

Good Company Catering Co.

EST. 2015

WEDDINGS

BRUNCH + LUNCH

BRIDAL SHOWERS

CORPORATE CATERING

⇒ Like our sister business My Grandma Ben,
we're mindful of our environmental foot print.

We endeavour to compost and recycle our waste off and on site
where possible, and use compostable packaging. ⇒

SHARED SEATED FEASTS

Catering options ideal for corporate events,
weddings and Christmas parties

PER DINNER GRAZING TABLES

Savoury Grazing Table – \$12 per guest

To keep our grazing tables looking lush we require a \$600 minimum spend to ensure we can create something special.

- 3 x premium cheeses; *Limestone Coast Brie, Cloth Cheddar 18 months, BellaVitano Raspberry Rind*
- 3 x house made dips - *Flavours may include; beetroot humus (vegan), sweet potato + almond romesco (vegan), creamy French onion + chives, tzatiki, smokey babaganous (vegan), carrot miso + cashew (vegan)*
- Minimum 3 cured meats from Marino; *Flavours may include; mortadella, sopressa, waygu beef salami, spicy cacciatore, pastrami*
- Vegetable crudité
- My Grandma Ben's pickles
- Marinated olives
- Fresh and dried fruit
- Crostini and crackers
- Pita Crisps
- Rosemary focaccia

ANTIPASTO AS ENTREE

Mortadella with *My Grandma Ben* spicy Giardiniara pickles **\$10 pp**

Charcuterie - cured meats, *My Grandma Ben* 'Italian' pickles, olives, rosemary focaccia **\$15 pp**

Two house made dips, *My Grandma Ben* pink pickles, cruite, rosemary focaccia **\$10 pp**

Charcuterie + Dips - cured meats, two house made dips, *My Grandma Ben* 'Italian' spicy Giardiniara pickles, olives, rosemary focaccia **\$18**

SHARED ENTREES

Stracciatella (fresh cheese curds), cumin + turmeric spiced olive oil, pickled + roasted carrots, crispy curry leaves **\$13 pp**

Buffalo mozzarella, beetroot roasted and pickled beetroot, charred shallots, candied walnuts, sherry shallot vinaigrette **\$13 pp**

Pumpkin + cheddar arancini with basil tomato sugo, parmesan **\$8 pp (2 per person in shared menus)**

Pork + fennel meatballs with basil + parmesan **\$10 pp**

Beetroot cured salmon, horseradish sour cream, pickled + fresh fennel, caper dill dressings **\$16 pp**

Coorong mullet with thyme, lemon, almonds **\$15 pp**

Duck breast (served room temp) citrus, basil, pickled shallots **\$17 pp**

Char sui pork, roasted pineapple, tangy coriander sauce + Asian herbs **\$15 pp**

Mussels in smoked paprika butter **\$15 pp**

Broccoli, basil, spinach + lemon green sauce campanelle pasta, pangritata, pecorino **\$13 pp**

Fusilli in 'red sauce' basil sugo topped with fresh basil, parmesan **\$13 pp**

MAINS

Roasted chicken breast with confit garlic puree, chunky charred lemon herb sauce

Chicken thigh in Cajun spiced butter, home made crispy shallots pickled radish and fresh herbs

Moroccan spiced slow cooked beef cheeks, spiced chickpeas, zough

Shared scotch steak, cafe de Paris butter, chives - served medium

Garlic + oregano marinated lamb rump, garlic yogurt, zesty oregano and herb sauce - served medium

Baked Coorong mullet, thyme lemon butter with toasted almonds

Broccoli, basil, spinach pesto campanelle pasta, pangritata, pecorino

Tempura broccoli with salsa verde, fresh herbs + crispy shallots (vegan / gf available)

Our mains are designed to be served as a shared feast.

Should you prefer individual plating or alternate drop we can accomodate. Please email us for a quote.

