



Fennel & Co. Catering are a family owned and operated company based in the Hunter; led by Husband & Wife team James and Tess Borg. James is a qualified Chef who has been cooking throughout Newcastle and Sydney for the past 16 years. Tess is a hospitality professional who has been working and managing cafes, restaurants and hotels throughout Newcastle for the past 9 years. James & Tess, together with their team are passionate about pairing simple, delicious, fresh, seasonal food with friendly and attentive customer service. Priding themselves on sourcing as much produce from local suppliers and love to work Paddock to Plate. Fennel & Co. Catering are a team of like-minded professionals dedicated to providing the highest quality food and service to make your next event unique and memorable.

“Our food is individual and creative – let your food imagination run wild: picture scrumptious canapes, bountiful banquets & marvellous grazing stations. Our customised approach and variety of packages to suit our clients' needs means you can relax and enjoy your event” – Tess Borg



Fennel & Co. Catering

Fennel & Co. Packages 2018-2019

Canapes

Crispy Wonton w/ Duck, Pickled Carrot, Green Mango & Fried Esahlots **GF**

Cold Selections

Prawn Dumplings w/ Asian Dipping Sauce **P**

Brioche Bites w/ Pumpkin Ricotta & Fetta **V**

Snapper & Lemongrass Fritters w/ Wasabi Mayo **P**

Grilled Zucchini Scrolls w/ Activated Almond & Beetroot
VG

Cauliflower & Truffle Shot w/ Tuscan Crumbs **V ***

Sushi ***V P VG**

Tomato, Leek and Goats Cheese Tarts **V**

Creamed eggplant, roast capsicum and fetta on croute **V ***

Pork Belly Spoons w/ Carrot Puree & Caramelised Onion
GF

Tomato Bruschetta En Croute **V ***

Semi-Dried Tomato and Fetta Arancini w/ Basil Pesto **V ***

Smoked salmon & chive mousse tarts **P**

Jalapeno & Cheddar Poppers w/ Paprika Aioli **V**

Savoury Éclair W/ Chicken, Avocado & Almond

Lamb and Harissa Sausage Rolls w/ Tomato Chutney

Roast Beef Crostini W/ Horseradish cream & Caramelised
Onion *****

Pork and Fennel Sausage Rolls w/ Tomato Chutney

Air Dried Beef Cigars w/ Dukka & Onion Jam **GF**

Pea & Ham Croquet

Smoked Salmon, Pickled Enoki, Avocado Mousse on Black
Sesame Crisp **P**

Peking Duck Spring Rolls w/ Sweet Soy Sauce

Kingfish Ceviche, Puffed Black Rice & Wasabi Cream
(groups over 50 guests only) **P**

Vegetarian Spring Rolls w/ Sweet Soy sauce **V**

Brie w/ Fig Jam & Crushed Pistachios **V**

Chicken Satay Skewers **GF**

Lamb Ribs w/ Salsa Verde **GF**

Hot Selections

Seafood Canapes – additional \$2 per person per canape in
conjunction with package pricing

