

**Top Cat Catering
Welcomes your
Occasion to the
Coast**





The Top Cat Team have over twenty five years' experience in the catering industry, with expertise hosting weddings, corporate events, birthdays and elegant cocktail parties. We can come to your venue or you join us at ours, we will ensure a perfect outing for you and your guests. Catering by the sea with experienced staff, freshest produce and a can-do attitude is why we are the TOP CATS of catering.

Top Cat Catering takes full advantage of Sydney's love affair with fine food and the city's abundance of fresh produce. We've sourced Sydney's providores, manufacturers and cuisine importers and we combine this with freshly made food from our kitchen.

You are easily enchanted by one of Sydney's most picturesque venues. The Clovelly Surf Club is perched on the cliffs overlooking the roaring surf, offering excellent facilities, fresh air and an unforgettable atmosphere. Top Cat Catering has the exclusive rights to events and catering at this unique site.

Top Cat Catering is the brainchild of Jennifer Eliades, who brings her no-nonsense attitude and personal attention to every event. You can speak to the Top Cat team on 0418 862 666 and they will personally help you prepare your memorable occasion.





Bronze Cocktail Package

Your choice of 8 varieties from the Bronze Cocktail Menu

Tea & Coffee Station

White linen table cloths

Tea-light candles with glass holders

Gift table

Cake table and cake cutting knife

In-house sound system and complimentary cordless microphone

Dressed bar islands & bar stools for arrival drinks on the deck

Plasma TV

Staff (function preparation, duration and clean-up)

All cleaning costs

\$70 per person





Bronze Menu

Top Cat's Signature

Thai Sesame Chicken served with Sweet Chilli Sauce

Cajun-Spiced King Island Beef on an Onion Twist Crostini
with Confit of Beetroot and Horseradish Cream

Crumbed Whiting Fillets with Lemon Aioli

Hand-Made Spinach and Ricotta Gnocchi with Napolitana and Parmesan

Slow-Cooked Greek Lamb Wrapped in Pita with Tzatziki

Asian Spoons of Fresh Prawn and Green Mango Salad with Lime and Coriander

Cocktail Pizzettas with Antipasto Vegetables and Basil Pesto

Mini Lamb and Rosemary Pies with Stone Fruit Chutney

Tandoori Chicken Pizzettas with Minted Yoghurt and Mango Salsa

Arancini Risotto Balls filled with Mozzarella and Basil

Peking Duck Sushi Rolls with Coriander and Wasabi Aioli

Five Spiced Squid with Crispy Coriander, Chilli and Ponzu Sauce

Mini Moussaka Au Gratin served on a Ceramic Spoon

Crisp Chicken Skewers with Coconut Peanut and Lime Dipping Sauce

Caramelized Fig, Onions, Prosciutto and Goats Cheese Tartlets

Shredded Coconut Bellini's with Citrus Prawns, and Lime and Mango Cream

Cocktail Beef Samosas with Cumin-Spiced Yoghurt

Paddle-Baked Kiy mali Bread with Turkish-Style Lamb, Fetta and Rocket

Kataifi Pastry Wrapped Prawns with Ponzu Dipping Sauce

Thai Style Fish Cakes served with Peanut and Lime Dipping Sauce

Bamboo Steamers of Tempura King Prawns and Vegetables served with Japanese Soy

Petite Pies of Beef and Burgundy with Red Wine Jus

Tandoori Chicken Skewers with Minted Yoghurt

Cocktail Ciabatta with Slow-Cooked Greek Lamb, Tzatziki and Mint Salad

Duck Breast and Plum Dumpling Shots with Soy

You may select 8 varieties from the Bronze Cocktail Menu



Silver Cocktail Package

Your choice of 10 varieties from either of the Silver or Bronze Cocktail Menus

Tea & Coffee Station

White linen table cloths

Tea-light candles with glass holders

Gift table

Cake table and cake cutting knife

In-house sound system and complimentary cordless microphone

Dressed bar islands & bar stools for arrival drinks on the deck

Plasma TV

Staff (function preparation, duration and clean-up)

