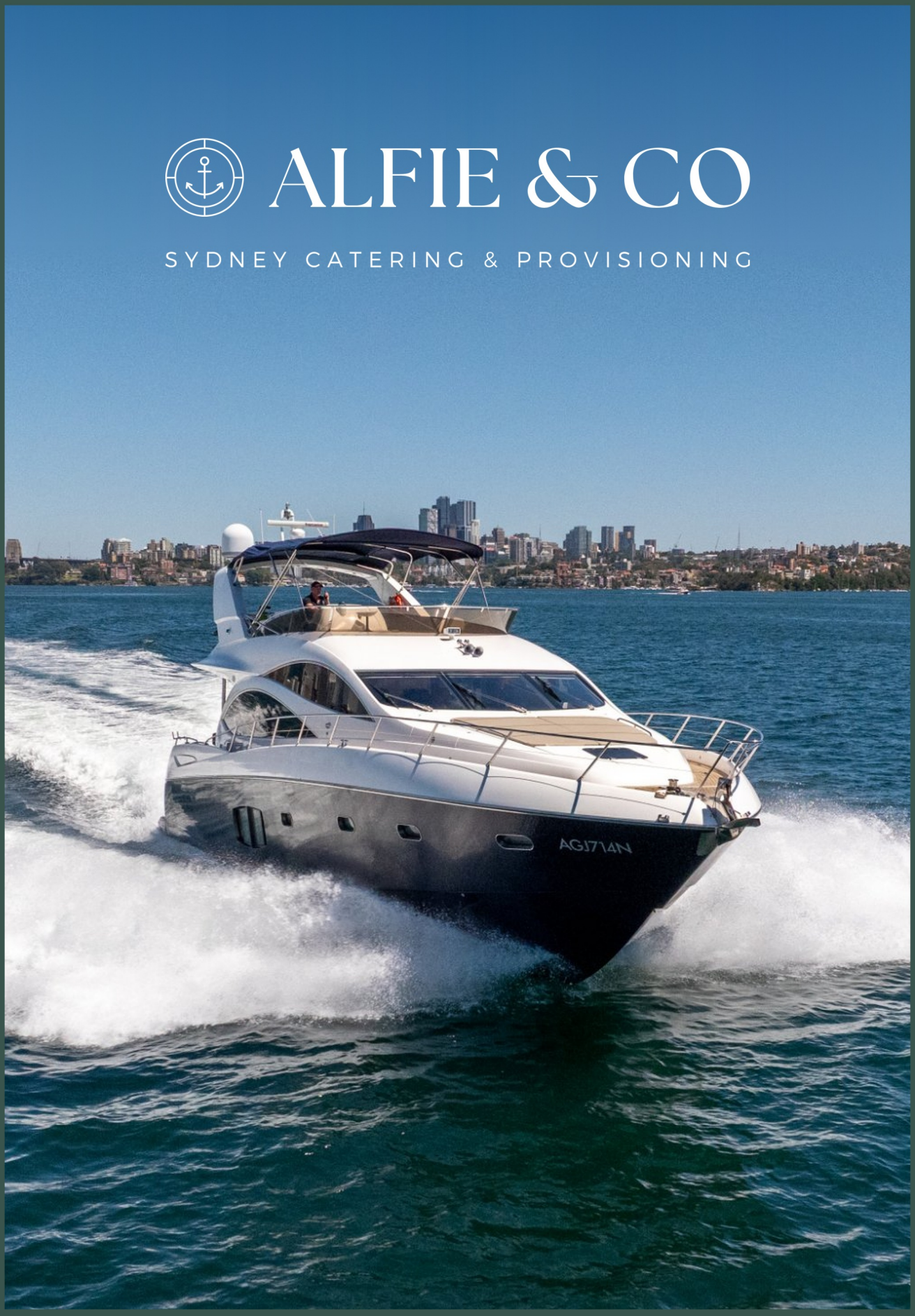
ALFIE & CO

SYDNEY CATERING & PROVISIONING



GRAZING PLATTERS

ARTISAN CURED MEATS, PICKLES & RELISHES

Sopressa, coppa, double smoked ham, bresaola, pastrami, pickles, olives, smoky tomato relish & sourdough

4 people $110 | 5-7 people $180

CASA GRAZER

Farmhouse cheeses, artisan cured meats, fresh seasonal fruits & Australian nuts

1-2 people $80 | 5-8 people $165 | 9-15 people $230

CHEESE ANTIPASTO

5 farmhouse cheeses, fresh & dried fruits, seasonal vegetables, nuts, dips, vegetarian quiches & crackers

4 people $110 | 5-7 people $180

DIPS, CRUDITES, NUTS & BERRIES

Dill yoghurt, nutty pesto & beetroot hummus with fresh seasonal vegetables, diced feta, mixed nuts & fruit

8-10 people $110 | 15-20 people $220

FRUIT PLATTER

A selection of seasonal fresh fruit & a special treat

4-7 people $95

SEAFOOD GRAZING

FRESH SEAFOOD PLATTER

Sydney rock oysters, smoked salmon, fresh king prawns, Balmain bugs, seared yellowfin tuna, sauces & lemon, sourdough & Pepe Saya butter

4 people $175 | 5-7 people $280

TIGER PRAWN PLATTER

75 large tiger prawns with seafood sauce, tartare & lemon. Available whole, or peeled & deveined

Whole $250 | Peeled $280

NSW OYSTER PLATTER

4 dozen mixed rock & Pacific oysters with mignonette & lemon

$230

PRAWN & OYSTER PLATTER

50 large cooked tiger prawns & 1 dozen oysters

$230

SUSHI PLATTER

Teriyaki chicken, katsu prawn, inside out tuna, salmon & prawn nigiri, avocado & cucumber mini rolls. Served with soy, wasabi, pickled ginger & lemon

48 pieces $165 | 72 pieces $245

Our caterers source fresh seafood from the Sydney Seafood Markets daily.