Polenta Chips w/ Romesco **VG, GF**

Natural Sydney Rock Oysters w/ Nuoc Cham

Fried Tofu w/ Mapo Pulled Jackfruit **VG**

Seared Scallop Spoon w/ Romesco & Salsa Verde

Quinoa & Potato Fritters w/ Kasundi Relish **VG**

Seared Scallop Spoons w/ Green Mango, Coriander & Mint

Middle Eastern Fried Cauliflower w/ Whipped Beetroot Feta
& Dukkah **V**

Alaskan Crab Tartlets

Chorizo Poppers w/ Paprika Mayo

King Prawn & Avocado Crustini

Crumbed Eggplant & Bocconcini Bites w/ Lemon & Zaatar
V

White Anchovy & Tomato Salsa En Croute

Grilled Chorizo w/ Chimmi Churri & Shaved Fennel **GF**

Substantial Roving

Sliders, Baos & Tacos's

Angus Beef Cheeseburger Slider w/ Lettuce & Special Sauce

Southern Fried Chicken Slider w/ Lettuce, Tomato & Peri
Peri Aioli

Sticky BBQ Pulled Pork Slider w/ Apple, Radish & Carrot
Slaw

Crumbed Mushroom Slider w/ Pickled Beetroot, Rocket &
Romesco

Crispy Chicken Bao w/ Sweet Soy, Pickled Cabbage &
Coriander

Sticky Pork Belly Bao w/ Carrot, Coriander, Nuoc Cham &
Fried Eshallots

Crumbed Mushroom Bao w/ Pickled Cucumber, Purple
Cabbage & Sticky Soy

Baja Fish Taco w/ Purple Cabbage, Chipotle Cream, Corn
Salsa & Paprika Mayo

Pulled Beef Taco w/ Lettuce, Cheese Sauce, Guacamole,
Tomato Salsa & Sour Cream

Crispy Chicken Taco w/ Jalepeno & Lime Mayo, Charred
Corn & Pineapple Salsa

Pulled Pork Taco w/ Purple Cabbage, Apple, Radish &
Chipotle Aioli

Carne Asada Steak Taco w/ Chimmi Churri, Tomato,
Coriander & Shaved Asparagus

Bigger Bowls

Beef Cheek Nachos w/ Cheese Sauce, Guacamole, Sour
Cream & Tomato Salsa

Vegetarian Nachos w/ Cheese Sauce, Guacamole, Sour
Cream & Tomato Salsa

Chicken & Pumpkin Creamy Pesto Orrechetti Pasta

Chorizo, Mushroom & Spinach Penne

Chicken & Red Rice Salad w/ Pickled Beets, Currants,
Rocket & Fetta

Quinoa, Pumpkin, Kale & Confit Heirloom Tomato Salad **V**

Chicken & Cashew Korma on Rice

Eggplant & Potato Korma on Rice w/ Coriander, Almonds &
Yoghurt

Slow Cooked Lamb Shoulder w/ Freekah, Parsley, Mint
Fetta, Pomegranate, Pickled Tomato & Fennel

Raw Broccoli, Roast Spiced Carrots, Kale & Mung Bean
Nourish Bowl

Seafood Bigger Bowls

Marinated Grilled Baby Octopus w/ Confit Tomato, Rocket
& Balsamic

Prawn Cocktail w/ Avocado Cream, Shredded Iceberg &
Siracha Mayo

Smoked Ocean Trout Salad w/ Beetroot, Radish & Cress

Baked Snapper on a Medley of Tomato, Spinach, Olives &
Fried Kale

Banquet Main Course - Choose 2 Meats & 3 Sides

Meats

Roast Chicken w/ Carrot Puree & Spinach

Slow Cooked Lamb Shoulder w/ Pea Puree & Chimi Churri

Braised Brisket w/ Eggplant Cream, Lentils, Toum, Fennel, Mint & Pomegranite

Salmon w/ Beetroot Hummus, Cress & Radish

Braised Beef w/ Spinach & Celeriac Puree

Crispy Pork Belly w/ Spinach, Radish & Cauliflower Puree

Master Stock Glazed Pork Belly w/ Coriander, Peanut & Chilli

Hot Sides

Mixed Roast Vegetables w/ Parsnip Puree & Dukkah **V GF**

Roast Eggplant w/ Tahini, Pinenuts & Lentils **V GF**

Ginger & Orange Mixed Roast Baby Carrots w/ Cumin & Yoghurt **V GF**

Peas, Bacon, Potato & Parmesan **GF**

Braised Brussels, Speck, Baby Spinach, Confit Eshallots & Cauliflower Puree **GF**