All cleaning costs

\$80 per person





Silver Menu

Top Cat's Signature

Chicken, Spinach and Ricotta Rotolo served on Ceramic Spoons

Fresh Prawn and Mango Shots with Roasted Coconut Dressing

Hand-Made Peking Duck Spring Rolls with Shallots and Honeyed Plum Sauce

Potato Rosti with Sugar-Cured Salmon and Lime Avocado

Fresh Balmain Bugs with a Shot of Coconut and Mango Salsa

Tempura of Balmain Bugs with Lime and Wasabi Cream

Tahitian Fish Salad in Cucumber Cups with Toasted Coconut

Caramelised Pork on Cucumber Cups with Shredded Snow Peas and Toasted Sesame

Smoked Salmon Rolls with Citrus Avocado and Dill

Coconut Butter Chicken Pies with Minted Yoghurt

Paddle-Baked Kiy mali Bread with Chorizo, Prawn and Bulgarian Fetta

Shredded King Island Beef with Salsa Verde Marinade on an Asian Spoon with Horseradish Cream

Hand-Rolled Rice Paper Parcels with Prawn and Shredded Snow Pea Salsa

Skewered Lamb with Lemon Mint Yoghurt

Coconut, Orange and Lemongrass Chicken Bites with a shot of Coconut Tom Kha Gai Soup

Shots of Atlantic Salmon, Rocket and Avocado Salsa with Roasted Red Capsicum

Balmain Bug and Sage Tortellini with Saffron Buerre Blanc

Cocktail Skewers of Black and White Sesame Coated Green Tiger Prawns

Thai Style Prawn Cakes with Tangerine Cucumber Ribbon and Sweet Ginger

Parmesan and Lemon Thyme Crusted Chicken Bites with Lemon Aioli

Japanese Pork Gyoza with Soy Fusion Dipping Sauce

Crepes of Kahlua Duck with Plum Wine Sauce

Spinach and Ricotta Filo Cigars

Sugar Cane Skewers of Coconut Chicken with Lime, Peanut and Ginger Dressing

Mini Chocolate and Frangelico Tartlets with Raspberry Coulis

Raspberry Panacotta with Chambord Liquor and Vanilla Bean Cream

You may select 10 varieties from the Silver and/or Bronze Cocktail Menu



Gold Cocktail Package

Your choice of 12 varieties from either of the Gold, Silver or Bronze Cocktail Menus

Tea & Coffee Station

White linen table cloths

Tea-light candles with glass holders

Gift table

Cake table and cake cutting knife

In-house sound system and complimentary cordless microphone

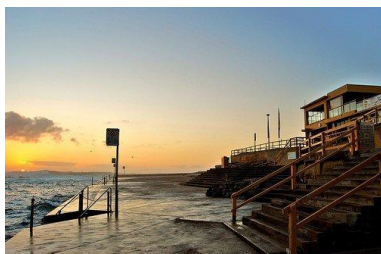
Dressed bar islands & bar stools for arrival drinks on the deck

Plasma TV

Staff (function preparation, duration and clean-up)

All cleaning costs

\$90 per person





Gold Menu

Top Cat's Signature

Asian Spiced Salmon Firecracker Spring Rolls with Lime and Ginger Soy

Petit Duck Pie with Fine Sugar Dusting and Micro Herb Salad

Fresh Medallions of Lobster Tail with Wasabi and Snow Pea Aioli

Salsa Verde Lamb served with a Chilled Pea and Persian Fetta Salad on a Crisp Tartlet

Shots of Snapper and Prawn Dumpling

in a sauce of Coconut Green Curry with Dill and Wild Ginger Shred

Cocktail Beef Wellington with Mushroom Duxelle

Spoons of Alaskan Crab with Pineapple and Coriander Salsa

Lobster and Sage Tortellini with Parmesan Buerre Blanc

Skewered Potato and Chorizo Parcels served with Home-Made Chilli Jam

Polenta Crusted Risotto Balls filled with Bocconcini and Basil Leaf

Prosciutto Wrapped Chicken Breast Ritollo with Spiced Dressing

Hand-Rolled Rice Paper Parcels with Prawn and Scallops, Coconut and Lime

King Prawn Shots with Tom Kha Gai Soup

Tempura Slipper Lobster with Saffron Buerre Blanc

Coconut Crusted King Prawns with Spiced Pineapple Sauce

Lobster and Mango Shots with Coconut Dressing

Scallop and Shitake Dumplings with Soy Fusion Dipping Sauce

French Crepes of Peking Duck with Hoi Sin and Shallots

Shots of Atlantic Salmon with Crispy Asparagus and Lemon Hollandaise Cream

Wonton Baskets of Peking Duck, Coriander Leaf, Snow Pea Sprouts and Spicy Plum Sauce

