

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



<https://foodclassics.com.au/>
+61 407-559-273
INFO@FOODCLASSICS.COM.AU

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 basted 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

