



Prices valid June 2024

The Smörgåsbord

Roast Meats

(Roasted and brought whole to your event and carved on site)

Pork leg
Lamb Leg
Beef Topside
Turkey Breast
Whole Snapper

Curries

Lamb Rogan Josh
Tandoori Chicken
Classic Beef
Vegetarian Dahl
Thai Green Chicken
Thai Red Chicken
Coconut Fish & Lime
Vegetable Korma
* All Served with heaps of rice

Savory Pastry

Quiches...

Lorraine.
Chicken Avocado.
Asparagus and Green-
Peppercorns.
Basil and Bocconcini.

Pies...

Classic Steak and kidney.
Creamy Chicken and Mushroom.
Beef and Guinness.
Traditional Shepherds
Layered Roast Vegetable.

Platters

Cold Carved Meats Platter

Includes,

Double Smoked Leg ham
Oven Roasted Turkey Breast
Hot Spanish Salami
Corned Beef
Pastrami
Roast Chicken Pieces

Mixed Seafood Platter

(Seasonal)

Sides...

Vegetables

Baked

Baked Pumpkin, Potatoes and
Kumera.
Baked in Fresh herbs with whole
garlic cloves and onions.

Creamy Classic Potato Bake,
vegetarian or with bacon

House-made Baked Zucchini
Loaf

Grilled

Thickly julienned Grilled
Zucchini, Capsicum, Spanish
Onion, Eggplant and Carrots
with tossed through fresh herbs
and extra virgin.



Salads

- Complete Garden.
- Rocket and Smoked Salmon - with toasted pine nuts and a parmesan lime dressing.
- Coleslaw with Dried fruits nuts and mint.
- Layered Fresh tomato and Buffalo mozzarella with Basil, Spanish onion and balsamic.
- Potato Salad with a Thai flavor kick.
- Pesto Penne with fresh basil and house roasted tomato.
- Classic Caesar.
- Moroccan Cous Cous.
- Wild Rice and Chickpea.

NB: A mixed bread and butter basket is included.

Desserts

All House-made...
Traditional Pavlova with double cream and seasonal fruits.
Layered Trifle with white chocolate mousse, port wine jelly, chocolate
Chocolate Mud Cake.
Crêpe Stack with cream, fresh berries and maple syrup sides.

NB: All our menus' items are created using only fresh, wholesome ingredients, many of which are organically grown at Tree Eighty3's farm garden in Gundaroo. When possible we use our happy chickens' free range eggs that are never more than 3 days old and we do not use artificial ingredients.

We can cater to **all** dietary requirements.

All our menu items can be created gluten free.

Pricing Structure

Choose;
2 Mains
3 Sides
All condiments, sauces, bread and butter basket included
\$38.50 per head

3 Mains
4 Sides
All condiments, sauces, bread and butter basket included
\$45.50 per head

4 Mains
5 Sides
All condiments, sauces, bread and butter basket included
\$52.50 per head

Desserts

Choose two for \$14.50 per head

If **crockery** and **cutlery** is required for your event, just add \$4.00 per head. **Glassware** \$3.00 per head. Gluten free dietary requirements, additional \$4 per head.

If **Delivery** is outside the CBD and Parliamentary Triangle A small fee of \$20 will apply.

All prices include GST

NB: The above-mentioned prices are for a smorgasbord layout across one station. If you would like multiple stations, for example a wedding that is split between 10 tables, please contact us to discuss.

Many factors contribute to the quantity and style of food you will require i.e. time of day, demographics of guests etc. Please contact me to talk specifics relating to your event.

We are very flexible and can work within any requirements and budgets you may have.

Tree Eighty3 caters to any style of function so check out all our menus at www.tree83.com.au or like us on Facebook(Tree Eighty3) to see updated images of the catering that went out that day. We are also happy to create a unique menu just for you.

Thank you for considering us for your event. I look forward to hearing from you,

Ralph

Head Chef and Owner. Tree Eighty3.

Baileys Arcade. London Circuit. Canberra City.(02) 6247-9464

info@tree83.com.au tree83.com.au

