

Chef Shaun's roving kitchen!

Chef Shaun Kenworthy provides all of your catering needs for corporate and social events, plated or buffet. This includes personalized menu planning, creative décor, professional, smart young staff and of course, all the cutlery, crockery, glass wear and crisp table linens were going to need to create something truly memorable.

Hopefully below, I've indicated a simple selection of what is possible and on request, I can offer many other culinary solutions, including, Indian, Pan Asian, contemporary Indian, fusion and New World Cuisines

For that special occasion

To start with, in my mind, a sit down meal is the ultimate in style, comfort and leisurely chit that and for a meal that can be slowly savored with a no rush, relaxed way to dine and great wines will set the mood for something truly special. Below are three 'Sample' ideas for sit down, fully plated menus.

5 course Vegetarian tasting Menu

Amuse Bouche

Grilled asparagus bruscetta with grilled tomatoes and bocconcini mozzarella

Chilled Grape and Almond soup

Lemon and vodka sorbet

Cannelloni of cottage cheese, nuts and raisins topped with fresh tomato ragu

Baked stuffed peaches, mascarpone and almond praline

5 course non vegetarian tasting menu

Amuse Bouche

Bacon wrapped chicken Espetada, Rocket and Walnut Pesto

Wild mushroom and crab bisque, red pimento oil drizzle

Lemon and thyme sorbet

Pan fried Baby sea bass with peppers, olives, caper butter sauce

Vanilla Pannacotta, Blackberries and roasted Hazelnuts

6 course non vegetarian menu 'Sophistication'

Amuse Bouche

Wafer thin slices of Norwegian Smoked Salmon, sour cream, capers and rye bread

Potato and garlic soup, lobster and truffle oil

Champagne sorbet

Grilled New Zealand Lamb chops, braised Butter beans and roasted eggplant

Plate of international Cheeses with Spiced Apple Chutney and homemade Biscuits

Dessert sampler

Canapés and cocktail snacks

I'm always the first person to promote the idea of the cocktail party. More and more these days were inundated with snacks and nibbles at parties, then expected to go and eat from the buffet! My casual cocktail menu ideas are these to use in association with a buffet and the signature cocktail menu can be used to fulfill your eating needs without thinking about the buffet!

Casual cocktail menu

Fish and seafood

*Tempura sea bass with caper mayonnaise
Szechuan pepper salt calamari, sweet chilli jam
Thai fish cakes, kaffir lime leaf and cucumber relish
Coconut fried king prawns, lime aioli
Chinese prawn sesame toast
Assorted sushi, pickled ginger, wasabi and soya*

Meat

*Lamb kofta, tzatziki dip
Teriyaki chicken, pickled ginger, bamboo rice paper rolls
Malay chicken satay skewers, spicy coconut sauce
Char su pork skewers
Honey-baked ham, gruyere cheese croque monsieur
Tandoori chicken drummers, minted yoghurt
Chicken, feta, roma tomato, basil mini pizzezza*

Vegetarian

*Ricotta corncakes, spicy avocado
Silken tofu, shallot, chilli eggplant rice paper roll
Assorted vegetarian sushi, pickled ginger, wasabi, soya
Tomato risotto fritters, pesto mayo
Falafel fritters topped with tahina
Crostini with garlic, tomato, reggiano and olive oil
Tiny tomato, broccoli and olive pizzezza
Mexican chilli bean spring rolls, lemon coriander dip
Balsamic beetroot, victorian goat's cheese, garlic spinach tart
Mini vegetarian spring rolls, sweet chilli sauce*