Crisp Pork Belly served on an Asian Spoon with Caramelised Apple

Potato Rosti with Sugar-Cured Ocean Trout and Lime Avocado

Citrus Vodka Sorbet with Mango and French Champagne Shots

Coconut Crème Brulee served on Ceramic Spoons with Crushed Caramel Almonds

You may select 12 varieties from the Gold, Silver and/or Bronze Cocktail Menu

BBQ Cocktail Varieties

You may choose 3 or 4 BBQ Cocktail Varieties to substitute with the Package Menu Varieties

Lamb Skewers with Lemon Herbs & Tzatziki Dressing

Malaysian Chicken Satay

Skewers of Atlantic Salmon with Lemon Hollandaise

Lemongrass Skewers of Teriyaki Beef

Marinated King Prawn Skewers with Thai Style Dressing

Lemongrass Skewers of Coconut Chicken with Banana Rum Dressing

Tandoori Chicken Skewers with Minted Yoghurt

Lomi Lomi Atlantic Salmon Skewers with Coriander Butter Sauce

Prawn Skewers with Freshly Chargrilled Pineapple with Sesame & Ginger Dressing

Skewers of Lamb with Lehua Honey and Sesame Chilli Sauce

Chicken Luau with Soy and Fresh Ginger

Noodle Boxes

\$12.00 Each

Salt & Pepper Squid, Chips & Rocket

Thai Prawn Curry with Coconut Rice

Kahlua Duck with Plum Wine Sauce and Coconut Rice

Prawn and Spiced Mango Salad with Coriander and Lime

Coconut Shrimp with Crisp Baked Aloha Sweet Potato and Potato Salad

Tempura Fish with Rocket and Tangerine Vinaigrette

Crumbed Whiting Fillets with Chips

Traditional Fish & Chips with Lemon Aioli

Butter Chicken with Jasmine Rice

King Island Beef with Mushroom and Penne Pasta

Food Station Options

Price upon request

Sushi Station with Japanese Sushi Chefs Making to Order 3 Varieties of Sushi

Freshly Shucked Oysters with Pineapple Salsa and Shallots

Apricot and Brandy Baked Ham with Cocktail Baguettes

Wooden Boats of Fresh King Prawns served with Mango Aioli



Pearl Banquet Package

3 Course Pearl Menu served on an alternate basis

4½ hour Silver beverage package including one sparkling wine, one red and two white wines, beers on tap, juices and soft drinks unlimited for the function

Tea & Coffee Station

White linen table cloths

Tea-light candles with glass holders

Personalised Wedding Menus

Gift and Cake table and cake cutting knife

In-house sound system and complimentary cordless microphones

Dressed bar islands & bar stools for arrival drinks on the deck

Plasma TV

Staff (function preparation, duration and clean-up)

All cleaning costs

\$145.00 per person





Pearl Banquet Menu

Entrée

Seared Scallops with Shredded Snow Peas and Ponzu Sauce on an Avocado Stack

Spring Rolls of Barramundi served with Soy Fusion Sauce

Salad of Cajun Chicken with Baby Cos Leaf, Shaved Parmesan and Garlic Croutons

Duck Liver Parfait with Cardamom infused Pear Chutney and Pepper Cracked Bruschetta

Sydney Rock Oysters with Cucumber and Lime Salsa

Vegetarian Frittata with Shallots, Coriander, Water Chestnuts and Oyster Sauce

Salad of Fresh King Prawns with Chiffonade of Lettuce and Horse Radish Cream Sauce

Haloumi and Asparagus Salad with Salsa Verde

Spring Rolls of Peking Duck served with Spicy Plum Sauce

Green Tailed Prawns on Vietnamese infused Mango with Sweet and Sour Vinaigrette

Blue Swimmer Crab and Sweet Corn Fritta served with Lime, Chilli and Coriander Dressing

Mains

Crumbed Veal Medallions with Lemon Thyme Crumbs with Roasted Tomato Compot and
Mushroom Risotto Balls

Penne with Spinach, Basil and Roasted Capsicum served with Walnut Pesto and Cream

