



ANISE
EVENT CATERING





ANISE EVENT CATERING

Thank you for considering Anise to manage and cater your event.

Anise is a team of restaurant and catering professionals in the Byron Bay, South East Queensland and Gold Coast regions, dedicated to creativity and dynamic innovation. Creativity is in our blood and we revel in working with our clients to realise their event ideas.

The chefs at Anise design individual and distinctive menus that draw inspiration from around the world using the best seasonal produce the Northern Rivers region and those abroad have to offer. With a fine eye for detail, we work to make the most intimate of dinners, to the grandest of celebrations, truly outstanding. Below is a selection of styles of catering menu's to help assist you in your catering ideas. Please look through everything in the following pages and talk to us about putting together a menu tailored specifically to you.



Cocktail alfresco menus

Choose 1 (subject to availability, minimum 60 people) \$62 per person

Italian Trattoria

(supplement \$8 per person)

Sliced Italian small goods from Salumi.

Imported and local Artisan cheeses

Baked stone ground sourdough from local organic bakers Heart Breads

Truffled peaches, endive, radicchio, walnut, blue cheese & pear salad

Orecchiette tossed with minted salsa verde, fresh peas & salsify, finished w Pecorino

Spit roasted Loin of pork with lemons, apples, thyme & bay leaf

Fillets of local fish, clams and mussels cioppino (served from the pan it was cooked)

Mauritian Market

Mauritian flat breads

Spiced pickled green Mauritian coleslaw

Char grilled local octopus with mango and apple vinegar

Chickpea & carrot tagine with currants, orange and sheep milk labneh

Flame BBQ'd Reef fish in a young coconut & coriander Vindaye

Tomato salsa with onions and green chilli

Thai Street Stall

Tea smoked ocean trout, holy basil & trout roe

Freshly shucked Bateman's Bay oysters with green chilli Nam Jim and fresh limes

Crispy soft shell crabs served with sweet black pepper sauce

Free range chicken satay

Light yellow curry of reef fish & tofu with coconut rice

Salad of snow peas and bean sprouts, lemongrass & ginger w salty lime & yellow rock sugar dressing



Live cooking/ alfresco menus cont'd

Seafood BBQ

(supplement \$12 per person)

Freshly shucked Bateman's Bay Oysters with cabernet vinegar and fresh limes

Filletts of line caught snapper w fresh herb sourdough pangritata, lemon & chilli oil

Whole BBQ local king prawns in purple garlic and salad burnet

Leaf salad of radicchio, watercress and baby cos with aged balsamic

Coopers shoot tomatoes dressed in farm basil, thyme and chardonnay vinegar

Fingerling potato, smoked pancetta w sliced red onion and cold pressed olive oil

Japanese Izakaya

Teppan grill of Sirloin and Salmon

Spicy miso sauce/ Green chilli, daikon & shiso salsa

Soba noodles w sesame, wakame & dashi

Tat soi salad with umboshi yuzu, tamari

Mixed sushi and sashimi

Steamed rice and Japanese pickles

Argentinean wood-fired Asado

(supplement \$12 per person)

Blackened Casino Plains Black Angus prime rib fillet

Spice rubbed Free-range baby chicken

Sauce and salsa accompaniments of Salsa criola/ Chimichurri and Mojo Rojo

Argentinean tomato salad with burnt lemon & onion

Cucumber, green onion, apple & cabbage salad w spiced roasted cauliflower

Mustard & pepper potatoes with lemon and oregano





FOOD THAT TELLS A STORY

We source our produce from the hills and the seas that surround us, both locally and abroad.

Everything comes from local people direct to us, prepared by us and served to you.

The menus you are reading through are a product of a decade of cooking spent right here in the Northern Rivers.

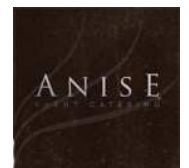
With the sea of Byron Bay our door step and the rich volcanic soils of it's hinterland our back yard.

