



massimo mele

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Food by Massimo Mele

What's my food philosophy? Keep it fresh, use the best ingredients and let the produce be the hero. It sounds simple & it is. The real buzz for us is being able to create beautiful experiences for you through food we love to produce.

Who have I cooked for? Elton John, Hugh Jackman, Beyoncé and Jay Z as well as Trinity Point Property Group, Azb Creative, M & C Saatchi, Rush Magazine, Wild Oats & Hamilton Island, Appliances Online, Audi Centre Hobart, Sydney Fish Markets, Barazza, Candid Projects, Hatch Events, Salt Meats Cheese, just to name a few.

Where have I been? I've worked in some of Australia's finest restaurants & overseas - New York, Los Angeles, Seoul, London, & of course Italy.

What can I do for you? Our extensive experience in the hospitality industry means that we can create the experiences you are looking for in your event. We can create all this in your comfortable environment...shared sit-down feasts, canapés, food stations or something completely different.

Can we collaborate? Of course, that's the best bit. Our menus are only a suggestion & the end product has to suit you. I'm happy to sit down with you & tailor a menu to make your event unforgettable.

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Cold Canapés

Freshly shucked oysters. Natural, shallot dressing or soy, lime & mirin. (gf)

Fresh fig. Wrapped in prosciutto with buffalo mozzarella & basil. (gf)

Gin-cured ocean trout on buckwheat fritters, lemon-scented cream & caviar.

Tuna lollipops. Sesame cured, with wasabi, ponzu & shiso.

Chicken tostadas, creamed corn, spicy chipotle & fetta crumble.

Tart. Slow cooked leek, rosemary & potato with toasted walnuts. (v)

Snapper ceviche with avocado, finger lime & coriander. (gf)

Picked beetroot crostini topped with minted yoghurt. (v)

Poached veal loin with smoked tuna cream, crispy capers & dried olives.

Wagyu beef tataki with crispy garlic and shallots.

Spiced eggplant, mushroom & tofu cabbage rolls with chili jam. (v)

Spring rolls. Fresh king prawn & nuoc cham dipping sauce.

BBQ chicken sandwiches. Celeriac, creamed corn & rocket.

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Hot Canapés

Salt & pepper baby octopus with smoked paprika aioli & lemon.
Scallop wrapped in pancetta, skordalia & tomato pomegranate salsa.
Potato croquette with smoked ham and mozzarella.
Spanner crab tortellini, saffron butter sauce, caviar & chives.
Skull island prawn. Japanese style, crumbed, with wasabi & lime aioli.
Arancini. Spicy pumpkin, tomato & taleggio cheese sauce. (v)
Dumpling. Steamed chicken & prawn with ginger, soy & lime. (gf)
Wild mushroom & truffle pie with parmesan cream. (v)
Spiced lamb kofta with coriander & yoghurt dressing. (gf)
Croque monsieur. Ashgrove aged cheddar & serrano ham.
Crispy polenta fritters with gorgonzola cream & confit artichoke. (v)
Sausage rolls. Pork & fennel with spicy tomato relish.

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Substantial (little entrée)

Mushrooms, spiced eggplant, brown rice, pomegranate & walnut salad. (gf)(v)

Wagyu beef sliders with gem lettuce, smoked tomato & cheddar cheese.

Fish & chips. Tempura battered, tartare sauce, lemon & fries.

Fried crispy chicken with Asian slaw & black vinegar dressing.

Momofuku style pork buns with salted cucumbers and kimchi pickles.

12 hour slow cooked lamb with roasted pumpkin, chickpeas and yoghurt. (gf*)

Steamed barramundi, fragrant curry sauce, carrot sambal & sweet potato. (gf)

Orecchiette pasta with fresh tuna, chili, capers, lemon & rocket. (gf)

Grilled Cowra lamb cutlets with hummus and salsa verde. (gf*)

American-style bbq sauce brisket & ginger glazed carrot, corn tortilla. (gf)

Mamma Maria's famous meatballs with whipped potato & parmesan.

Hot smoked salmon, dried olives, saffron fennel & almond puree.

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Dessert Canapés

Truffles. Dark chocolate. (gf)

Mini tiramisu with coffee mousse & mascarpone cream.

Chocolate salty caramel with spiced pecan and popcorn. (gf)

Pure pops. Popsicle flavours: strawberry & rhubarb, ginger beer & lime. (gf)

Cheesecake. Goat's curd with passionfruit caramel.

