MUSEUM OF CONTEMPORARY ART
For more information on catering packages for holding your event at the MCA roof top venues contact Fresh Catering.
Phone: 02 9245 2461 and 02 9245 2412
Email: mcaevents@freshcatering.com.au
Website: www.freshcatering.com.au
FRESH CATERING

Fresh Catering offer a superb range of menus featuring Sydney’s finest produce, executed by professionally trained chefs who provide our guests with contemporary, innovative dining with broad appeal. We have included a range of menus for you to choose from, but please don’t hesitate to request a menu that incorporates your own personal touch. Internationally acclaimed Executive Chef and Culinary Director, Geoff Haviland leads our talented team of chefs. Geoff’s extensive experience, passion and attention to detail ensures that his team delivers world class dishes at every event.

In a partnership that is truly unique and signals our dedication to sustainability, James Viles, chef and owner of two hatted Biota Dining in Bowral has joined Fresh Catering as Consultant Chef. The two acclaimed chefs and old friends Geoff and James share a vision to strengthen our commitment to the passions that define Biota Dining: sustainability, local produce and botanical ingredients.

We are proud to be able to offer a series of James Viles signature four course menus and interactive culinary installation concepts that complement our showpiece event spaces and offers the ultimate premium cocktail experience.

We employ and train our service staff to guarantee the service at your function will be of the highest standard. We understand the importance of professional service with an accommodating and friendly attitude. Every aspect of your event will be treated with the utmost care.

We also offer a sophisticated and innovative selection of wines showcasing unique handcrafted Australian vineyards, selected for us by leading Sommelier Samantha Payne.

We look forward to creating a seamless event that is special for you and your guests.
2 HOUR COCKTAIL RECEPTION  $90 per guest
8 Cold and Hot Canapés
Premium Beverage Selection - See Page 7

3 HOUR COCKTAIL RECEPTION  $105 per guest
8 Cold and Hot Canapés
2 Bite & A Bit or Sliders
Premium Beverage Selection - See Page 7

4 HOUR COCKTAIL RECEPTION  $145 per guest
8 Cold and Hot Canapés
2 Bite & A Bit or Sliders
1 Gourmet Plate & Bowls
Premium Beverage Selection - See Page 7

5 HOUR COCKTAIL RECEPTION  $160 per guest
7 Cold and Hot Canapés
3 Gourmet Plate/ Bowl
1 Dessert Canapés
Premium Beverage Selection - See Page 7

MINIMUM NUMBERS
Minimum 50 guests (Quayside Room)
Minimum 100 guests (Harbourside Room)

MINIMUM SPENDS FRIDAY AND SATURDAY NIGHTS
Quayside Room $8,000
Harbourside Room $20,000

ADDITIONALS
- Styled Food Bar
- Canapés
- Bite & A Bit or Sliders
- Gourmet Pies
- Gourmet Plates & Bowls
- Dessert Canapés
- Cocktails
- Arrival Glass of Ruinart Champagne
- Deluxe Beverage Upgrade
- Superior Beverage Upgrade
- Special Diet - Vegetarian, Gluten Free
- Special Diet - Other
- Public Holiday Surcharge
- Sunday Surcharge

From $23 per guest (Minimum 100 guests)
From $5 per guest (Minimum 50 guests)
$8 per guest (Minimum 50 guests)
$9 per guest (Minimum 50 guests)
From $14 per item, per guest
From $5 per item, per guest
From $15 per guest
$25 per glass
Price on Request
Price on Request
No surcharge
Price on Request
20%
10%

Prices exclude GST
COLD CANAPES
Crab and Mango Rice Paper Roll with Spiced Coconut Jam 
Ginger Shrimp Rice Paper Rolls with Tamarind Sauce 
Prawn Cocktail Harry’s Bar Sandwich (add $2 pp)*
Smoked Huon Salmon on Toasted Brioche, Tomato & Coriander
Smoked Ocean Trout, Corn Cake, Date & Lime Jam
Artichoke, Truffle & Parmesan Tart 
Citrus Cured Bass on Blinis with Beetroot Caviar (add $2 pp)*
Asparagus Tips in Bresaola, Crostini, Light Truffle Mayonnaise
Bean Fillet Carpaccio, Fresh Horseradish Cream, Parmesan Sable
Chickpea Socca Crisp, Whipped Goat’s Curd *gf
Corn Tostada, Spiced Cob Corn, Guacamole, Sour Cream *gf
Coronation Chicken in Chichory Leaf *gf
Grilled Piquillo Peppers, Tuna Grigliata *gf
Smoked Huon Salmon on Pea Blinis with Keta Crème Fraiche (add $2 pp)*
Swordfish Carpaccio, Vadouvan Bruschetta, House Pickle (add $2 pp)*
Roast Beetroot Scones Topped with Bitey Cloth Cheddar & House Relish *
Sashimi Kingfish, Pickled Ginger, Mirin Dressing *
Seared Scallop Ceviche, XO Crumbs (add $2 pp)*
Smashed Broadbean & Mint, Toasted Brioche, Pecorino Fur *
Smoked Beefroot Macaron, Chicken Liver Parfait, Pickled Raisin *
Truffle Lobster Sandwich, Chive Aioli (add $3 pp)*
Smoked Beefroot Macaron, Chive Whipped Feta *
Smoked Trout Omelette Roll with Paprika Aioli *
Spicy Chicken Betel Leaf with Ground Rice & Nahm Jim *
Truffle Artichoke & Goat’s Cheese Cornet, Olive Crumbs *
Truffle Duck Liver Rillettes & Brioche Domes
Vegetarian Rice Paper Rolls, Nahm Jim *gf

