



ULTIMO | CATERING + EVENTS

SIT DOWN CATERING

M E N U





FOR THE LOVE OF FOOD

Ultimo Catering & Events has an enviable reputation for delivering innovative cuisine, using local WA produce. Our chefs, carefully design our menus based around key local suppliers and fresh seasonal ingredients that were selected to tantalise taste buds and emotions with flavor, texture and timeless presentation.

We are a full service catering + events company with a passion for unique dining experiences. Speak to us about all your event + catering needs.

FOOD | BEVERAGE | STAFF | EQUIPMENT | THEMING | VENUES

PLATED ENTREES

COLD ENTRÉE

Kingfish sashimi with mango kombucha, salmon roe, kataifi, semi dried cherry tomato, nori (DF, NF) 15

Lamb tenderloin, pickled turnip, carrot tzatziki, olive crumb (GF) (cold or warm) 17

Szechuan pepper rare tuna, squid ink cracker, mizuna, aioli, pickled radish, voila, saffron vinaigrette, lime dust (GF) 15

Sous vide chicken roulade, parsley paper, corn, shichimi spiced, flower petal (GF) (cold or warm) 15

King prawn cutlet, blanc de blanc jelly, avocado mousse, mango salsa, raspberry dust, summer herbs (GF) 17

COLD VEGETARIAN ENTRÉE

Fresh burrata, heirloom tomato salad, fresh basil, balsamic pearl, Davidson plum powder, EVOO (V, GF, NF) 17

WARM ENTRÉE

Butter poached tiger prawn, smoked beetroot pudding, squid ink cracker, nasturtium, salsa verde (DF, GF, NF) 18

Apple cider glazed pork belly & ham croquette, pickled red cabbage, seeded mustard, aioli (NF) 17

Roasted duck breast, heirloom carrot, celeriac puree, brandy poached prunes, cucumber ribbon, dark jus (GF) 15

Seared scallop, burnt corn & lime salsa, pickled ginger jelly, corn espuma, squid ink tuile (NF) 18

Beetroot infused Fremantle octopus, avocado mousse, ruby quinoa, roasted capsicum coulis, mustard leaf (GF, NF) 17

Confit salmon, charred onion emulsion, baby fennel, orange & dill salad (GF) 15

Quail breast, honey & juniper berry, beetroot purée, grape salad (GF, DF, NF) 15

WARM VEGETARIAN ENTRÉE

Sesame & coconut glazed baby eggplant, Moroccan chickpea braise, sweet potato crisp (Vn, GF) 13

Spinach, sundried tomato & goat cheese tortellini, mushroom, hazelnut cream, parsley oil (V) 16

Creamy vegan risotto with butter squash, crispy sage, toasted hazelnuts (Vn, GF) 14

Tomato tarte tatin, stilton cheese spread, hazelnut crumble, aged balsamic gel (V) 15

V - Vegetarian | GF - Gluten Free | DF - Dairy Free | Vn - Vegan | NF - Nut Free*

**We cannot guarantee there are no traces of nuts*



PLATED MAINS

Grass fed lamb rack, carrot puree, confit potato, roasted purple carrot, jus (GF, NF) 42

Line caught snapper, fingerling potato, sautéed samphire, olives, dill, red pepper coulis, tomato & caper salsa (GF, DF, NF) 38

Seared salmon, black barley & roasted beetroot, broccolini, beetroot foam, crispy skin (DF, NF) 34

62°C chicken breast, kohlrabi purée, kipfler potato, orange braised baby fennel, crispy kale, mandarin, jus (GF, NF) 35

Pork belly, grilled baby courgette, crushed potato, wildflower, apple cider drizzle, jus (GF, NF) 34

Cheese & prosciutto stuffed chicken ballotine, crushed potato, wilted spinach, walnut, creamy jus (GF) 36

Wagin duck breast, roasted pumpkin mash, charred asparagus, spiced quandong, purple leaf (GF, NF) 37

