



EVENT CATERING

BESPOKE, STYLISH, FULL SERVICE EVENT CATERING
PROVIDING YOUR GUESTS WITH AN EXCEPTIONAL
DINING EXPERIENCE



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A top-down view of a grazing table. The table is filled with a variety of food items: several types of cheese (slices, wedges, and a whole ball), cured meats (salami, prosciutto), breads (crackers, baguette slices, and flatbread), olives (green and black), fruits (grapes, figs, and citrus slices), and small bowls of dips or spreads. The items are arranged on a wooden cutting board and white plates. The overall aesthetic is rustic and elegant.

GRAZING TABLES

UNIQUELY STYLED TABLES OF CHEESE, CRACKERS,
CURED MEATS, FRUIT, HOUSE MADE DIPS, ARTISAN
BREAD, MARINATED OLIVES, ANTIPASTI, NUTS,
LAVOSH & HONEY



THE STANDARD

FLAT LAY GRAZING TABLE WITH 100% BIODEGRADABLE BOWLS & SERVING WARE

1 METER X 50CM
FEEDS APPROX 15-20
\$450

1.5 METER X 50CM
FEEDS APPROX 30-40
\$600

2 METER X 50CM
50-60
\$850

FAQS

WHAT'S INCLUDED?

A PINCH OF YUM TEAM MEMBER ON-SITE TO SET UP THE FOOD-GRADE BROWN PAPER BASE, DISPOSABLE BOWLS, BAMBOO CHEESE KNIVES

HOW LONG DOES IT TAKE?

DEPENDING ON THE SIZE OF THE TABLE, TYPICALLY THE STANDARD GRAZES TAKE BETWEEN 45 MINUTES TO 1.5 HOURS TO PUT TOGETHER. ENSURE A TEAM MEMBER HAS ACCESS TO YOUR VENUE BEFORE YOUR TABLE IS EXPECTED TO BE COMPLETE

REQUIREMENTS

THE CLIENT MUST PROVIDE US WITH A SUITABLE TABLE ON THE DAY OF THE EVENT, PREFERABLY INDOORS OR IN A SHADED AREA

ADDITIONAL CHARGES

SUGARCANE PLATES, 20C EACH
NAPKINS, PACK 20 \$1



THE PREMIUM

A TIERED TABLE LAYERED WITH
PREMIUM GRAZING, WOODEN
PLATTERS, CERAMIC BOWLS AND
ARTISAN CHEESE KNIVES FOR THE
ULTIMATE GRAZING INDULGENCE

1.5 METER X 50CM
FEEDS APPROX 30-40
\$1000

2 METER X 50CM
50-60
\$1200

AVAILABLE ONLY FOR SERVICED
SUBURBS MERIMBULA, TURA
BEACH, PAMBULA, PAMBULA
BEACH, EDEN, BEGA

FAQS

WHAT'S INCLUDED?

A PINCH OF YUM TEAM MEMBER ON-SITE TO SET UP AND PACK DOWN FOOD-
GRADE BROWN PAPER BASE, WOODEN PLATTERS, CERAMIC BOWLS, PLATES,
ARTISAN CHEESE KNIVES AND UNIQUE TABLE STYLING

HOW LONG DOES IT TAKE?

DEPENDING ON THE SIZE OF THE TABLE, TYPICALLY LUXE GRAZES TAKE BETWEEN 1-
- 1.5 HOURS TO PUT TOGETHER + EXTRA TIME FOR PACK DOWN

REQUIREMENTS

THE CLIENT MUST PROVIDE US WITH A SUITABLE TABLE ON THE DAY OF THE EVENT,
PREFERABLY INDOORS OR IN A SHADED AREA.
ACCESS LATER ON THE DAY OR THE FOLLOWING DAY TO RETURN AND PACK DOWN

ADDITIONAL CHARGES

SUGARCANE PLATES, 20C EACH
NAPKINS, PACK 20 \$1





CANAPÉS

FOCUS ON THE CELEBRATIONS AND ENJOY
OUR BITE SIZED ENTERTAINING, PERFECT
FOR A RELAXED SOCIAL EXPERIENCE

SMALL BITES

GRILLED CHICKEN YAKITORI, SOY GLAZE, FURIKAKE,
TOASTED SESAME

CHILLI SAMBAL, GARLIC AND HONEY PRAWNS,
BEANSPROUTS, CORIANDER, RED CHILLI (G/F)

