Hungry Hearts Catering offers a catering service to your door.

We can cater for all types of functions from weddings to birthdays to corporate days.

All of our delicious food is made and prepared in our kitchen so we can guarantee our quality will be what you want and more.

See our standard menus (below) or we will work with you to select the best menu and choices to suit your budget.

### Menus

<table>
<thead>
<tr>
<th>Alternate drop selections</th>
<th>Breakfast</th>
</tr>
</thead>
<tbody>
<tr>
<td>BBQ options</td>
<td>Buffet options</td>
</tr>
<tr>
<td>Corporate / office options</td>
<td>Gourmet finger food</td>
</tr>
<tr>
<td>Platters</td>
<td>Salads and hot options</td>
</tr>
<tr>
<td>Spit options</td>
<td></td>
</tr>
</tbody>
</table>
Alternate drop selections

Entrée: $10.50 per head
- Hungarian goulash soup
- Home cured Tasmanian Salmon stack finished with lemon & basil mayo
- Homemade gnocchi in a succulent napoli sauce
- Smoked Chicken Salad with a honey, seeded mustard and mayo dressing
- Asian Style marinated prawn, calamari and mussels salad
- Thai beef Salad
- Spinach & ricotta agnolotti with napoli sauce
- Grilled lamb cutlets on Greek salad
- Pumpkin soup
- Oxtail soup
- Potato & leek soup
- Thai curry sweet potato & coriander soup

Desserts: $9.50 per head
- Sticky date pudding with butterscotch sauce & fresh cream
- Pavlova topped with seasonal fruit & finished with a berry coulis
- Lemon tart with fresh double cream
- Apple crumble with fresh double cream
- Chocolate Mud cake with fresh double cream
- Chocolate Almond cake with fresh double cream
- Individual fruit flans

Main: $30 per head
- Roasted porterhouse steak served medium over wilted spinach & creamy mash potato with red wine jus
- Chargrilled Spatchcock with garlic & rosemary potatoes and roasted baby vegetables
- Baked local barramundi over a salad of rocket, asparagus, spanish onion, roasted roma tomatoes and finished with lemon beurre blanc
- Grilled local barra fillet on roasted garlic chats, steamed vegetables and served with herbed butter
- Black angus porterhouse steak with a seasonal vegetable stack served with roasted mushrooms, tomato & rosemary jus
- Chicken, asparagus & lemon risotto
- Roasted pumpkin, prosciutto, sage and parmesan risotto
- Lamb rack with steamed vegetables, roasted garlic potatoes & thyme jus
- Braised lamb shanks & vegetables with mashed Potato
- Seared Tasmanian Salmon with blanched asparagus, creamy mashed potato & finished with lemon beurre blanc
- Grilled chicken supreme filled with prosciutto, Swiss cheese, served on steamed vegetables & roasted garlic potatoes

Return to menus

Hungry Hearts Catering
www.hungryhearts.com.au sales@hungryhearts.com.au
Phone: 8946 7850 Fax: 8932 9005
Breakfast selections

Available from 6am to 11am

Each option requires a minimum of 10

**Option 1 – $18.00 per head**
- Sweet muffins
- Savoury muffins
- Bacon and egg rolls
- Fruit platters
- 300ml Bottled juices

**Option 2 - $18.50 per head**
- Bacon, egg and cheese English muffins
- Bacon and egg rolls
- Fruit platters
- 300ml Bottled juices

**Option 3 - $21.00 per head**
- Ham cheese tomato croissants
- Sweet pastries & danishes
- Sweet muffins
- Savoury muffins
- Fruit platters
- 300ml Bottled juices

**Option 4 – $23.00 per head**
- Sweet pastries & danishes
- Ham cheese tomato croissants
- Smoked salmon, avocado & brie croissants
- Fruit platters
- 300ml Bottled juices

**Option 5 – $30.00 per head**

*Full buffet breakfast*
- Scrambled eggs
- Roasted tomatoes
- Mushrooms
- Bacon
- Sausage
- Baked beans
- Yoghurts
- Fruit
- Sweet and savoury muffins
- Tea, coffee & juice