24hr cooked beef cheek, pomme purée, charred broccolini, crispy leek, pan jus (GF, NF) 36

Fillet of beef, pepper berry, baby carrot, duchess potato, cherry tomato compote (GF, NF) 39

Harvey beef duo: Fillet & cheek, grilled king trumpet mushroom, Paris mash, semi dried tomato, au jus (GF, NF) 42

Smoked slow cooked brisket, smashed potatoes, baby turnip crispy kale, chimichurri (GF, NF) 35

Chargrilled lamb loin, golden carrot purée, crispy kale, fondant potato, baby carrot, rosemary jus 39

VEGETARIAN MAINS

Grilled cauliflower steak, endive, shallot peel, pumpkin, salsa verde, beetroot (Vn, GF) 31

Mushroom & taleggio risotto, dried porcini, button mushroom, baby herb salad, pumpkin seed oil (V, GF, NF) 32

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TO FINISH

PLATED DESSERTS 12.0

Rum infused torched pineapple, coconut panna cotta, toasted coconut, raspberry dust, honeycomb, wildflower (Vn, GF)
White chocolate mousse, chocolate dome, fresh berries, basil jelly, crème Anglaise, gold dust (GF)
Caramel panna cotta in glass, strawberries, praline & scotch shortbread
Salted caramel chocolate fondant, vanilla cream, berries compote, gold dust
Crème brûlée, chocolate fudge, goat cheese, mint jelly, grapes, voila
Dark chocolate mousse éclair tart, macaron, fresh strawberry & coulis
Eton mess, white chocolate mousse, berry compote, meringue tube, cocoa dust, flower (GF, NF)
Chocolate brownie, chocolate ganache, chocolate macaron & seasonal berries

LITTLE SWEET TREATS 4.0

Macaron collection (GF)
Mini chocolate, raspberry, kirsch brownie
Mini donut balls with nutella filling
Mini lemon curd, fresh raspberry, chocolate tart shell
Mini tiramisu chocolate cup, Kahlua, cocoa
Mini torched lemon tart baked meringue
Mini caramel tart, dark chocolate mousse
Mini carrot cake bite, cream cheese icing
Mini Tim Tam cheesecake
Mini fruit tart, cream patisserie
Assorted choux houx, mini filled choux pastry
Mini traditional Russian honey cake + \$0.50

GLUTEN FREE / VEGAN SWEETS

Carrot cake bite (GF)
Chocolate mud cake (Vn, GF)
Hummingbird slice (Vn, GF)
Coconut & lime panna cotta (in jar) (GF, Vn) + \$1.0

CHEESE PLEASE 11 / p

Cheese taster to share
Selection of gourmet cheeses, quince paste, fresh fruit, dried apple rings, dried apricot, assortment of crackers & grissini, roasted nuts

DESSERT GRAZER 12 / p

*Selection of petite mixed sweets presented on a beautifully displayed dessert grazing table for self service. Includes;
Min 40 pax | 3 pieces p/p*

Mini donut balls | Mini torched lemon meringue tart | Mini traditional Russian honey cake | Fresh fruit with cream fraiche | Mini lamingtons | Dried fruit | Wafers | Assorted chocolate and confectionary



DEGUSTATION

5 COURSE DEGUS- TATION

105 / p

Min 20 guests

Does not include
equipment or staff

ADD WINES 60 / p

Bespoke menus
priced upon request

CANAPE

Peking duck san choy bau, green bean, water chestnut, spring onion, black sago cracker

TO START

House-baked garlic puff roll, mini French roll, Isigny butter

ONE

Margaret River Marron, torched savoy cabbage, shimiji, dashi broth, garlic flower

Paired with a Sparkling

TWO

Tortellini, spinach, sundried tomato & goats cheese filling, hazelnut cream, basil foam, parmesan crisp