Warm Quinoa, Roast Pumpkin, Spinach & Confit Tomato **V**

Chinese Eggplant w/ Garlic, Shallots & Oyster Sauce

Potato Bake **GF**

Rosemary & Garlic Potatoes **V**

Cold Sides

Red Rice, Pickled Beets, Rocket, Currant & Feta **V**

Green Bean, Roast Capsicum, Olives & Dukkah **V**

Orecchiette Pasta, Roast pumpkin, Pesto, Spinach & Parmesan **V**

Charred Chickpea, Rocket, Baby Herbs & Tomato Salsa **V**

Green Beans w/ Preserved Lemon & Almond

Cracked Frekkah w/ Roast Beetroot, Feta, Papita Seeds & Pomegranate **V**

Mixed Grain Salad w/ Lentils, Pearl Barley, Mints, Goats Curs, Seeds & Barberries

Rocket, Fennel, Mint, Lemon & Parmesan **V**

Raw Shaved Broccoli, Roast Spiced Carrots, Kale, Currants & Mung Bean **V**

Alternate Drop Menu

Entrees

Crispy Pork Belly w/ Cauliflower Puree, Apple, Radish & Watercress

Seared Scallops w/ Celeriac Remoulade, Romesca & Salsa Verde

Beetroot Cured Salmon Gravlax, Blood Orange, Capers, Toasted Brioche w/ Avocado & Wasabi Cream

Braised Lamb Tortellini w/ Pea Puree, Parmesan & Fennel

Roast Duck Breast w/ Parfait, Pumpkin Puree & Scratching's

Pan Seared Snapper w/ Bisque, Fried Lotus & basil Oil

Herb & Olive Stuffed Vine Ripened Tomato, Pea Puree, Goats Cheese, Watercress & Truffled Crumbs **V**

Mains

Roast Lamb Rump on Pea Puree w/ Watercress, Pea & Feta Salad & Chimichurri

Ballantine Chicken on Carrot Puree w/ Potato Terrine, Speck & Asparagus

Braised Brisket w/ Eggplant Cream, Lentils, Toum & Fennel

Crispy Pork Belly on Parsnip Puree w/ Fennel & Grape Salad

Braised Lamb Shank on Potato Mash w/ Roast Bay Vegetables

Miso Glazed Sesame Salmon w/ Avocado Mousse, Beetroot, Radish & Watercress

Cracked Frekkah, Pickled Carrots, Binorie Goats Curd, Braised Lentils & Walnut Vinaigrette **V**

Desserts

Pistachio Brulee w/ Macerated Strawberries & Touile

Sticky Date Pudding w/ Dulce de Leche & Vanilla Bean Ice Cream

Chocolate Tart w/ Honeycomb, Raspberries & Ice Cream

Eton Mess w/ Mascarpone, Berry Compote, Meringue, Chocolate Truffle

Dropped Lemon Tart w/ Lemon Curd, Shortcrust, Whipped Cream

Rhubarb Custard Filled Brioche Fritters w/ White Chocolate & Berries

Baked Brie w/ Fig Jam, Honey, Pistachios & Lavosh

Banquet Entrée Course* – 3 Selections

Sticky Pork with Coriander, Nuoc Jam & Peanuts

Smoked Salmon with Horseradish Cream, Avocado Mousse, Orange Segments & Puffed Black Rice

Prosciutto, Pear & Gorgonzola

Kingfish Ceviche, Pickled Enoki & Wasabi

Grilled King Prawn with Fennel & Parmesan Salad

Whole Baked Brie with Fig Jam and Fresh Honeycomb

Handmade Prawn & Scallop Dumplings Served in House Bisque

Scallops Celeriac Roumelade & Romesco

White Anchovies w/ Tomato, Cress, Parsley & Sourdough Crisp

Warmed Marinated Olives

Grazing Tables

Antipasto Grazing

Dips, Sliced Cured Meats, Cheese, Olives, Marinated Roast Vegetables, Seasonal Fruits, Crusty Bread & Lavosh

Cheese Grazing

Assorted Gourmet Cheese, Nuts, Fig Jam, Seasonal Fruits, Lavosh & Crackers

*Ask us about our Cheese Tower Wedding Cake options

Hand Made Fennel & Co. Doughnut Grazing

(injected with your choice of 3 flavours)

