

REAY'S PLACE

Catering
Menu

twenty seventeen - twenty eighteen

Members

sandon point surf club
clifton school of arts
shamrocks football club
summerlees estate souther highlands
kangaroo valley community hall
upper river community hall kangaroo valley
driftwood shed berry
willow farm berry
bundanon trust- Riversdale
austimer surf club
coledale community hall
woonona surf club
corrimal surf club
fairy meadow surf club
north wollongong surf club
home style weddings

Canape Style

forty-five
dollars
per head

CANAPE STYLE PACKAGE INCLUSIONS:

Grazing table
6 canapé per head
2 box meals per head
2 sweets per head
All food service staff is
included in this price

GRAZING TABLE

includes on arrival

Olives green & kalamata
Semi dried tomatoes
Roasted eggplant marinated
Roasted capsicum
Artichoke dip
Roasted pumpkin & cashew dip
Fresh pesto
Salami
Prosciutto
Tomato Bononcini basil salad
Brie
Blue cheese
Lavosh/sour dough /olive bread /crustini
Seasonal fruit
Mixed nuts

BITE SIZE

select 6

Vegetarian

Tofu rice paper rolls w/ dipping sauce
Pumpkin pistachio risotto cakes
Sweet potato rosti w/ rosemary & feta
Stuffed mushrooms
Black rice pumpkin balls w/ pesto
Ricotta spinach almond mini tarts
Brie potato dill tarts
Zucchini haloumi fritters w/ minted yogurt
Wild mushroom truffle tarts
Spinach pine nut crispy wontons
Corn fritters w/ avo smash

Canape Style

Seafood

Aioli prawn on croute

Salmon quinoa fritters

Prawn on crispy wonton peanuts coriander & nam Jim

Lemon grass garlic prawn skewers

Carpaccio of tuna w/ wasabi aioli coriander

Beetroot cured salmon w/ cucumber radish on rye

Prawn watercress wonton

Smoked salmon blini w/ dill crème friache

Crab cakes w/ chive aioli

Prawn rice paper rolls w/ dipping sauce

Local oysters

Scallops cauliflower puree salsa Verdi

Poultry

Chicken & pine nut sausage rolls w/ chutney

Chicken, mushroom leek mini tarts

Chicken quinoa meatballs

Chicken rice paper rolls

Peanut lemon grass chicken skewers

Tea smoked duck breast w/ nashi pear

Duck pate on brioche w/ pear relish

Turmeric chicken w/ coconut dipping sauce

Glazed chicken wigglets

Peeking Duck pan cakes

Meat

Lamb haloumi skewer

Hoisin glazed pork belly pops

Rare roasted beef on croute w/ French mustard

Prosciutto Bononcini basil sticks

Braised beef cheek & Shiraz pies

Lamb rosemary sausage rolls

Lamb kofta w/ teziki

Rare lamb filled w/ beetroot relish on croute

Teriyaki beef skewers

Pulled pork spring rolls



***EXTENSIVE
MENU
OPTIONS***

Canape Style

BOX MEALS

select 2

Southern fried chicken
w/ chipotle aioli cucumber salsa

Beef & Parmesan meatballs
w/ tomato & basil sauce

Pulled pork & slaw sliders

Harissa spiced lamb skewers
w/ minted yogurt & cous cous

Braised beef burritos

Shredded pork soft tacos

Wagyu Beef slider burgers

Maple glazed beef brisket & slaw buns

Prawn & chorizo paella

Prawn vermicelli salad crispy shallots

Chicken capsicum leek paella

Quinoa cauliflower pumpkin warm
salad

Slow roasted lamb gremolata roasted
potatoes

Chicken, feta & wild rice broccoli
asparagus

Tofu green tea soba noodles Asian
greens cashew nuts

Pulled pork green papaya salad quinoa
coriander nam Jim

Roasted beef onion relish rocket &
pumpkin

Pork belly sweet potato & apple relish

SWEET SELECTION

select 2

Panna cotta mango or strawberry salsa

Tiramisu

Ferrero Rocher mousse

Champagne jelly & fresh fruit

White chocolate mousse w/
raspberry's

Custard Cannolis

Chocolate Cannolis

Red velvet w/ cream cheese vanilla
icing

Carrot cake w/cream cheese icing

Profiteroles

Oreo Cheesecakes

Salted caramel Cheesecakes

Black forest cheesecakes

Macaroons mini

Caramel slice

Gluten free brownie w/ chocolate
sauce

Passion cheesecake

Melting moments

Lemon tarts

Chocolate raspberry tarts

Chocolate caramel tarts

Ombre biscuit stacks



**PROFESSIONAL
WAIT
STAFF**

Progressive Style

sixty-five
dollars
per head

PROGRESSIVE STYLE PACKAGE INCLUSIONS:

2 canapes

Table buffet

Alternated drop dessert

All food service staff is
included in this price

CANAPES

select 2

Spinach pine nut wonton w/ lime & soy
dipping sauce

Sweet potato rosti w/ feta & rosemary

Thai rice noodle fritters w/ lime soy dipping
sauce

sweet potato fetta tarts

Mushroom & thyme risotto cakes

aioli prawn on croute

Smoked salmon blini w/ dill crème fraiche

Crab cakes w/ chive aioli

Chicken & pine nut sausage rolls w/ chutney

Duck pan cakes

Lemon garlic parsley chicken tenderloin
skewers

Lamb haloumi zucchini fritters

Hoisin glazed pork belly pops

Rare roasted beef on croute w/ French
mustard

TABLE SHARE PLATTERS

Petunia salmon side dill & lemon baked w/
lemon blanc

Slow roast rosemary garlic lamb w/ shiraz jus

Pistachio stuffed & roasted chicken herb
crusted w/ chardonnay chicken jus

Asparagus feta puff pastry tart w/ beetroot
relish

Side dishes of:

Pumpkin feta quinoa salad (warm)

Smashed rosemary thyme potatoes

Rocket Parmesan apple salad

Seasonal greens

Progressive Style

DESSERT

select 2

Local-imported cheese – lavosh – fruit-nuts

Vanilla panna cotta –strawberry's –fairy floss

Chocolate pudding –white chocolate
sauce-raspberry

Pavlova –passion fruit curd-lychee mint -fresh
cream

Caramel cheesecake –banana- hazelnut gelato

Citrus tart-double –cream-blue berries

**AMAZING
FOOD
AND
SERVICE**

Reay's provides

We have had catering for several events by Reay's Catering, and have always had professional service, menu recommendations by Nicole and on the event day is always a breeze and the food is always without fault!



Canape and two course

CANAPES

select 2

Spinach pine nut wonton w/ lime & soy dipping sauce

Sweet potato rosti w/ feta & rosemary

Thai rice noodle fritters w/ lime soy dipping sauce

sweet potato fetta tarts

Mushroom & thyme risotto cakes

aioli prawn on croute

Smoked salmon blini w/ dill crème fraiche

Crab cakes w/ chive aioli

Chicken & pine nut sausage rolls w/ chutney

Duck pan cakes

Lemon garlic parsley chicken tenderloin skewers

Lamb haloumi zucchini fritters

Hoisin glazed pork belly pops

Rare roasted beef on croute w/ French mustard

MAINS

select 2

Confit duck leg –orange ginger port wine jus
–sweet potato puree- water crest radish orange salad

Beef eye fillet –truffle mushroom –Paris mash
–asparagus –Shiraz jus

Lamb 2 ways sous-vide rack of 2 lambs –
smashed mint peas -

braised lamb mini pie pinot noir jus

Petunia salmon fillet –scallops – zucchini pine
nut current –cauliflower puree

Gnocchi (hand made)- goat cheese beetroot-
parsley

Twice cooked pork belly –potato gallet –apple
relish-brocolini

Seasonal salad & roasted vegetables to be served with main course (all inclusive price)

sixty-five
dollars

per head

CANAPE & SIT DOWN PACKAGE INCLUSIONS:

2 canapes

2 mains served with
seasonal salad & roasted
veggies

2 desserts

All food service staff is
included in this price

Canape and two course

DESSERT

select 2

Local-imported cheese -lavosh -fruit-nuts

Vanilla panna cotta -strawberry's -fairy floss

Chocolate pudding -white chocolate
sauce-raspberry

Pavlova -passion fruit curd-lychee mint -fresh
cream

Caramel cheesecake -banana- hazelnut gelato

Citrus tart-double -cream-blue berries

**OVERWHELMING
AMOUNT
OF
COMPLIMENTS**

Reay's catering

did a fantastic job of both the catering and the cake for our wedding. Nicole and her amazing staff went above and beyond on our day to make sure no detail was overlooked. We received an overwhelming amount of compliments on the food and how delicious and beautifully presented it all was. We would like to thank them for making this important part of our day so perfect.



Cakes

FLAVOURS

Red velvet
Chocolate mud
Chocolate buttermilk
White chocolate vanilla bean
White chocolate lemon & lime
Salted caramel mud
Toblerone
Vanilla butter cake
White chocolate raspberry
Mango & coconut

GLUTEN FREE FLAVOURS

Dark chocolate & hazelnut
White chocolate almond & lime
Orange & passion fruit
Milk chocolate & almond
Carrot cake

Reay's catering

**CAKE
SIZES
AND
PRICES**

1 tier / 1 flavour	\$70
2 tier / 1 flavour	\$120
2 tier / 2 flavours	\$150
3 tier / 1 flavour	\$170
3 tier / 3 flavours	\$200

No decorations or flowers included. Floristry is an additional price set by the florist at the time of year depending on availability



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