PRICING

\$50 - shared menu
sour dough + butter
1 meat main, 1 pasta, 2 sides

\$58 - shared menu or alternate drop
sour dough + butter
2 mains, 3 sides

\$70 - shared menu or alternate drop
3 pre dinner canapés or crostini
sour dough + butter
2 mains, 3 sides

Add and extra side, \$7pp

SIDES

Cold Sides

FENNEL + LEAVES, crunchy cos, leaves shaved radish, pickled fennel, dill + red wine vinaigrette (vegan / gf)

GREEK-ISH, cucumber, kalamata olives, heirloom tomatoes, marinated feta, , fresh mint + parsley, pickled red onion, quinoa with a confit garlic vinaigrette (gf)

THE SLAW, shredded red + green cabbage, pickled carrot + daikon, radish, pickled red onion, spring onion + fresh Asian herbs + tangy kimchi dressing, topped with crunchy sesame, crispy shallots (vegan / gf)

THE GRAIN + CAULIFLOWER SALAD, Cumin roasted cauliflower, 'Dirty' South Australian chickpeas, brown rice, quinoa, turmeric pickled cauliflower florets, pickled currants + shallots, fresh herbs, leaves with a ginger + tahini dressing topped with maple roasted spiced pepitas (vegan / gf)

ITALIAN STYLE ORANGE + BITTER LEAVES, roasted pumpkin, orange, bitter leaves, basil, ricotta salata, honey drizzle, roasted walnuts (gf)

KALE CEASAR, kale, white onion, mini sour dough croutons, anchovy parmesan mayonnaise dressing topped with shaved parmesan

ROASTED BEETROOT, pickled radish wedges, radicchio, candied walnuts, garlic labne, balsamic glaze (gf)

Warm Sides

CRISPY POTATOES, with Australian native seasoning of bush tomato + native thyme (vegan / gf)

ROASTED COLOURFUL CARROTS in curry butter, crispy curry leaves (vegan available / gf)

GREENS WITH MISO, mixed greens tossed in a miso lemon butter topped with flaked almonds (vegan available / gf)

STANDING MENU

Perfect for pre dinner canapés
or cocktail events

CROSTINI

Heirloom tomato, pickled shallot,
basil on sourdough crostini (vegan) **\$3ea**

Carp rilette crostini, capers, parsley,
shallots **\$3.50ea**

Stracciatella (fresh cheese curds)
topped with pickled grapes, dukkah on
crostini (vego) **\$3.50ea**

Prosciutto, shaved parmigiano reggiano,
cultured butter, olive oil on fresh
baguette **\$4ea**

Mortadella, caramelised onion creme,
pickled shallots on fresh baguette **\$4ea**

Rare beef fillet, seeded mustard mayo,
house made carraway sauerkraut,
red vein sorrel **\$4.50ea**

CANAPES

Kingfish carpaccio, pickled garlic,
orange, herb oil, dill **\$3.50ea**

Chinese spinach dumplings with house
made chilli jam + soy, herbs + crispy
shallots - two per serve, served in cups
(vegan) **\$4.50ea**

Hash brown bites, chunky guacamole,
pickled radish, coriander (vgn) **\$3.50ea**

Chinese style duck pancake, with pickled
daikon and carrot, cucumber, spring
onion, hoisin **\$3.50ea**
Vegan option; avocado + tofu

Smoked salmon wonton cup pickled ginger,
miso mayonnaise, togarashi **\$3.50ea**

Pumpkin and cheese arancini, basil sugo
(vegetarian) **\$3.50ea**

Greek style feta and spinach Pastizzi
pasties topped with mint + dill yoghurt
\$3.50ea

Pork and fennel sausage rolls with
smokey capsicum relish **\$3.50ea**

LARGER CANAPES

Mini cold rolls with pickled carrot and
daikon, red cabbage, Asian herbs and
chilli soy dipping sauce (gf)
**Flavours; soy poached chicken; marinated
tofu + avo; smoked salmon + pickled
ginger \$4.50**

Mini cheese burger sliders, mustard,
ketchup, My Grandma Ben's pickles,
cheese **\$5.80ea**

Panko crumbed fish burger, cos, caper
dill mayo **\$5.80ea**

Mini meatball subs; Italian style
spiced pork meatballs cooked in tomato
sugo, melted cheddar **\$5.80ea**

XL Samosas with green chilli and
coriander sauce **\$4.50ea**

Fusilli basil sugo, parmesan **\$6ea**
(vegetarian, vegan + GF options avail)

Bao, crispy pork, kewpie, apple slaw
(Plant 3 & 4 events only) **\$5.50ea**

SKEWERS

Delicious skewers, all made gluten free

Mushies sticky soy, ginger,
garlic mushrooms **\$3.50ea**

Jerk spiced chicken skewers with
coriander jalapeño dipping sauce **\$5ea**

Prawns in Vietnamese chilli, ginger and
lime marinade **\$5.50** (two per serve in cup)

