

stepping stone



Catering Options

We are happy to modify the options for the type of event you wish to have at Strathnairn Arts.

\$25 per person *(Minimum 10 people)*

Cheese board - two types of cheeses, crackers (GF option available on request), quince paste, dried fruit and nuts

Mezze board - hummus, babaganoush, fresh veggie sticks, olives, dolmades, artichokes, cornichons and tomatoes

Dessert platter - date balls (GF + VG), banana bread bites, brownies bites (GF + VG) and seasonal fruit

Unlimited still and sparkling water

\$32.5 per person *(Minimum 10 people)*

Cheese board - **three** types of cheeses, crackers (GF option available on request), quince paste, dried fruit and nuts

Mediterranean board - hummus, babaganoush, fresh veggie sticks, olives, dolmades, artichokes, cornichons and tomatoes, zucchini balls, falafel and flatbread

Dessert platter - date balls (GF + VG), banana bread bites, brownies bites (GF + VG) and seasonal fruit

Unlimited still and sparkling water and **homemade lemonade**

\$50 per person (Minimum 20 people)

Cheese board - three types of cheeses, crackers (GF option available on request), quince paste, dried fruit and nuts

Mediterranean board - hummus, babaganoush, fresh veggie sticks, olives, dolmades, artichokes, cornichons and tomatoes, zucchini balls, falafel and **wood fired** flatbread

Wood fired pizza

Sunset : Capers, olives, cheddar, fresh herbs and parmesan

Campesina: Roast eggplant and zucchini, romesco sauce (contains nuts), fresh herbs and feta

Dessert platter - date balls (GF + VG), banana bread bites, brownies bites (GF + VG) and seasonal fruit

Unlimited still and sparkling water and homemade lemonade

\$55 per person (Minimum 25 people)

Cheese board - three types of cheeses, crackers (GF option available on request), quince paste, dried fruit and nuts

Mediterranean board - hummus, babaganoush, fresh veggie sticks, olives, dolmades, artichokes, cornichons and tomatoes, zucchini balls, falafel and **wood fired** flat bread

Wood fired pizza

Sunset : Capers, olives, cheddar, fresh herbs and parmesan

Campesina: Roast eggplant and zucchini, romesco sauce (contains nuts), fresh herbs and feta

Nourish: Roasted pumpkin, red onion, romesco sauce (contains nuts), fresh rocket and feta

Dessert platter - date balls (GF + VG), banana bread bites, brownies bites (GF + VG) and seasonal fruit

Unlimited still and sparkling water and homemade lemonade

BYO (Wine glasses, ice buckets, champagne glasses)

Curry

All served with rice, prices are for servings of 10 portions

Potato Masala curry	\$55
Spicy root vegetable and coconut curry	\$60
Smoky eggplant curry	\$70
Roasted pumpkin red curry	\$70
Gingery spinach and green beans vegetable dish	\$55
Spiced okra vegetable dish	\$65

Canapes

Minimum order of 20 per canape option

\$3 each

- Mushroom Miang Kham: Grilled oyster mushroom in a ginger and soy sauce topped with toasted coconut and spring onion wrapped in a betel leaf
- Chargrilled then pulled Portobello mushrooms in a rich BBQ sauce served on a corn tortilla with a fresh tomato salsa
- Rice paper rolls filled with tofu, vermicelli rice noodles, fresh veggies and herbs. Served with your choice of sauce: peanut satay or gf ginger soy

\$2 each

- Broccoli and cauliflower pakoras served with a mint chutney
- San Choy bow - Mushroom and rice noodle stir fry, served warm in lettuce cups
- Herbed falafel served warm with hummus
- Corn and zucchini fritter bites served with mayo
- Rice paper rolls with vermicelli rice noodles, fresh veggies and herbs



Other costs:

Servers \$30 per hour

Cakeage \$10 per 25 people

Ice, glassware and clean up incl. discarding empty bottles, corkage \$100

Please order with at least 72 hours notice via Info@cafesteppingstone.com

Strathnairn Arts charges \$2.50 for private events held on the premises outside of normal operating hours