

SPROUT



CATERING



EVENTS TO REMEMBER

At Sprout Catering our aim is simple, to make your event one to remember with deliciously wholesome food and exceptional service. We strive to exceed your expectations. At Sprout Catering, we are driven by our creative vision of deliciously different and distinctively imaginative food presented with our unique sense of creative style and flair. Hospitality is our business. It's what we love. It's what we do and it's what everyone at Sprout Catering is passionate about.

We can tailor events to suit the overall experience you want for your guests, from menu design and food presentation to service style. Whether you are looking for quirky food stations or classy cocktail events Sprout Catering is here to assist. Our food is made fresh with a large range of GF & Vegetarian options. Our staff is able to assist you with all your dietary needs.





THE OWNERS

Sprout catering was started by two award winning chefs

Jacqueline and Tom Brown.

Jacqueline won the Sydney Morning Herald Josephine Pignolet award in 2005, has been the head chef of a 2 Chefs Hat restaurant, Sean's Panaroma, before heading to London to work with Gordon Ramsey and The River Café.

Tom has worked in the top restaurants in Sydney and abroad working in Quay, The Icebergs and and The River Cafe, before heading to London and working with Tom Aikens, which was judged 9th best in the world.

Sprout Catering was founded with an aim of providing professional catering at the highest quality no matter how large or small the event.

With a joint 40 years experience in the hospitality industry, Sprout is dedicated to providing complete catering management for your next event.

FULL PACKAGE

You don't want the stress of organising your next event from corporate party, Launches, Private Party & Weddings. We can do it all for you!

Talk to our events coordinator to tailored solutions to suit your event from menu design Full Beverage packages, Cocktail Bar to event styling, staff and equipment hire.

Pricing below exclusive of Waitstaff, Equipment, Cutlery & Crockery Costs



SPROUT

CANAPE MENU

COLD SELECTION

- Tomato Bruschetta V
- Bruschetta w Olive Tapenade & Goat's Cheese V
- Prawn, peanut & cucumber Rice Paper Rolls GF
- Asparagus Bundles wrapped in Prosciutto with Pine Nut Mayonnaise GF
- Vegetable Frittata V, GF
- Blinis w Smoked Salmon & Lemon Crème Fraiche
- Smashed Pea, ricotta & Mint Tartlet V
- Pate on Crouton w Fig Jam
- Assorted Sushi V GF
- Thai style Sweet & Sour Pork salad on Crispy Wonton
- Chicken Herb & Mayonnaise Finger sandwich
- Vietnamese Vegetarian rice paper rolls V, GF
- Peking Duck Pancakes with Cucumber & Hoisin sauce

HOT SELECTION

- Spring rolls with Soya dipping sauce V
- Ricotta & Spinach rolls V
- Mini Quiches V
- Mini Fish Taco with Salsa Verde
- Crumb Prawn with lemon romesca
- Pumpkin Risotto Balls V
- Chorizo & smoked Cheddar Croquettes w Aioli
- Chicken Satay Skewers GF
- Braised Pork Slider with Cabbage Slaw & chipotle Mayo
- Mexican Chicken Taco with Salsa Rojo



CANAPE MENU

Whether you have 30 minutes or 2 hours, canapé receptions are fantastic for networking Events, pre dinner drinks or simply an informal standing reception. Savoury or sweet, we can provide a delicious menu to suit your event.

All item freshly made with lots of Gluten Free & Vegetarian Options

CANAPE MENU

HOT -continued

Spiced roasted Carrot Soup cups V
 Prawn Wontons w Coriander Chilli sauce
 Crispy fried Squid Lime & Chili Aioli
 Sticky onion & fetta Pissaladiere V
 Tempura Vegetables V
 Seared Tuna w Seaweed salad GF
 Mini Rosemary & Lamb Pies w Tomato relish
 Mini Thai curry vegetable pie V
 Chicken & Corn empanada

SWEET CANAPÉS

Profiteroles with cream & dipped in
 Chocolate
 Rich Chocolate Brownie
 Lemon Meringue Tarts
 Chocolate Truffles GF
 Berry Almond tarts
 Assorted Macaroons GF
 Salted Caramel Tarts
 Churros with Chocolate dipping sauce

V Vegetarian options
 GF Gluten Free

SUBSTITUTES \$1.00 per person each item

Fresh Sydney Rock Oysters GF Seared
 Scallops in shell with fennel salsa GF

SELECT FROM per person:

6 canapés \$18.00 (choice of 6)
 9 canapés \$25.00 (choice of 7)
 12 canapés \$32.00 (choice of 9)
 15 canapés \$39.00 (choice of 10)



CANAPE MENU

ROVING ENTRÉE \$11 per person

This is an excellent add on to a canapé selection & is certain to ensure your guest's appetites are satisfied.

