

HARVEYS CATERING

Menu & General information

We proud ourselves to tailor menus for our events, offering seasonal products for your cocktail party, classic three course dinners or casual grazing lunches.

Please use the menu below as an insight of what we can do.

Once we get to know you and the occasion, PJ McMillan will put together a menu proposal.

CANAPES

FROM THE SEA

Fresh Mooloolaba prawns, citrus & dill aioli (GF)

Indian spiced grilled prawns, mint and cucumber yogurt (GF)

Prawn tacos, corn, salsa Borracha, avocado

Prawn cocktail gougere

Seared scallops, pickled pawpaw & toasted macadamia nuts (GF)

Seared scallops with saffron mayonnaise and crispy pancetta (GF)

Marinated scallops, white soy, celeriac, avocado, sesame seeds

Oysters your way:

- Natural with shallot vinegar (GF)
 - Beer battered
- Bloody Mary shooter (GF)

House smoked salmon on corn cakes, fennel, crème fraiche (GF)

Miso grilled salmon, smoked eggplant (Chinese spoon)

Fish goujons, aioli

King fish ceviche, coriander salsa on toasted sourdough, lemon

Salt cod croquette, savoury lemon curd

FROM THE VEGGIE PATCH

Shallots and sea salt tart, whipped feta, sundried tomato

Spiced pumpkin and pinenut arancini, smoked onion mayonnaise

Goats cheese, celery & walnuts gougere

Pumpkin and feta tarts (GF)

Wild mushrooms and raclette toasties (fingers)

Zucchini flower taco, avocado, corn, salsa (seasonal)

Chickpea broth, crème fraiche and cayenne pepper

Stuffed zucchini flowers with Persian rice, salted lemon (seasonal)

Sweet potato falafel, cucumber & mint yogurt (GF)

Pressed tomato terrine, goats curd, tapenade, crouton

HARVEYS

Bar + Bistro

FROM THE FARM

Lamb loin, pomegranate, spiced yogurt (skewer)

Empanadas Mendocino's, beef, egg & olive empanadas, Guajillo chilli dressing

Smoked beef, foie gras, on sourdough toast (fingers)

Peking duck, cucumber, shallots, pancakes

Sautéed mushroom, smoked duck tart (GF)

Spiced berbere quail, pomegranate, feta (GF)

Smoked chicken terrine, mustard fruit, pistachios, baguette

Spiced chicken wonton, tamarind sauce

Artichoke tart with bacon & gruyere

Salt and pepper fried pork belly (spoon)

Chicken, rocket and almond finger sandwiches (fingers)

PETIT FOURS

Assortment of macarons (GF available)

Cream cheese and mango tart (GF available)

Chocolate tart, raspberry (GF available)

Lemon curd tart, meringue (GF available)

HARVEYS

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STAND UP ENTRÉE

Stand up entrees are the perfect solution to offer an informal lunch or dinner to your guests. Please find below a short selection of what we can create for you.

SAVOURY

House confit salmon, asparagus, backed ricotta, almonds, buttermilk dressing

Slow cooked pork shoulder, pickled peach, shimiji mushroom, grilled radicchio, vincotto

Tasmanian lamb with cumin, Israeli couscous, cherry tomatoes, chimichurri and date salsa

Charcoal wagyu beef, corn, Borracha, okra and bean salad, mint, queso fresco

Buffalo curd, san Danielle, torn figs, beetroot hummus, golden beets

Spiced pumpkin, fried cauliflower, sesame, pepita sautéed okra, sweet onion

SWEET

Vanilla pannacotta with shaved peach and mango, white chocolate praline

Rhubarb semifreddo, sugared filo pastry, macadamia and white chocolate, raspberry sorbet

Pistachio, date and chocolate torte, pressed fig, olive oil and Tonka bean ice cream

FOR LATER ... PARTY ON!

The chef will set up self service station before departure.

Quail and porcini sausage rolls, Harvey's BBQ sauce

Harvey's beef and red wine pies, tomato relish

Cheese platter

Local and artisan cheeses (at least 3)

Quince paste, selection of fresh and dried fruits, cracker and bread

10 Kg glazed whole leg ham - Organic - Free range

Harveys relish, mustards, French butter, bread rolls

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GENERAL INFORMATION

FOOD

Please contact the catering team for food pricing information.

Minimum food spend per event @ \$1,500.00

BEVERAGE

Our client usually supply their own beverage as we practice restaurant price. We can assist with ice, ice tubs, sparkling water, soft drinks...

STAFF

The labour is charged by the hour from the time we walk in the venue.

Wait staff \$48 per hour

Chef @ \$50 per hour

Minimum shift duration 4 hours. It is up to our discretion to determine the appropriate staffing requirements.

EQUIPMENT

By Harveys

We can organize cutlery, crockery, glassware, linen napkins and linen table cloth, Up to 30 guest for a sit down and 100 for a stand up party.

By External hire

Tables, chairs, kitchen equipment and benches.

I guess we can go through the equipment requirements as we create the menu. We usually write a list of all we need, then we can determine who supplies what so nothing gets missed.

Harvey's catering trading hours: Tuesday to Saturday for lunch and dinner.

For more information please contact Harveys' Catering team on 07 3852 1122 or email info@harveys.net.au .