

TO WET YOUR APPETITE ...

ZING MENUS ARE AS BOUNDLESS AS JENNIFER'S IMAGINATION, SHAPED BY YOUR TASTE & VISION. BELOW IS A TINY MORSEL (2-3 OUT OF OVER 10+ OPTIONS) FROM EACH OF THE DIFFERENT CATERING STYLE MENUS ON OFFER. ONCE YOU DECIDE ON YOUR EVENT STYLE, WE CAN REVEAL COMPLETE MENUS BUT FOR NOW, HERE'S A TASTE OF ALL:

SAMPLE MENUS PROGRESS THROUGH THE FOLLOWING CATERING STYLES :

- STAND UP GUESTS- GRAZING, ROAMING CANAPES OR BOUNTIFUL BUFFETS
- SEATED GUESTS- BEAUTIFUL BANQUETS OR DELICIOUS DINING

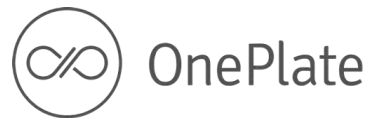
IN THE FOLLOWING ORDER OF MENUS :

- AMAZING GRAZING
- CANAPÉS – BITEFULS/ HANDFULS/ BOXFULS
- BANQUETS & BUFFETS - STARTERS/ HEROES/ SIGNATURE SALADS & SCRUMPTIOUS SIDES
- DELICIOUS DINING - (AS ABOVE FOR DINNER PARTIES)
- SENSATIONAL SWEETS
- BESPOKE BEVERAGES

WARNING:
TO AVOID DISAPPOINTMENT,
DO NOT READ ON IF YOU ARE EVEN THE SLIGHTEST BIT HUNGRY!!

THOUGHTFUL FOOD:

OFFERING THE OPPORTUNITY TO MATCH OUR DONATION OF \$1 PER GUEST TO ONE PLATE * TO HELP FUND SUSTAINABLE FOOD PROJECTS IN DEVELOPING COUNTRIES. *(ONE PLATE IS A DGR ENDORSED, VOLUNTEER RUN AUSTRALIAN CHARITY, WHICH DONATES 100% OF REVENUE RAISED IN THIS MANNER TO BREAK THE HUNGER CYCLE ONE PLATE AT A TIME).



EXCEPTIONS ARE OUR EDGE!

MENUS ARE TOTALLY FLEXIBLE & I'M OPEN TO BLENDING YOUR CRAVINGS WITH MY INSTINCTS & INNOVATION. THAT'S THE GOOD NEWS..... THE TOUGH PART IS HAVING TO CHOOSE FROM OUR COMPLETE MENUS BUT I CAN HELP BY SUGGESTING THE POPULAR & MOST APPROPRIATE SELECTIONS TO SUIT YOU & YOUR EVENT.

INGREDIENTS ARE PREDOMINANTLY ORGANIC, NON-PROCESSED, HOUSE MADE AND SUPER FRESH SO DELICIOUS GLUTEN, NUT & DAIRY FREE, ALTERNATIVES ABOUND. **SAMPLE VEGAN OPTIONS APPEAR IN GREEN** & VEGETARIAN IS OBVIOUSLY "CAN DO" TOO, MENU ALTERNATIVES ARE SENSATIONAL, SEAMLESSLY CATERED & ARE NOT INFERIOR AFTERTHOUGHTS.

NUTS CAN ALWAYS BE REPLACED WITH SEEDS OR STEEL CUT OATS FOR CRUNCH & FIBRE

COCONUT CREAM, MILK OR YOGHURT IS OUR ALTERNATIVE TO DAIRY OPTIONS

ALL DAIRY CHEESES EASILY SUBSTITUTED WITH DF, VEGAN /NUT CHEESES OR TOFU

ALL PASTA SELECTIONS ARE GF EXCEPT LINGUINI. EASILY SUBSTITUTED WITH BROWN RICE PENNE OR MUNG BEAN NOODLES.

THAT'S USING OUR NOODLE. HA.

ALONG WITH YOUR GUESTS' NEEDS, MENU DESIGN ALSO CATERES FOR CULTURAL CUSTOMS, SEASON, CONTEXT,

SCALE, EVENT DURATION, LOCATION & UTILITIES.

YOUR CONSIDERATIONS, TASTES & THEMING ARE ALL COVERED.

A GIVEN WITH ZING IS MENU INVENTIVENESS BUT WE CAN TONE THINGS DOWN, DELIVERING CONVENTIONAL WITH OUR EYES CLOSED TO PLEASE YOU & YOUR GUESTS. LET'S CHAT IF SO. EASY PEASY, JUST NOT GREASY.

