



CHOW

Weddings & Catering



## We can cater groups from 20 to 150.

We cater for:

- Stand up cocktails & canapés
- Sit down events
- Wedding receptions
- Stand up canapés and cocktails to start and sit down mains & desserts (optional)



Canapé Options	4
Larger Bites	5
Mains	6
Sides	7
Desserts	8
Packages	9



# Canapé Options

- Oysters

*Natural with lime*

*Tempura, smoked sriracha*

*Salmon pearls*

*House xo*

- Hand made crumpets, ocean trout, puffed rice, iceplant, xo butter.
- Char sui pork, shallot pancake, pickled cucumber, shallot.
- Duck satay roti.
- Seared scallop, cauliflower and horseradish purée, holy basil oil, shio kombu.
- Arancini, vegan xo, Thai basil chimichurri.
- Arancini, xo, blue swimmer crab, xo mayo.
- Betel leaf, pork belly, spanner crab, caramelised coconut sauce.
- Beef, pork, peanuts betel leaf, fermented tomato and bbq sauce.
- Malaysian spiced fried chicken, curry mayo, curry leaves, date pickle.



# Larger Bites

- Baos

*Tempura chicken, prawn cracker, herbs, gochujang*

*Peanut butter tofu, burnt chilli mayo, herbs*

*Pork belly katsu, chicharrón, Ssamjang, herbs*

*Tempura Moreton Bay bugs, xo kewpie, house pickles, dill*

*Beef cheek katsu, Parmesan custard, house bbq sauce, pickled kohlrabi*

- Dumplings

*Pork soup, red chilli*

*Prawn and pork har gow, Szechuan oil and soy*

*Gf scallop, xo*

*Truffle mushroom, bamboo har gow, Szechuan oil and soy*

- Rice paper rolls

*Spanner crab, coconut slaw, crumbed with nouc cham*

*Pork and prawn, fried with peanut chilli jam*



# Mains

- Free range breast, royal red curry, purple Congo potatoes, Thai basil.
- Pork belly jungle curry, charred pineapple, coriander.
- Beef short rib, roast turmeric and banana chilli curry, pickled cucumber, charred chilli.
- Beef cheek, cheong fun, Chinese broccoli.
- BBQ duck breast, jus.
- Vegan Chiang mai curry, purple Congo, chick peas, cauliflower.



# Sides

- Crispy cauliflower, yuzu kosho. *ve/gf*
  - Tempura eggplant, miso caramel, peanuts, herbs. *ve/gf*
  - Honey glazed, carrots, cashew cream, furikake, holy basil. *ve/gf*
  - Crispy rice salad, sugar snaps, heirloom cherry tomatoes, ginger, sour chilli jam.
  - Leafy greens, fermented tomato and cumin dressing.
  - Green mango salad, heirloom tomatoes, peanuts, chilli, lime.
- 
- *Add rice \$5 per person.*
  - *Add house made roti \$7 per person.*



# Desserts

- Lemon curd tart, mascarpone, candied lime zest.
- Chocolate and guava roulade, seasonal fruit.
- Cinnamon doughnut balls, choc fudge sauce.
- Seasonal fruit, coconut yoghurt labneh.





# Packages

## Canapé packages

- |   |  |
|---|--|
| 1. Choice of 4 canapés & 1 larger bite  | \$55                                   |
| 2. Choice of 4 canapes & 2 larger bites | \$65                                   |
| 3. Custom package                       | Talk with our in-house wedding planner |

## Sit down packages

- |   |      |
|---|------|
| 1. Choice of 2 mains & 2 sides                        | \$65 |
| 2. Choice of 3 mains & 3 sides                        | \$70 |
| 3. Choice of 2 mains, 2 sides & 2 desserts            | \$85 |
| 4. Choice of 3 canapés, 2 mains & 2 desserts          | \$85 |
| 5. Choice of 3 canapés, 2 mains, 2 sides & 2 desserts | \$95 |



# Packages

## Kids menu

One choice (grilled or tempura battered)

\$30

- Free range chicken.
- Eye fillet
- Snapper
- Tofu

*With a choice of chips and salad or rice and salad*

**CHOW**

*Weddings & Catering*

[events@allychow.com.au](mailto:events@allychow.com.au)

0409 482 224



CHOW

Weddings & Catering

[events@allychow.com.au](mailto:events@allychow.com.au)

0409 482 224