everydayfood

MELBOURNE EVENT CATERING

Shared Feast Dining Menu

Generous, abundant food designed for guests to enjoy together.

SHAPE YOUR EVENT

Explore modern, Italian, Middle Eastern and Mexican feasts, plus a roaming bowl experience.

01 / SHARED FEAST DINING MENU

Modern Shared Feast

A contemporary shared menu suitable for weddings, corporate events and private celebrations.

MAINS

Slow-cooked lamb shoulder
Salsa verde and pan jus

Sliced eye fillet
Red wine jus and horseradish cream

Lemon & thyme chicken
Roasted garlic jus

Crispy-skin salmon
Lemon and dill butter

Twice-cooked pork belly
Maple mustard glaze

Mushroom & porcini risotto
Parmesan and truffle oil

SIDES & SALADS

Crispy kipfler potatoes with rosemary and sea salt

Charred seasonal greens

Roast pumpkin, feta and pepitas

Rocket, parmesan and balsamic salad

Seasonal leaf salad

Herb grain salad

02 / SHARED FEAST DINING MENU

Italian Shared Feast

Comforting Italian dishes designed for generous shared dining.

MAINS

Traditional beef lasagne

Spinach & ricotta lasagne

Penne alla vodka

Slow-cooked beef ragu with rigatoni

Italian meatballs with passata and pecorino

Lemon & herb chicken

Eggplant parmigiana

SIDES & SALADS

Caprese salad with tomato, buffalo mozzarella and basil

Rocket, parmesan and balsamic salad

Italian chopped salad

Garlic rosemary potatoes

Focaccia with olive oil and sea salt

Seasonal roasted vegetables

Optional roaming additions: Arancini | Bruschetta | Prosciutto crostini | Mini meatballs

03 / SHARED FEAST DINING MENU

Middle Eastern Shared Feast

A colourful, abundant menu designed for sharing.

MAINS

Slow-cooked lamb shoulder

Chicken shish

Lamb shish

Falafel

Spiced chicken

Grilled halloumi and peppers

SIDES & SALADS

Fragrant rice

Tabbouleh

Fattoush

Hummus

Baba ganoush

Garlic yoghurt

Flatbread

Pickles and olives

Optional roaming additions: Mini lamb kofta | Falafel bites | Hummus cups | Mini pita pockets

04 / SHARED FEAST DINING MENU

Mexican Street Food Feast

A relaxed, colourful menu with the energy of a food-truck style event without the queues.

MAINS

Pulled beef tacos

Chicken tacos

Pork tacos

Vegetarian tacos

Loaded nachos

Mexican rice bowls

Charred corn

SIDES & CONDIMENTS

Guacamole

Pico de gallo

Corn salsa

Slaw

Sour cream

Jalapeños

Pickled onion

Tortilla chips

Optional roaming additions: Mini tacos | Nacho cups | Corn ribs | Churros

05 / SHARED FEAST DINING MENU

Roaming Bowl Experience

Selected dishes served in small bowls or plates by our roaming staff. Guests can keep socialising while the food comes to them.

EXAMPLE DISHES

Penne alla vodka

Lamb with rice and hummus

Chicken shish bowls

Mini HSP

Fish and chips

Calamari and chips

Thai beef salad

Mexican rice bowls

Risotto

Slow-cooked ragu

OPTIONAL ADDITIONS

Grazing table on arrival

Welcome canapés

Roaming finger food

Oyster service

Gourmet platters

Petit fours

Roving desserts

Late-night sliders

Late-night tacos

Bar service