Return to menus
BBQ selections

Each option requires a minimum of 25

- Costs include:
  - Buffet table setup and pack down
  - Disposable plates
  - Disposable cutlery
  - Gravy
  - Sauces
  - Condiments
  - Serviettes

Please add $3.00 per head for crockery and cutlery

<table>
<thead>
<tr>
<th>Option A: Backyard Basic BBQ</th>
<th>Option B: Backyard Beauty BBQ</th>
<th>Option C: Gourmet BBQ</th>
<th>Option D: Deluxe BBQ</th>
<th>Option E: Taste of the Territory BBQ</th>
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<tbody>
<tr>
<td>$17p/h</td>
<td>$21p/h</td>
<td>$25p/h</td>
<td>$29p/h</td>
<td>$35p/h</td>
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<tr>
<td>• Sausages</td>
<td>• Sausages</td>
<td>• Sausages</td>
<td>• Lamb cutlets</td>
<td>• Grilled local barra</td>
</tr>
<tr>
<td>• Scotch Fillet Steak</td>
<td>• Scotch fillet steak</td>
<td>• Scotch fillet steak</td>
<td>• Grilled chicken steaks</td>
<td>• Local banana prawns</td>
</tr>
<tr>
<td>• Chicken Skewers</td>
<td>• Chicken skewers</td>
<td>• Chicken skewers</td>
<td>• Scotch fillet steak</td>
<td>• Buffalo sausages</td>
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<tr>
<td>• Onions</td>
<td>• Rissoles</td>
<td>• Rissoles</td>
<td>• Rissoles</td>
<td>• Camel burgers</td>
</tr>
<tr>
<td>• 2 x Salads</td>
<td>• Onions</td>
<td>• 2 x salads</td>
<td>• Vegetarian patties</td>
<td>• Crocodile skewers</td>
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<tr>
<td>• Bread</td>
<td>• Break</td>
<td>• Break</td>
<td>• Onions</td>
<td>• Onions</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>• 3 x salads</td>
<td>• 3 x salads</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>• Rolls</td>
<td>• Damper</td>
</tr>
</tbody>
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Return to menus
Buffet selections

Basic Buffet - $22.50 p/h
- Choice of 2 Hot dishes
- Lasagne
- 2 x Salads
- Potato bake or Rice
- Bread Rolls

Deluxe Buffet - $28.00 p/h
- Choice of 4 Hot dishes
- 3 x Salads
- Steamed or Fried Rice
- Potato bake
- Steamed seasonal vegetables
- Bread rolls

Aussie Buffet - $33.50 p/h
- Roasted Chicken
- Braised lamb shanks
- Beef red wine and vegetable casserole
- Mashed Potato
- Steamed seasonal vegetables
- Garden salad
- Bread rolls

Italian Buffet - $36.50 p/h
- Osso Bucco
- Grilled Spatchcocks
- Vegetarian Pasta bake
- Linguini with meat balls
- Garlic & rosemary roasted chats
- Asparagus, Zucchini & squash in garlic butter
- Rocket & parmesan salad
- Caesar salad
- Garlic Ciabatta

Thai Buffet - $42.50 p/h
- Red Curry Duck
- Green Curry local Barra
- Beef Masaman
- Chicken Jungle Curry
- Chang Mai Prawns
- Thai fried Rice
- Pad Thai
- Kang Kong Greens
- Steamed Rice
- Roti

Indian Buffet - $36.50 p/h
- Butter Chicken
- Lamb Rogan Josh
- Pork Vindaloo
- Madras beef
- Lamb Biryani
- Dahl
- Steamed Basmati Rice
- Pappadums
- Raita
- Naan bread
- Pickles

Middle Eastern Buffet - $36.50 p/h
- Egyptian Lemon & Garlic Chicken
- Moroccan Lamb
- Falafels
- Spanakopita
- Lamb Kofta Curry
- Warm Cous Cous Salad
- Lebanese Salad
- Algerian Rice Salad
- Dips with homemade Syrian Flat Bread & Pickles
- Steamed Rice

Asian Buffet - $33.50 p/h
- Sweet & sour pork
- Mongolian Lamb
- Malaysian Chicken Curry
- Stir Fried Vegetables with Rice Noodles
- Beef Rendang
- Braised Pork Belly w/ Shitake Mushrooms & Bok Choy
- Nasi Goreng
- Prawn crackers

