

Knowledge And Passion For Fine Food

Executive chef, Sean Tandy of SEAN'S has been pleasing palates for over 25 years and is now bringing his catering and tuition to you.

SEAN'S is available to cater for your next special occasion from dinner parties in the comfort of your own home, cocktail parties, buffets and take-away platters, weddings and special occasions, events and festivals with no preparation or clean up, just enjoyment!!

For more information, contact SEAN'S at seans@westnet.com.au or on 0419 387 929.



Prices for your special occasion

Breakfast

Breakfast Package 1	\$18.50
Breakfast Package 2	\$21.50
Breakfast Package 3	\$25.00
Breakfast Package 4	\$30.00

Roaming Food

3 Items	\$21.00
4 Items	\$28.00
6 Items	\$38.00

Canapes

6 ITEMS	\$16.00
8 ITEMS	\$19.50
10 ITEMS	\$24.50
12 ITEMS	\$30.00

Less than 6 items of fingerfood are charged determining food which is chosen

BBQ Selection

Choice of 2 salads, fresh bread roll and 2 BBQ items	\$26.50
Choice of 3 salads and 3 BBQ items	\$32.00
Choice of 4 salads, 4 BBQ items and 6 canapés or 6 petit fours	\$52.00
Choice of 4 salads, 4 BBQ items, 6 canapés and 4 petit fours	\$60.00
Choice of 4 salads, 5 BBQ items, 4 canapés and 4 petit fours	\$65.00

Function Menu

Two course	\$60.00 (10 guests or more)
Two course with choice	\$68.00 (10 guests or more)
Two course menu and 4 canapes	\$70.00 (8 guests or more)
Three course menu	\$70.00 (minimum of 8 guests)

Menus for five courses and more can also be catered for, prices vary on which dishes are chosen

SEAN'S is flexible so don't hesitate to ask him if you have any special requests on menus,

SEAN'S is happy to customize a menu package to fit your budget

Thank you for choosing SEAN'S catering

Breakfast Packages

<p>Breakfast Package 1 - Plated (minimum 10 guests)</p> <p>Eggs either scrambled or fried Thickly sliced sourdough toast Crispy bacon Roasted tomatoes Mushrooms Sautéed spinach</p>	\$18.50
<p>Breakfast Package 2 - Buffet (minimum 15 guests)</p> <p>Eggs either scrambled or fried Thickly sliced sourdough toast Crispy bacon Roasted tomatoes Mushrooms Sautéed spinach Condiments Fresh fruit</p>	\$21.50
<p>Breakfast Package 3 - Buffet (minimum 15 guests)</p> <p>Cereal Eggs either scrambled or fried Thickly sliced sourdough toast Crispy bacon Roasted tomatoes Mushrooms Sautéed spinach Condiments Fresh fruit</p>	\$25.00
<p>Breakfast Package 4 - Buffet (minimum 15 guests)</p> <p>Cereal Pastries - croissants and danishes Eggs scrambled and fried Thickly sliced sourdough toast Crispy bacon Roasted tomatoes Mushrooms Sautéed spinach Condiments Fresh fruit Yoghurt</p>	\$30.00

Conferencing Package

Package 1 \$35.00

Morning Tea

Selection of gourmet cookies
Fresh fruit platters
Sweet muffins
Tea and instant coffee

Lunch

Selection of fresh sandwiches
Fresh fruit salad
Roasted herb chicken
Garden salad
Fruit juice, tea, instant coffee

Afternoon Tea

Vegetable frittata
Selection of slices
Fruit juice, tea and instant coffee

Package 2 \$40.00

Morning Tea

Fresh fruit and savory muffins
Warm Danishes
Selection of cookies
Tea, plunger coffee and juice

Lunch

Fresh bread rolls
Fruit platters
Warm Thai beef on crisp greens
Pasta with herbs fresh tomato and feta
Selection of filled occasion
Tea, Percolated coffee and juices

Afternoon Tea

Scones with jam and double cream
Fresh fruit salad
Platter of fresh sushi
Tea, percolated coffee and juices

Package 3 \$45.50

Morning Tea

Olive and feta bread with herb cream
Selection of fresh cookies and muffins
Bruschetta with smoked salmon and dill sour cream
Fresh fruit platter

Lunch

Seafood paella
Stir fry chicken with seasonal vegetables and cashew nuts
Oregano and parmesan bread
Pumpkin and pine nut salad with herb dressing
Open sandwiches with selected toppings
Flourless nut and chocolate cake with double cream
Fresh fruit salad