Paired with a Sauvignon Blanc

THREE

Snapper, baby courgette scales, spinach, parsnip, velouté sauce

Paired with a Chardonnay

FOUR

Beef duo, tenderloin & cheek, beetroot, kipfler potato, asparagus

Paired with a Shiraz or Cabernet

FIVE

White chocolate mousse, meringue, berries, chocolate, viola

Paired with a dessert wine

FEED YOUR IMAGINATION

SHARE TABLE PACKAGE

57 / p

1 plated entree
2 share mains
3 sides / salads
Breads, with butter
Condiment selection

Min 20 guests

Does not include
equipment or staff

Additional sides &
salads 5 / person

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GF - Gluten Free
DF - Dairy Free
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TO START

Breads, with butter

ENTREE

See plated entrees

SHARE TABLE MAINS

Gnocchi with zucchini, crispy kale and cherry tomato cream (V,NF)
Mushroom & feta risotto, truffle & cherry tomato (V, GF, NF)
Seared Barramundi, celeriac mousse, baby carrots (GF)
Snapper fillet, grilled asparagus, lemon & caper butter (GF, NF)
Spice crusted Tasmanian salmon, broccolini & harissa (GF, NF)
Grilled chicken supreme, morel cream, crushed potato (GF)
Roasted chicken thigh, Periperi, grilled capsicum & olives, burnt lemon (GF, NF)
Confit Pork belly & crispy cracker, apple sauce, roasted pumpkin & alfalfa (GF, DF)
Braised lamb, apricot & orange, asparagus, gremolata (GF, NF)
Roast lamb, grilled tomato, rosemary jus (GF, DF)
Grilled lamb rump smoky eggplant & sesame puree, asparagus, gremolata (GF, NF)
Slow braised beef short rib, parsnip crème, cherry tomato, rich reduction (GF, NF)
Beef striploin, garlic mash, buttered button mushroom, gravy (GF, NF)
Chargrilled tomahawk: Beef rib eye on the bone, sauteed mixed mushrooms, pepper sauce (GF, NF) +\$3p/p

SHARE TABLE SIDES

Roast potatoes, with rosemary & garlic, crispy shallot (Vn, GF, NF)
Creamy garlic polenta, extra virgin olive oil (V, GF)
Royal Blue potato mash, chopped parsley (V, GF)
Braised baby bok choy, king mushroom (Vn, GF)
Grilled Mediterranean vegetables, toasted fennel seeds (Vn, GF)
Charred cauliflower, roasted hazelnut, parsley butter (V, GF)
Baked cauliflower, tahini coconut cream, cilantro, toasted pine nut (Vn, GF, NF)
Steamed broccoli, toasted almond nibs, pumpkin seed oil (Vn, GF)
Carrot vichy, parsley butter (V, GF, NF)

SHARE TABLE SALADS

Garden leaves, fresh herbs, cucumber, crunchy celery, tomato, French mustard vinaigrette (Vn, GF, NF)
Ultimo potato salad, mayonnaise, onion, continental parsley, lemon zest (V, GF, NF)
Poached pear & blue cheese salad, almond, rocket and blue cheese dressing (V)
Grilled zucchini & corn salad, cherry tomato, mizuna leaf, white balsamic dressing (Vn, GF, NF)
Roasted butternut, charred red onion, toasted pecan, cranberries, baby spinach, lemon olive oil (Vn, GF)
Crunchy kale slaw, red & white cabbage, carrot, slaw dressing (Vn, GF, NF)
Roasted cauliflower, puy lentils, pomegranate seeds, sumac & mint yoghurt dressing (V, GF, NF)
Watermelon & feta salad, mint, cucumber, arugula, white balsamic (oil free) (V, GF, NF)
Beetroot, orange & olive salad, sliced shallot, chopped parsley, radicchio, orange emulsion (Vn, GF, NF)
Nicoise salad, green beans, baby potato, cherry tomato, chick peas, olives & mustard dressing (Vn, GF, NF)

SOMETHING SWEET?