BEEF BARBACOA TOSTADA, SLOW COOKED MEXICAN
SPICED BEEF, GUACAMOLE, CHIPOTLE CREMA, LIME (G/F)
VEGETARIAN OPTION

LAMB, FETA, CARAMELISED ONION & ROSEMARY PASTRY
BITES, LOCAL TOMATO RELISH

HAND ROLLED PORK AND PRAWN GYOZA DUMPLINGS,
SOY, CHINESE BLACK VINEGAR, CRISPY GARLIC, SESAME
SEEDS, SHALLOT
VEGETARIAN OPTION

CHEF'S SELECTION SUSH MAKI ROLLS, MADE FRESH ON-
SITE, SOY SAUCE
VEGETARIAN AND G/F OPTION

PEKING DUCK PANCAKE BLINIS, SLOW COOKED
SHREDDED DUCK BREAST, CUCUMBER, SHALLOT &
HOISIN

CHILLI SALT SQUID, LEMON AIOLI (G/F)

OVEN ROASTED CHERRY TOMATO CROSTINI, WHIPPED
HERB RICOTTA, FRESH BASIL (VEG)

PESTO, SPECK AND SPINACH ARANCINI OR PUMPKIN,
SPINACH AND BOCCONCINI ARANCINI (VEG), GARLIC
AIOLI

MIDDLE EASTERN SPICED LAMB BACKSTRAP, CRISP HOUSE
TORTILLA CHIP, HARISSA, WHIPPED FETA, MICROHERBS
GLUTEN FREE OPTION

"STEAK & CHIPS", POTATO ROSTI, RIBBONS RARE EYE
FILLET, CARAMELISED ONION, BEARNAISE (G/F)

VIETNAMESE STYLE RICE PAPER ROLLS, PEANUT SAUCE,
TOASTED SESAME (G/F, VEGAN)

SALMON BLINIS, ATLANTIC SMOKED SALON AND CAPER
PATE, RIBBONS OF AWARD WINNING EDEN SMOKEHOUSE
GRAVLAX, DILL, BLACK SESAME

LOCAL BROADWATER OYSTERS, NATURAL WITH LEMON,
SIDE OF FRENCH MIGNONETTE

LARGE BITES

SUBSTANTIAL CANAPES FOR WHEN YOU WANT SOMETHING A BIT 'MORE'

BALINESE STYLE CHICKEN SATAY SKEWERS, GARLIC YOGHURT SAUCE, PEANUT CRUMBLE, CRISPY SHALLOT (G/F)

CRUMBED MARKET FISH GOUJONS, HOUSE TARTARE, LEMON

KOREAN FRIED CHICKEN BAO BUN, LETTUCE, RED CABBAGE SLAW, CUCUMBER PICKLE, MAYO

5 SPICED, SOY BRAISED PULLED PORK BELLY BAO BUNS, WOMBOK SLAW, CUCUMBER PICKLE, HOISIN AND MAYO

AMERICAN STYLE CHEESE BURGER SLIDER, GRILLED BEEF PATTY, AMERICAN CHEESE, LETTUCE, TOMATO, GRILLED ONIONS & HOUSE BURGER SAUCE

GRILLED CHICKEN SLIDER, BRIE AND CRANBERRY, LETTUCE, HERB MAYO

SOUTHERN FRIED CHICKEN SLIDER, MAPLE SRIRACHA SLAW, CHILLI MAYO

FRESH PRAWN BRIOCHE, LETTUCE, REMOULADE MAYO, CHIVES

BAJA FISH TACOS, CRISPY CRUMBED FISH, LETTUCE, SLAW, PICKLED RED ONION, FRESH TOMATO, SRIRACHA MAYO, LIME, CORIANDER, TOASTED FLOUR TORTILLA (G/F OPTION)

INFO

WHAT'S INCLUDED?