Afternoon Tea

Bacon and spinach frittata
Fresh sushi platter
Fresh fruit
Warm tomato and prosciutto bread

Hot Canapés

Seafood

Oysters kilpatrick
 Oysters with red pepper and herb sabayon
 Oysters with goats cheese and chili soufflé
 Fried oysters with wasabi mayonnaise
 Prawns with cured Italian style ham
 Prawns in rice paper
 Prawn and ginger dumplings
 Prawn and chicken cakes
 Thai prawn cakes
 Scallop and ginger spring roll
 Scallop and herb tart
 Scallop on flaky pastry with blue cheese
 Scallop and prawn calzone
 Scallops wrapped in prosciutto
 Crab and noodle balls
 Curry crab and chickpea cakes
 Thai chicken and crab cakes
 Mini scallop and herb pie
 Coconut and chili fish cakes
 Thai fish cakes
 Thai seafood wontons
 Salmon and goats cheese tart
 Vietnamese chicken and prawn wonton
 Soy and honey fish kebabs
 Prawn and panchetta mini pizza
 Seafood samosas

Meat and Poultry

Smoked chicken and mushroom tart
 Chicken and artichoke filo
 Chicken and bamboo shoot wonton
 Vietnamese chicken rice paper roll
 Chicken empanada
 Chicken and asparagus pie
 Filled chicken wings with cashew nuts
 Beef and rosemary pie
 Beef and mustard kebab
 Beef and walnut rolls
 Curry beef and chickpea cakes
 Roasted beef on baked chat potato and romano cheese
 Poached Chinese beef balls
 Beef and red bean empanada
 Chili beef on herb pizza base

Lamb and sage pie
Spiced lamb balls cajun style
Tandori lamb on crispy polenta
Lamb and olive pizza
Roasted lamb on tomato tart
Lamb and potato satay balls
Spicy kangaroo on date and pepper toast
Kangaroo and pepper rolls
Mini beef and venison burgers with onion marmalade
Duck confit tart
Duck and leek pie
Duck and Szechwan pepper pie
Pork and sage cheese balls
Moroccan pork cakes
Roasted pork samosas

Vegetarian

Baked goats cheese and mushroom tart
Potato and asparagus pie
Vegetable spring roll
Baked curry scrolls
Water chestnut and ginger wonton
Oven roasted and pesto tart
Sundried tomato and parmesan puffs
Mini quiches with spinach and ricotta
Vegetable samosas
Cheese and spinach rolls
Pumpkin and olive pizza
Corn and coriander fritters
Pea and basil pancake with stilton
Mushroom and asparagus crepes
Celeriac and potato rosti with horseradish
Pumpkin croquet with almond crust
Shitake mushroom and spring onion dumplings
Mini red pepper calzone
Deep fried feta crumbed in herbs and lemon

Cold Canapés

Seafood

Oyster with Thai spices
 Oyster with 'Bloody Mary' topping
 Oyster with Mediterranean salsa
 Oysters chili mayonnaise
 Oysters wasabi mayonnaise
 Oysters on rye raspberry vinaigrette
 Poached prawn on crispy mushroom bread
 Chili Prawns, avocado mousse on crispy ciabatta
 Cajun prawn on corn bread sweet salsa
 Prawn and basil roulade
 Prawn and ginger rice paper wrappes
 Prawn and avocado nori rolls
 Caramelized onion tart with seared prawn
 Bilini topped with avocado cream and pepper prawn
 BBQ Scallops on pesto goats cheese tarts
 Nori rolls with poached scallop
 Chilled scallops Mediterranean
 Herb bruschetta eggplant pate BBQ scallop
 Salmon or tuna tatare in mini bagel
 Potato rosti smoked salmon cream cheese and dill
 Smoked salmon on rye with caper salsa
 Smoked salmon and sundried tomato roulard
 Smoked mussel on cheese and herb tart
 Seafood terrine encrout
 Morton bay bugs poached in Thai spices
 Seafood jellies black olives

Meat and Poultry

Bruschetta with smoked chicken an herb mayonnaise
 Basil and pepper bilini duck liver pate
 Roasted mushroom filled with chicken and sage
 Middle eastern chicken terrine red peppers
 Mini bagels filled with sliced chicken avocado
 Cajun chicken on corn bread chili salsa
 Rare roast beef on Pasteur
 Beef and rosemary pate on baked potato goats cheese
 Bruschetta charred vegetables and chorizo
 Pork and turkey terrine with mustard
 Beef and zucchini on charred ciabatta
 Cheese choux balls with chicken liver pate
 Beef tartare on pepper wafers
 Prosciutto and rosemary quiche
 Bacon and artichoke frittata