We have built close relationships with local farmers and fisherman to bring you the best produce the region has to offer.

Brought to you the best way it can be, wonderfully fresh, brilliantly vibrant and beautifully presented.

Take a moment to read through the following pages and get in touch with us about designing the food you want to tell your story.

[Anise Event Catering/ unit 5- 15 Towers drive/ Mullumbimby/ NSW/ 2482/ ph: 0424 968 263/ info@aniseeventcatering.com.au](mailto:info@aniseeventcatering.com.au)



Cocktail Hour & Stand-up

To last 1.5hours Choose 4 \$24 per person Choose 3 \$18 per person

Canapés Vegetarian

Beetroot, sheep milk labneh and truffle honey cracker
Compressed watermelon, olive, preserved lemon labneh and thyme
Arancini of asiago & fior de latte
Crostino of garden pea, mint & pecorino
Tomato Gazpacho with radish & shiso
Tortellini of Meredith goat cheese w dried green grape
Parmesan wafer topped with potato salsa verde
Vietnamese rice paper rolls, mint, chilli peanut sambal
Sweet grape cherry tomatoes filled with kale, sheep feta & pistachio pesto
Goat curd beignets, zaatar & cinnamon

Canapés Seafood

Crab lettuce "taco's" chipotle mayo, coriander, radish, avocado and caviar
Kataifi wrapped king prawn w coconut, mango, macadamia & lime
Crostini of ajo blanco, white anchovy & peperonata
Prawn cocktail tartlets
Scallop tostadas, smoked avocado, salsa fresco
Corn crusted crab cakes, mango lime mojo
Hand picked spanner crab on betel leaf with caviar, ginger & lemongrass, crispy shallot, nam jim
Salmon tartar and apple "chip" with Ligurian olive, goat cheese, capers, dill
Banana leaf cornets of kingfish and ocean trout jalapeño ceviche
Taramasalata pot's and flatbread crackers, cucumber
Beetroot & vodka cured ocean trout fennel lollipop

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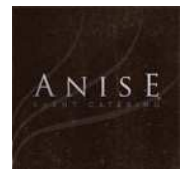
Cocktail Hour & Stand-up menus cont'd

Canapés Poultry + Pork

Compressed rockmelon w honey crisp Billinudgel pancetta
Smoked turkey finger sandwich, mustard greens, beetroot aioli and pecans
Crispy Bangalow pork belly w chilli, ginger, pineapple relish and coriander
Bangalow pork, sage & fennel sausage rolls
Quail bisteeya, cinnamon & orange, minted yoghurt
Crispy sichuan pork boa, chilli pickle, peanut, hoisin and spring onion
Tingling chicken
Cigars of chicken liver parfait with currant jelly

Canapés Beef, Duck + Lamb

5 spice duck wonton with star anise duck consommé
Black Angus prosciutto roulade, mushroom creme and beef jelly
Truffled egg with house cured bresaola
Southern bourbon glaze BBQ beef short ribs
Beef empanadas
Peruvian anticucho skirt steak skewers
Ilabo lamb chops with green cauliflower, walnut and raisons
Duck prosciutto over gnoccho fritto, parmesan aioli
Juniper spiced flank steak, eggplant chips, roasted red pepper romesco
Kaffir lime & red chilli brisket on betel leaf, radish, coriander, crispy shallots



Cocktail Hour/ Fork food

Choose 3 To last 1 hours

\$22 per person

Roving Substantials from the garden

Salad of roasted yellow and ruby heirloom beetroots with shallots, chevre & oregano, dressed in sherry vinegar

Bangkok Mapu tofu, Chinese black and white radish

Urad dhal with hot & sour Lebanese eggplant, green chilli zhoug and tahini

Roving Substantials from the sea

Seared yellowfin tuna "pizza", white anchovy, lime, jalapeño, olive and coriander