Indonesian satay beef **OR** chicken skewers,
marinated in chilli, ginger and garlic
before being cooked and dipped in a
Indonesian style satay **\$5ea**

GRAZING

Add a Savoury Grazing Table or Dessert Grazing Table to your cocktail event

Savoury Grazing Table – \$12 per guest

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- Vegetable crudités
- My Grandma Ben's pickles
- Marinated olives
- Fresh and dried fruit
- Crostini and crackers
- Pita Crisps
- Rosemary focaccia

Dips + Cheese Platters

Dips Platter \$60 (serves 30 approx)

- 3 house-made dips
- Vegetable crudités
- My Grandma Ben pickles
- Crackers
- Crostini

Cheese Platter \$120 (serves 30 approx)

- 3 premium cheeses (200g approx. each)
- Crostini
- Rosemary focaccia
- Fresh and dried fruit

* *Gluten free crackers available on request.*

MENU GUIDES

Please get in touch if you need some help selecting menu items.

Below is a guide to help decide on quantities, it is a guide only, please give us a call to chat through your event if you're feeling unsure.

Light nibbles

Ideal for networking / shorter events

2-3 crostini / canapés
1-2 large canapé / skewers

Heavy nibbles

Engagements / birthday parties / corporate events

3-4 crostini / canapés
1-3 large canapé / skewers
Grazing table optional

Meal equivalent

Weddings / corporate events

4-5 crostini / canapés
3-3 substantial canapés / skewers
Grazing table optional

Seated, canape or grazing table options designed for wedding and canape events

CANAPES

**Dessert canapes \$3.50 each.
Minimum order of 20 required**

Lemon curd tart, dried citrus

Mini raspberry hazelnut cake with mascarpone cream and hazelnut praline

White chocolate mousse pot, passionfruit, honeycomb (gf)

Lindy's carrot cake with cream cheese frosting (df available)

Sour cream pannacotta pot, miso caramel, fresh and dried orange (gf)

Fudgey chocolate raspberry brownie

Mini basque cheese cake bites (gf)

Apple crumble tart, spiced apple, crumchy crumble topping

PLATED DESSERTS

**Individually plated \$15pp
Served as part of a shared menu;
One option \$8pp, select two flavours \$15**

Mini raspberry hazelnut cake with mascarpone cream + hazelnut praline

Fudgey chocolate brownie, fresh berries, red fruits compote + cream

Burnt basque cheese cake, orange caramel, poached orange (gf)

Apple crumble tart, spiced apple, chewy oat crumble topping, caramel (vegan option available)

Whipped coconut mousse, lemon curd, honey basted pineapple, coconut meringue, mint (gf)

Vegan option: Whipped coconut mousse, passionfruit, honey basted pineapple, coconut chips, mint (vegan gf)

GRAZING TABLES

We have a minimum spend of \$300 for our dessert grazing tables to ensure we look full and beautiful.

Dessert Grazing Table \$5 pp
- 1.5 dessert canapes per person.
Select 3 dessert canapés for events under 150 guests, 4 for 150 + guests

\$10 pp Dessert + Cheese Grazing Table
- 2 dessert canapes per person.
- Select 3 dessert canapés for events under 150 guests, 4 for 150 + guests
- 3 x premium cheeses; local camembert, aged cheddar, Bellavitano raspberry rind cheese
- Grandma Ben's pickles
- Fresh and dried fruit
- Chocolate and honeycomb
- Crostini and crackers

Please note, we're happy to incorporate your birthday or wedding cake into the table display at no charge.

CHEESE PLATTERS

Cheese platters \$120 ea
Platters are designed to feed up to 25 as after dinner nibbles

- 3 x premium cheeses (250-300g of each)
BellaVitano Raspberry Rind, Limestone Coast Brie, Cloth Cheddar 18 months
- My Grandma Ben's pickles
- Fresh and dried fruit
- Crostini and crackers

* Cheese may vary depending on availability

CAKEAGE

Cake cut and served on platters, \$2 pp for cocktail events, max \$150.

Cake served on plates with garnish to match flavour of cake \$4.50 pp

Cupcakes on stand no charge