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**MOREISH CATERING**

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*An Experience in Excellence*

MoreISH Tea Party  
**MENU**

### **MoreISH Tea Party Menu**

As times change so do the ways we entertain and enjoy our food. Entertaining with family and friends see more and more people choosing to stand, giving them the flexibility to socialize.

Although guests are more mobile, we do not expect the food to be compromised. It is often said that an event is reflected by the quality and presentation of the food provided.

If guests choose to be seated, a magnificent array of finger food can be served on platters and presented at their table.

Bearing all this in mind, most of our dishes have been created from main meals which have then been reduced to finger food portions. This enables your guests to experience a variety of mini meals that ooze flavour, style and flair which also stimulates conversation and leaves your guests feeling full, satisfied and amazed.



### **MoreISH Catering Contact**

<b>Phone</b>	0412 511 463
<b>Fax</b>	03 9782 2476
<b>Email</b>	<a href="mailto:info@moreishcatering.com.au">info@moreishcatering.com.au</a>
<b>Website</b>	<a href="http://www.moreishcatering.com.au">www.moreishcatering.com.au</a>
<b>Post</b>	PO Box 874 Mornington, Victoria

## Notes & Menu Guide

All prices include GST



<b>MoreISH Menu Guide</b>	
<b>Cost Per Guest</b> \$24.20	<b>Menu Selection</b> A choice of any 3 Savoury Hot / Cold Canapés A choice of any 3 Gourmet Ribbon Sandwiches A choice of any 6 Desserts

<b>MoreISH Antipasto Platter</b>		
<b>Cost</b> \$110.00 per platter	<b>Serves</b> Serves Approx 40	<b>Detail</b> A combination of cured meats, marinated olives, char-grilled vegetables, vintage cheese, sun dried tomatoes, cashew nut pesto dip accompanied with fresh and crunchy bread to create a delicious harmony of exciting flavours.

<b>MoreISH Fruit &amp; Berry Platter</b>		
<b>Cost</b> \$77.00 per platter	<b>Serves</b> Serves 20-25	<b>Detail</b> A Stunning selection of fresh seasonal fruit assembled to inspire healthy eating

<b>MoreISH Cheese Platter</b>		
<b>Cost</b> \$77.00 per platter	<b>Serves</b> Serves 20-25	<b>Detail</b> A selection of Fine Australian Cheeses accompanied by crackers, dried fruit and nuts - King Island Centenary Blue - King Island Capewickham Double Brie - Vintage Cheddar - Smoked

<b>MoreISH Deluxe Coffee, Tea and Hot Chocolate</b>		
<b>Cost</b> \$Please <a href="#">contact</a>	<b>Serves</b> 400 Beverages	<b>Detail</b> Includes Cappuccino, Café Late, Espresso, Ice Coffee, Tea, Hot and Ice Chocolate

<b>MoreISH Chefs &amp; Waiting Staff</b>	
<b>Chefs</b>	\$120.00 each (for the first 4 hours then \$30.00 per hour per staff there after). Chef hours include set up, briefing, cooking and cleaning. Recommendation: 1 Chef per 60-70 guests.
<b>Waitresses &amp; Staff</b>	Waitresses \$100.00 each (for the first 4 hours then \$25.00 per hour per staff there after). Staff hours include set up, briefing, serving and cleaning. Recommendation: 1 staff member per 30-40 guests.  Additional staff would be required should you require beverages to be served. Staff hours include set up, briefing, serving and cleaning. Recommendation: 1 staff member per 30-40 guests.

<b>Delivery Fee</b>	
<b>Cost</b> \$Please <a href="#">contact</a>	A delivery fee may be incurred for: Distance and/or Quantity of goods to be delivered.

To discuss the MENU in detail, customise your event and get a \$ quote you may call **0412 511 463** or refer to [Contact](#).

