

Event Catering Menu

Felafel

Chickpea balls served with hummus and mint V, GF

Served with pickles, and garlic yoghurt

Syrian fattayer

Folded mini breads with silverbeet, onion and sumac V

Or feta and spring onion VG

Dolma

Vine leaf wrapped fragrant rice with tomato and yoghurt sauce V, GF

Kubba

Potato and burghul croquettes, with spiced beef filling

or mushroom and onion filling VG

Served with garlic sauce

Mini Afghan Bolani

VG

Potato and leek stuffed flatbreads with coriander yoghurt sauce

Kuku sabzi

Herbed omelette with barberries and walnuts VG

Canapes priced at \$3 per serve, for a minimum of 30 serves



Injera

Eritrean soft bread with spiced lentils, yoghurt and chilli paste

or a beef braise with herbs and chilli paste

Injera priced at \$5 per serve, for a minimum of 30 serves

Dip platters

Hummus

Chickpea dip with herb tabouli (GF) served with lettuce scoops and pita VG,GFO

Babaghanoush

Roast eggplant, lemon and tahini dip with lettuce scoops and pita V,GFO

Muhammarah

Roasted red pepper and walnut dip with lettuce scoops and pita VG,GFO

Dips priced at \$2.50 per serve. Minimum order of 30 serves per dip applies

* Dietary advice: V – Vegan, VG – Vegetarian, GF – Gluten free, GFO – Gluten free option available

* Please note that our kitchen uses nuts and products containing wheat.

* Please note that canapes and injera are served warm and require the hire of an MRC Tas kitchen service staff member to heat and serve.

* We can provide service staff for functions

* Please use our online catering request form for any catering enquiries