Nicoise Style Salad with fresh Char-grilled Salmon, Rocket and Balsamic Dressing

Parmesan and Herb Crusted Chicken Breast with Chermoula Dressing served with Mediterranean
Cous Cous and Roasted Red Peppers

Four Cheese Ravioli with Burnt Butter with fresh Sage

Slow-roasted Greek Lamb with Lemon, Oregano and Garlic, served with Tzatziki, Greek Salad and
Pita Crisps

Roast King Island Beef with a Red Wine Burgundy Jus, Dutch Carrots and Baby Onions

Supreme Chicken Breast with Baby Spinach and Ricotta Pine Nut Farce and Lemon Thyme Jus

Grilled Blue Eye Cod with Lemon and Sweet Potato Hash

Cherry Tomato and Bocconcini Tartlets with Crisp Basil

Warm Salad of Grilled Quail with Witlof, Currants and Pine Nuts





Diamond Banquet Package

3 Course Diamond Menu served on an alternate basis

Terracotta pots of homemade warm bread with olive oil and herb garlic bread

4½ hour Gold beverage package including French Champagne, one red and two white wines, beers on tap, juices and soft drinks unlimited for the function

Tea & Coffee Station

White linen table cloths

Tea-light candles with glass holders and surrounding rose petals

Personalised Wedding Menus

Gift and Cake table and cake cutting knife

In-house sound system and complimentary cordless microphones

Dressed bar islands & bar stools for arrival drinks on the deck

Plasma TV

Staff (function preparation, duration and clean-up)

All cleaning costs

\$165.00 per person





Diamond Banquet Menu

Entrees

Fresh King Prawns on an Avocado Timbale with Roasted Red Capsicum and Fresh Lime

Crispy Pork Belly with a Balsamic Apple Reduction on a bed of Rocket and Sun-dried Tomatoes

Thai Chicken and Lime Salad of Green Mango and Coriander Leaf

Sugar-cured Salmon served with a Rocket and Balsamic Salad

Poached Balmain Bugs with Sweet Chilli and Lime Dressing

Sydney Rock Oysters served with Champagne and a Vodka and Lemon Sorbet

Handmade Spinach and Ricotta Gnocchi with Basil Concasse and Burnt Sage Butter

Peking Duck, Seas Scallops and Shitake Mushrooms served with Hoi Sin Spiced Rocket

Thai-spiced Rice Paper Parcels with Green Prawns, Scallops and Creamed Coconut

Crispy Wonton Stack with Fresh Prawns, Mustard Chives and Lemon Crème Fraiche

Char-grilled Vegetable Stack with Rocket, Parmesan Crisps and Pumpkin Seed Vinaigrette

Sugar Seared Tuna on Vine Ripened Tomatoes and Orange Oiled Greens

Mains

Flambé King Island Beef Fillet on a Black Field Mushroom and Juniper Mash with Tarragon

Béarnaise

Crusted Veal Cutlet with Wild Lime and Lemon Buerre Blanc

Baked Lamb Rump with Kipfler Potatoes, Spanish Onion and Tzatziki

Roasted Blue-eyed Cod on Asian Leaf with Lemon Myrtle Mash and Pancetta Crisps

Creamed Tandoori of Pork Fillet on a bed of Coconut Rice with Cucumber Raita and Mango Salsa

King Island Beef Fillet 'Diane' with Worcester, Garlic and Cream

Duck Breast with Kaffir Lime and Ginger Dressing served with Asian Noodles and Bok Choy

Roasted Ocean Trout served with Rocket and Tomato Salsa accompanied by Cavolo Nero

Free Range Chicken under a Seeded Mustard Crust and Smoky Mozzarella Pilaff

Kaffir Lime Atlantic Salmon on a bed of Prawn and Potato Mash with Lemon and Olive Oil served
with Asian Greens





Buffet Package

Your choice of 3 hot or cold main dishes served in polished stainless steel chaffing dishes

Chef's selection of seasonal salads or winter vegetables dishes

Bread basket medley with farmhouse butters

Buffet table decorated with large banana and palm leaves

4½ hour Bronze beverage package including one sparkling wine, one red and two white wines, beers on tap, juices and soft drinks unlimited for the function

