

GAS

CATERING

OUR GUIDE TO FOOD PLANNING

Depending on what items are requested, the following can be used as a guide:

2-3 hour function: 6-8 pieces per person

3-4 hour function: 8-10 pieces per person

If the function constitutes a meal for your guests, we recommend 10-12 pieces per person

THESE ARE THE WAYS WE CAN ORGANISE YOUR REQUIREMENTS

1. Your order is boxed ready for pick up or delivery.
2. You take advantage of our plattering service, where everything is prepared for collection or delivery. For convenience, and where nothing has to be returned, another option is our smart white disposable platters - \$5 each
3. The third alternative is where Gas is engaged to take care of all aspects of a function, including staff, delivery & presentation.

MEZZE, TAPAS & SMALL EATS BY THE DOZEN

Perfect for doing your own thing. Mix and match flavours. Pretend you are on a Mediterranean holiday. Make up a platter and share it with friends. For smaller functions please limit your finger food items to 5-6 varieties. H/C hot or cold.

Mediterranean pick up stick — two fragrant chicken balls made with green olives, lemon zest & fresh parmesan skewered with kaffir lime leaf served with a babaganoush dip, can be skewered individually for your own convenience **\$42 doz H/C**

Chicken & haloumi cheese sausage made with fresh mint & paprika, wrapped in serano ham served with chutney

\$42 doz H/C

Beef kofta skewer with capsicum, pistachio and parsley served with greek yogurt

\$36 doz H/C

Moroccan chicken skewer marinated in chimmichurri served with tzatziki

\$36 doz H/C

Greek chicken, pumpkin & mint fritter served with tzatziki

\$36 doz H/C

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Suppli-Porcini mushroom risotto ball served with aioli

\$36 doz H/C

Sicilian arancini balls slow cooked in tomato & white wine served with aioli

\$36 doz H/C

Smokey eggplant croquettes with fetta, lemon zest and potato in panko breadcrumbs served with a tahini yoghurt.

\$36 doz C (min. 2 doz per order)

South American fritter made with potato, jalapenos, chives, aged cheddar & a creamy white sauce served with a tomato & peppernata sauce

\$36 doz H/C

Atlantic salmon ball with potato, capers and dill served with a lemon egg dipping sauce

\$36 doz C

Mediterranean filo triangle with your choice of

- Spinach, ricotta, fetta, pinenut & lemon zest
- Beef moussaka & potato

\$36 doz H/C

Beetroot Pissaladere topped with beetroot, caramelized onion, goats cheese & thyme

\$36 doz H (min. 2 doz per order)

Savoury tart with your choice of

- Spanakopita – spinach, ricotta, fetta, pinenut & lemon zest
- Caramelised pear, walnut & blue cheese
- Sweet potato, chorizo & sage

\$36 doz H/C

Turkish pide (pizza)

- Spinach, fetta pinenut, dill & yogurt
- Lamb, mint & grated haloumi
- Grated zucchini, mint, ricotta & lemon zest

\$36 doz H (min. 2 doz per order)

Miniature borek ground beef, potato, chickpeas, capsicum & middle eastern spices

\$36 doz H (min. 2 doz per order)

Open Lebanese lamb pastries Lamb, harissa, currants, almonds & cous cous encased in an authentic Lebanese pastry

\$48 doz H (min. 2 doz per order)

Beef moussaka pie greek beef pie with white wine, tomato & Greek spices, topped with a fluffy mashed potato served with tzatziki

\$36 doz H (min. 2 doz per variety per order)

Chicken tagine pie with green olives, preserved lemon & middle eastern spices encased in a flaky butter pastry served with greek yogurt

\$36 doz H (min. 2 doz per variety per order)

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Moroccan sausage roll blended with carrot, broccoli, sultanas & spices served with house chutney

\$36 doz doz H

Turkish beef cigar Middle Eastern spiced beef with figs wrapped in a flaky filo pastry served with tahini yoghurt

\$36 doz C (min. 3 doz per order)

Montadito spanish bread bite with your choice of

- Potato tortilla & house chutney
- Rare roast beef, horseradish aioli & red pimento -

\$36 doz C

Fresh club sandwich filled with diced chicken in a Greek yoghurt aioli, crunchy bacon, chives & rocket

\$10.50- cut into 3 fingers with crusts off - min of 8

Mini brioche buns

- Pulled pork and a celeriac coleslaw
- Smoked salmon with a horseradish aioli, dill & capers

\$4 each - min 2 doz

72 PIECE DELUXE TAPAS PLATTER

Delicious ready to serve tapas platters designed to share. Serves up to 10 people.

Montadito topped with a potato tortilla & house chutney

Beef kofta skewer with capsicum, pistachio & parsley served with greek yogurt

Pear & blue cheese tartlet with walnut

Sicilian arancini slow cooked in tomato & white wine served with aioli

Mexican chicken & corn fritter served with tzatziki

Spanakopita filo triangle filled with spinach, fetta, lemon zest & pinenut

\$218 / serves 10 people

GAS SPANISH BOCCADILLOS

Spanish style crunchy long rolls with a variety of Moorish fillings

Ham off the bone, house made mayonnaise, Swiss cheese, avocado, roma tomato & rocket

Spanish potato tortilla with house chutney & rocket

Italian tuna, house made mayonnaise, Spanish onion, olives, poached egg, roma tomato & rocket

Rare roast beef, horseradish mayonnaise, roasted red capsicum & rocket

Chicken, greek yogurt, house made mayonnaise, chives, cucumber & rocket

Avocado, poached egg, aioli & grana padano

\$15 ea / cut into 4 / minimum order of 6

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PLOUGHMANS CHOPPING BLOCK PLATTER - Choice of either

- Pork & veal terrine with fresh spinach, green peppercorns & pistachio nuts wrapped in streaky bacon rashers.
- Minced chicken breast terrine with peas, almonds prunes wrapped in streaky bacon rashers.

