



sitka

foodstore & café

Catering



sitka

Catering for Dinner parties from 10 - 120 people

Cocktail parties for 30 - 300

Corporate - Weddings - Celebrations

Sitka is available for private dinner functions

Now taking bookings for Festive Season 2010

ENQUIRIES - CONTACT CLARE JEFFRIES clare@sitka.com.au

0437079704

MEALS - MINIMUM ORDER 6 SERVES	
CHICKEN CACCIATORE rich tomato sauce, black olives, fresh basil served with steamed rice	\$12 per serve
MOROCCAN LAMB TAGINE with roast vegetables, chickpeas, fresh coriander served with cous cous and minted yoghurt	\$12 per serve
KENYAN CHICKEN CURRY served with coconut infused rice and pappodums	\$12 per serve
BEEF BOURGUIGNON - slow braised beef with mushrooms, shallots and bacon served with mashed potato	\$12 per serve
COQ AU VIN - slow braised chicken in red wine with button mushrooms, smokey bacon and baby onions served with steamed chat potatoes	\$12 per serve
SITKA BEEF OR VEGETABLE LASAGNE	\$8.50 per serve
TARTS - serves 6 - 8	\$35 each
Smoked salmon, brie, red onion, potato and dill Tomato, basil and bocconcini Spinach, leek & goats cheese Blue cheese, leek & oregano Asparagus, cherry tomato and parmesan	
FRITTATA - minimum 6 serves	\$5 per serve
Roast vegetable, basil pesto and spinach Smoked salmon, dill, spinach and cream cheese	
SITKA AWARD WINNING PIES AND SAUSAGE ROLLS	\$5.20 each
- beef, chicken & leek, lamb rosemary & vegetable	Family pie \$19
SOUP - Thai Pumpkin, Roast tomato & basil, Smoked ham & vegetable, Pea & Ham etc. <i>subject to seasonal produce</i>	\$4 per serve
SALADS - minimum 6 serves	\$5 per serve
Potato salad with fresh herbs and mayonnaise dressing Steamed baby potatoes tossed with garlic, parsley butter Moroccan vegetable and cous cous with a minted yoghurt dressing Roast vegetable medley with basil pesto dressing <i>can be served warm or cold</i> Green salad	\$4 per serve
SANDWICHES/BAGUETTES <i>minimum order 8 rounds</i>	
Point sandwiches or freshly baked baguettes rare roast beef, semi dried tomatoes, grain mustard and rocket roast chicken, mayonnaise, chive and parsley ham off the bone, tomato relish, cheddar and lettuce salami, pesto, rocket and cheddar roast vegetables, pesto and fetta turkey, cranberry, brie and lettuce	Per round \$6.50 Per baguette \$9.50
Seasonal fruit platter	\$3.00 per person

5 DAYS NOTICE REQUIRED FOR CATERING ORDERS

SWEET TREATS – INDIVIDUAL, LARGE (SERVES 10), SLAB (SERVES 20 – 30)

	IND.	LARGE	SLAB
Sitka dark chocolate brownie slab 20 full size/ 80 bite size pieces	\$4.00		\$70.00
Sitka white chocolate, pistachio, macadamia and raspberry brownie slab	\$4.00		\$70.00
Lemon curd tart	\$5.50	\$45	
Fresh Strawberry tart with vanilla bean custard	\$5.50	\$45	
Coconut & lime tart	\$5.50	\$45	
Caramel macadamia tart	\$5.50	\$45	
Dark chocolate & date tart	\$5.50	\$45	
Lemon meringue pie	\$5.50	\$45	
Carrot & walnut cake with lemon cream cheese icing	\$5.50	\$45	
New York baked cheesecake	\$5.50	\$45	
White chocolate, raspberry cheesecake	\$5.50	\$45	
Cookies & cream caramel cheesecake	\$5.50	\$45	
Dark chocolate cake with satin chocolate glaze	\$4.90	\$45	\$75
Tiramisu sponge cake	\$4.90	\$45	
Flourless orange cake <i>gluten free/ dairy free</i>	\$4.90	\$45	\$75
Pear & cinnamon crumble cake	\$4.90	\$45	\$75
Rhubarb, coconut & lemon syrup cake	\$4.90	\$45	\$75
Lumberjack cake	\$4.90	\$45	\$75
Black Forest cherry chocolate cake	\$4.90	\$45	\$75
Berry & Almond bread & butter pudding	\$4.90	\$45	
Sicilian Apple & hazelnut torte	\$4.90	\$45	
Dark chocolate & hazelnut torte <i>gluten free</i>	\$4.90	\$45	

