



### **Lunch & Dinner Menu**

***P = parev, M = meat, D = dairy chalav yisroel, GF = gluten free***

#### **Homemade Dips**

<i>Hummus (p)</i>	<i>1 litre</i>	<i>\$20.00</i>
<i>Beetroot hummus (p)</i>	<i>1 litre</i>	<i>\$22.00</i>
<i>Matbucha (p)</i>	<i>1 litre</i>	<i>\$20.00</i>
<i>Egg salad (p)</i>	<i>1 litre</i>	<i>\$22.00</i>
<i>Babaganush (p)</i>	<i>1 litre</i>	<i>\$26.00</i>
<i>Roast eggplant, spring onion, garlic, parsley, olive oil &amp; lemon juice (p)</i>	<i>1 litre</i>	<i>\$26.00</i>
<i>Guacamole (p)</i>	<i>1 litre</i>	<i>\$30.00</i>

#### **Salads**

<i>Potato salad (p)</i>	<i>Serves 8-10</i>	<i>\$40.00</i>
<i>Potato salad with Asian style green salsa &amp; green peas (p)</i>	<i>Serves 8-10</i>	<i>\$42.00</i>
<i>Coleslaw salad (p)</i>	<i>Serves 8-10</i>	<i>\$35.00</i>
<i>2 tons cabbage salad – red &amp; white cabbage with Asian style dressing and crisp noodles (p)</i>	<i>Serves 8-10</i>	<i>\$40.00</i>
<i>Black rice salad with broccoli, sweet potato, corn, raisins, cranberry and almond flakes (p)</i>	<i>Serves 8-10</i>	<i>\$55.00</i>
<i>Mix lettuce, baby spinach, beetroot, walnut &amp; roasted pumpkin (p)</i>	<i>Serves 8-10</i>	<i>\$38.00</i>
<i>Green salad with roasted cauliflower, almonds, sundried tomato &amp; roasted capsicum served with honey, soy &amp; lime dressing (p)</i>	<i>Serves 8-10</i>	<i>\$45.00</i>
<i>Quinoa salad with roasted eggplant, fresh mix herbs, beetroot &amp; preserved lemon (p)(gf)</i>	<i>Served 6-8</i>	<i>\$46.00</i>
<i>Quinoa salad with roasted vegetables (p)(gf)</i>	<i>Serves 8-10</i>	<i>\$46.00</i>
<i>Pumpkin &amp; chickpea salad with roasted Spanish onion, coriander &amp; black olives (p)(gf)</i>	<i>Serves 8-10</i>	<i>\$40.00</i>
<i>Falafel salad (p)</i>	<i>Serves 8-10</i>	<i>\$45.00</i>
<i>Spicy Moroccan style carrot salad (p)(gf)</i>	<i>Serves 6-8</i> <i>2 litre</i>	<i>\$25.00</i>
<i>Black rice salad with chickpeas, kale, onion, pumpkin &amp; fresh ginger (p)</i>	<i>Served 6-8</i>	<i>\$55.00</i>



### **Soups**

<i>Vegetable soup (p) (gf)</i>	<i>1 litre</i>	<i>\$16.00</i>
<i>Moroccan sweet potato, carrot &amp; chickpea soup (p) (gf)</i>	<i>1 litre</i>	<i>\$16.00</i>
<i>Pea &amp; basil soup (p) (gf)</i>	<i>1 litre</i>	<i>\$16.00</i>

### **Entrée**

<i>White fish in sweet &amp; sour sauce (p)</i>	<i>Serves 6-8</i>	<i>\$45.00</i>
<i>Antipasti platter – eggplant, pumpkin, sweet potato, capsicum and zucchini (p)(gf)</i>	<i>Serves 8-10</i>	<i>\$60.00</i>
<i>Salmon bites served with spicy citrus dipping sauce (p)</i>	<i>Served 6-8</i>	<i>\$55.00</i>
<i>Lentil patty served with fresh rosemary &amp; tomato sauce (p)</i>	<i>Served 6-8</i>	<i>\$45.00</i>
<i>Carpaccio salmon with our special dressing , arugula, capers &amp; touch of sesame oil (p)</i>	<i>Served 6-8</i>	<i>\$60.00</i>
<i>Gefilte fish (p)</i>	<i>Served 6-8</i>	<i>\$60.00</i>
<i>Mix platter of dips &amp; mix pickled vegetables served with garlic crostini (p)</i>	<i>Served 6-8</i>	<i>\$55.00</i>