Crudo of hiramasa kingfish, fried capers, potato, olives, fresh lemon, garlic and celery

King prawn goats ricotta & potato tortellini, tea soaked raisons, pine nuts and parmesan

Cha soba with teriyaki salmon, silken tofu, shiso & spicy green tea wakame dressing

Panko crumbed zucchini flowers, salted cod, sauce vierge, endive salad

Spicy soft shell crab boa with turmeric pickles, chilli sambal

Roving Substantials from the paddock

Smoked duck breast, orange ginger sauce with bean sprouts, black bean & spring onion

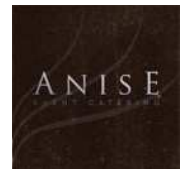
Quail with burnt tahini miso, pomegranate & walnut salsa, parsley and red vein sorrel

Poached coconut & lemongrass chicken, chilli salad

Cumin spiced lamb kofta, pickled cucumber & green chilli, preserved lemon labneh

Mongolian spice pork neck with gooseberry relish (subject to seasonal availability)

Rare beef fillet with kimchi & plum goat yoghurt, coriander & black sesame 'yeonma





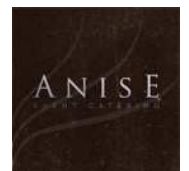
FOOD STATIONS AND BARS

Food stations and cocktail bars are a great way to bring a touch of theatre to your event. Your guests are treated to watching our chefs and cocktail barmen cook and shake beautiful seasonal local organic ingredients and serve them with a professional artisan touch. From a big traditional Spanish Paella to freshly shucked oysters, slider bars, steamer baskets laden with hand made dumplings, fresh sushi and sashimi served on large beautiful mirrors to high tea and petit-fours.

Consider substituting your canapés service for one or more of our food stations and feel free to discuss with us your ideas, we will be more than happy to design and build you a menu specifically tailored to your event.

Our beverage packages are available on request along with an array of hand-built cocktail bars for hire from the Anise workshop.

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Cocktail Hour/ Food Bars

Choose 1 (subject to availability, minimum 60 people) \$28 per person

Mexican street bar

Soft shell corn tortillas

Peppered & spiced Mexican pulled pork

Tostaditas w fresh tomato, sweet paprika & habanero salsa

Coriander & jalapeno guacamole

House soured cream/ Aged Spanish manchego cheddar

Local fish ceviche with coconut, cucumber & serrano chilli /or /Mexican crispy fish

BBQ'd paprika & lime rubbed corn cobs

Spanish Paella

Enjoy a traditional and authentic Spanish Paella cooked in front of your guests.

Spanish calaprese rice cooked with Saffron, chorizo, mussels and prawns.

Organic free range chicken

Fresh chilli/ parsley and lemons

Garlic aioli

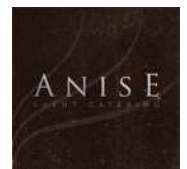
Dumpling bar and Yum Cha

Treat your guests to one of our dumpling and yum cha bars

Local hand made dumplings/ prawn/ dim sums/ gyoza's/ sweet pork & mushroom

All served directly from authentic imported steamer baskets set over large Chinese woks

Accompanying sauces of Sirache chilli, soy's and crispy shallots



Cocktail Hour/ Food Bars menus cont'd

Raw Bar

(supplement \$10 per head)

Freshly shucked Merimbula oysters with mignonette dressing/ champagne foam/ fresh citrus/ bloody marry shooters

House cured & smoked Tasmanian ocean trout

Local king prawns served with spiked tomato aioli

Local fish ceviche with coconut, lime, radish and green chilli

Buckwheat blinis with caviar and Byron Bay creme friache

Raw and pickled local vegetables, leaves and berries

Charcuterie Bar

Long wooden table of local and imported artisan cheeses

Sliced small goods from local and Italian purveyors, San Danielle prosciutto, Vecchiette salami, Salumi bresaola