## **MoreISH Savoury (Hot)**

- 01 Creamy Dijon Chicken and Mushroom in a Homemade Shortcrust Pastry
- 02 Bacon Wrapped Oysters Served with Worcestershire Sauce
- 03 Spicy Kofta Balls with Herbed Yoghurt Dip
- 04 Marinated Char-Grilled Herbed Chicken Salad Crostini
- 05 Italian Meat Balls with a Rich Tomato Sauce
- 06 Lamb Shank Braised in White Wine, Garlic, Tomato, Olives, Cannelloni Beans, and Fresh Herbs Served on a Croute
- 07 Beef Tikka Masala with Cashews - East Indian Creamy Mild Curry Served on Mini Pappadums
- 08 Thai Chicken and Coriander Balls with a Sweet Chilli Dipping Sauce
- 09 Creamy Tuna and Potato Filled Choux Pastry Topped with Crispy Leek
- 10 Parsnip Chicken Cakes Topped with Creamy Camembert Cheese and Crispy Leek
- 11 Taco Chicken Quesadillas
- 12 Gourmet Sausage Rolls

## **MoreISH Savoury (Cold)**

- 01 Pikelets with Herbed Sour Cream and Smoked Salmon Garnished with Caviar
- 02 Char-Grilled Fresh Salmon with Avocado Salsa on a Crunchy Flat Bread
- 03 Herbed Smoked Oyster Tartlets
- 04 Carrot and Spring Onion Pancake Topped with a Creamy Tuna, with a Avocado and Pine Nut Salad
- 05 Seafood Cocktail with Seared Snow Peas Served on a Crispy Wonton
- 06 Japanese Nori Rolls - Salmon and Avocado
- 07 Japanese Nori Rolls - Teriyaki Chicken
- 08 Chinese Style Chicken Wontons with a Coriander Dressing Served on Individual Spoons
- 09 Falafel and Tabouleh on a Crunchy Flat Bread with a Dollop of Spiced Yoghurt
- 10 Bruschetta - Tomato and Basil
- 11 Thai Beef (Eye Fillet) Salad with Crispy Noodles Served in Mini Noodle Boxes
- 12 Cashew Nut Pesto Dip with Warm Crusty Bread
- 13 Spinach and Almond Dip with Warm Crusty Bread
- 14 Hummus with Warm Crusty Bread

### **MoreISH Gourmet Ribbon Sandwiches**

- 01 Fresh Roast Chicken, Avocado, Celery, Spring Onions, and Roasted Almonds with a Creamy Dressing
- 02 Tuna, Carrot, Spring Onions, Avocado, and Toasted Pine Nuts with a Creamy Dressing
- 03 Triple Smoked Ham, Lettuce, Tomato and Swiss Cheese
- 04 Mediterranean - Grilled Eggplant, Roasted Caramelised Pumpkin, Carrot, and Lettuce
- 05 Tasmanian Smoked Salmon, Herbed Sour Cream, and Lettuce
- 06 Herbed Roasted Beef with Horseradish Cream, Sun Dried Tomatoes, and Lettuce
- 07 Fluffy Egg and Mayonnaise with Lettuce, Carrot, and Cucumber

## **MoreISH Desserts**

- 01 **Sticky Date Puddings Smothered with a Butter Scotch Sauce**
- 02 **Caramel Banana Cakes Topped with a Rich Caramel Sauce**
- 03 **Chocolate Dipped Mini Pavlovas Topped with Cream and Seasonal Fruit**
- 04 **Mini Warm Country Style Apple Pies Topped with Fresh Cream**
- 05 **Strawberries Served with a Toblerone Chocolate Mousse Dip**
- 06 **Chocolate Truffle Cakes Topped with Chocolate Mousse**
- 07 **Custard Filled Profiteroles Drizzled with Chocolate Sauce**
- 08 **Silky Smooth Lemon Mousse in a Homemade Sweet Shortcrust Tartlet**
- 09 **Mouth Watering Cup Cakes Smothered with Pink Frosted Icing**
- 10 **Devonshire Style Scones**
- 11 **Mini Vanilla Slices Made with French Custard and Vanilla Icing**

## MoreISH Testimonials

The food was amazing, everyone was talking about how fantastic it tasted and looked all night. I have even had a few friends ring me after our honeymoon still raving about how beautiful it was and wanting your contact details – so expect a few calls!. Thank-you so much for all your help and advice leading up to our wedding day.

Your food, presentation and service was so much more than what we expected and it helped to make our incredible day perfect.

Thank-you so much,

**Janet & Chris Kane**  
North Ringwood

I just want to take this opportunity to thank you on the incredible food that was served. When organizing our wedding day the only thing that we had no control over was the weather and food. So many caterers promise the world but you really don't know what you're going to get on the night. When looking for a catering company we heard so many horror stories about the quality and quantity of food and guests wanting to leave early so that their hunger pains could be satisfied by McDonalds!.