A PINCH OF YUM WAITSTAFF (ONE TEAM MEMBER PER 40 PAX) TO SERVE CANAPES ON LARGE PLATTERS WITH COCKTAIL NAPKINS TO YOUR GUESTS.

CHOOSE A SELECTION OF SMALL OR LARGE CANAPES, OR REQUEST A VARIETY OF BOTH

HOW DOES IT WORK?

ONCE A PLATTER HAS BEEN EMPTIED, THE STAFF WILL CONTINUE TO BRING OUT MORE OF THE SAME CANAPE UNTIL ALL GUESTS HAVE HAD A FEW OF EACH SELECTION

WHAT ABOUT DIETARIES?

BEFORE THE EVENT DATE, THE CLIENT WILL BE ASKED TO PROVIDE A LIST OF ALL GUESTS DIETARY REQUIREMENTS. FLOOR STAFF WILL FIND EACH DIETARY GUEST ON THE DAY AND ENSURE THEY'RE CATERED FOR ACCORDINGLY

HOW LONG DOES A CANAPE SERVICE TAKE?

TIME FOR SERVICE LARGELY DEPENDS ON THE NUMBER OF GUESTS, BUT AS A GENERAL RULE, WE LIKE TO ALLOW AT LEAST 2 HOURS FOR 50+ PEOPLE, AND 3+ HOURS FOR 100+ PEOPLE FOR FULL COCKTAIL EVENTS

WHAT IS REQUIRED?

THE BEAUTY OF A COCKTAIL EVENT, IS THAT NOT MUCH EQUIPMENT IS REQUIRED FOR THE SERVICE. A SUITABLE SPACE FOR YOUR GUESTS AND OUR STAFF TO MOVE AROUND SEAMLESSLY, AS WELL AS A COUPLE OF WASTE BINS FOR ANY NAPKINS, COCKTAIL STICKS ETC..





SHARED BANQUET

LAVISH SPREAD FOR A RELAXED AND
INTIMATE DINNER

SHARED MAINS

ON THE TABLE | LOCAL WILD RYES SOURDOUGH, CULTURED BUTTER, SEA SALT

CHAR GRILLED PORTUGUESE STYLE CHICKEN PIECES, SAUTEED PEPPERS, SPICED RICE, LEMON, PERI SAUCE

MIDDLE EASTERN STYLE LAMB BACKSTRAP, GARLIC YOGHURT, HERB COUS COUS, TOMATO AND CUCUMBER SHIRAZI SALAD, PICKLED RED ONIONS, CUMIN SPICED NUTS

