



ULTIMO | CATERING + EVENTS

SANDWICHES & PLATTERS

M E N U





FOR THE LOVE OF FOOD

Ultimo 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.

Feed your imagination!



PARTY PLATTER MENU

PARTY PLATTER

Min 20 guests

Ready to serve and
can be delivered to
any location

Packed in
Biodegradable
serving boxes,
unless specified

ANTIPASTO PLATTER 12.5 / p

Marinated artichoke | dip selection | Turkish croutons | assorted cured & roasted meats | country vegetable frittata | orange infused olives

SUSHI PLATTER \$72 / 33 pieces

Assorted Sushi Rolls and Nigari (GF)
Assorted accompaniments | Soy Sauce, Wasabi, Pickled Ginger,
Lime Mayonnaise

CHEESE PLATTER 11.0 / p

Local & imported cheeses | quince paste | dried fruit | toasted nuts
water crackers | lavosh

COLD COCKTAIL PLATTER 18.0 / p

Assorted Sushi Rolls and Nigari (GF)
Fine herb quiche (V)
Skewered prawn tails (GF)
Parsnip & anise cream, roasted walnut, chive sprinkle & beetroot cup (V)
Beef bresaola, parmesan puff twist, beetroot & onion jam, chive cold
bearnaise dip (NF)

HOT COCKTAIL PLATTER 18.0 / p

Sausage rolls | satay chicken skewers | mini gourmet pies | vegetarian
samosas | house-made arancini | sesame crusted fish goujon | tomato
chutney | house aioli

MIXED BREAD PLATTER \$58 / 23 pieces

Selection of; Gourmet Point Sandwich, Mini Wraps, Mini Rolls, Mini Baguettes

With a selection of fillings & vegetarian options;

Chicken, Mayonnaise & Parsley
Champagne Ham, Cheddar & English Mustard
Gentle Curried Egg Mayonnaise & Parsley
Turkey, Rocket & Cranberry

**Sample Menu*



SANDWICH MENU

FINGER SANDWICHES

We recommend:

1 rounds per guest

Ready to serve and can be delivered to any location

Packed in Biodegradable serving boxes, unless specified

FINGERS 7.5 / round (3 thirds, without crusts) or 2.5 / finger

Traditional loaf varieties in white, multigrain, rye, wholemeal cut into fingers with chefs selection of fillings | Gluten Free Sourdough Available POA

Creamy chicken, tomato relish, salad

Smoked salmon, dill, cream cheese

Shaved ham, Swiss cheese, pickled mustard

Egg, mayo, lettuce (V)

*Sample menu - Flavours rotate monthly for variation

GOURMET SELECTION

We recommend:

1 rounds per guest

Ready to serve and can be delivered to any location

Packed in Biodegradable serving boxes, unless specified

GOURMET POINTS (4 quarters with crusts) 7.5 / round

GOURMET TORTILLA WRAPS 8.95 / round

GOURMET FILLED BAGUETTES 8.95 / round

GOURMET ROLLS 8.95 / round

Chicken, cheddar cream, cucumber, salad

Ham & cheese, tomato, lettuce

Roasted beef, bbq sauce, onion, lettuce

Turkey, cranberry, salad

Salami, tomato chutney, salad

Corned beef, pickle, Dijon mayo, salad

Smoked salmon, cream cheese, salad

Egg, mayo, lettuce (V)

*Sample menu - Flavours rotate monthly for variation



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 get the ball rolling.

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

Not quite sure what you want, or got some burning questions for our team? We are happy to help or have a chat. Please contact us ...

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

EVENT INSPO

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