Minimum order 6 menu choices

Shaun's signature cocktail menu

Cold

Fish and seafood

Oysters on the half shell, shallot vinegar and caviar

Hickory smoked salmon, fennel remoulade, toasted olive bread

Yellow fin tuna, wasabi, black sesame seed, shaved celery

Gazpacho, crab, micro shot

Meat

Beef bresola, egg and gherkin gribiche, fig balsamic

Zatar chicken breast, red capsicum jam, pomegranate seed

Peking duck, chilli eggplant, shallot rice paper roll

Smooth chicken pate, apple jam, pickled gherkin

Vegetarian

Lemon thyme ricotta, chilli red onion jam filoette

Smoked eggplant, sicilian olive, grape tomato, lemon oil

Goat's cheese, tomato mini flans

Asparagus rolls

Mushroom and corn Vol u Vent

Hot

Fish and seafood

Thai crispy king prawn spring roll, nou cham

Pacific oysters mornay or kilpatrick

Crabmeat, verjuice, squid ink arancini fritters

Warm smoked salmon, pickled ginger and cucumber, japanese rice

Meat

Pan fried sesame pork gyoza dumplings w chilli soy sauce

Honey duck breast, creamed white polenta, orange confit

Harrisa lamb, avocado, corncake fritter

Cocktail cheese burger, caramelised onion, tomato

Vegetarian

Cepe mushroom, bocconcini, chive arancini

Mini sweet potato, lentil, polenta burger w tomato jam

Ricotta meatballs, tomato, marjoram, white truffle oil

Greek prune and olive kebab with skordalia dip

Cheesy garlic filled mushrooms with spicy tomato relish

Minimum order 10 menu choices

Buffet ideas

Below is a list of my simple buffet ideas, to give you an understanding of how a buffet can either be made so simple or combinations of up to three can be put together to create something almost regal!

Paella

On the spot, wood cooked paella of seafood and chicken. With salads, crusty bread and lots of olive oil

Mediterranean village

Assorted kebobs and kebops tabbouleh, hummous, babaganouj, marinated olives and freshly baked pita

Bella bella!

Live pasta, pizza and caesar salad counters

The pit

Authentic hickory smiked ribs, chicken, steaks, burgers and wieners, baked potatoes, baked beans, coleslaw and crusty bread

Lemongrass, lime leaves and galangal

An assortment of thai curries with pad thai noodles, steamed and fried rice, sates and salads

Tepansushi

Tepan cooked meats, seafood, vegetables rice and noodles with a selection of hand rolled sushi

Memoirs of provance

Grilled fish and seafood with rattatouilli, simple salads, assorted quiches and crusty breads

Down mexico way

Quesadilla, tortillas, shredded grilled meats, guacamole, salsa, grilled vegetables, re fried beans, grated cheddar and salad

Mezze, mezzah, mezzo!

Hummous, babaganouj, felafel, kibeh, tzatziki, marinated olives, brined cheeses, fresh pita and flat breads

Antipasti

Cured sliced meats and cheeses, assorted marinated vegetables and olives, house made focaccia and ciabatta

Wood fired BBQ's!

Capturing the original essence of a true spit roast, we cook our meats on site at your location on specially log fire barbecues. This method of cooking is both healthy and full of flavor! Cooking time is approximately 3 hrs.

Meats, choose 3

Beef tenderloin

Tender legs of baby lamb

Roast pork

Whole premium leg ham

Grain fed chickens

Whole baked seabass

All meats are served with a selection of condiments

Fresh salads and hot baked fillers, choose any 6

Salads

Slow cooked octopus, balsamic, onion, tomatoes, lemon mint and olive oil

Tuna nicoise, French beans, new potatoes, vine tomatoes, egg

Moroccan chicken, roasted kumera, cracked wheat, basil yoghurt

Thai beef, bean sprouts, mild chilli, pickled ginger, mint, lime

Potato salad, chorzio sausage, egg, gherkins, mayonnaise

Grilled chicken, pasta, onion, avocado, vine tomatoes, lemon aioli

Roasted corella pear, grana padano, pine nuts, roquette leaf

Balsamic field mushrooms, slow roasted tomatoes, onion, lettuce and feta

Honey roasted pumpkin, chickpea, semi dried tomato, basil, baby spinach

Greek salad, cucumber, tomato, capsicum, olives, feta, lemon and olive oil

Garden leaf salad, cucumber, tomato, onion, capsicum, balsamic vinaigrette

Hot baked fillers

Hot baby potatoes butter and herbs

Vegetable based Biryani, apricots and saffron

Mediterranean roasted vegetables

Roasted winter vegetables, cannellini beans sage

Warm Moroccan cous cous

Risotto of the day

Baked dish of the day

Selection of freshly baked breads butter

And finally, my 'Roving' desserts

Below is a small selection to give you an idea of what we can do

Canapé desserts

*Double chocolate, pistachio brownie
Milk chocolate tart, almond honeycomb
Raspberry, honey ricotta cake
Walnut and lemon biscotti
Coffee mascarpone chocolate mousse cups
Mini profiteroles, chocolate dipping sauce
Petit caramelised lemon tart
Swiss dark chocolate truffles
Assorted handmade macaroons
Pomegranate curd tart*

Buffet desserts

*Sour cherry crème brulee
Truffle honey pannacotta
Shaun's Tiramisu
Strawberry and balsamic jelly shots, clotted cream
Goey chocolate pudding
Crème caramel with raisins
Peach and vanilla mascarpone trifle
Cannoli with Sicilian lemon ricotta filling
Chocolate bread and butter pudding
Baked stuffed peaches, amaretto mascarpone
Cherry and almond pancake soufflé*

Gourmet gelato station, min 50 guests. Please inquire for variety of flavors