Seafood Buffet - $45.50 p/h
- Oysters 3 ways (Kilpatrick, Thai, Natural)
- Asian Style Steamed local Snapper
- Whole Prawns
- Garlic Bugs
- Salt & Pepper Squid
- Homemade Seafood Parcels
- Seafood paella
- Garden salad
- Tabouleh
- NT Barra Salad

Supreme Aussie Buffet - $46.50 p/h
- Grilled Lamb Rack
- Ham, Brie & Asparagus Stuffed Chicken Breast
- Roast beef
- Baked Local Fish
- Garlic & Rosemary Roasted Potatoes
- Steamed Seasonal Vegetables
- Roasted Sweet Potato with Green Beans & Tomato
- Cheese platters
- Chocolate Almond Cake (death by chocolate)
- Berry Frangipane Tart with Fresh Double Cream

Yiros Buffet - $24.00 p/h
Make your own Yiros
- Lamb
- Chicken
- Falafels
- Lettuce
- Tomato
- Onion
- Garlic Sauce
- Homemade Pita bread

Return to menus
Corporate / office options

Each option requires a minimum of 10

<table>
<thead>
<tr>
<th>Order code</th>
<th>Description</th>
<th>Cost per head</th>
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</thead>
<tbody>
<tr>
<td>MT-A</td>
<td>Sweets</td>
<td>$7.50</td>
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<tr>
<td>MT-B</td>
<td>Scones, jam &amp; cream</td>
<td>$6.50</td>
</tr>
<tr>
<td>MT-C</td>
<td>Scones, jam, cream &amp; muffins</td>
<td>$7.50</td>
</tr>
<tr>
<td>MT-D</td>
<td>Sweets &amp; fruit</td>
<td>$9.50</td>
</tr>
<tr>
<td>MT-E</td>
<td>Sweet &amp; savoury</td>
<td>$12.50</td>
</tr>
<tr>
<td>MT-F</td>
<td>Sweet, fruit &amp; savoury</td>
<td>$14.50</td>
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<tr>
<td>MT-G</td>
<td>Hot savoury</td>
<td>$10.50</td>
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<tr>
<td>MT-H</td>
<td>Fruit</td>
<td>$7.50</td>
</tr>
<tr>
<td>MT-I</td>
<td>Hot savoury &amp; fruit</td>
<td>$12.50</td>
</tr>
<tr>
<td>MT-J</td>
<td>Sweet pastries &amp; danishes</td>
<td>$7.50</td>
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<tr>
<td>MT-K</td>
<td>Assorted savoury croissants</td>
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<tr>
<td>MT-L</td>
<td>Bacon &amp; egg English muffins</td>
<td>$7.50</td>
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</table>

<table>
<thead>
<tr>
<th>Order code</th>
<th>Description</th>
<th>Cost per head</th>
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<tbody>
<tr>
<td>L-A</td>
<td>Sandwiches / Wraps</td>
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<tr>
<td>L-B</td>
<td>Sandwiches / Wraps and Fruit</td>
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<tr>
<td>L-C</td>
<td>Sandwiches / Wraps and Sweets</td>
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<tr>
<td>L-D</td>
<td>Sandwiches / Wraps and Fruit &amp; Sweets</td>
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<tr>
<td>L-E</td>
<td>Sandwiches / Wraps, Hot Savoury, Fruit &amp; Sweets</td>
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</tr>
<tr>
<td>L-F</td>
<td>Hot Savoury</td>
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<tr>
<td>L-G</td>
<td>Hot Savoury &amp; Sweets</td>
<td>$15.00</td>
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<tr>
<td>L-H</td>
<td>Hot Savoury &amp; Fruit</td>
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<tr>
<td>L-I</td>
<td>Hot Savoury &amp; Sandwich / Wraps</td>
<td>$15.50</td>
</tr>
<tr>
<td>L-J</td>
<td>Hot Savoury, Sweets &amp; Fruit</td>
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<tr>
<td>L-K</td>
<td>Hot Savoury &amp; Sandwich / Wraps &amp; Fruit</td>
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<tr>
<td>L-L</td>
<td>Hot Savoury &amp; Sandwich / Wraps &amp; Sweets</td>
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<tr>
<td>L-M</td>
<td>Lasagne &amp; Garden Salad</td>
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<tr>
<td>L-N</td>
<td>Wet Dish with Rice or Mashed potato</td>
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<tr>
<td>L-O</td>
<td>Mini Quiches, Chicken Skewers and Garden Salad</td>
<td>$14.50</td>
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<tr>
<td>L-P</td>
<td>Assorted baguettes/rolls</td>
<td>$9.00</td>
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</tbody>
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<table>
<thead>
<tr>
<th>Drinks</th>
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<tr>
<td>Bottled water</td>
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<tr>
<td>300ml juices</td>
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<tr>
<td>600ml juices</td>
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<tr>
<td>600ml soft drinks</td>
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<tr>
<td>Tea &amp; coffee</td>
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<tr>
<td>Percolated coffee</td>
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<tr>
<td>Brewed tea</td>
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<td>2 litre orange juice</td>
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<tr>
<td>3 litre orange juice</td>
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Gourmet finger food