### **Main**

#### **Fish**

<i>Baked salmon with olive oil, lemon and fresh herbs (p) (gf)</i>	<i>Serves 8-10</i>	<i>\$75.00</i>
<i>Salmon marinated in teriyaki spiced with sesame oil, olive oil, fresh ginger, spring onion and sea salt (p)</i>	<i>Serves 8-10</i>	<i>\$75.00</i>
<i>Baked salmon with salsa verde (p)</i>	<i>Serves 8-10</i>	<i>\$75.00</i>
<i>Moroccan style salmon served with rich tomato sauce, ginger, coriander, garlic , capsicum &amp; potato (p)(gf)</i>	<i>Serves 8-10</i>	<i>\$80.00</i>
<i>Traditional Moroccan fish balls cooked in tomato sauce (p)(gf)</i>	<i>Serves 6-8</i>	<i>\$65.00</i>
<i>Fish curry (white fish/salmon) served with rice (p)(gf)</i>	<i>Serves 6-8</i>	<i>\$70.00</i>
<i>Crumbed Barramundi fillets served with baked potato (p)</i>	<i>Serves 6-8</i>	<i>\$70.00</i>



### **Meat**

<i>Rich beef stew cooked with root vegetables served with rice (m)</i>	<i>Serves 6-8</i>	<i>\$80.00</i>
<i>Beef bourguignon (m)</i>	<i>Serves 6-8</i>	<i>\$80.00</i>
<i>Red curry with beef served with rice (m)(gf)</i>	<i>Serves 6-8</i>	<i>\$80.00</i>
<i>Masaman beef with rice (m)(gf)</i>	<i>Serves 6-8</i>	<i>\$80.00</i>
<i>Spicy Moroccan beef stew (m)</i>	<i>Serves 6-8</i>	<i>\$80.00</i>
<i>Meat balls cooked in tomato sauce (m) (gf)</i>	<i>Serves 6-8</i>	<i>\$70.00</i>

### **Chicken**

<i>Honey mustard roasted chicken (m)(gf)</i>	<i>Serves 6-8</i>	<i>\$75.00</i>
<i>Chicken stew with red rice &amp; potato (m)(gf)</i>	<i>Serves 6-8</i>	<i>\$75.00</i>
<i>Red curry with chicken served with rice (m) (gf)</i>	<i>Serves 6-8</i>	<i>\$75.00</i>
<i>Thai chicken with coconut cream , lychee &amp; vegetables (m)</i>	<i>Serves 6-8</i>	<i>\$75.00</i>
<i>Traditional Moroccan chicken with tomato &amp; green olive sauce (m)(gf)</i>	<i>Serves 6-8</i>	<i>\$75.00</i>
<i>Traditional Moroccan chicken dish with capsicum, hot chili, garlic, fennel, carrot &amp; celery (whole chicken cut to 8-10 pieces)( m) (gf)</i>	<i>Serves 6-8</i>	<i>\$75.00</i>
<i>Chicken tandoori served with couscous OR rice (m)</i>	<i>Serves 6-8</i>	<i>\$75.00</i>
<i>Chicken in Sweet chili, garlic, ginger &amp; soy served with teriyaki rice noodles (m)</i>	<i>Serves 6-8</i>	<i>\$75.00</i>
<i>Thai noodles with chicken (m)</i>	<i>Serves 6-8</i>	<i>\$70.00</i>
<i>Egg noodles with salsa verde &amp; chicken (m)</i>	<i>Serves 6-8</i>	<i>\$70.00</i>
<i>Fried rice with chicken (m)</i>	<i>Serves 6-8</i>	<i>\$70.00</i>

### **Vegetarian**

<i>Red curry served with rice (p)(gf)</i>	<i>Serves 6-8</i>	<i>\$55.00</i>
<i>Pad Thai with tofu (p)(gf)</i>	<i>Serves 6-8</i>	<i>\$40.00</i>
<i>Tomato, chickpea &amp; tofu curry served with rice (p)</i>	<i>Serves 6-8</i>	<i>\$55.00</i>
<i>Stuffed capsicum with rice vegetables &amp; fresh herbs (p)</i>	<i>Serves 6-8</i>	<i>\$45.00</i>
<i>Root vegetables tart (p)</i>	<i>Serves 6-8</i>	<i>\$55.00</i>
<i>Soba noodles with tahini &amp; date syrup sauce, grilled zucchini &amp; green peas (p)</i>	<i>Serves 6-8</i>	<i>\$55.00</i>
<i>Black rice , beetroot , grilled corn , green peas &amp; mix fresh herbs (p)</i>	<i>Serves 6-8</i>	<i>\$55.00</i>