Garlic and rosemary lamb on baked potato
Duck and cashew terrine on herb bread
Tandori lamb in nahn bread with yogh art
Pork terrine wrapped in cured ham with seeded mustard
Rare roast beef with horseradish cream on cheese wafer
Slices of honey roasted pork on crispy rice paper

vegetarian

Mini bagel avocado, bocconcini, dried tomato and pesto
Sundried tomato and basil roulade
Californian rolls
Curry muffin with eggplant mousse
Marinated bruschetta olive pesto and blue cheese
Mini rye bagget blue cheese and pear
Middle eastern couscous cakes
Potato an parmesan rostí red peppers and olives
Caramelized onion and goats cheese tarts
Pesto filled mushroom
Olive and gruyere cheese rolls
Red pepper and parmesan milfurre
Baked ricotta and herb cakes
Shallot and eggplant pate on sesame wafers
Vietnamese rice paper rolls
Walnut and oregano pate on dark rye toast
Spiced rice wrapped in vine leaves
Sesame and onion filled mushroom
Herb and garlic bread with olive tepanade
Herb crepe filled with boiled egg spinach and aioli
Mini pizza with boloti bean and red pesto

Petit Fours

Mini lemon curd tarts
Chocolate dipped shortbread
Fresh fruit platter
Flourless orange cake
Fresh strawberries in white chocolate
White chocolate and lemon truffles
Mini chocolate mousse pie
Caramel hazelnut tart
Passion fruit bavouir on butter biscuits
Orange and ginger syrup cake
Berry crepes with vanilla custard cream
Choux balls with chocolate custard
Hazelnut meringue fresh fruit
White and dark chocolate dipped strawberries
Raspberry and frangelico cream tarts
Pecan and baileys roulade

BBQ SELECTIONS

Salads

Chinese noodle and cashew with soy dressing
Fresh garden leaves
Tomato, bocconcini and red onion
Pumpkin pine nut and spinach
Chat potato sour cream and chive
Crisp baby coz, crouton and panchetta
Sean's red cabbage coleslaw
Mediterranean vegetable
Rocket parmesan and roasted pepper
Fresh herb and tabouli

For The BBQ

Calamari with lime and pepper
Cajun fish kebabs
Lamb and hazelnut burgers
Middle eastern chickpea patties
Teriyaki chicken
King prawns
Marinated pork spare ribs
Prawn and scallop kebabs
Herb marinated porterhouse
Lamb steak filled with olives and parmesan
Pesto marinated chicken breast
Whole Atlantic salmon stuffed with seasonal herbs, lemon, tomato and olives
Rosemary and garlic lamb rack

All BBQ's are served with a selection of SEAN'S handmade breads

Function Menu

To Start With

Pan seared scallops wrapped in prosciutto ham on Jerusalem artichoke puree
 Seared kangaroo fillet with tartlet of vine ripened tomato basil and sheep's feta, balsamic reduction
 Wonton of cashew and turkey in a broth of miso and shitake mushroom
 Blue mussel and tomato pie laced with saffron and chili
 Caramelized onion and goats cheese pativie , frizze salad and tomato vinaigrette
 Chicken and spinach croquet with sage and anchovie butter
 Prawns crusted with sesame on seaweed and cucumber salad
 Gravlax of tuna with warm polenta pudding
 Potato and blue cheese soup with pepper bread
 Ravioli of scallop and lemon with basil butter
 Roulade of chicken rolled with rosemary and spinach on a bed of cucumber and walnut salad
 Shellfish bisque with scallops laced with pernod and sour cream
 Blue mussel and tomato pie, hint of chili and saffron
 Smoked salmon and prawn salad with fennel and rocket and dill dressing
 Duck and spinach terrine with a chutney of figs and port
 Honey and thyme roasted lamb on cheese and herb Danish
 Cappacio of beef with radish and cucumber salad and tomato oil
 Crispy polenta and roasted pepper stack with walnut and basil pesto
 Steamed seafood dumplings with Thai dipping sauce
 Sashimi of tuna avocado nori roll and ponzu dipping sauce
 Crispy prosciutto on green pea and blue cheese risotto cake
 Blackened yams on tomato and avocado salad lime and onion dressing