Minimum of 30

Pricing:

<table>
<thead>
<tr>
<th>Pieces per person</th>
<th>Price per person</th>
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<tbody>
<tr>
<td>6</td>
<td>$16.50</td>
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<tr>
<td>9</td>
<td>$20.50</td>
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<tr>
<td>12</td>
<td>$26.50</td>
</tr>
</tbody>
</table>

Cold options

- Potato fritters with sour cream & bacon
- Herbed cheese on mini toast
- Tomato & basil bruschetta
- BLT’s on mini toast
- Smoked salmon, roasted capsicum & avocado nori rolls
- Vietnamese rice paper roll
- Smoked salmon mousse in puff pastry
- Grilled artichokes wrapped in cured beef on croutons
- Tandoori chicken on naan
- Tuna salad on pitta crisps
- Spinach and semi dried tomato roulade on grilled polenta
- Dolmades – vine leaves rolled with rice and feta cheese
- Marinated chicken wings
- Frittatas Vegetarian
- Ham, cheese and tomato
- Bacon & egg
- Caramelized onion and goats cheese tarts
- Cheese straws
- Cheese & thyme twists
- Mini wraps - mixed fillings including vegetarian
- Sandwich points – mixed fillings including vegetarian
- Sushi

Hot options

- Mini sausage rolls
- Spring rolls
- Assorted mini pizzas
- Chicken strips with chilli & mango mayonnaise
- Honey & soy chicken wings
- Lamb koftas with tzatziki
- Spinach & ricotta filo
- Chicken & vegetable filo
- Samosas
- Tarragon & feta risotto balls
- Eggplant, tomato & cheese fritters
- Thai fish cakes
- Chicken satay
- Chicken cordon blue
- Mini fillet mignons
- Mixed quiches
- Vol au vents

Return to menus
Platters

Each platter feeds 8 people.

Pricing: (per platter)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Antipasto</td>
<td>$80</td>
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<tr>
<td>Dips &amp; Crudite</td>
<td>$50</td>
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<tr>
<td>Cold Chicken</td>
<td>$60</td>
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<tr>
<td>Cold Meats</td>
<td>$60</td>
</tr>
<tr>
<td>Hot Savoury</td>
<td>$60</td>
</tr>
<tr>
<td>Sandwiches / Wraps</td>
<td>$65</td>
</tr>
<tr>
<td>Cheese</td>
<td>$70</td>
</tr>
<tr>
<td>Sushi</td>
<td>$70</td>
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<tr>
<td>Fruit</td>
<td>$60</td>
</tr>
<tr>
<td>Sweets</td>
<td>$60</td>
</tr>
<tr>
<td>Scones</td>
<td>$35</td>
</tr>
<tr>
<td>Muffins (sweet or savoury)</td>
<td>$50</td>
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</table>

Antipasto Platters: fresh, grilled and marinated vegetables, assorted cheeses and continental delicatessen small goods served with water crackers and crusty bread.

Dips & Crudite Platters: assorted dips served with carrot, celery, capsicum, cucumber sticks and water crackers.

Cold Chicken Platters: cold roasted chicken pieces, garnished with cherry tomatoes, stuffed green olives, pickled onions and tasty cheese.