Tea & Coffee Station

White linen table cloths

Tea-light candles with glass holders

Gift table

Cake table and cake cutting knife

In-house sound system and complimentary cordless microphones

Dressed bar islands & bar stools for arrival drinks on the deck

Plasma TV

Staff (function preparation, duration and clean-up)

All cleaning costs

\$125.00 per person



Buffet Menu

Freshly Shucked Oysters with Dressing of Wasabi and Lime Aioli

Whole Glazed Atlantic Salmon with Kaffir Lime

Salt Crusted King Island Eye Fillet with Red Wine and Mushroom Jus

Slow Cooked Greek Lamb with Lemon and Garlic Potatoes

Supreme Chicken Breast with Baby Spinach and Ricotta with Basil and Tomato Sauce

Roasted Herb Crusted Milk Fed Veal served with Lemon Thyme, Buerre Blanc and Steamed Chats

Homemade Vegetarian Lasagne Bake with Fresh Basil and Napolitana Sauce

Parmesan and Herb Crusted Chicken Breast with Chermoula Dressing served with Mediterranean

Cous Cous and Roasted Red Peppers

Creamed Tandoori of Pork Fillet on a bed of Coconut Rice with Cucumber Raita and Mango Salsa

Roasted Blue-eyed Cod on Asian Leaf served with Lemon Myrtle Mash and Pancetta Crisps

Roasted Chats with Lemon Thyme and Sea Salt

Wild Rocket Cherry Tomato with Pine Nuts and Lebanese Cucumbers

Asian Greens with Water Chestnuts

Sweet Potato Salad with Sugar Snaps, Bulgarian Fetta, Semi-dried Tomatoes and Olives

Caesar Salad Dressed with Roasted Garlic, Grain Mustard and Balsamic, Croutons and Anchovy

Dressing



Beverage Packages

Bronze

Pepperton Estate Brut Cuvee

South East Australia

Pepperton Estate Semillon Sauvignon Blanc

South East Australia

Pepperton Estate Chardonnay

South East Australia

Pepperton Estate Cabernet Sauvignon

South East Australia

\$40.00 Per Person

Silver

Bimbadgen Sparkling Semillon

Hunter Valley, New South Wales

Fairhall Downs Sauvignon Blanc

Marlborough, New Zealand

Bimbadgen Chardonnay

Hunter Valley, New South Wales

Polin and Polin Convicts and Catholics Shiraz

Hunter Valley, New South Wales

\$50.00 Per Person

Gold

Kriter French Champagne

Burgundy, France

Latitude 41 Sauvignon Blanc

Nelson & Marlborough, New Zealand

Latitude 41 Chardonnay

Nelson & Marlborough, New Zealand

Beelgarra Reserve Cabernet Sauvignon

Coonawarra, South Australia

Latitude 41 Pinot Noir

Nelson & Marlborough, New Zealand

\$60.00 Per Person

Our Preferred Suppliers

DJ	<u>Above & Beyond DJs</u> Marc Cottee	0413 365 382 abovebeyonddjs@optusnet.com.au www.aboveandbeyonddjs.com
Decorations & Flowers	<u>Style My Wedding</u> Jenna Eliades	0434 688 066 jenna@stylemywedding.net.au www.stylemywedding.net.au
Cakes	<u>The Cake King – <i>Beyond the Fondant</i></u> Jeremy Eliades	0417 440 180 thecakeking@hotmail.com.au
Celebrant	<u>Jelena Willis CMC</u>	0400 070 863 info@jelenawilliscebrant.com
Celebrant	<u>Victoria Spence CMC</u>	0431 123 129 vicspence@optusnet.com.au
Travel	<u>Honeymoons @ World Travel</u> Kathy Kotzias	0414 820 038 kathy.kotzias@worldtravel.com.au
Photography	<u>Luca et Oscar</u> Amy Floyd	8084 6024 studio@lucaetoscar.com www.lucaetoscar.com
Photo Booth	<u>Funbooth</u> Contact Paul Pennell	0403 769 965 www.funbooth.com.au
Band	<u>Soulganic</u> Contact Brendon Hui	0400 099 533 brendonhui@hotmail.com
Marquee	<u>White Umbrella Marquees</u> Contact Jock Hough	0406 793 851 jock@whiteumbrella.com.au
Celebrant	<u>Gary Mooney CMC</u>	0415 924 598 www.brontecelibrant.com.au