AMAZING GRAZING

TRIPPING DIPS : HOUSE MADE, NATURALLY

- THINK PINK - , GARLIC, LEMON, CARAWAY, BEETROOT, YOGHURT,
- GINGER GLOW - ORANGE, PUMPKIN, TURMERIC, GINGER, GARLIC, TAHINI

OTHER INCLUSIONS

PAPADUMS

WASABI PEAS

MEDJOL DATES

CHEESES

CURED MEATS

NUT SEED MIX

DUTCH CARROTS

BABY TOMATOES

MINI CAPSICUM

ROCKMELON/HONEYDEW MELON BOWL

POPCORN

CRACKER COLLECTION

PEAR DRIED

FIG PASTE

MIXED OLIVES

ZUCCHINI SPIRALS

CUCUMBERS

BABY RADISH

FRESH & DRIED FRUITS

EDIBLE FLOWERS

CANAPÉS – BITEFULS

BETEL LEAVES

- BARRAMUNDI, LEMONGRASS, LIME, SHREDDED COCONUT, PEANUT, LIME WEDGE, RICE SYRUP, FISH SAUCE

NASHI PEAR DISCS

- SMEARED WITH CITRUS MARMALADE, GOATS' OR CASHEW CHEESE, HAZELNUT, FRESH THYME

WATERMELON ROUNDS

- TUNA, CORIANDER/CHILLI OIL, RED CHILLI, FINGER LIME PEARLS, ARAME

THAI BLISS BITES

- PORK, OR PUMPKIN, WATER CHESTNUTS, SHREDDED COCONUT, KAFFIR LIME LEAVES

CANAPÉS - HANDFULS

HIGHER PRICING RELATIVE TO 'BITEFULS' DUE TO MORE SUBSTANTIAL SERVING SIZE OR INGREDIENT COST
QUOTATION PROVIDES FOR 1 PORTION OF EACH 'HANDFUL' SELECTION PER GUEST

PEKING PANCAKES

- DUCK, OR EGGPLANT, STAR ANISE, TAHINI HOI SIN, CUCUMBER, SESAME CORNETTO CONE

SLIDERS

- PORK, FENNEL, APPLE, CABBAGE, CHILLI SLAW & AIOLI

TACOS

- FISH, CARAMELISED PINEAPPLE, CHILLI, LIME, CORIANDER, COCONUT CREAM
SOFT TORTILLA

CANAPÉS - BOXFULS

HIGHER PRICING RELATIVE TO BITEFULS & HANDFULS, DUE TO SUBSTANTIAL SERVING SIZE

QUOTATION PROVIDES FOR 1 PORTION OF EACH BOXFUL SELECTION PER GUEST

CURRIES & CARBS

- TAGINED CINNAMON & DATE LAMB, MELTING ATOP MINTED ALMOND COUSCOUS
- BLACK BEAN SPAGHETTI WITH PRAWNS EDAMAME, GARLIC, RED CAPSICUM, CHILLI CORIANDER OIL

CANAPÉS - SWEETS

- CHOCOLATE DIPPED PISTACHIO, CRANBERRY BISCOTTI WITH CARDAMOM CREAM
- STUFFED DATES: CINNAMON, MASCARPONE, TOASTED WALNUT

BANQUETS & BUFFETS

SHARE HEROES

- WHOLE OR FILLET SALMON - MISO, MIRIN, GINGER GLAZE WITH SHALLOTS, WAKAME & SESAME SEEDS
- MELT IN YOUR MOUTH SLOW COOKED PORK BELLY WITH HINTS OF FENNEL, PEAR

SCRUMPTIOUS SHARE SIDES

- QUINOA) SHALLOTS, CANDIED GINGER, EGGPLANT, PEAR, GREEN CHILI, CASHEWS
- FRESH TURMERIC/GINGER/LIME DRESSING
- ZUCCHINI SPIRALS, WATERMELON, HALOUMI OR VEGAN BOCCONCINI, MINT, STEEL CUT OATS
- EXTRA VIRGIN OLIVE OIL DRESSING

SENSATIONAL SWEETS

- RAW DARK CHOCOLATE TART, PISTACHIO, RASPBERRY CRUNCH CROWN
- COCONUT CREAM CHIA POTS. PURE FLAVOUR OR KAFFIR LIME AVOCADO, BEETROOT CACAO, MATCHA MAPLE, ROSEWATER SESAME, TURMERIC GINGER, STAR ANISE CINNAMON, CARDAMOM HONEY, PANDAN. ALL WITH IDIOSYNCRATIC GARNISH.