Sicilian cannoli. Ricotta, chocolate & pistachios.

Polenta & almond cake with limoncello zabilogne. (gf)

Spanish creme caramel. (gf)

Cupcakes. Carrot, coconut & banana. (gf)

Chocolate & amaretto torta with whipped vanilla cream.



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Food Stations for 100 guests or more

Oyster bar. A selection of freshly shucked oysters and dipping sauces.

Taco station. A selection of classic Mexican taco fillings and tortillas.

Burger station. A range of American style burgers. Sauces & French fries.

Paella station. Spanish seafood paella made in a traditional paella pan.

Fruit icy pole stands. They're 100% natural frozen treats.

BBQ station. Anything from churrasco to spit roast & classic mod-oz bbq.

Pizza station. A selection of classic pizzas. (gf*)

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Sit-down shared feast (sample)

Antipasto.

Fried pizza bread with smashed zucchini dip.
Marinated octopus salad with celery heart, roasted tomatoes & almonds.
Poached veal loins, smoked tuna mayo, salted capers & dried olives.

Pasta to share.

Strozzapreti pasta with slow cooked pork cheeks, ribs, onions, oregano leaves & pecorino.

Mains.

12 hour roasted Cape Grim beef cheeks, whipped potato, truffle butter & English spinach.

Sides.

Burnt carrots, leeks, honey, hazelnuts, goats curd and fried garlic.

Dessert.

Layered tiramisu, coffee mousse, mascarpone, amaretto liqueur.

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Packages

Selection of hot/cold/dessert canapés

10 pieces: \$50/head, minimum 60 people

12 pieces: \$70/head, minimum 45 people

16 pieces: \$90/head, minimum 35 people

Substantial (100-150g little entrée, served with a fork)

Per head: \$15

Food stations

Price on consultation

Feast

Price on consultation

GST not included. Staff charges: menu prices are not inclusive of staff. Staff will be quoted on top of food and equipment. Menu choices are to be confirmed 14 days prior to the event with confirmation of final numbers.

The fine print

Terms & conditions: Upon confirmation, 50% of the agreed minimum spend will be charged as a deposit. The remaining balance and any additional food or beverages are to be paid at the completion of the event. Menu choices are to be confirmed 7 days prior to the event with confirmation of final numbers 48 hours in advance. For additional guests over the confirmed number, the agreed price per person will apply providing that Food by Massimo Mele can accommodate the extra numbers. If numbers drop after confirmation, the full price per person for the confirmed number of guests will still be charged. Upon cancellation of the event, the agreed minimum spend will be charged if less than 14 days' notice is given. All prices quoted are excluding GST.

Conduct of event The client shall conduct the event in an orderly manner compliant with the rules of the venue & in accordance with all applicable laws. The client is liable for the actions of their invitees and any damages or losses incurred. Any costs will be invoiced directly.

Caterer's right Food by Massimo Mele does not assume responsibility or liability for any loss or damage to any property belonging to the client, client's guests or invitees. Food by Massimo Mele reserves the right to exclude or remove any undesirable persons from the event or the venue premises without liability.

Responsible service of alcohol Food by Massimo Mele employees will at all times be bound to state licensing laws and the responsible service of alcohol act.

Equipment hire Depending on the facilities present at the function venue, additional equipment may be required for the

event. Hired equipment may include the following: tables and chairs, linen, cutlery, crockery, glassware, tea and coffee equipment, bar and kitchen equipment. The cost of this equipment is oncharged to the client. The client is also financially liable for damage to or loss of equipment hired for the event.

Transportation Food by Massimo Mele may charge a delivery fee based on the location of your event for any additional equipment & set up requirements.

Surcharges & the applicable days A labour surcharge of 10% will apply on Sundays. Public holidays on application. New Year's Eve on application.

Staff charges: Menu prices include the cost of kitchen staff although small catered functions may incur a charge for the chef. This will be determined on a case by case basis. Wait staff will be quoted separately.

Menu & dietary requirements: Please keep in mind that some food items may contain traces of nuts or gluten. If you have any guests with special dietary requirements, please advise your Event Manager & we will be happy to accommodate their individual needs. All menu items are based on one item per person, unless otherwise stated. Your Event Manager will be happy to answer any questions. Please note that menu items may be substituted due to seasonal availability.

While every effort is made to ensure the prices & quantities in the quote are precise, there may be adjustments post the event to the final price. This may be due to longer hours worked by staff, extra equipment required on the job, etc.



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