

DARWIN CATERING COMPANY

Christmas Menu

2026





*CHRISTMAS
GRAZING
TABLE*

GRAZING TABLE

GLAZED CHRISTMAS BONE IN HAM, HONEY MUSTARD **GF**
ROAST PORK PORCHETTA, APPLE GRAVY **GF**
GOAT CHEESE ARANCINI WITH TOMATO RELISH, TRUFFLE AIOLI, GRANA PADANO **V**
WATERMELON, PROSCIUTTO, FETTA, MINT SKEWERS **GF**
BRUSCHETTA WITH TOMATO, GARLIC, RICOTTA CHEESE, FRESH BASIL **V**

ASSORTMENT OF INTERNATIONAL, AUSTRALIAN CHEESE
CRACKERS
VEGETABLE STICKS
ASSORTMENT OF DIPS
OLIVES
SUNDRIED TOMATOES
FRESH FRUITS, BERRIES
DRIED FRUIT

SCONES, CREAM, JAM **V**
MINI PAVLOVA, BERRY COMPOTE **V**
MUD CAKE & STRAWBERRY SANTA **V**

MINIMUM OF 20 GUEST

GRAZING TABLE

\$59 PER PERSON

INCLUDES

SETUP AND NEXT DAY PICK UP
CROOKERY AND CUTLERY
TABLE AND TABLECLOTH (IF REQUIRED)

ADDITIONAL COSTS

THERE MAYBE AN AFTER HOURS PICK UP IF LATE NIGHT
PICK UP IS REQUIRED.



BUFFET

ENTREE

OYSTERS, MIGNONETTE, FRESH LEMON **GF**
FRESH LOCAL NT PRAWNS, COCKTAIL SEAFOOD SAUCE **GF**

MAINS

GLAZED CHRISTMAS BONE IN HAM, HONEY MUSTARD **GF**
ROAST PORK PORCHETTA, APPLE GRAVY **GF**
SLOW COOKED LAMB SHOULDER, GARLIC, ROSEMARY & JUS **GF**
ROAST POTATOES, BUTTER, VINEGAR, SALTBUS **GF V**
HONEY GLAZED ROASTED CARROTS, GARLIC, THYME, OLIVE OIL **GF V**
PESTO PASTA, CHERRY TOMATOES, ROCKETS **V**
ROASTED BEETROOT, TOASTED WALNUT, GOAT CHEESE **GF V**

DESSERTS

PAVLOVA, FRESH CREAM, BERRY COMPOTE **GF V**
SALTED CARAMEL, WATTLESEED TARTS **V**

MINIMUM 50 GUESTS

BUFFET

\$85 PER PERSON

INCLUDES

SETUP AND PACK UP
CROOKERY AND CUTLERY
TABLE AND TABLECLOTH (IF REQUIRED)
CHEF & SERVICE STAFF
EVERYTHING YOU NEED FOR SERVICE!

ADDITIONAL COSTS

IF NO KITCHEN ON SITE, THERE MAY BE AN EXTRA CHARGE FOR A
MOBILE KITCHEN. COST WILL DEPEND ON WHAT IS REQUIRED.

PLEASE ASK IF YOU REQUIRE GLUTEN FREE, DAIRY FREE, VEGAN
OR VEGETARIAN



*SHARED FEAST
DINNER*

ON THE TABLE

FRESHLY BAKED FOCACCIA BREAD, TRUFFLE HONEY BUTTER **V**

FIRST

OYSTERS, MIGNONETTE, FRESH LEMON **GF**

BRUSCHETTA, TOMATO, GARLIC, RICOTTA CHEESE, FRESH BASIL **V**

CROCODILE SPRING ROLL, LEMON MRYTLE SWEET CHILLI SAUCE

SECOND

GLAZED CHRISTMAS BONE IN HAM, HONEY MUSTARD **GF**

ROAST PORK PORCHETTA, APPLE GRAVY **GF**

LOCAL HUMPTY DOO BABY BARRAMUNDI, CAULIFLOWER PUREE, SPINACH, TOMATO SALSA **GF**

ROAST POTATOES, BUTTER, VINEGAR, SALTBUSH **GF V**

HONEY GLAZED ROASTED CARROTS, GARLIC, THYME, OLIVE OIL **GF V**

ROASTED BEETROOT, TOASTED WALNUT, GOAT CHEESE **GF V**

THIRD

PAVLOVA, FRESH CREAM, BERRY COMPOTE **GF V**

MUD CAKE, CHANTILLY CREAM, CARAMELISED STRAWBERRIES **V**

MINIMUM 50 GUESTS

SHARED FEAST

\$108 PER PERSON

INCLUDES

SETUP AND PACK UP

CROOKERY AND CUTLERY

TABLE AND TABLECLOTH (IF REQUIRED)

CHEF & SERVICE STAFF

EVERYTHING YOU NEED FOR SERVICE!

ADDITIONAL COSTS

IF NO KITCHEN ON SITE, THERE MAY BE AN EXTRA CHARGE FOR A
MOBILE KITCHEN. COST WILL DEPEND ON WHAT IS REQUIRED.

PLEASE ASK IF YOU REQUIRE GLUTEN FREE, DAIRY FREE, VEGAN
OR VEGETARIAN