Finger Food Menu

Roast eye fillet in mini rolls with herb mayonnaise and rocket
Thai meatballs with a lime dipping sauce
Corn cakes topped with prosciutto, sour cream and chilli jam
Roasted pumpkin and baby spinach risotto ball served with a spicy capsicum puree
Smoked salmon risotto ball served with dill sauce
Vietnamese rice paper rolls with sweet chilli dipping sauce
Mini pizza topped with salami, red capsicum, olives and mozzarella
Mini pizza topped with roast sweet potato, pesto & goats cheese
Caramelised onion and goats cheese pizza with rosemary oil
Cherry tomato, bocconcini & basil tartlet
Chicken, chive and mayonnaise point sandwiches
Sausage rolls served with homemade tomato sauce
Bruschetta with tomato, garlic, basil & persian fetta on toasted ciabatta
Parmesan crumbed chicken goujons with lemon mayonnaise
Smoked trout on cucumber with horseradish sour cream
Mini shepherds pie
Sitka chicken and leek party pies
Sitka lamb, rosemary and vegetable party pies
Sitka beef party pies
Lemon, goat's cheese and basil risotto cake with citrus aioli
Moroccan spiced sweet potato pasties with tomato chilli jam
Lamb kofta with spiced beetroot dip
Baked pumpkin, gorgonzola and spinach tartlets
Garlic, chilli & mint prawn skewers
Sesame crusted salmon skewers with a citrus aioli
Mini hamburgers in a roll with caramelised onion and Sitka tomato sauce
\$3 per piece - (minimum order 30 pieces)

Small bowl menu

Tandoori chicken salad with spicy mango chutney dressing and crushed puppodums
Stirfried vegetable and hokkien noodle salad
Moroccan spiced roast vegetables with cous cous and minted yoghurt
Lamb & vegetable korma with steamed basmati and puppodums
Thai chicken curry with steamed jasmine rice
Crumbed fish and chips with tartare
Smoked trout nicoise salad - green beans, olives, egg, cherry tomatoes
Thai beef salad with cucumber, coriander, red onion, toasted peanuts and lemongrass
\$6.00 per serve

Sweet treats

Chocolate brownie pieces
Chocolate dipped strawberries
Mini lemon tarts
Mini macadamia caramel tarts
\$3 per piece - (minimum order 30 piece)

Sitka staff are available to serve food and beverages
Staff are charged @ \$35 per hour

Dinner Function @ Sitka

Sample Menu

ENTRÉE - CHOOSE ONE

- Antipasto plate with local smallgoods, Sitka dip and marinated olives
- Grilled prawns in a Thai marinade with Asian greens and sweet chilli & lime dressing
- Spiced calamari salad & fennel salad with a lemon vinaigrette
- Smoked trout ravioli with a lemon and chive sauce
- Asparagus & goats cheese with red onion jam tart served with rocket salad
- Smoked salmon, roast beetroot, goats cheese and spinach salad with toasted walnuts and lemon vinaigrette

MAIN - CHOOSE ONE OR TWO

- Chicken cacciatore- rich tomato sauce, black olives, fresh basil served with steamed rice
- Moroccan Lamb tagine with roast vegetables, chickpeas, fresh coriander served with cous cous and minted yoghurt
- Crisp skinned salmon with shredded zucchini and a warm tomato, coriander and mustard seed compote
- Coq au vin - slow cooked chicken in red wine with smoky bacon served with steamed chat potatoes with fresh herbs from the garden
- Verjuice roasted crisp skinned spatchcock with lemon pistachio stuffing served with garlic confit and chargrilled asparagus
- Chargrilled eye fillet served medium with garlic & rosemary potatoes, sautéed spinach, green beans and a red wine jus
- Dukkah crusted lamb fillets, cooked medium, with chermoula roasted pumpkin, cauliflower, spanish onion and capsicum served with a Persian fetta and rosemary dressing
- Lamb shank rubbed with cumin and mustard seeds served with a cinnamon carrot puree, pistachios, pomegranates and cous cous
- Hungarian beef goulash with buttered oricchette, silverbeet and sour cream
- Slow braised veal osso bucco with fresh gremolata, mashed potato and vegetables
- Prosciutto wrapped chicken served with braised white bean and cherry tomato cassoulet
- Battered fish fillets served with fries, green salad, tartare and lemon
- Spinach and ricotta gnocchi with roast butternut pumpkin, fresh basil, baby spinach, Yarra Valley Persian fetta, toasted pinenuts and shaved parmesan

DESSERT - CHOOSE ONE

- Lemon curd tart served with double cream and berries
- Warm chocolate pudding with pistachio anglaise
- Profiteroles with vanilla bean crème patissiere, strawberries and a warm chocolate fudge sauce
- Sticky date and pear pudding with a warm butterscotch sauce
- Baked vanilla cheesecake with vanilla lavender honey

3 courses \$50 2 courses - \$40 plus beverages

Minimum 25 guests