### **Side Dishes**

<i>White rice (p) (gf)</i>	<i>1 litre</i>	<i>\$10.00</i>
<i>Red rice &amp; chickpea (p) (gf)</i>	<i>1 litre</i>	<i>\$15.00</i>
<i>Fried rice with vegetables (p)</i>	<i>Serves 8-10</i>	<i>\$35.00</i>
<i>Roasted fennel &amp; potato (p) (gf)</i>	<i>Serves 6-8</i>	<i>\$40.00</i>
<i>Roasted potato with rosemary, thyme, garlic and olive oil (p) (gf)</i>	<i>Serves 6-8</i>	<i>\$40.00</i>
<i>Pesto baked potato (p) (gf)</i>	<i>Serves 6-8</i>	<i>\$40.00</i>
<i>Roasted pumpkin with touch of reduced balsamic (p)</i>	<i>Serves 6-8</i>	<i>\$40.00</i>

### **Homemade Lasagna**

<i>Vegetarian lasagna (d)</i>	<i>Serves 6-8</i>	<i>\$48.00</i>
<i>Mushroom &amp; eggplant lasagna (d)</i>	<i>Serves 6-8</i>	<i>\$50.00</i>
<i>Spinach &amp; ricotta lasagna (d)</i>	<i>Serves 6-8</i>	<i>\$50.00</i>
<i>Tuna lasagna (d)</i>	<i>Serves 6-8</i>	<i>\$55.00</i>

### **Couscous and Pasta Salads**

<i>Couscous salad with grilled vegetables (p)</i>	<i>Serves 8-10</i>	<i>\$40.00</i>
<i>Couscous salad with grilled eggplant, Spanish onion, pea and parsley (p)</i>	<i>Serves 8-10</i>	<i>\$40.00</i>
<i>Pasta pesto with black olives, sweet potato and pine nuts (p)</i>	<i>Serves 8-10</i>	<i>\$40.00</i>
<i>Pasta with roasted capsicum , cherry tomato, basil , pine nuts &amp; feta cheese (d)</i>	<i>Serves 8-10</i>	<i>\$40.00</i>
<i>Without feta (p)</i>		<i>\$38.00</i>
<i>Pasta with roasted cauliflower , green pea , grilled corn , basil &amp; sundried tomato (p)</i>	<i>Serves 8-10</i>	<i>\$40.00</i>
<i>Green couscous with sweet potato, kale, red onion &amp; almond flaks (p)</i>	<i>Serves 8-10</i>	<i>\$40.00</i>



### **Sweets**

<i>Chocolate mint cake (p)</i>		<i>\$42.00</i>
<i>Chocolate babka (p)</i>		<i>\$42.00</i>
<i>Lemon meringue tart (p)</i>		<i>\$42.00</i>
<i>Chocolate mousse (p)</i>		<i>\$45.00</i>
<i>Maple &amp; walnut cake (p)</i>		<i>\$40.00</i>
<i>Mix berry cake (p)</i>		<i>\$40.00</i>
<i>Chocolate cake (p)</i>		<i>\$40.00</i>
<i>Chocolate &amp; mix berry marmalade layers cake topped with chocolate ganache (p)</i>		<i>\$45.00</i>
<i>Tricolad cake – layers of vanilla sponge, chocolate mousse &amp; coffee mousse (p)</i>		<i>\$65.00</i>
<i>Chocolate &amp; orange cake (p)</i>		<i>\$40.00</i>
<i>Carrot, honey &amp; almond topped with chocolate ganache (p)</i>		<i>\$42.00</i>
<i>Brownies (p)</i>	<i>30 pieces</i>	<i>\$70.00</i>
<i>Fruit platter (p)</i>		<i>\$60.00</i>

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For placing your order call Jonathan on **0414894519** or Shani on **0404430588**

Or email your order to [katzimoto.catering@gmail.com](mailto:katzimoto.catering@gmail.com)

**Minimum order is \$150.00.**

**A minimum spend of \$220.00 is required for orders containing meat and / or chicken.**

- **If you wish to have a dish which is not on the menu please let us know.**
- **All prices are included GST.**
- **May contain traces of sesame seeds, soy sauce and fish bones.**
- **Please advise us on any allergy you or your guests may have.**
- **Menu & Prices are subject to change at any time without prior notice.**

### **Payment & Cancellation Terms**

50% deposit is required to confirm booking (cash / direct deposit). The balance is payable 7 days prior the function.

Deposit is not refundable for orders cancelled within 72 hours of delivery / pick up time.