NATIVE HERB SPICED BEEF EYE FILLET, PARIS BUTTER, CARAMELISED ONIONS, OVEN BLISTERED CHERRY TOMATOES, MERLOT JUS

MOROCCAN SPICED CHICKEN, SPICY HARISSA, HERB YOGHURT, CRISPY CHICKPEAS, CHARRED LEMON

WHOLE COLD SIDE OF EDEN SMOKED HOUSE SALMON, HERB AND HORSERADISH CRÈME FRAICHE, DILL, PICKLED RED ONION, CAPERS

HERB CHICKEN, SEEDED MUSTARD, BACON AND WHITE WINE CREAM SAUCE, SHALLOT, WILTED BABY SPINACH, CRISP PROSCIUTTO

SLOW COOKED 5 SPICE PORK SHOULDER, JASMINE RICE, WOK TOSSED BOK CHOY, CRISPY SHALLOT, BEANSPROUTS, CHILLI, CORIANDER

TUSCAN STYLE CHICKEN

GRILLED CHICKEN BREAST, SEMI DRIED TOMATO, BABY SPINACH, WHITE WINE CREAM SAUCE

SHARED SIDES

GREEN VEGETABLE MEDLEY TOSSED IN GARLIC, PARMESAN AND HERB BUTTER

WARM POTATO SALAD, WILTED BABY SPINACH, SMOKED BACON, CARAMELISED ONIONS, DIJON

TWICE COOKED POTATO, GARLIC, ROSEMARY, SHAVED PARMESAN, GARLIC OIL

HONEY AND HERB CARROTS, BROWN BUTTER, BURRAGATE HONEY, FRESH THYME, CRUMBLED GOAT CHEESE, PINE NUTS

NASI GORENG STIR FRIED RICE, FRIED EGGS, CHILLI SAMBAL, CRISPY SHALLOT

MAPLE ROASTED PUMPKIN, SKIN ON ROAST PUMPKIN, FETA (OR SPICED YOGHURT), PEPITAS, CRISP KALE CHIPS

ITALIAN PESTO POTATO SALAD, BABY POTATOES, GREEN BEANS, CHERRY TOMATOES, RED ONION, BASIL PESTO, OLIVE OIL

SHARED SALADS

CHEF'S GARDEN SALAD, SEEDED MUSTARD DRESSING, ROASTED HONEY NUTS

ASIAN SESAME SLAW SALAD, JULIENNED CABBAGE, CARROT, SPRING ONION, EDAMAME, SHREDDED CHICKEN, ROASTED CASHEWS, SESAME, MISO PEANUT DRESSING

GREEK SALAD

ROCKET, PEAR AND PARMESAN, MAPLE ROASTED WALNUTS, CARAMELISED BALSAMIC

HARVEST SALAD, ROASTED SWEET POTATO, TUSCAN KALE, PERSIAN FETA, BROWN RICE, SPICE ROASTED SEEDS, MAPLE TAHINI DRESSING

CHEF'S CAESAR SALAD, COS LETTUCE, SOURDOUGH CROUTONS, BACON, SHAVED PARMESAN, JAMMY POACHED EGGS, HOUSE DRESSING

TOMATO BURRATA SALAD, GARDEN TOMATO MEDLEY, FRESH BURRATA CHEESE, RED ONION, CARAMELISED BALSAMIC, OLIVE OIL, BASIL



INFO

WHAT'S INCLUDED?

SEVERAL LARGE PLATES OF MEATS, HOT SIDES AND SALADS DOWN THE CENTRE OF EACH TABLE (SHARE PLATES FEED APPROX 8-10 PEOPLE)

TYPICALLY, A SELECTION OF TWO MAIN DISHES TWO HOT SIDES AND TWO-THREE SALADS ARE RECOMMENDED FOR ANY SIZE EVENT

HOW DOES IT WORK?

GUESTS SERVE THEMSELVES FAMILY STYLE, ENCOURAGING EVERYONE TO PASS SHARED PLATES AROUND THE TABLE AND MINGLE.

DO YOU SUPPLY DINNER PLATES AND CUTLERY?

A PINCH OF YUM DOES NOT CURRENTLY OFFER THE HIRE OF GUEST CROCKERY AND CUTLERY. WE WORK WITH SOME GREAT LOCAL VENDORS THAT OFFER THIS SERVICE. A SMALL DISHWASHING FEE IS REQUIRED IF THE CLIENT WISHES TO HAVE THEIR CROCKERY AND CUTLERY WASHED AND RETURNED AT THE END OF THE EVENING.

WHAT IS REQUIRED?

LARGE DINNER TABLES, PREFERABLY WIDE IN ORDER TO FIT ALL OUR SHARED PLATTERS DOWN THE CENTRE. MINIMAL TABLE DECOR IS RECOMMENDED TO ENSURE GUESTS HAVE ENOUGH SPACE TO EAT COMFORTABLY ONCE DINNER IS SERVED.

A group of people are gathered around a buffet table. In the foreground, there is a large basket of bread, a tray of meat, and a plate of green vegetables. The table is decorated with greenery and flowers. People are seen serving themselves, with one man in a white shirt and another woman in a white dress. The background shows more people and a bright, indoor setting.