Nutella | Rhubarb Custard | Lemon Curd | Snickers Cream | Strawberry Jam

Dessert Grazing

(choose 4 items)

Petite Lemon Meringue | Brownie & Honeycomb Bites | Red Velvet Cupcakes | Choc Hazelnut Tarts
Choc Raspberry Tarts | Truffles | Macarons | Caramel Slice | Sticky Date Fudge | Salted Caramel Cheesecake

Portuguese Tarts | Nutella Doughnuts | Jam Drop Doughnuts

Cheese Tower Wedding Cakes

*price on request based on sizing

Fennel & Co. Catering - Pricing & Packages 2018-2019

Grazing Tables

All Grazing Tables are priced at \$16.00 per person, per table

Grazing tables have become an increasingly popular addition to any event, from post ceremony or guest arrival to a late-night snack. We provide the food, the platters and boxes and foliage you can see in our photos, biodegradable plates & napkins, all you need to provide is a table! Our Grazing's are priced at a small plate per person, intended to tide your guests over until the main course.

We use only the best quality products for our Antipasto and Cheese Grazing. Our Cured Meats & Cheese are high quality, we marinate our roast veg in house, make our own dried fruit and nut mix, make our dips from scratch & source the most delicious seasonal fruits at the time of event. Our individual items for the Antipasto can change week to week depending on the best quality and seasonally available produce we can source.

Our Dessert Grazing tables items are all made in house, from our hand rolled Brioche doughnuts filled with your favourite flavours – to our petite lemon meringues & sticky date fudge!

Canape Menu

Hot & Cold Option

(per person)

- 5 Canapes = \$17.00 (5 selections)
- 8 Canapes = \$22.00 (6 selections)
- 12 Canapes = \$34.00 (9 selections)
- 15 Canapes = \$38.00 (10 selections)

Seafood Canapes* - additional \$2 per person per canape in conjunction with package pricing

Substantial Roving Menu

Sliders, Bao's & Tacos

(per person)

- 1 per person = \$7.00 (1 selection)
- 2 per person = \$12.50 (2 selections)
- 3 per person = \$18.00 (3 selections)

Bigger Bowls

- 1 per person = \$12.00 (1 selection)
- 2 per person = \$22.00 (2 selections)

Seafood Bowls

- 1 per person = \$14.00 (1 selection)

Banquet Packages

(per person pricing)

Entrée Banquet* – Package Extra = \$20.00

Two Course

5 canapes + Banquet Main **OR** Banquet Main + Dessert Grazing Table

\$50.00 pp

Three Course

5 canapes + Banquet Main + Dessert Grazing Table

\$60.00 pp

Four Course

Grazing Table Antipasto/Cheese + 5 Canapes + Banquet Main + Dessert Grazing Table

\$70.00pp

Alternate Drop Packages

(per person pricing)

Canape 2 Course

5 Canapes + Alternate Main

\$52.00 pp

Plated 2 Course – Alternate Entrée + Alternate Main OR Alternate Main + Alternate Dessert

\$54.00 pp

Canape 3 Course – 5 Canapes + Alternate Drop Main + Alternate Drop Dessert

\$62.00 pp

Plated 3 Course – Alternate Entrée + Alternate Main + Alternate Dessert

\$64.00 pp

Canape 4 Course – 5 Canapes + Alternate Entrée + Alternate Main + Alternate Dessert

\$74.00 pp

Minimum Requirement During Peak Season

Peak Season – February to April **and** September to December

During Peak Season we have a minimum requirement of 80 guests & a minimum spend on food equivalent to a 3 course package (\$60 pp)

Hire & Staffing

We offer Crockery, Cutlery, Linen Napkins, Glassware and Bar Equipment for Hire – prices on request.

Waitstaff = \$40 per hour (minimum of 4 hours)

RSA Barstaff = \$45 per hour (minimum of 4 hours)