Please see dessert menu



BUFFET PACKAGES

1 BUFFET PACKAGE

29.5 / p

2 mains
1 starch
1 side
Breads, with butter

Min 20 guests

Does not include
equipment or staff

MAIN

Seared chicken, ratatouille, chives, verjuice, lemon (GF)

Beef bourguignon, baby mushroom, bacon lardons, glazed shallots (GF, DF)

STARCH

Royal Blue potato mash, chopped parsley (V, GF)

SIDE

Steamed broccoli, toasted almond nibs, pumpkin seed oil (Vn, GF, DF)

2 BUFFET PACKAGE

39.5 / p

3 mains
1 starch
1 side
2 salads
Breads, with butter
Condiment selection

Min 20 guests

Does not include
equipment or staff

MAIN

Braised beef cheek, pickled onion, radish (GF, DF, NF)

Roast whole chicken, lemon thyme cream, charred lemon (GF, NF)

Blackened barramundi, capers, tomato & dill salsa (GF, DF, NF)

STARCH

Roast potatoes, with rosemary & garlic, crispy shallot (Vn, GF, NF)

SIDE

Baby carrots, parsley butter (V, GF, NF)

SALAD

Nicoise salad, green beans, baby potato, cherry tomato, chick peas, olives & mustard dressing (Vn, GF, NF)

Garden leaves, fresh herbs, cucumber, crunchy celery, tomato, French mustard vinaigrette (Vn, GF, NF)

Additional sides &
salads 5 / person

Add Buffet Dessert
6 / person



BUILD YOUR OWN BUFFET

BUILD YOUR OWN BUFFET MENU

45.5 / p

Your choice of:

3 mains / proteins*
2 starch / vegetables
2 salads
Breads, with butter

Min 20 guests

Does not include
equipment or staff

Additional sides &
salads 5 / person

Buffet dessert
6 / person

MAIN

Penne pasta, roast pumpkin, sage, rose cream (V)
Wild mushroom risotto, tomato concasse, vincotto & chive (GF, V)
Fettuccine carbonara, cream, bacon lardons, mushroom, parsley, pecorino
Pan seared salmon, charred bok choy, horseradish cream sauce
Blackened barramundi, capers, tomato & dill salsa
Roast peri peri chicken thigh, steam green bean, chopped coriander (GF)
Seared chicken, ratatouille, chives, verjuice, lemon (GF)
Butter chicken, mango chutney, basmati rice (GF)
Portuguese chicken Maryland, smoked paprika, roast tomato (GF)
Roast whole chicken, with lemon thyme cream, charred lemon (GF)
Roast pork, fennel seed, cardamom apple sauce (GF)
Tajine lamb, plump sultanas, cinnamon notes, spices tomato gravy (GF, DF)
Roasted Greek lamb, wilted roquette, balsamic glaze, pomegranate
Lamb Madras, chopped ginger, chilli & coriander, basmati rice (GF)
Roast lamb leg, with apricot & tomato sauce, rosemary, crispy garlic (GF, DF)
Roast Stirling Ranges Beef, onion gravy, cherry tomato, serve with mustard on side (GF, DF)
Beef bourguignon, baby mushroom, bacon lardons, glazed shallots (GF, DF)
Braised beef cheek, pickled onion, radish (GF)
Beef Rendang curry, coconut & lemongrass, steamed rice (GF)

STARCH

Saffron pilaf rice, with parsley (Vn, GF, NF)
Roast potatoes, with rosemary & garlic, crispy shallot (Vn, GF, NF)
Creamy garlic polenta, extra virgin olive oil (V, GF)
Royal blue potato mash, chopped parsley (V, GF)

(Continued on next page)

BUFFET CARVING STATION

Additional \$2 / person plus chef & hire equipment. Select a protein for our chefs to carve live to replace one of your mains / proteins included in your package.