BUFFET

THE CLASSIC BUFFET LAYERED WITH
DELICIOUS ABUNDANCE



BUFFET MAINS

CHAR GRILLED PORTUGUESE STYLE CHICKEN PIECES, SAUTEED PEPPERS, SPICED RICE, LEMON, PERI SAUCE

NATIVE HERB SPICED BEEF EYE FILLET, PARIS BUTTER, CARAMELISED ONIONS, OVEN BLISTERED CHERRY TOMATOES, MERLOT JUS

MOROCCAN SPICED CHICKEN, SPICY HARISSA, HERB YOGHURT, CRISPY CHICKPEAS, CHARRED LEMON

HERB CHICKEN, SEEDED MUSTARD, BACON AND WHITE WINE CREAM SAUCE, SHALLOT, WILTED BABY SPINACH, CRISP PROSCUITTO

TUSCAN STYLE CHICKEN

GRILLED CHICKEN BREAST, SEMI DRIED TOMATO, BABY SPINACH, WHITE WINE CREAM SAUCE

ROLLED AND ROASTED PORK SHOULDER, CRACKLING, GRAVY, CARAMELISED GRANNY SMITH APPLES, APPLE SAUCE

KING PRAWNS IN A GARLIC TARRAGON CREAM SAUCE, JASMINE RICE

BUFFET SIDES

GREEN VEGETABLE MEDLEY TOSSED IN GARLIC, PARMESAN AND HERB BUTTER

WARM POTATO SALAD, WILTED BABY SPINACH, SMOKED BACON, CARAMELISED ONIONS, DIJON

TWICE COOKED POTATO, GARLIC, ROSEMARY, SHAVED PARMESAN, GARLIC OIL

HONEY AND HERB CARROTS, BROWN BUTTER, BURRAGATE HONEY, FRESH THYME, CRUMBLLED GOAT CHEESE, PINE NUTS

NASI GORENG STIR FRIED RICE, FRIED EGGS, CHILLI SAMBAL, CRISPY SHALLOT

MAPLE ROASTED PUMPKIN, SKIN ON ROAST PUMPKIN, FETA (OR SPICED YOGHURT), PEPITAS, CRISP KALE CHIPS

ITALIAN PESTO POTATO SALAD | BABY POTATOES, GREEN BEANS, CHERRY TOMATOES, RED ONION, BASIL PESTO, OLIVE OIL

BUFFET SALADS

CHEF'S GARDEN SALAD, SEEDED MUSTARD DRESSING AND ROASTED HONEY NUTS

ASIAN SESAME SLAW SALAD, JULIENNED CABBAGE, CARROT, SPRING ONION, EDAMAME, SHREDDED CHICKEN, ROASTED CASHEWS, SESAME, MISO PEANUT DRESSING

GREEK SALAD

ROCKET, PEAR AND PARMESAN, MAPLE ROASTED WALNUTS, CARAMELISED BALSAMIC

HARVEST SALAD, ROASTED SWEET POTATO, TUSCAN KALE, PERSIAN FETA, BROWN RICE, SPICE ROASTED SEEDS, MAPLE TAHINI DRESSING

CHEF'S CAESAR SALAD, COS LETTUCE, SOURDOUGH CROUTONS, BACON, SHAVED PARMESAN, JAMMY POACHED EGGS, HOUSE DRESSING

CAPRESE SALAD | GARDEN TOMATO MEDLEY, BOCCONCINI, RED ONION, BASIL, CARAMELISED BALSAMIC, OLIVE OIL



INFO

WHAT'S INCLUDED?

LONG TABLEFULS OF HOT CHAFFERS, SIDES
PLATTERS AND SALAD BOWLS.

TYPICALLY, A SELECTION OF TWO MAIN DISHES TWO HOT SIDES
AND TWO-THREE SALADS ARE RECOMMENDED FOR ANY SIZE EVENT

HOW DOES IT WORK?

GUESTS LINE UP AT THE BUFFET ONE TABLE AT A TIME TO SERVE
THEMSELVES A PLATEFUL OF THEIR BUFFET SELECTIONS

WILL THERE BE REPLENISHMENTS?

IF A PARTICULAR DISH IS POPULAR AND STARTS GETTING LOW,
A TEAM MEMBER WILL ADVISE THE KITCHEN TO ARRANGE ANOTHER TRAY TO COME OUT

WHAT ABOUT LEFTOVERS?

ANY UNTOUCHED LEFTOVERS FROM THE BUFFET CAN BE APPROPRIATELY BOXED INTO F
OIL TRAYS AND PLACED IN THE VENUE REFRIGERATOR FOR THE FOLLOWING DAY





HAVE A CATERING REQUEST?

TELL US YOUR THOUGHTS AND WE'LL DO
OUR BEST TO BRING YOUR
VISION TO LIFE