Thai Beef or Chicken Salad GF
 Butter Chicken with steamed Rice GF Chicken
 ,Pumpkin & Pea Risotto GF
 Meatball with Spaghetti & Parmesan Cheese
 Crumbed Fish & Chip w Lemon Tartar sauce
 Thai Sweet Potato & Cashew Curry with Coconut
 Rice GF, V
 Moroccan Lamb & Date Tagine with Pistachio Cous
 cous
 Chicken Caesar Salad
 Mini Hamburger Slider with Onion Jam, Cheese, &
 French fries Classic
 Prawn Cocktail w Iceberg, Cucumber, Crouton,
 Aioli & Tomato chutney Extra \$4

CANAPE MENU

GRAZING TABLES

\$13.50 per person

(In conjunction with Canape, Banquet or Alternate Drop Package)

ANTIPASTA

Dips, sliced Cured Meats, Cheese, Olives, Crusty bread & Grissini

TACO STATION (3 per person)

Pulled Pork & Chicken, Salad fillings, Salsa, Corn & Flour Tortilla

CHEESE TABLE

Assorted cheese, Quince paste, Grapes, Lavash & Crackers

CHINESE DUMPLING

Assorted Dumpling, Condiments & Fortune Cookies

MINI SWEETS

\$10.00 (3 per person)

Macarons, Biscuits, Chocolates, Mini filled Tarts, Macarons & Cup cakes

LOLLIE STATION Assorted Sweets \$10.00

If you would like any further suggestions for your event, or have any dietary requirements, please do not hesitate to ask our team.





SPROUT



BANQUET DINNER

The 'Banquet' is a new take on a traditional buffet. Rather than your guest having to leave their seats, The feast served to the individual tables and shared between guests

BANQUET PRICING

5 canapés, Banquet Mains & 'Alternate Drop' Dessert \$56.00 per person

Banquet Mains & 'Alternate Drop'
Dessert \$48.00 per person



HOT MEAT & FISH

Select two Main items from:

- Pan seared Salmon with Caper, watercress & Fennel salad.
- Roasted Chicken with Lemon & thyme.
- Southern Fried Chicken with Chipotle Mayo
- Roasted Beef with Mustard.
- Rosemary Roasted Lamb with Pea puree.
- Roasted Pork Belly with roasted Apples.
- Slow Braised Beef with Mushrooms.
- Moroccan inspired slow cooked lamb Shoulder.

ADD YOU SIDES - choice of 3 from below:

- Caesar Salad w Crispy Prosciutto.
- Rocket, Parmesan, Walnut & Roasted Beetroot salad.
- Garden salad w French dressing.
- Moroccan Cous Cous salad.
- Potato salad w Bacon, Shallot & Herbs.
- Green Bean salad w Roasted Almonds & Olives.
- Tomato and Mozzarella salad w Basil Pesto.
- Chickpea salad with Fresh Tomato and Lemon & Herb dressing.
- Roasted Warm Vegetable salad.
- Homemade Coleslaw salad.
- Potato Bake
- Porcini Macaroni & Parmesan Cheese
- Brown Rice Salad with fresh herbs, nuts, tomato & Currants.
- Roasted Carrot, Ply Lentil & fetta, Mint Salad.
- Charred sweet corn with garlic Paprika butter
- Honey roast pumpkin with roast sesame seeds & crispy Kale.
- Roasted Chat Potato with garlic & sage butter.
- Fresh Thai Pinapple & Peanut Salad with Nam Jim dressing



SPROUT

DESSERT

Dark Chocolate Mousse with Cherries
& Coconut Sorbet

Rich Chocolate & Coffee Tiramisu
Vanilla Panna Cotta with Poached
dried fruits with muscat

Crème Caramel with Plum Compote
(or seasonal fruit)

Chocolate Sauce pudding with Coffee
ice cream

Sticky Date pudding with Caramel
Sauce & Vanilla bean ice cream

Lemon Cheesecake with Berry
Compote Meringue with Raspberry
ice cream and Raspberry compote

Passion fruit curd Tartlet with Fresh
Berries



SEATED ALTERNATE DROP

Crusty Sourdough rolls offered on arrival with butter

STARTERS

Classic Caesar Salad

Pumpkin Ravioli with Sage, Almond & brown butter sauce

Country Terrine with pickles, herb salad & sourdough toast

Fresh prawn cocktail with iceberg lettuce, mayonnaise & Tomato chutney

House Cured Salmon toasted Brioche, Watercress & crème fraiche

Crispy Pork Belly with Apple & Radish Salad

Duck Pithivier with Grape, frisse & celeriac Salad

Tomato, Prosciutto & Mozzarella salad

Pumpkin Arancini with basil mayonnaise, leaf salad & Dukkah

Prawn & Tomato pasta with garlic and fresh herbs

Twice baked cheese Soufflé with frisse and currant salad

Roasted Tomato & Goats Cheese tartlets

Seared Scallops with Braised oxtail & cauliflower puree (add \$2)

