use local South Australian wines.

PACKAGE 1

32 PP, EACH ADDITIONAL HOUR 10 PP PER HOUR

Sparkling white, white & red wine selection

Beer & light beer

Sparkling & still water

Nippy's juice & soft drink

PACKAGE 2

44 PP, EACH ADDITIONAL HOUR 14 PP PER HOUR

Sparkling white, white, rose & red wine selection

Two beers & light beer

Sparkling & still water

Nippy's juice & soft drink

BESPOKE PACKAGE

If you are looking for a more personalised selection, including spirit selections, our friendly team will happily work with you. If you have specific wines you wish to use please suggest your wine and vintage and we will quote you accordingly.



Hire

Let us help you set the scene.

Glassware- tumbler, wine & champagne

Crockery- cups, saucers & teaspoons

Dinner plate

Dinner bowls

Side plate

Cocktail bowls

Cutlery set

Silver stainless steel water jugs

Glass water jugs

Trestle tables

Tablecloths (white or black)

Linen napkins

Oven

Hot water urn

Bar kit

*silver presentation bucket, drinks tubs, trays, bottle openers, ice bucket & tongs,
cloths, napkins & ice bags*

STAFF

We provide professional and experienced staff to ensure excellent service.

On site chef

Wait staff/bar staff

Set up & pack down staff