Sliced & served with Gas's olive combo (Spanish green, kalamata & colossal), Yarra Valley apricot & prune chutney, crunchy baguette & olive bread.

\$125 / serves 10-12

MIDDLE EASTERN DIP PLATTER

A choice of two Gas house made dips

- Babaganoush — Smokey roasted eggplant, tahini
- Hoummos — Chickpeas, lemon, tahini & yogurt
- Beetroot — With fetta & yogurt
- Tzatziki — Greek yogurt, cucumber, mint
- Ktipiti — Roasted red capsicum, fetta & Greek yogurt

Served with Gas's olive combo (Spanish green, kalamata & colossal), marinated sheeps fetta, grilled Turkish bread & olive bread

\$11 per head / minimum order of 6

ARTISAN CHEESE PLATTER

Milawa blue cheese, vintage cheddar, Gas's marinated sheep's milk fetta. Accompanied with corella pears, grapes, Iranian dates. Served with Yarra Valley fig & quince jam, grilled vine ripened fruit bread & crunchy baguette

\$12 per head / minimum order of 6

DESIGNER SEASONAL FRUIT PLATTER

Seasonal fruits plattered with flare & imagination

\$12 per head / minimum order of 8

SALADS & VEGETABLE ACCOMPANIMENT PLATTERS

Gas salads are special. They are complex in that many wonderful, fresh ingredients go into their making to achieve exotic and delectable tastes and flavours. Serve as a starter, main course or with tapas & mezze dishes

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Caramelised pear, roasted fennel, fig & toasted walnuts tossed with mixed greens & served with a blue cheese & Greek yogurt dressing

Balsamic marinated beetroot, Lebanese cucumber, kalamata olives, caramelised cherry tomatoes, fetta & roasted almonds tossed with mixed greens & served with a blood orange vinaigrette dressing

Middle Eastern roasted carrot salad with vine ripened fruit bread croutons, spanish green olives, oven roasted tomatoes, hazelnuts, hoummos, tossed with rocket & served with balsamic vinaigrette

Middle Eastern coleslaw savoy & purple cabbage, sautéed grated carrot, green bean/asparagus, grated beetroot, walnut, sultanas & coriander served with a blood orange vinaigrette

Quinoa with roasted carrot, cauliflower, lemon zest, sultanas, almonds & goats cheese tossed with baby spinach leaves with a mustard vinegarett

Savoy cabbage with fresh peas, radish, crispy prosciutto (optional), pinenuts, parmesan, mint & raddichio served with a blood orange vinegarett

Greek gratin of orzo pasta, tomato, eggplant, zucchini, carrot & oregano drizzled with cream & grated haloumi cheese. Baked & served hot

Green bean & roasted eggplant served in a rich Turkish tomato sauce with dollops of Greek yogurt & a sprinkling of roasted pinenuts

Greek rice pilaf with carrots, sultanas, nuts, vine leaves & pieces of marinated chicken cooked in mixed spices & served hot

Burghal Pilaf with braised grated carrot, diced fresh tomato, avocado, Lebanese cucumber, olives, currants & fresh mint served with Greek yoghurt

Spanish potato salad roasted Pontiac potato, red capsicums, peas, chorizo, cornichons & soft poached eggs tossed with rocket & dressed in a Greek yoghurt aioli

Tuscan salad of grilled green beans/asparagus tossed with roasted diced pumpkin, baby spinach leaves, fetta, pinenuts & olives served with a mustard vinaigrette dressing

\$60 / small / serves 8-6

\$80 / large / serves 10-12

TAPAS PICNIC BOXES

The perfect self contained portable meal that's ready to eat & enjoy anywhere. Outdoor social gatherings, seminars, winery visits, picnics, bike rides, concerts etc.

The Gas to Go Box

- Boccadillo a Spanish style long crusty roll (cut into 3) with a luscious filling of chicken, basil, house made mayonnaise & fresh rocket
- Beef kofta skewer with capsicum, pistachio and parsley served with greek yogurt
- Mexican chicken & corn fritter with cumin, chilli and fresh coriander with tzatziki

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- Babaganoush house made char grilled eggplant dip
- Accompaniments: Turkish bread, marinated sheep's milk fetta, Gas olive combination
- Sweet treat: Portuguese custard tart
- Drink: Splitrock lightly carbonated water
- Disposable plates, napkins & champagne flutes

\$50 per box (min 2 boxes)

The Gas to Go Box — Vegetarian

• Boccadillo a Spanish style long crusty roll (cut into 3) with a delectable filling of Spanish potato tortilla, house chutney & rocket

- Sicilian arancini balls slow cooked in tomato & white wine served with aioli
- Spanakopita filo triangles (2) served with tahini
- Hoummos dip made with chickpeas, tahini & lemon
- Accompaniments: Turkish bread, marinated sheep's milk fetta, Gas olive combination
- Sweet treat: Portuguese custard tart
- Drink: Splitrock lightly carbonated water
- Disposable plates, napkins & champagne flutes

\$50 per box (min 2 boxes)

Minimum 48 hours notice required for boxes together with confirmation deposit