MAINS

Roasted Lamb Rump with Pea puree, potato galette & sauce nicoise

Pork chop, apple and celeriac remoulade, lemon & watercress

Barramundi with Cauliflower Puree & Fennel salad

Lamb Shank braised with root vegetables & mash potato

Roasted Chicken breast, pumpkin risotto, rocket & Parmesan salad

Pan-fried Salmon with eggplant puree & Ratatouille

Slow Cooked beef with sautéed Mushroom & spinach

Chicken Coq au Vin with roasted eshallots, carrots, bacon & parsnip

Sirloin steak with mash potato, Autumn Vegetables

Confit Duck with potato galette & Grape salad (add \$3)

Lamb Pithivier with Mash Potato Pea Fennel & Mint Salad





SPROUT

DESSERT

Dark Chocolate Mousse with Cherries & Coconut Sorbet

Rich Chocolate & Coffee Tiramisu

Vanilla Panna Cotta with Poached dried fruits with muscat

Crème Caramel with Plum Compote (or seasonal fruit)

Chocolate sauce pudding with Coffee ice cream

Sticky Date pudding with Caramel Sauce & Vanilla bean ice cream

Lemon Cheesecake with Berry Compote

Meringue with Raspberry ice cream and Raspberry compote

Passion fruit curd Tartlet with Fresh Berries



ALTERNATE DROP PRICING (Two menu items at each course)

Entree & Main
\$50.00 per person

Main & Dessert
\$48.00 per person

Entree, Main & Dessert
\$60.00 per person

Our Menu's are a guide, we are happy to work with you if there is something else you would like



BEVERAGE PACKAGES

Why not have us do everything
for you !

We have full beverage packages
including all glassware and Bar Staff.

To make your function Stress free

PRE DINNER COCKTAIL \$8.00 per
person (1 per person) Blood Orange

Mojito

Apple Mojito

Spiced Sour

Crelo Crush



BASIC PACKAGE*

Zilzie 'Selection 23' Sparkling VIC Tyrrell's
'The Habitat Pinot Grigio
The Habitat Sem Sauv Blanc
'Selection 23' Shiraz VIC
Toohey's Extra Dry Cascade Light Soft
Drinks, Juice, Sparkling Water

\$26.00 per person for up to 3 hours

\$34.00 per person for up to 4 hours

\$40.00 per person for up to 5 hours

STANDARD PACKAGE*

'Moore's Creek' Sparkling Hunter Valley
Checkerboard Sem Sauv Blanc
First Creek Verdelho Hunter Valley
Moore's Creek' Cab Sauv. Hunter Valley
Checker Board Shiraz
Toohey's Extra Dry Cascade Light
Soft Drinks, Juice, Sparkling Water
\$24.00 per person for up to 2 hours
\$30.00 per person for up to 3 hours
\$38.00 per person for up to 4 hours
\$46.00 per person for up to 5 hours

PREMIUM PACKAGE*

Tyrrell's Pinot Noir Chardonnay Sparkling
Hunter Valley David Hook Pinot Grigio
Hunter Valley Meera Park Semillon
Sauvignon Blanc Hunter
Tyrrell's 'Old Winery' Pinot Noir Hunter
Valley Constable Estate Shiraz Hunter
Valley

Choice of two Full Strength Beers:
Crown Lager, Coopers Pale Ale, James
Boags, Corona Cascade Light
Soft Drinks, Juice, Sparkling Water
\$28.00 per person for up to 2 hours
\$38.00 per person for up to 3 hours
\$46.00 per person for up to 4 hours
\$56.00 per person for up to 5 hours



ALL INCLUSIVE WEDDING AND EVENT PACKAGES

With Sprout Catering we will take care of the details so you can just relax.

We can supply you with full food & Beverage packages, so there is less for you to organise.

We can also help you with sourcing a venue, florals, hire furniture or a Marquee with everything and anything else you need for your perfect wedding. We ensure perfection by placing our name and reputation behind every personalized package, overseeing the entire process and working with you to create your true dream wedding.

So tell us, what's your vision? Whether your chosen setting is an elegant countryside property or venue with a difference or simply at home, one of our dedicated team will work closely with you to tailor your wedding catering to your every desire.

As well as producing delicious food and drink we will do everything possible to work with you to ensure your day is absolutely perfect in every detail.

Contact us to arrange your free design consultation where we can begin to tailor your wedding to your style and budget.



The Crown & Anchor Hotel

The Crown & Anchor Hotel is available for all functions Available for sole use of the entire hotel or sprout Dining For all your Event needs, the Hotel caterers for Corporate Events Birthday parties, hen's & buck parties Engagements & Weddings After parties The Hotel has late night trading licence, allowing events till 3am Contact the event team for more information and The Crown and Anchor Packages





Eat.Drink.Enjoy.Share

Phone: 0410409746

info@sproutcatering.com.au

www.sproutcatering.com.au