Cold Meats Platters: a selection of rolled ham, salami, corned silverside, kabana, turkey, pastrami, prosciutto and roast beef, garnished with cherry tomatoes and tasty cheese.

Hot Savoury Platters: a selection of party pies, sausage rolls, samosas, quiches, vol au vents, ham cheese scrolls, spinach & cheese scrolls, salami & spinach & tomato scrolls, assorted pizzas, koftas, spinach & ricotta filos, chicken & vegetable filos, chicken strudels and marinated chicken wings, etc.

Sandwiches/Wraps Platters: sliced assorted meats, salad and vegetarian fillings served as point sandwiches on freshly baked, thick sliced bread. For those watching their carbohydrate intake, the same options on thin mountain bread.

Cheese Platters: local and imported cheeses including brie, vintage, smoked, blue, tasty and fruit cheese served with fruits, nuts and water crackers.

Nori Roll Platters: salmon, chicken and vegetarian nori served with soy sauce and wasabi. (please specify types of nori rolls you would like)

Fruit Platters: a selection of assorted fresh seasonal fruits.

Sweets Platters: a selection of assorted cakes, slices, biscuits, muffins, scones and sweet pastries.
# Salads and hot dishes

**Hot Dishes**

- Beef Provencale
- Shepherds pie
- Braised Pork Belly & Shiitake Mushroom
- Thai Red Curry – Chicken or Veg
- Thai Green Curry – Chicken or Fish
- Butter Chicken
- Lamb Rogan Josh
- Beef Red Wine & Vegetable
- Beef / Chicken Stroganoff
- Irish Lamb Stew
- Pork Vindaloo
- Malaysian Chicken Curry
- Lamb Potato & Rosemary
- Moroccan Lamb / Chicken
- Chicken Cacciatore
- Braised Lamb Shanks
- Pasta Bake
- Beef Madras
- Lamb Korma
- Chicken Hot pot
- Beef Burgundy
- Beef Rendang
- Vegetarian Dahl
- Fried rice
- Seafood paella
- Sweet & sour Chicken/Pork
- Potato Gnocchi with Napoli sauce
- Stir fry vegetables with rice noodles
- Chickpea & vegetable tikka masala with rice
- Vegetable fried rice
- Thai red curry vegetable with rice
- Braised shiitake mushrooms with baby bok choy & tofu
- Ratatouille with mashed potato
- Chicken & vegetable stir fry
- Grilled Chicken Breast parmigiana

**Salads**

- Tabouleh
- Pasta
- Cous Cous
- Greek
- Rice
- Garden
- Caesar
- Thai Beef
- Asian Noodle
- Coleslaw
- Potato
- Spiced Chickpea and Pumpkin
- Grilled Zucchini Salad
- Seafood Salad
- Roasted winter vegetable salad

[Return to menus]
Spit options

Minimum 30 pax

Cost includes:
- Buffet table set up & pack down
- Cutlery
- Crockery
- Gravy
- Sauces
- Condiments
- Serviettes

Option A: Basic Spit - $27.50 p/h
- Choice of 2 – chicken, beef, pork or lamb
- 2 x Salads
- Potato bake
- Bread & rolls

Option B: Basic ++ Spit - $30.50 p/h
- Choice of 3 – chicken, beef, pork or lamb
- 3 x Salads
- Potato bake
- Bread & rolls

Option C: Spit & vege - $33.50 p/h
- Choice of 3 - chicken, beef, pork or lamb
- Roasted pumpkin
- Roasted Potatoes
- Steamed seasonal vegetables
- Bread rolls

Option D: Spit & vege ++ - $37.50 p/h
- Spit Roasted Lamb, Beef, Turkey & Pork
- Roasted pumpkin
- Roasted Potatoes
- Cauliflower & Broccoli Bake
- Steamed seasonal vegetables
- Damper

Option E: Gourmet Spit - $42.50 p/h
- Spit Roasted Lamb, Beef, Turkey & Pork
- Potato Bake
- Roasted pumpkin
- Steamed seasonal vegetables
- 2 x Salads
- Damper
- Chocolate Mud cake with Fresh Double Cream
- Citrus Tart with Fresh Double Cream