HEALTHY GRAZING

POACHED TASMANIAN SALMON WITH CRÈME FRAICHE & PICKLED GINGER

Poached to perfection with in season citrus & seasoned with Murray River pink salt. Garnished with fresh watercress

Half Fillet (4-6 people) $175 | Whole Fillet (7-12 people) $320

HEIRLOOM TOMATO SALAD (VEG/GF – SUMMER)

Home grown heirlooms, palm sugar vinaigrette, stone fruit & local burrata

1-5 people $60 | 6-10 people $110

ROAST TURMERIC CAULIFLOWER & ZAATAR SALAD

Roasted turmeric cauliflower with fragrant za'atar, fresh herbs, cherry tomatoes, pickled cauliflower & radish, beetroot hummus & sesame seeds

1-5 people $60 | 6-10 people $110

SALAD BOWLS

Choose from Caesar, rainbow poke, Greek, house salad with green goddess, pesto pasta with cherry tomato & bocconcini, potato salad with crème fraiche & herbs, or fattoush. Add chicken to the Caesar for $12 (small) or $24 (medium)

4-6 people $55 | 8-10 people $90













BAKED GRAZING

ALL BUTTER PASTRY COCKTAIL PIES

Slow-braised beef brisket, creamy chicken & leek, and chickpea & curried vegetable, served with Fancy Hank's ketchup

20 pieces $125

FLAKY PUFF SAUSAGE ROLLS

One flavour per box: wagyu beef & thyme with smoky tomato relish, lamb, mint & burghul with beetroot jam, pork & fennel with piccalilli, or spinach, potato, herb & feta with dill yoghurt

15 pieces $80

MINI CROISSANTS

Double smoked ham, swiss cheese & mozzarella; spinach, feta & dill; or turkey, brie & cranberry

9 pieces $50

MINI QUICHES

Prosciutto, leek & gruyere; chorizo & semi-dried tomato; or roast capsicum & olive

12 pieces $65

SHARED BOXES

FINGER SANDWICHES

Grilled vegetable, ricotta & smoky relish; chicken, walnut & pesto; double smoked ham, swiss cheese & dijonnaise; smoked salmon, pickled ginger & cream cheese; salad, alfalfa & piccalilli

24 fingers $85

GOURMET WRAPS

6 large wraps, cut, with 2 options per box: Peking chicken, cucumber, shallot & hoisin; falafel, beetroot hummus, pickles & tomato; roast beef, truffle mayo, onion jam & rocket; or chargrilled vegetables, goats curd & beetroot relish

$95

SLIDERS

One option per dozen: poached chicken, feta & cucumber; haloumi, capsicum pesto & caper; or wagyu cheeseburger ($15 extra)

12 pieces $80

GOURMET BITES

Goats curd, honey & thyme; smoked salmon & cream cheese; avocado & pico de gallo; tomato, ricotta & pesto

16 pieces $90

SHARED BOXES

MINI PIZZAS

One option per dozen: meat lovers, cheesy garlic, za'atar or vegan mushroom

12 pieces $60

WOODLAND MUSHROOM ARANCINI

Served with truffle mayo & pecorino

18 pieces $80 | 40 pieces $170

INDIVIDUAL SKEWERS

Turmeric garlic chicken, traditional lamb kafta or roast Mediterranean vegetable, with yoghurt, pita bread & mezze

12 pieces $60

FAR EAST BITES

Samosas, spring rolls & money bags with sweet chilli

24 pieces $65

FALAFEL PLATTER

Falafel with turnip, pickles, cucumber, hummus & herbs

12 pieces $40

PASTRIES & DESSERTS

CASA HOMEMADE SCONES

Mini scones with Meander Valley double cream, Beerenberg strawberry jam & fresh berries

12 pieces $75

FRIANDS

Flourless, with lashings of nutty burnt butter. Daily flavours, such as strawberry & lemon myrtle or almond & coconut

12 pieces $70

BROWNIES

Gluten-free chocolate Nutella brownies

12 pieces $80

ORANGE & ALMOND CAKES

Gluten-free mini orange & almond cakes

12 pieces $65

ASSORTED MINI DANISHES

Flaky, golden mini danishes with buttery pastry & a sweet filling

12 pieces $50

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IMPORTANT NOTES

CATERING

There is a $75 concierge fee applied to all catering orders.

All catering comes in display boxes, if you'd like your food arranged on platters – there will be a $5 charge per platter.

If you would like something not listed on the menu, we can ask our caterers or arrange food items through our concierge (see below).

DRINK AND GROCERY PROVISIONS

If you'd like us to arrange your drink or grocery provisions, there will be a $75 per hour concierge fee (2 hours maximum will be applied).

For drinks, please provide alternate brands or price ranges.

BYO

You are allowed to BYO, you will be charged a $20 per head cleaning fee for food & bev.