

PRICING

Our platter menu has 3 different price points:

\$48 PER PERSON

Select:

- 1 dip
- 1 salad
- 1 vegetable
- 1 main
- 1 cake

\$58 PER PERSON

Select:

- 1 dip
- 2 salads
- 2 vegetables
- 1 main
- 1 cake

\$68 PER PERSON

Select:

- 1 dip
- 3 salads
- 2 vegetables
- 2 mains
- 2 cakes

A great option for providing a beautiful meal for your guests without the effort of being in the kitchen yourself. The hard part is in the choosing!

DETAILS

Minimum 15 guests

Food is served on disposable platters or bowls with lids, very easy to stack and transport

Orders to be placed at least one week prior to your event

Full prepayment to be made on placement of order

If paying with AMEX a surcharge of 1.6% applies

All prices incl of gst

EXTRAS

Delivery

\$95

Based on a 15km radius from Waterloo / Redfern area.

Subject to availability.

Kepos Platter Hire

\$220

Platters to be returned by client within 48 hours of event. In case of breakage a charge of \$120 per platter will apply.

Subject to availability.

Set Up

\$250

For a chef to set up sharing or grazing table at your event

Subject to availability.

KEPOS COLLECTION CATERING PLATTER PACKAGES



KEPOS
CATERING

CATERING ENQUIRIES
CONTACT JENNA

catering@keposandco.com.au

DIPS | NIBBLES

Green olives, coriander seeds
olive oil

Mixed olives, harissa, herbs

Carrot, cumin, goat's cheese dip

Classic hummus

Jerusalem style hummus

Taramasalata, trout roe

Eggplant mutabal dip
pomegranate, mint

Baba ghanoush

Muhamara - roasted capsicum and
walnut dip

Zucchini tzatziki, mint
pine nuts

Marinated sardines,
red onion, lemon leaves

USING YOUR OWN PLATTERS

You can also deliver your platters to us at least 24 hours prior to your event and the kitchen can plate the food directly onto them.

SALADS

Green leaf salad

Middle Eastern coleslaw

Chopped Israeli vegetable salad

Fennel, cucumber
smoked feta, dill

Tabouleh, eggplant
pomegranate

Chickpea, nuts, dried fruit
chervil salad

Fried zucchini, pearl barley
herb salad

Freekeh, coriander, almond salad

Cauliflower salad, cranberries
pistachio, pomegranate, mint

White bean, sumac salad

Greek salad, heirloom tomatoes
marinated feta

Potato, white anchovy
caper salad

Hot smoked salmon salad
kipfler potatoes
soft boiled eggs dukkah

Tunisian style tuna salad
tuna, potatoes, eggplant,
tomato, cucumber, harissa

Buratta, Persian eggplant
pine nuts, mint

VEGETABLES

Grilled eggplant, yoghurt, rocket

Broccolini, pangrattato, mint

Green beans, almonds, feta, lemon

Brussels sprouts, pomegranate, feta

Moroccan style carrots, goat's cheese

Roasted pumpkin, labneh, cumin seeds, honey

Roasted baby beetroot, labneh, oregano

Fried cauliflower, white tahini, almonds

Roasted cauliflower with tahini, chili and cumin

Sugar snaps, sujuk, hazelnuts

Asparagus, black olives, tomatoes

Asparagus, goat's cheese, sumac, hazelnuts

Green beans, sugar snaps, roasted capsicum, almonds

Roasted leek, asparagus, rosemary, parmesan

Steamed leek, spinach, black olives

MAINS

Whole snapper (fillet)
walnuts, tahini

Baked whole trout, pistachios
cranberries (min 25 people)

Baked barramundi fillets, tahini
pine nuts

Stuffed baby quail, sujuk, dates
pine nuts (1/2 quail p/p)

Chicken chermoula skewers

Duck bastilla, nuts, cinnamon

Coriander seed crusted slow
roasted lamb shoulder
(served in one piece)

Slow roasted lamb shoulder
okra, tomato, chili

Spatchcock, veal stuffing
pine nuts

Scotch fillet kebabs, vegetables
Middle Eastern barbeque sauce

Roasted black Angus sirloin
mustard, herbs



Produce is subject to
seasonality and availability

CAKES

FLOURLESS CHOCOLATE CAKE

A rich and dense chocolate cake iced with chocolate and coconut ganache | Gluten free | Can be made dairy free by request

FLOURLESS ORANGE CAKE

A classic orange cake with a great almond texture | Gluten free | Can be made dairy free by request

PERSIAN PAVLOVA

If Middle Eastern people had pavlova this is the ideal cake. A meringue based cake folded with halva, dates, nuts and dark chocolate | Please be aware that it is a meringue based cake and is very rich. This cake includes eggs and nuts | Gluten free | Can be made dairy free on request.

ALMOND AND COCONUT CAKE

A moist and dense style cake, rich in almond and coconut flavour. This cake is not iced but it is topped with flaked almonds | Gluten free | Can be made dairy free by request

HAZELNUT AND CHOCOLATE MOUSSE CAKE WITH PRALINE

Flourless hazelnut and chocolate sponge cake, hazelnut and chocolate mousse topped with a chocolate ganache and praline. Rectangular in shape, suitable for a birthday style cake | Gluten free

LABNEH CHEESECAKE

A European classic style baked cheesecake made with labne to give it a nice sharp acidity and a great creamy texture. Topped with labne icing.

RICOTTA, NUT AND DRIED FRUIT CAKE

This cake is similar to an Italian Christmas cake, very moist, rich with nuts, dates and cranberries | Gluten free

PISTACHIO AND MILK CHOCOLATE CAKE

A cake with 3 layers - pistachio and white chocolate mousse, milk chocolate mousse, topped with a milk chocolate ganache | Gluten free

CARROT CAKE WITH LEMON MASCARPONE ICING

A moist carrot cake with walnuts topped with a zesty lemon mascarpone icing

