



CLOUD CAKES AND MORE CATERING MENU

SELECT	DESCRIPTION	QUANTITY SERVING	PRICE	TOTAL
	APPETIZER / COCKTAIL			
	Smoked salmon terrine served with house made lavosh bread			
	Beetroot cured salmon served with horseradish cream and pickled cucumbers			
	Salmon Cappacio			
	Mini chicken or beef skewers served with satay sauce			
	Italian rice balls			
	Mini Caramelised onion, goats cheese tarts			
	Seasonal roast vegetables with a homemade vinaigrette dressing			
	Mini meatballs served either plain or with tomato sauce			
	Mini sushi rolls			
	Stuffed mushrooms			
	Bacon wrapped frankfurt served with tomato sauce			
	Spinach and cheese triangles			
	Australia lamb kofta served with house made Lebanese garlic sauce or homemade hommus			
	San chow bow (pork or chicken) served in a crisp lettuce leaf			
	Mini sausage rolls served with tomato sauce			
	Mini pork peking pancake rolls with cucumber, carrot and shallots			
	Zucchini fritters (chilli or non-chilli)			
	Prawn on toast served with sweet chilli sauce			
	Chinese honey-soy chicken wing			
	Mediterranean / Greek char grilled octopus			
	Gyoza served with Chinkiang (Chinese black vinegar) or sweet chilli sauce			
	Rice paper rolls with Chinese bbq pork, tofu or prawn			
	Mini Bruschetta served with fresh basil and buffalo Mozzarella			
	Housemade falafel			
	Pan-fried haloumi with lemon, chilli and herb dressing			
	Cream bacon and cheese cob loaf dip (can opt out bacon if required)			
	House made spring rolls served with Chinkiang (Chinese Black Vinegar) or sweet chilli sauce			
	Garlic and chilli king prawns served with steamed rice or fresh crusty bread			
	THE MAIN			
	Twice cooked belly pork served with gravy and house made apple sauce			
	Pulled pork served with house made slaw			
	Seasonal Seafood platter - selection of peeled tiger prawns, freshly shucked oysters, mussels, smoked salmon, lobster, balmain bugs (ibacus peronii), other upon request (market price)			
	Fresh house made gnocchi served with burnt butter and sage			
	Black sesame seared tuna			

SELECT	DESCRIPTION	QUANTITY SERVING	PRICE	TOTAL
	Tuna poke with nori crisps			
	Slow cooked beef ribs (asian style) served with steamed jasmine rice			
	Filipino pancit noodles			
	Muscles cooked in a tomato and chilli sauce served with fresh crusty bread			
	FRUIT, CHEESE, CHARCUTERIE AND ANTIPASTO			
	Luxe Platter: selection of artisan cheese, cured meats, grilled vegetables with crackers dips and olives			
	Charcuterie Platter: Four meats, cornichon, red wax cheddar cheese, sourdough and Australian honey			
	Cheese Platter: selection of four cheese, quince, crackers, fruit and nuts			
	Fruit Platters: selection of fresh seasonal fruit			
	House made dips: hummus, baba ganoush, olive tapenade, tuna dip, French onion, other upon request			
	Marinated olives			
	Baked brie or camembert cheese			
	Parmesan sable biscuits			
	Pesto pinwheels			
	Prosciutto wrapped rockmelon			
	Mini caprese skewers			
	Freshly baked bread rolls			
	CAKES AND SWEETS			
	Panna-cotta cups served with your choice of topping (fresh fruit, berry coulis, coffee syrup)			
	House made rocky road			
	Pavlova served with fresh cream and seasonal fruit (blueberries, mango, strawberries, raspberries, passionfruit) - large or individual serving			
	Chocolate mousse cups			
	Crostoli			
	Amaretti			
	Greek moon biscuits			
	Italian almond biscuits			
	Italian biscotti			
	Vienna Shortbread			
	Macarons			
	Mini chocolate eclairs			
	Mini cheese cake			
	Tiramisu - large or individual serving			
	Berrymisu (berry version of Tiramisu - perfect in summer) - large or individual serving			
	Chocolate fudge brownies			
	Regular or mini cupcakes			
	Traditional english trifle cups (thin layered sponge with decadent fresh cream, fruit and custard) - large or individual serving			
	Lemon meringue pie - large or individual serving			
	Italian baked ricotta cheese cake - large or individual serving			
	Chocolate fig and orange Truffles			
	Cake: carrot, chocolate or red velvet - large or individual serving			
	Sticky date pudding with rich butterscotch sauce served with Australian double cream			

SELECT	DESCRIPTION	QUANTITY SERVING	PRICE	TOTAL
	Chocolate coated strawberries			
	OTHER			
	If something you are after is not our list, please do not hesitate to let us know. We are more than happy to include custom new dishes and variations			
	TOTAL			

ORDER DETAILS

CLIENT NAME:

EVENT DATE & TIME:

EVENT ADDRESS:

NUMBER OF GUESTS:

STAFF REQUIRED:

DIETARY / ALLERGIES:

SERVING WEAR REQUIRED:	Y/N	QUANTITY	PRICE	TOTAL
- PLATES				
- CUPS				
- NAPKINS				
- CUTLERY (FORK, KNIVES, SPOONS)				

*All serving wear for guests used are biodegradable. We do not supply plastic.

TOTAL:

DEPOSIT (50%) + SET-UP/PACK-DOWN FEE:

OUTSTANDING:

PAYMENT DUE:

Set-up / pack-down fee of \$150 applies to all catering bookings

All rubbish brought in by Cloud Cakes And More will be removed

A public holiday surcharge of 20% applies

Additional charge may be required if extra equipment is required for your venue such as portable ovens, cool rooms and cooking appliances.

