

DECEMBER
2022



POMEGRANATE KITCHEN

CATERING | EVENTS | PRIVATE KITCHEN

CHRISTMAS FEASTING MENU DECEMBER

MINIMUM 10 GUESTS

All dishes are for passing & sharing
For plated +\$88 Per Guest

PACKAGES

3 Course Family Style on its own
\$635 Per Guest

3 Course Family Style with 3 Canapes
\$698 Per Guest

3 Course All-in Packages
\$998 Per Guest

4 Course Family Style on its own
\$778 Per Guest

4 Course Family Style with 4 Canapes
\$858 Per Guest

4 Course All-in Packages
\$1198 Per Guest

ALL IN PACKAGES INCLUDE STYLING
& STANDARD FREE FLOW PACKAGE
TRIO OF DIPS ARE INCLUDED IN ALL
PACKAGES

CANAPES

Beetroot and goat cheese crostini

Dates stuffed with goats cheese,
pistachios and pomegranate

Bruschetta with prosciutto,
mozzarella and arugula pesto

Greek lamb meatball, feta cheese
and cherry tomato

Crispy polenta balls with truffle mayo

Blue cheese and peach tartlets

Turkish grape leaf roll with Japanese
rice, dried mint and dill

Bacon-wrapped halloumi in a blanket
with thyme-honey glaze

Festive Sausage Roll with Cranberry
Sauce

Deep-fried olives with Feta cheese

Cranberry Pecan Goat Cheese Truffles

Sticky apple glazed pork belly

Pink pickled quail devilled eggs

Cheese & Prosciutto Skewers

Spicy beef balls with tzatziki sauce

TRIO OF DIPS

Smoked Eggplant Babaganoush
Pistachio, olive, dukkah and
pomegranate seed labneh
Cumin infused humus

Topped with extra virgin olive oil and
served with freshly baked bread

SOUPS

Cream of asparagus soup

Cauliflower Leek Soup with Chorizo

Carrot and ginger soup

Roasted Butternut squash soup

Ezogelin red lentil Turkish Soup

SALADS

Pomegranates herb salad
with arugula, red onion, coriander, shallot, mint,
cherry tomatoes, fried eggplant and pine nuts
in sumac and pomegranates molasses dressing

Roasted beet and goat cheese salad
with arugula, beetroot, goat cheese, walnuts,
avocado, maple syrup and balsamic dressing

Warm winter salad
with al dente carrots and cauliflower, sultanas,
ground pistachios, parmesan fricco, coriander,
thyme, with tahini dressing

Kale & Red Quinoa Salad
massaged kale leaves with sliced red onions &
cilantro mixed with a sesame dressing

Parmesan Brussels sprout Salad
with Parsley, toasted Almonds, pomegranate
seeds topped with shaved Parmesan Cheese

Roast butternut squash salad
With spinach, red onion, coriander, mint, bacon,
toasted pumpkin seeds and vinaigrette dressing

Mediterranean Orzo Salad
With Orzo, cherry tomatoes, parsley,
Kalmata Olives topped with feta
cheese & a lemon dressing

SEAFOOD

Mussel al marinara
mussels cooked in light spicy tomato
marinara sauce and parsley

**Organic salmon fillet topped with
pomegranate gremolata**
Flat leaf parsley, orange juice, lemon
zest, and pomegranate seeds

Charred Seabass
With tomato, kalamata olives, capers
topped with lemon, garlic & fried basil

**Roast nuts and thyme
crumbed salmon**
Seasoned and press over flesh of the
salmon with thyme, chervil, roast nuts
topped with lemon, garlic & fried basil

Pan Roasted Prawns
With a tomato, basil & feta sauce
& crusty bread

MEATS

**Roast Turkey with Vegetable and
Crostoni Stuffing**
Served with Gravy, Sour Cherry Sauce
and Cinnamon Cranberry Sauce

Pomegranate's stuffed porchetta
Stuffed with fennel & sage

Pineapple Glazed Ham
With Dijon Mustard, brown
sugar & red cherries

Roasted Balsamic Chicken
marinated overnight in Cranberries,
balsamic vinegar, garlic cloves,
olive oil, honey & soy

Beef Tenderloin (New Zealand)
herb compound butter, beef jus

Guinness Shepard's Pie
Filled with Ground Lamb, vegetables &
mash potatoes

Herb Crusted Rack of Lamb
Coated with a mixture of breadcrumbs,
parsley, Parmesan & rosemary

VEGETARIAN MAINS

Halloumi Bake

with green & yellow zucchini, chopped tomato, bell peppers, topped with fresh coriander & sumac

Bieber dolma

Stuffed green peppers with basmati rice, dill, dry mint

Mushroom, pumpkin and blue cheese wellington

served with truffle sauce

VEGAN MAINS

Roasted Stuffed Butternut Squash

Stuffed chestnuts, cranberries with basmati rice, parsley and leaves sage

Kolokithopita

Greek Zucchini & Herb pie

SIDES

Duck fat za'atar roast potatoes

Maple-glazed cumin carrots Truffle mac and cheese

Cauliflower mash

Roast dukkah butternut squash with feta and pistachio pesto

Candied yams

Brussels sprouts with chilli and garlic

Buffalo cauliflower bites Potatoes au gratin

Yorkshire puddings

DESSERT

Cinnamon Apple Tartin

Sticky Toffee Pudding

With a tahini honey drizzle

Cardamom and rosewater gingerbread

Christmas pudding

Strawberry pavlova

Pomegranate's Tiramisu

Buche de Noel (Yule Log)

\$1500 per Party serves 15 Guests

PLATTERS

EACH PLATTER SERVES 15 GUESTS

The Mezze Platter \$1700

A Selection of Dips Including Babaganoush Red Pepper and Walnut, Beetroot Humus and Tzatziki, served with Pita Crisps and Turkish Bread Three-cheese spinach sambousek with toasted nigella Moroccan Meatballs with Minted Yogurt Falafel Bites with Tahini and Pickled Red Radish Spinach, Sumac and Pine Nut Parcels

The Charcuterie Platter (1Kg) \$1700

A selection of Premium French, Italian and Spanish Meats Served with Fig Jam, Bread and a Selection of Pickles and Smoked Nuts

Salmon Gravlax Platter \$1600

Served with Dill Sour Cream, Rye Bread, and Preserved Lemon

The Cheese Platter (1Kg) \$1700

Served with Crackers, Fresh Baguette, Grapes, Dried Fruits and Relishes

DRINKS PACKAGES

ALL PACKAGES ARE FOR 4 HOURS

Non Alcoholic Free Flow

Still & Sparkling Water Selection of soft drinks & Juices

\$150 Per Guest

***PLEASE NOTE STANDARD STYLING IS CHRISTMAS DECORATION * PLEASE NOTE STAFFING FEES ARE EXCLUSIVE**