

stepping stone



Catering Options

We are happy to modify the options for the type of event you wish to have at Strathnairn Arts Precinct (includes The Link)

Banquet Options

Available for Tuesday to Sunday ; Lunch for groups of 10 + or Dinners for groups of 15 +

\$40 per person	Option 1	Option 2
Entrées	<ul style="list-style-type: none"> - Tofu and fresh vegetable rice paper rolls with a peanut soy dipping sauce - San Choy Bow - lettuce cups filled with mushroom, tofu and vermicelli noodles - Miang Kham - Grilled oyster mushrooms topped with homemade chilli jam wrapped in a betel leaf 	<ul style="list-style-type: none"> - Hummus and baba ganoush served with flatbread and fresh veggies - Antipasto plate (Dolmades, stuffed capsicum, olives, artichokes)
Mains	<p>All served with Jasmine rice</p> <ul style="list-style-type: none"> - Roast Pumpkin served with fragrant lemongrass and chilli sauce OR Coconut spiced pumpkin red curry - Sweet and sticky charred eggplant - Sauteed Greens 	<ul style="list-style-type: none"> - Zucchini and corn fritters, served w a mint chutney - Roasted carrots, pumpkin and beetroot served with tahini, pomegranate molasses, almonds and fresh herbs - Red capsicum couscous salad - Green leafy salad
Drinks	<ul style="list-style-type: none"> - Unlimited homemade lemonade - Wine glasses for BYO 	<ul style="list-style-type: none"> - Unlimited homemade lemonade - Wine glasses for BYO
+\$10 per person		
Dessert	Platters of assorted homemade desserts	<ul style="list-style-type: none"> - Platters of assorted homemade desserts
Hot Drinks	<ul style="list-style-type: none"> - English Breakfast and Jasmine Green Tea - Coffee 	<ul style="list-style-type: none"> - English Breakfast and Jasmine Green Tea - Coffee

\$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**

Optional additions:

Cheeseboard - extra large \$65

Three types of cheeses, crackers (GF option available on request), quince paste, dried fruit and nuts

Available from 3pm - 8pm Wednesday - Sunday

\$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

Campešina: 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

Campešina: 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
Gingerly 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

- **Pulled BBQ Portobello Tacos**

Chargrilled then pulled Portobello mushrooms in a rich BBQ sauce served on a corn tortilla with a fresh tomato salsa

- **Tofu 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

Sweet

Assorted homemade sweet platters 36 pieces for \$60
(lemon polenta, brownies and banana bread bites)

Brownies VG + GF Price per tray 1 = \$30 2 = \$55 3 = \$70
(trays can be sliced for 8 or 16 pieces)

Tahini Banana Bread Bites Price per tray 1 = \$30 2 = \$55 3 = \$70

Mini Berry "Cheesecakes" VG + GF 10 - \$35 20 - \$65 30 - \$95
(feel free to request a flavour, price may vary)

Burnt Butter Choc Chip Cookies
10 - \$ 25 20 - \$45 30 - \$65

Muffins VG
Chocolate or Mixed Berry 10 large OR 18 Small - \$40
20 Large OR 28 Small - \$75

Palestinian Cookies VG
10 - \$ 25 20 - \$45 30 - \$65

Pistachio Pinwheels GF
10 - \$ 25 20 - \$45 30 - \$65

Cinnamon Buns VG
10 - \$ 35 20 - \$60 30 - \$80

Whole Cakes

Cardamom Carrot Cake with Orange Blossom Labneh Icing \$65

Baked Lemon and Berry Ricotta Cheesecake (GF by request) \$60

Double Chocolate Cake with Chocolate Icing \$60

Lemon Polenta Cake GF \$50

Ginger Cheesecake (GF by request) \$60

Persian Love Cake \$60

Upside Down Pineapple Cake \$60

Other costs:

Servers \$30 per hour

Cakeage \$10 per 25 people

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



Thank you for supporting our social enterprise

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



10% surcharge applies on Sundays

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