DELICIOUS DINING

STARTER PLATES

- SWORDFISH, LAMB OR PRAWNS WITH BLACK SESAME SMEAR, SPEARMINT, CHILI OIL
- SALAD OF FENNEL CRUSTED KINGFISH WITH GRAPEFRUIT, SEED & MINT LEAF SALAD
- PUMPKIN & HALOUMI STACKS LACED WITH ROCKET, RED CHILLI & MACADAMIA NUTS & OIL DRIZZLE
- RISOTTO ROUNDS - BEETROOT, PUMPKIN, CHILLI, MACADAMIA

DINNER PARTY HEROES

- 5 HOUR BAKED LAMB SHOULDER - SUMAC, CONFIT GARLIC, DUKKAH & FRESH MINT LABNEH
- WHITE FISH - SMOTHERED WITH TAHINI LEMON YOGURT DRESSING, FRESH CORIANDER, CHILLI, SUMAC & MINT, BEJEWELLED WITH POMEGRANATE SEEDS & PISTACHIOS
- PRAWN LINGUINE NEST - OLIVE OIL, FENNEL, PERNOD, CREAM, FRESH TARRAGON
- CHICKEN - PERSIAN BAKED WITH HAZELNUTS, SAFFRON, FETA & FRESH CORIANDER CRUMBLE

DELICIOUS DINING CONTD.

SIGNATURE SALADS & SCRUMPTIOUS SIDES

- BEETROOT, KALE, GOAT OR CASHEW CHEESE, HAZELNUTS - LEMON THYME AND MYRTLE/OLIVE OIL DRESSING
- CHICK PEA, PUMPKIN, FRESH CORIANDER, RED CHILLI, TOASTED CORIANDER, CUMIN & SUNFLOWERS SEEDS
-MANDARIN/MAPLE DRESSING
- POTATO (SKINS ON) SALAD, PISTACHIO NUT SPRINKLE OR EDIBLE FLOWER SHOWER
- MINTED AIOLI OR YOGHURT
- STEAMED GREENS, FLAKED ALMONDS, ORANGE ZEST, GARLIC, OLIVE OIL

SENSATIONAL SWEETS

- CACAO TAHINI POTS: SPOON LICKING SCRUMPTIOUS CACAO MOUSSE INFUSED WITH
- CINNAMON, CARDAMOM, CHILLI, ROSE, ORANGE, PEPPERMINT, KAFFIR LIME
- WATERMELON DISCS WITH HALVA, POMEGRANATE SEEDS & PERSIAN PISTACHIO FAIRY FLOSS
- SPICED PEAR: ORANGE BLOSSOM WATER, ORANGE, LEMON, VANILLA BEAN, HAZELNUT

BESPOKE BEVERAGES

WE ARE NOT LICENSED CATERERS SO YOU PURCHASE THE ALCOHOL WITHOUT THE MIDDLE MAN MARK-UP AND MIXOLOGISTS (QUALIFIED RSA BARTENDERS) SERVE SPIRITED &/OR NON SPIRITED COCKTAILS THROUGHOUT THE EVENT OR SPECIFIED HOURS. COST IS AT AN HOURLY RATE OF \$45 PLUS COST OF MIXERS/INGREDIENTS & SMALL RECIPE SURCHARGE.

FOR NON WAIT SERVICED EVENTS, ALL ARE AVAILABLE AS DAILY FRESH PRE MIXES ALONG WITH GORGEOUS GARNISHES. YOU JUST PLONK IN THE PLONK. SPARKLING MIXERS PROVIDED SEPARATELY SO YOU CAN ENJOY THE FRESHEST OF BUBBLES!

ALCOHOL FEATURED

- CINEGRONI- GIN, SWEET VERMOUTH, CAMPARI, ORANGE RIND, CHARRED CINNAMON
- MOJO - COCONUT RUM, FRESH LIME, FRESH MINT LEAVES (SERVED FROZEN)
- SPICY LYCHEE - VODKA RIDDLED WITH FRESH GINGER AND CHILLI, LYCHEE LIQUEUR, LIME & LYCHEE JUICE

ALCOHOL FREE

- MOROCCAN MULE - GINGER BEER, ROSEWATER, MINT LEAVES & POMEGRANATE SEEDS
- BLOODY RIPPER - AUSTRALIAN BITTERS, LEMON MYRTLE, BUSH PEPPER, WATTLE SEED & SODA

GRAND FINALE

ORGANIC, LOCAL, FAIR TRADE COFFEE & A SELECTION OF LOOSE LEAF (PLASTIC FREE) ORGANIC TEAS.....



WWW.ZINGFRESH.CATERING

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