



At the Food Smith we pride ourselves on the quality of our food and we would be delighted to offer our catering services for your next function.

Whether it's a simple lunch meeting, afternoon tea, cocktail food for a celebration or just as a helping hand with a dinner party, we are here to help.

Choose from our delicious sandwiches, tasty fresh salads and house made pies and tarts for lunch functions, or our take home meals can be catered for large groups.

For special occasions our finger food will suit the bill from party favourites to more sophisticated canapes.

Our range of cakes, biscuits and slices will guarantee every sweet tooth is well looked after, as well as our range of fabulous desserts.

We can also make sandwich platters to order using Dench bread and rolls, as well as fresh fruit platters, antipasto and dessert platters.

We also cater for private functions such as dinner parties, birthday parties and life's celebrations.

Our team of chefs are only too happy to assist you with any aspect of your culinary needs.

We can do simple things such as put our salads in your bowls, make lasagne in your dish or create a special menu to suit your requirements and we guarantee it will taste good.



@THE\_FOODSMITH



THEFOODSMITHMELBOURNE

486 HAMPTON STREET HAMPTON VIC 3188

PH: 03 9533 4441

EMAIL: SERVICE@THEFOODSMITH.COM.AU

WWW.THEFOODSMITH.COM.AU



### Party Favourites - \$3.50 each

- Chicken & leek pies
- Shepherds pies
- Mini sausage rolls
- Pumpkin & feta tarts (V)
- Ham, brie & onion jam tarts
- Smoked salmon, chive & ricotta tarts
- Roast pumpkin & feta arancini balls (V)
- Pea, mint & salted ricotta arancini balls (V)
- Thai chicken balls with sweet chilli sauce (GF)
- Salami, tomato & olives pizzette
- Pumpkin, feta & onion jam pizzette (V)
- Herb & lemon crumbed chicken with herb aioli
- Lemon & parsley crumbed flathead tails with tartare sauce
- Moroccan crumbed chicken with harissa mayonnaise
- Sweetcorn fritter topped with guacamole (V, GF)

### More substantial finger food - \$4.00 each

- Peking duck, cucumber & hoisin rice paper rolls
- Smoked salmon on sweetcorn fritter (GF)
- Tandoori chicken kebabs with cucumber raita (GF)
- Chermoula lamb skewers with yoghurt tahini sauce (GF)
- Lime & coriander salmon sticks (GF)
- Tomato, bocconcini & pesto sticks (V,GF)
- Spiced lamb & pomegranate filo cigars
- Cheese & za'atar kataifi parcels (V)
- Chipotle beef empanadas

### Finger sandwiches - \$3.00 each

- Chicken & herb
- Asparagus & egg
- Ham & avocado
- Smoked salmon & cucumber

We require a minimum  
of 48 hours for orders.  
Minimum order 2 dozen.



@THE\_FOODSMITH



THEFOODSMITHMELBOURNE

486 HAMPTON STREET HAMPTON VIC 3188

PH: 03 9533 4441

EMAIL: SERVICE@THEFOODSMITH.COM.AU

WWW.THEFOODSMITH.COM.AU



## Entree

- Antipasto platters \$5 per head, traditional antipasto with pickled vegetables, sliced meats, crusty bread and condiments
- Crudite platters \$5 per head, selection of seasonal vegetables with house-made dips
- Selection of finger food, from \$3 per item, please refer to finger food menu

## Buffets \$13.50 per item per person – minimum 10 people

- Herb-crusted fillet of beef, cooked medium-rare served with mustard & horseradish
- Slow-roasted shoulder of lamb with pomegranate glaze served with sumac yoghurt
- Moroccan-spiced chicken breast served with harissa mayonnaise
- Oven-baked salmon with walnut crust and tarator sauce
- Seven-spiced roast vegetables served with tzatziki

## Wet dishes \$9.50 per item per person (all gluten-free)

- Butter chicken
- Chicken cacciatore
- Beef burgundy
- Red wine & herb-braised lamb shanks
- Thai red chicken & cashew nut curr
- Lamb & chick pea tagine
- Chicken meatballs in napoli sauce
- Lamb & rosemary braise
- Chipotle braised beef ribs

## Tarts (Long tarts, serves 4-6) \$25 each

- Smoked salmon & braised leek
- Ham, brie & caramelised onion
- Caramelised onion & goat's cheese
- Roast tomato & ricotta
- Asparagus & salted ricotta
- Roast pumpkin & feta

## Sides \$5 per person

- Seasonal roast vegetables
- Baked potatoes with chive sour cream
- Creamy mashed potatoes
- Roast potatoes
- Potato gratin
- Polenta wedge



@THE\_FOODSMITH



THEFOODSMITHMELBOURNE

486 HAMPTON STREET HAMPTON VIC 3188

PH: 03 9533 4441

EMAIL: SERVICE@THEFOODSMITH.COM.AU

WWW.THEFOODSMITH.COM.AU



**Salads** Bowl \$30, Wooden platter \$50, Enamel dish \$70

- Mexican – tomato, cucumber, kidney beans, avocado & herbs GF, DF
- Crunchy Thai quinoa with soy cashews (contains fish sauce) GF, DF
- Broccoli with barberries & toasted almonds with yoghurt dressing, GF
- Kale, freekah, chicken & caramelised pineapple
- Roasted sweet potato, quinoa, barberries & herbs with preserved lemon dressing, GF
- Syrian chicken with mोगrabieh, currants, pomegranate & herbs
- Dukkah-roasted pumpkin, chick peas, pomegranate & feta, GF
- Black barley, spring vegetables, snow pea shoots & feta cheese
- Soba noodles with Asian greens & exotic mushrooms
- Roast carrot and pumpkin with kale & candied walnuts GF
- Red rice, tuna, spring vegetables egg & herb mayonnaise

**Cakes** Individual cakes from \$5, Whole cakes from \$12.50, White platters 4-6 people \$20, Large tray \$60

- Carrot
- Blueberry & lemon
- Rhubarb
- Passionfruit
- Passionfruit & yoghurt
- Raspberry & white chocolate
- Upside down pear cake
- Caramel
- Lemon & buttermilk
- Chocolate mud

Gluten-free options

- Orange & almond
- Walnut torte
- Chocolate brownie (various flavours)
- Chocolate & hazelnut
- Date & chocolate torte
- Persian love cake
- Raspberry & polenta

**Desserts** \$6.50 serve

- Tiramisu
- Chocolate mousse
- Eton mess
- Sticky date pudding with toffee sauce
- Meringue roulade with seasonal fruits (gf) from \$30
- Chocolate roulade with berries (gf) from \$30
- Blackberry & almond torte
- Seasonal fruit crumble
- Chocolate banana puddings
- Bread & butter pudding with crème anglaise
- Lemon tarts
- Lemon delicious pudding
- Trifle

This is just a general guideline of some of the fabulous food we offer at The Food Smith, for more information we suggest you book a time to come in and have a chat with Simon for more information and ideas.



@THE\_FOODSMITH



THEFOODSMITHMELBOURNE

486 HAMPTON STREET HAMPTON VIC 3188

PH: 03 9533 4441

EMAIL: SERVICE@THEFOODSMITH.COM.AU

WWW.THEFOODSMITH.COM.AU