



TWO BROTHERS CATERING

Hot Drop-off Buffet Platters

Main Platters

\$170 platters

Each platter is designed to serve 6 people

ROASTED BEEF (\$10 surcharge)

1kg beef fillet (medium), green peppercorn sauce, roasted potatoes

ITALIAN OSSO BUCCO RAGU

Classic slow cooked veal, pappardelle pasta, gremolata

POT ROAST CHICKEN

Braised chicken, baby vegetables and speck in red wine

ROASTED PORK LOIN

With caraway braised cabbage, glazed apples, grain mustard

LAMB CUTLETS (\$15 surcharge)

Grilled cutlets (20 per platter), roast capsicum, chickpea and olive salad, yoghurt

SLOW COOKED LAMB SHOULDER

Greek style, roasted vegetables and olives

ROASTED MUSHROOMS

Manchego cheese, grilled polenta, green olives

COCONUT PRAWNS

Grilled prawns and green beans in a coconut curry sauce, Thai rice noodle salad

BARRAMUNDI

Grilled fillets, potato puree, lemon caper butter

MORROCCAN CHICKEN

Chicken tagine, cous cous & almonds

BUTTER CHICKEN

Mild butter chicken curry, basmati, raita, mango chutney

PORK BELLY

Crisp skinned belly, warm lentil salad, salsa verde

VEGETABLE TAGINE

Served with large cous cous, fennel salad

\$3 per person - Bread rolls, butter, garden salad

A minimum of 3 platters is required

No staffing or hire available with drop-off platters

Delivery to the CBD and then collection the following business day \$40

Delivery Mon-Friday & central metro area only

Cancellation fees

48 hours prior -20% of menu cost /24 hours prior - 50% of menu cost



TWO BROTHERS CATERING

Hot Drop-off Buffet Platters

Dessert Platters

\$120 per platter

Each platter is designed to serve 10 people

STICKY DATE PUDDING

Caramel Sauce, whipped cream

FLOURLESS HAIGHS CHOCOLATE & ORANGE CAKE

INDIVIDUAL VANILLA PANNACOTTAS

strawberry compote

TIRA MISU

APPLE & RHUBARB CAKE

vanilla custard

PEAR AND CINNAMON UPSIDE DOWN PUDDING

BLUEBERRY FRANGIPANE TART

praline chantilly cream

RICH HAIGHS CHOCOLATE SALTED CARAMEL TART

Salad Platters

\$80 per platter

Each salad platters is designed to serve 10 people

Roasted seasonal vegetable, sherry vinegar dressing

Nicola potato, green bean, caper & parsley

Vietnamese vegetable, mint & peanut

Tomato, chick pea and red onion, basil and red wine vinegar

Fatouche – Lebanese salad with pomegranate dressing

Pumpkin, spinach and hazelnut salad

Cous cous, dates, almond and grilled capsicum

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