

stepping stone



Catering Options at Strathnairn only

*We are happy to modify the options for the type of event you wish to have at Strathnairn Arts Precinct.
This includes the Link, however there is an additional charge associated with events held there.*

Banquet Options

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

\$45 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 - Fried daikon fritters served with sweet chili sauce, herbs and peanuts - Miang Kham - Grilled oyster mushrooms topped with homemade chili 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 chili sauce OR Coconut spiced mixed vega 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

Available from 9am - 8pm Wednesday - Sunday

\$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, baba ganoush, 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

\$30 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, baba ganoush, 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

For private events @ Strathnairn

Please visit [Strathnairn Arts website](#) for booking the venue first.

Canapes

Minimum order of 20 per canape option

\$4.5 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

\$3.5 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

\$45 per person (minimum of 20 people)

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

Mediterranean board - hummus, baba ganoush, fresh veggie sticks, olives, dolmades, artichokes, cornichons and tomatoes, and wood fired flatbread

Wood fired pizza

Unlimited wood fired pizza.

Examples ; Roasted pumpkin, feta and rocket, Mushroom, artichoke and ricotta, Zucchini, spinach and cashew cheese, Margarita plus more varieties

Unlimited still and sparkling water and homemade lemonade

+ \$10 per person

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

Tea and Coffee

Sweet

Assorted homemade sweet platters

36 pieces for **\$80**

(lemon polenta, brownies and banana bread bites)

Assorted homemade sweet & fruit platters

36 pieces + 12 pieces of fruit for **\$100**

(lemon polenta, brownies and banana bread bites + seasonal fruit)

Brownies *VG + GF*

12 pieces for **\$50**

24 pieces for **\$95**

36 pieces = **\$140**

Tahini Banana Bread bars

12 pieces for **\$45**

24 pieces for **\$90**

36 pieces for **\$130**

Scones with jam and cream

Platter 12 scones served with organic raspberry jam and whipped cream **\$50**

Burnt Butter Choc Chip Cookies

10 for **\$30**, 20 for **\$50**, 30 for **\$70**

Muffins *VG* - Chocolate or Mixed Berry

10 large OR 18 Small -for **\$45**

20 Large OR 28 Small for **\$80**

Pistachio Pinwheels *GF*

10 for **\$32**, 20 for **\$50**, 30 for **\$80**

Individual Carrot Cakes

topped with cream cheese icing & pistachios

10 for **\$55**, 20 for **\$100**, 30 for **\$140**

Whole Cakes

Cardamom Carrot Cake with cream cheese icing

\$70

Baked Lemon and Berry Ricotta Cheesecake (GF by request)

\$70

Ginger Cheesecake (GF by request)

\$70

Double Chocolate Cake with Chocolate Icing

\$65

Lemon Polenta Cake *GF*

\$65

Persian Love Cake

\$70

Upside Down Pineapple Cake

\$60

Other costs:

Servers \$30 per hour (\$35 on Sundays, or after 9pm)

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 catering@cafesteppingstone.com



10% surcharge applies on Saturday & Sundays

Strathnairn Arts charges an additional cost for the hire of the venue outside of normal operating hours. Please visit the strathnairn website to book:

<https://www.strathnairn.com.au/event-hire>