Select 1 protein to be carved:

Roast prime beef ribeye, served with gravy & English mustard
Roast whole lamb leg, serve with rosemary sauce, mint jelly
Roast pork loin, with mustard, apple sauce & gravy, crackle on side
Roast whole salmon fillet, with lemon & dill, dill cream sauce

FEED YOUR IMAGINATION



BUILD YOUR OWN BUFFET

BUILD YOUR OWN BUFFET MENU

VEGETABLES

- Braised baby bok choy, king mushroom (Vn, GF)
- Grilled Mediterranean vegetables, toasted fennel seeds (Vn, GF)
- Charred cauliflower, roasted hazelnut, parsley butter (V, GF)
- Baked cauliflower, tahini coconut cream, cilantro, toasted pine nut (Vn, GF)
- Steamed broccoli, toasted almond nibs, pumpkin seed oil (Vn, GF)
- Baby carrots, parsley butter (V, GF, NF)
- Moroccan chickpea braise, capsicum, zucchini, spices tomato sauce (Vn, GF, NF)

SALAD

- Garden leaves, fresh herbs, cucumber, crunchy celery, tomato, French mustard vinaigrette (Vn, GF, NF)
- Ultimo potato salad, mayonnaise, onion, continental parsley, lemon zest (V, GF, NF)
- Poached pear & blue cheese salad, almond, rocket & blue cheese dressing (V)
- Grilled zucchini & corn salad, cherry tomato, mizuna leaf, white balsamic dressing (Vn, GF, NF)
- Roasted butternut, charred red onion, toasted pecan, cranberries, baby spinach, lemon olive oil (Vn, GF)
- Crunchy kale slaw, red & white cabbage, carrot, slaw dressing (V, GF, NF)
- Roasted cauliflower, puy lentils, pomegranate seeds, sumac & mint yoghurt dressing (V, GF, NF)
- Watermelon & feta salad, mint, cucumber, arugula, white balsamic (oil free) (V, GF, NF)
- Beetroot, orange & olive salad, sliced shallot, chopped parsley, radicchio, orange emulsion (Vn, GF, NF)
- Nicoise salad, green beans, baby potato, cherry tomato, chick peas, olives & mustard dressing (Vn, GF, NF)
- Israeli cous cous, pepitas, pistachio, torn mozzarella, tomato concasse & citrus splash (V, NF)
- Penne pasta, sundried tomatoes, cashew nuts, pesto dressing & watercress (V)

DESSERT (Additional \$6 / person)

Select from the below, or choose 2 dessert canapes

- Lime & coconut panna cotta, almond praline & edible flower
- Chocolate fondant, whipped cream, berry compote
- Ultimo decadent chocolate brownie, berries, whipped cream
- Pavlova, meringue with fresh fruit salad, passionfruit compote
- Warm sticky date pudding, butterscotch
- Crossaint bread pudding, raisin, cream anglaise

FEED YOUR IMAGINATION



QUOTE REQUEST

”QUOTE ME”

Interested in our menus and need a personalised quote? Simply fill out our online enquiry form with your details. Please provide as much key information as possible to ensure our coordinators can present a quote that best suits your requirements.

HELPFUL KEY INFORMATION

ONLINE ENQUIRY

CONTACT DETAILS

FUNCTION DATE

APPROX # GUESTS

OCCASION

DO YOU HAVE A BUDGET PER HEAD IN MIND?

WHAT STYLE OF CATERING WOULD YOU LIKE? (eg. cocktail, sit down, share table, buffet)

CATERING PACKAGE (if known)

DO YOU REQUIRE BEVERAGE CATERING / PACKAGE? (if known)

DO YOU HAVE A VENUE IN MIND? (if known or address for private residence)

WHAT ARE YOUR VENUE REQUIREMENTS? (eg. style, location, wheelchair access)

CHAT TO US

Organising an event isn't easy. If you need some guidance planning the perfect event, we're more than happy to help! Give us a call or send us an email.

(08) 9444 5807 | enquiries@ultimogroup.com.au

EVENT INSP0

Need some inspiration or ideas for your function? Check out our recent events or describe your vision to our coordinators and we can suggest menus, beverage, staff & theming to suit.

RECENT EVENTS

FEED YOUR IMAGINATION