For Your Main Meal

Guinness and red wine braised ox tail wrapped in flaky pastry with seasonal greens and fresh made relish
Slow braised lamb stuffed with wild mushroom farce on spinach, pumpkin and horseradish rosti with muscat and cherry jus
Confit of duck served in parmesan and potato tart pepper and leek reduction
Blackened beef with puree of fetta and corn, caramelized onion marmalade baby beet leaves
Fillet of chicken filled with eggplant and sage on buttered potato steamed snowpeas and drizzled with cider vinegar
Tasmanian salmon steak salted with lime and celery salt on terrine of chorizo and kipfler potato with lime aioli
Homemade pumpkin gnocchi with garlic prawns and olives
Slow braised lamb shank on Jerusalem artichoke mash and red wine reduction
Peppered tuna rare seared on rocket and horseradish salad with coriander salsa
Fillet of pork with seeded mustard, smoked ham and celeriac rosti, black cherry jus
Baked terrine of potato, spinach, eggplant and peppers served on a spiced tomato sauce
Slow roasted maryland of duck on a celeriac and parmesan rosti cabernet jus
Lamb medallions crusted with sage and onion on spinach and snow pea salad
Sweet and spiced pork cutlet on corn and coriander fritters with Szechwan pepper sauce
Salad of honey pumpkin cashews, and grilled whitlof with garlic croutons and parsley salsa
Slow roasted lamb shoulder with crispy parsnip cakes braised cabbage and onion pan jus
Filo of goats cheese and zucchini with aniseed and pear relish
Slow braised pork hocks on a puree of potato and feta with pan jus

To Finish

Warm plum and date tart with orange ice-cream
Moccacino chocolate indulgence almond shortbreads
Lemon and cardamom tart
Butterscotch pudding with sour apple sauce
Choux balls filled with coffee mousse berry sauce spun sugar
Red wine poached pears star anise custard
Date and hazelnut dacquoise bitter chocolate sauce
Strawberry gelato with almond wafers
Banana mascarpone cake peanut brittle
Triple chocolate terrine with blackberry compote
Fresh seasonal fruits vodka and cinnamon sabayon
Baked ricotta and chocolate cake with bourbon chocolate sauce
Mango and lime brulee tart
Almond shortbread stack with fresh strawberry, chocolate
baileys mousse
Caramelized orange and treacle tart with cream fraiche

Kids Menu (under six)

Choose 3 items from each course \$15

Served on platter

Mini sandwiches with chicken, vegemite, peanut butter, ham, cucumber, tuna, Cheese or lettuce and tomato

Home made sausage rolls

Homemade mini pies

Sean's own crumbed chicken pieces

Battered fresh fish pieces

Mini cheese quiches

Mini homemade pizza's

Sean's potato and cheese balls

Fairy bread

Something Sweet

Mini cup cakes

Chocolate marshmallow slice

Jelly and smarty tartlets

Honey and peanut crackle (or without nuts)

Mixed lolly cup

Chocolate mousse

Compliance

Confirmation and Payment

A 50% deposit of the total food costs is required to secure your chosen function date. The final payment is to be paid at the conclusion of your function. Final confirmation of guest numbers is required 7 days prior to your event. SEAN'S accepts cash and all major credit cards, not including Amex or Diners.

Refunds

In the event of a cancellation, deposits paid are non transferable and non refundable.

Responsibility

SEAN'S does not accept responsibility for damage or loss of any customers property. Organizers of the function are financially responsible for any damages sustained to SEAN'S property or equipment. Credit card details will be taken as a precaution prior to the event and damages will be charged if applicable.

Compliance

If SEAN'S has reason to believe that the behavior of your guest(s) affects the smooth running of SEAN'S business or reputation, we reserve the right to remove the individual(s) from the premises during the function.

Responsible Service of Alcohol

SEAN'S follows the National Alcohol Beverage Industries Council guidelines on the responsible service of alcohol. SEAN'S staff members are instructed to not serve alcoholic beverages to guests under the age of 18 years, or to guests perceived to be in a state of intoxication.

Special Dietary Requirements

SEAN'S chefs can cater to individual requirements if notified in advance. Please stipulate if any of your guests are vegetarian, lactose intolerant, strict diabetics, suffer from celiac disease or have a specific food allergy.

Prices

Prices are correct at the time of printing and are subject to change without notice.