



BANQUET - NOVEMBER 3 - 7

KARTEL CATERING - SPRING SUMMER 25/26

\$45 PER PERSON

MONDAY 3RD OF NOVEMBER

MAINS

- Hong Kong Style Lemon Chicken (GF)(DF)
- 5-Spice Cantonese Pork Belly, sweet soy & spring onion (GF)(DF)
- Stuffed Tofu, shitake, chickpea & Chinese style gravy (GF)(DF)

SIDES

- Stir-fried soy bok-choy & mushroom w/ fresh red chilli (VG)(GF)
- Lo Mein Noodles, summer vegetables & toasted sesame (VG)

SALADS

- Cucumber, green capsicum, coriander & soy-sesame vinaigrette (VG) (GF)

THURSDAY 6TH OF NOVEMBER

MAINS

- Spiced Lamb Sloppy Joes, Eggplants and Red Bean (DF)
- Marinated Chicken Thigh, with Fenugreek and Ginger (GF , DF)
- Braised Chickpea, Carrot, Date and Feta (Gf)

SIDES

- Maple-Chili brocolini steaks , Ricotta , Crispy Sourdough Crumb (V)
- Jacket Potato , Green tahini, pickle red cabbage (VG) (GF)

SALADS

- Farro and Roasted Red Pepper Salad (VG)

FRIDAY 7TH OF NOVEMBER

MAINS

- Smokey chicken meat balls braised in tomato r & paprika (DF)
- roasted lamb rump with ezme , yoghurt and cumin salt (GF)
- Zucchini , chickpea , lemon and herb fritter with yoghurt and sumac

SIDES

- Potato and asparagus with labnah and dukka (GF)
- Summer Roasted Vegetables, chilli & lime (VG) (GF)

SALADS

- Cauliflower , shaved carrot , spinach , parsley and pistachio and dried apricote (GF)

WEDNESDAY 5TH OF NOVEMBER

MAINS

- Rotisserie lamb Rump w/ aji verde sauce, lime & jalapeno (GF)
- Pollo a la Brasa (Charcoal BBQ chicken, coriander, lime & green chilli) (GF) (DF)
- Empanadas de Espinaca (Swiss Chard, spinach, mushroom, parmesan & Mozzarella Empanadas) (V)

SIDES

- Tomato, zucchini, capsicum & Red onion roasted in chilli & lime (VG) (GF)
- Peruvian Potatoes, basil, garlic & green chilli (VG) (GF)

SALADS

- Quinoa Salad, spring greens & lime dressing (VG) (GF)

ADD ONS

Dinner Roll w/ Lescure Butter 5.00

TABLEWEAR HIRE - REAL CROCKERY AND CUTLERY 9.50PP

SERVING UTENSILS

PETIT FOURS - 5.50

10 PAX MINIMUM

FOR BANQUET OF 10 OR LESS, CONTACT US

FOR OPTIONS



BANQUET - NOVEMBER 10 - 14

KARTEL CATERING - SPRING SUMMER 25/26

\$45 PER PERSON

MONDAY 10TH OF NOVEMBER

MAINS

- Yakitori chicken skewer with spring onion and soy glaze (GF) (DF)
- Pork Katsu Curry, shredded cabbage, soy beans & Japanese
- Tofu Katsu Curry, shredded cabbage, soy beans & Japanese

SIDES

- Garlic Fried Rice (VG) (GF)
- Asian Greens w/ soy & ginger (GF) (VG)

SALADS

- Japanese Slaw (Cabbage, season seawood, edamame, carrot, spring onion & sesame dressing (VG) (GF)

TUESDAY 11TH OF NOVEMBER

MAINS

- Penang Curry, pickled chilli, red onion & coriander (GF) (DF)
- Satay Beef Skewers, toasted coconut, kaffir lime & chilli (GF) (DF)
- Sayur Lemak (Vegetables poached in coconut milk & fermented soy bean paste (VG) (GF)

SIDES

- Lemongrass roasted pumpkin, green beans & Pickled Shallots (GF) (VG)
- Coconut & Turmeric Rice (VG) (GF)

SALADS

- Tomato, Cucmber & Red Onion, chill-soy vinaigrette

WEDNESDAY 12TH OF NOVEMBER

MAINS

- Sweet & Sour Pork, pineapple, capsicum & onion
- Stir-Fried Beef & Black bean, sesame & spring onion (DF)
- Sesame Tofu & Broccoli (VG)

SIDES

- Vegetarian Chow Mien (VG)
- Steam Asian Greens, soy, garlic & ginger sauce (VG) (GF)

SALADS

- Smashed Cucumber, spring onion, chilli oil & Coriander (VG) (GF)

THURSDAY 13TH OF NOVEMBER

MAINS

- Lamb Moussaka with Eggplants , Tomato & Oregano
- Greek Spinash , Feta ,Pumpkin Leek Pie (VG)
- Chicken Souvlaki with Olive , Lemon , Parsly with Tzatziki
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SIDES

- Chips with feta , semi dried tomato and oregano (Gf)
- Silverbeats with green peas , lemon and walnut (GF)(DF)

SALADS

- Lentil Salsa (tomato , roasted pepper , olives , basil , parsley ,feta (GF)

FRIDAY 14TH OF NOVEMBER

MAINS

- Stuff Summer with Trio Quinoa , Zucchini , Pumpkin , Tomato
- Coq au Vin Blanc Summer style , Pearl Onion , Mushroom
- Entrecote Beef with green olive tapenade butter (GF)

SIDES

- Provencal eggplant and tomato gratin

SALADS

- Green bean , New Potato Salad with olive ,parsley , lemon , garlic and chive

ADD ONS

Dinner Roll w/ Lescure Butter 5.00

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PETIT FOURS - 5.50

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