Although we had a rainy night, I don't think our guests even noticed as they were too busy talking about how magnificent the food looked and tasted. Many guests commented on how full they were – no one stopped to get take away food!! I even had 3 guests ring me for your contact details 2 months after our wedding day so you definitely left a lasting impression. You really did exceed our expectations and your service leading up to our special day was god sent.

I am so relieved that we choose MoreISH Catering. Thank-you for helping to make our night so perfect.

**Patricia Binini**  
Mornington

We had a fantastic night! All the phone calls I have received, every single person has commented on the food - how fantastic it was. I have one friend who co-ordinates events and uses a lot of different catering companies around the world and you will be pleased to hear that she said yours would have to be the best she has ever experienced.

I was so proud to have your company cater for my 40th. You and your staff were so professional and pleasant to be with. I am honest when I tell you that I am very fussy when it comes to food and service. I was 100% satisfied and will recommend you to anyone I know looking for catering. I know next time we require catering I will be calling you for sure.

Regards,

**Slade Shaw**

I am writing to let you know how fantastic your food and service was at our wedding. Even now, 15 months on, people are still reminiscing about the food – the beautiful presentation, the variety, the ample amount and of course the taste! Your superior level of service (as well as your friendly and relaxed attitude) before, during and after our wedding, made it a pleasure to have you as part of our day – even when we were all stressed beforehand, you remained calm and professional. The service staff on the day all had a great personality too and were able to interact with our guests while still serving, which is exactly the way we wanted it. And to top it all off, mum's kitchen was left spotless afterwards, which she was thrilled about!

I know it's been a while, but I am still getting comments about the food from our wedding and was feeling guilty that I have never actually put down in writing how thrilled we were with the food and service MoreISH provided for our wedding (28 January 2006 at my parents house in Langwarrin – wedding was in a marquee on the tennis court – in case you've forgotten). The one thing I wasn't worried about on the day was the food – it really was magnificent. I've been working in Event Management for about 6 years now and I've never had so much positive feedback about the food from one event, you should be very proud.

I have almost finalised everything for my own Event Management business which I'm starting shortly (Ripe Events) so hopefully we get the chance to work together again soon – you'll definitely be my first choice for catering!

Kind regards,

**Kim & Mark Robinson**  
Langwarrin





## **MoreISH Testimonials (continued)**

**T**hank you for the wonderful catering job you did on the 8th of April for my wife's 50th Birthday.

We found the service and presentation was amazing and the attention to detail was second to none. There were favourable comments from our guests all night long and since, I'm sure you will be hearing from some of them in the future. Many thanks again for making it a great night

Regards,

**Dennis Day  
Mornington**

**T**hank you so much for all your beautiful food and fantastic service, you really made the day a success for us, I had so many compliments from all our friends and family regarding the food and service. I was pleasantly surprised by the unexpected special touches and impressed by the fact that even smallest things were taken care of for me without even asking

Have a lovely Easter!

Kind regards,

**Natalie Sgroi  
Pahran**

**I**t's late Monday afternoon and I think Janine & I are only now slipping back into a feeling of normality. Our wedding went fantastically well on Saturday, so well that neither we or any of our friends could fault a single part of it. Your involvement went a large way towards making that happen and for that we both sincerely thank you, the food was sensational and every bit as good as we had heard but more so your staff helped make the day what it was, they were very efficient, pleasant and spent time talking to our guests as they were asked, overall a great group of ladies. All of your business cards were collected and a number of our friends and family wanted to know more about how we found you, great stuff! I only hope that we get another chance to use your company again.

I'll place cheque into tomorrow's mail, you should receive it in the next few days.

Thanks again,

**Aaron & Janine**

**E**veryone had such a good time - it was so relaxing having you guys take care of everything.

Every time I see someone they keep saying they were trying to count how many dishes there were as there seemed to be so many!

I was so happy with how professional it all was - you all looked great!  
If you need a recommendation any time we would be pleased to give it.  
Good luck with your new baby!

**Craig and Linda**

**O**ur sincere thanks for the wonderful catering you provided for Megan and Jayan's engagement party yesterday. The food was superb and all of the guests commented on both the quality and presentation of the finger food – not only did it look spectacular, but it all tasted divine. Our thanks too, to all of the staff – they were all very professional and did a wonderful job.

I have paid the balance of the account into your bank account today so I hope all is in order. Again our sincere thanks for all of your fabulous work for us – we will gladly pass on our recommendation of your company to our friends. Our best wishes for the safe arrival of your new little one in the next few weeks – I hope all goes very smoothly.

Many thanks,

**Laurel Tully**