Marinated local olives and stone baked organic sourdough from Heart Breads and Crabbs Creek baker's

Seasonal hand made dips and house made accompaniments of fig log, white pepper lavosh and quince paste

Slider Bar

Brioche sesame slider buns served alongside

Pulled 24hour bourbon braised brisket

Southern fried crispy buttermilk chicken

Local organic cabbage slaw/ chipotle aioli and garlic aioli

Cucumber pickles and zucchini pickles

Local heirloom Coopers Shoot tomatoes

Red jack American cheddar/ hot English and American mustards





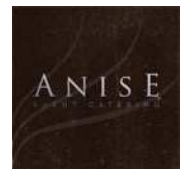
A SWEET SNACK OF A FINISH

Finishing your evening comes with such bitter sweet symphony. The guests are satiated, the music has been turned down, the last bottle of champagne pops!

From the end of a long seated dinner to that of a stand-up cocktail evening what better way to leave one final and lasting impression then with an elegant sweet note or something savoury to snack on before or during the trip home.

Desserts or desert bars are a wonderful way to finish your night. Our integrated sweet bars and handcrafted deserts provide the perfect backdrop to any celebration. Alternatively if dessert is not a favourite then consider a late evening snack for your guests to graze on and line any well wet belly's. Yummy glazed hams with French mustards and crusty baguettes, or late night sliders to something as fond a childhood memory as ham & cheese toasties.

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Sweet end/ Desserts & Petit-fours

Choose 2 dessert or 3 petit-fours

\$16 per person

Dessert jars

Tiramisu jars layered with chocolate genoise

Lemon curd jars with raspberry & seed granola, mascarpone

Pavlova jars with strawberry, rose and pistachio

Bitter Amide chocolate mousse, nougat praline, burnt orange & fig

Plates

Valrona chocolate marquise, peanut ice-cream and popcorn

Lemon Verbena chiboust, coconut meringue biscuit, longan's, shaved coconut cream

Creme fraiche blanc mange with saffron pear, fennel snow, brique pastry

Salted white chocolate syllabub, rhubarb & raspberry, orange blossom

Dessert Bars

Doughnut bar with house jams, caramel and chocolate sauces and ice-creams

Ice-cream and cookies bar of 3 flavoured ice-creams and cookies (please enquire with us about our flavours)

Flavoured pop-corn and American spider bar

Petit-fours

Hand rolled whisky chocolate truffles

Little lemon meringue pies

Salted caramels

Passionfruit marshmallows

Strawberry shortcakes

Honeycomb dipped in chocolate



Snacks & Late-night Grazing menus Choose 1 snack or 1 late-night \$12 per person

(Ask us about any of the options bellow in our eat and run on the bus boxes)

Snacks

Spiced beer nuts and Cheese pretzels

Corn doughnuts with queso blanco

Mac & cheese arancini

Up-side down grilled cheese toasties

Croque Monsieur

Fired bacon, tomato, onion & potato pancakes

Pizzettes

Beef or pork sausage rolls with fennel tomato relish

Late night grazing

5hour glazed Bangalow ham served with French mustards, seasonal relish and warm crusty baguettes

Late night slider of lamb kofta, labneh, coriander and pickled cucumbers

Late night slider of bourbon braised brisket, slaw and chipotle aioli

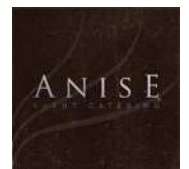
Late night slider of buttermilk southern fried chicken, red cabbage slaw, jalapeño mayo

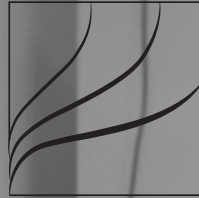
Cheese burgers

Mexican spice rubbed char-grilled corn, chipotle sour cream, manchego

Late night nacho's

American hot dog stand, mustards, ketchups, brioche buns, cheddar cheese, chilli





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leave a note with us

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