



The background features a white plate with a dark rim, set against a dark grey background. Scattered around the plate are various yellow line-art icons of food items: a whole bell pepper, a slice of tomato, a sprig of parsley, a whole onion, and a slice of tomato. There are also small circular icons with a sun-like symbol. The plate itself has some dark, brush-stroke-like lines on its rim.

# FOOD CLASSICS



## About us

Food Classics is a premium catering service based in Melbourne, dedicated to providing exquisite food with outstanding flavors and impeccable service. With our executive chef having expertise in some of the best dining establishments in the world, we have 15 years of experience working in the event and hospitality industries.

## Best catering service in town

Since our inception, we have made our mark in our journey for our mouthwatering food and outstanding service. Our dishes are brought to life with passion, creativity, and freshness exceeding expectations..

# FOOD CLASSICS

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**EVERYDAY**  
**OPEN 09:00-20:00**



# Party & Cocktail Menu

(WE OFFER CUSTOMIZED MENUS)

## COLD NIBBLE SELECTIONS

Famous Food classics Tuna / Chicken and Egg sandwich

Mini wraps (Peri Peri chicken / prawn avocado/ grilled vegetable

Smoke salmon roulade with caviar (gf)


Spanish frittata with tomato relish

Spicy caramelized onion pastry corns

Parmesan Bruschetta with balsamic glaze

Antipasto and dip platter

Charcuterie & cheese platter

 Mini chickpea salad cones with coriander and chili

Sushi Assortment

Curry puffs

Cocktail Samosas vg

Lemon Oregano Gippsland Chicken Skewers (gf)

Lime Chilli Prawn Skewers

Peking Duck Spring Rolls

Gourmet little pies (v option)

## HOT NIBBLE SELECTIONS

Tandoori Chicken ribs with raita

Peri Peri Chicken skewers with smoked paprika yoghurt

Salt & Pepper calamari with lime aioli

Beef & Cheese Sliders

Vegetable Spring Rolls & Samosas

Parmesan Chicken tenders, Lemon Aioli

Truffle Salted Fries, Garlic Aioli

Crumbed Prawns

Assorted Dumplings

Prawns Cones

Pan rolls

Fish Patties

Sri Lankan style fish pastry

Beer Battered flathead, triple cooked fat chips, tartare sauce

Homemade falafel balls with fresh herb mayonnaise

Mini Pizza

Crumbed calamari

Lime chilli squid curls





## DESSERT MENU SELECTIONS

Assorted Desserts Platter  
 Fruit Platter  
 Mini Chocolate Mousse☒  
 Fruit tarts  
 Chocolate dip strawberries  
 Chocolate dip profita rolls  
 Assorted mini cakes  
 Chocolate fountain  
 Mini Tiramisu Cups  
 ☒ Chocolate brownie  
 NY cheesecake, raspberry and chocolate  
 Chocolate brownies with salted caramel gel, orange chantilly ☒  
 Coconut dome ( Coconut chantilly, raspberry jujubes, crispy chocolate )  
 Mix berry verrine

## ACTION STATIONS ( CURATED COUNTERS)

Bao Bun counter  
 Oyster counter  
 Fried rice Counter  
 Noodles Counter  
 Koththu roti Counter  
 Dumplings Counter  
 Charcuterie & cheese counter

☒ “Food Classics” Offer custom catered Food counters (Action stations) specially designed to elevate any event experience. A picture – perfect party additions to all your catering occasions

### CHARCUTERIE & CHEESE COUNTER:

Selection of Preserved meats, Marinated vegetables, olives, semidried tomato wheels of locally produced cheese, quince paste, baguette, lavosh and grissini.

### OYSTER COUNTER:

Fresh oysters with vinegar and shallot dressing, salsa verde, lemon and lime wedges





BAO COUNTER :

Fried Chicken,  
or five spiced tofu with pickled vegetables  
and chilli sauce and steamed bao buns

SLIDER BAR :

Beer battered barramundi  
with tartare sauce,  
beef patties with truffled aioli,  
vegetable fritters with sumac sauce in mini slider buns.





# Events & Catering Menu

(WE OFFER CUSTOMISED MENUS)

## PREMIUM SANDWICHES

A selection of point sandwiches,  
baguettes, ciabatta & wraps with a variety of premium fillings

## SALADS

Crisp garden salad with zesty lemon dressing  
Chef's selection gourmet salad  
Food classics Garden salad

## HOT ITEMS

Food Classics Lasagna  
Grilled Vegetable, tofu brochette, Garlic herb butter (v), (gf)  
Grilled salmon, lemon, olive, tomato, fennel salad (gf)  
Oven roasted potatoes and pumpkin  
Carved roast pork | crackling | spiced apple sauce | gravy

## RICE DISHES

NASIGORENG (MALAYSIAN FRIED RICE)  
Spring onion and egg fried rice  
Yellow Rice  
Vegetable Fried Rice  
Egg rice  
Gee rice

## CHICKEN DISHES

Tandoori chicken  
Devilled Chicken  
Chicken curry  
Thai Green chicken curry  
Fish Devilled

## VEGETABLE DISHES

Eggplant pahi  
Vegetable stir fry  
Cashew nut curry with green peas  
Vegetable chop suey





## DESSERTS

Opera slice | double cream (no alcohol)

Tiramisu | cream | berry garnish

Macaroons

Baked berry cheesecake

Lemon meringue tart

Double-chocolate mud

Pavlova | whipped cream | seasonal fruit | passion fruit drizzle gf

Warmed Portuguese tarts

Chocolate brownies with salted caramel gel, orange chantilly

Coconut dome ( Coconut chantilly, raspberry jujubes, crispy chocolate )

Mix berry verrine





# Conference & Meeting Menu

(WE OFFER CUSTOMISED MENUS)

Mini Croissants with shaved ham , swiss cheese

## FRESH FRUIT PLATTERS

Selection of Sweet Danishes

Selection of Sweet Muffins\*

Scones with Jam and Cream

Selection of freshly made sushi hand rolls VGO/LG

may include - teriyaki chicken,

pickled vegetables & cucumber or tuna & avocado

## LITTLE TARTLETS

may include - caramelised onion & cheddar,

spinach & pine nuts or roasted pumpkin & goat's cheese

## MINI GOURMET PIES

may include – burgundy beef,

chicken & leek or mushroom & gruyere

## BITE

size classic sausage rolls

tomato relish

## PREMIUM SANDWICHES

SA selection of point sandwiches,

baguettes, ciabatta &

wraps with a variety of premium fillings