HOT CANAPES
BBQ Pork & Plum Spring Roll, Chili Jam & Light Soy
Bone Marrow and Onion Tartlet, Gremlola Condiment
Crispy Pork Pancake, Kimchee Salad and Peanut Caramel
Jamaican Jerk Chicken Skewers with Spicy Sauce *gf
Chili Caramel Pork Belly, Warm Caramel & Prawn Fur *gf (add $1 pp)*
Beef Tenderloin Skewers in Acacia Honey, Crushed Salted peanuts
Balinese Beef Satayas, Coconut Chimichurri
Mini Lamb Shank Pies, Minted Peas
Pork & Coriander Gyozas, Chili Oil & Shiizo
Sichuan Pork Meatballs with Aromatic Sesame Glaze *gf
Sticky Asian Spiced Lamb on Crispy Wonton *
Croque Monsieur, Heidi Gruyere & Prosciutto
Mini Chicken, Mushroom & Leek Pie
Mini Yorkshire Pudding, Rare Beef, Onion Gravy
Cancun Fish Tacos with Guacamole & Spicy Garlic Sauce
Sugar Smoked Scallop with Black Bean & Chili gf (add $2 pp)*
Chermoula Spiced Swordfish, Prosciutto & Orange Dressing *gf (add $1 pp)*
Coconut Crusted King Prawns, Green Nham Jhim gf (add $2 pp)*
Corn Tostadas with Seared Scallops and Minted Pea *gf
Mini Snapper Pie with Smoked Tomato Relish
Ocean Trout & Soft Herb Cromesquis
Prawn & Lime Chopsticks, Lime & Palm Sugar Dipping Sauce gf (add $2 pp)*
Seafood Beignet with Togarashi Aioli Chunky Prawn Toast, Yuzu Aioli
Smoked Trout & Sunflower Seed Arancini, Tarragon Aioli
Baby Baked Potatoes, Beetroot Caviar, Wasabi Crème Fraiche
Aged Brie and Truffle Olive Cromesquis *
Baby Baked Potatoes with Heidi Gruyere & Horseradish *
Cherry Tomato Tarte Tatin with Olive Tapenade *
Chickpea & Coriander Fritter with Smoked Tomato Jam *
Fried Beetroot & Ricotta Ravioli, Burnt Butter, Parmesan Dust *
Goats Cheese Churros with Truffle Honey & Mushroom Dust *
Crispy Paneer Tikka Patties, Minted Yoghurt *
Manoushi with Harissa Potatoes & Za’atar *
Mini Thai Style Pumpkin, Spinach and Pinenut Pie *
Petite Pea, Truffle & Buffalo Mozzarella Arancini
Pizzetta with Gala Apple, Taleggio and Rosemary *
Pumpkin Gnocchi & Goat’s Curd Tortellini, Sage Burnt Butter *
Warm Tartlet of Caramelised Onions & Goat’s Cheese, Crispy Fried Capers *

v - vegetarian
gf – gluten free

Prices exclude GST
*Additional cost applies to cocktail package price
**BITE AND A BIT**

- Cured Ocean Trout Nicoise in Tostada Cup
- Harissa King Prawn Skewer with Citrus Mayonnaise
- Paprika King Prawn Skewer with Romesco Sauce
- Smoked Chorizo & Calamari Brochette, Paprika Remoulade
- Tandoori Gulf Prawn, Spicy Mango Relish
- Bahn Mi: Vietnamese Baguette with Pulled Pork, Tangy Pickles & Sriracha Aioli
- Beef Bourguignon Croquette with Truffle Aioli & Celeriac Slaw
- Morcilla Sausage & Onion Mash Tart
- Pulled Chicken Soft Roll with House Pickles & Buttermilk Ranch Dressing
- Pulled Pork & Shrimp Tortilla with Peanut Relish, Pickled Cucumber & Sour Cream
- Field Mushroom, Olive & Taleggio Pizzetta
- Grilled Asparagus, Olive & Fontina Schiacciata
- Mozzarella, Kale & Sundried Tomato Schiacciata
- Wild Mushroom, Kale & Truffle Oil Schiacciata

**SLIDERS**

- Chicken Schnitzel Slider with Bacon & Melted Maffra Cheddar
- Eggplant Parmy Slider with House Slaw & Garlic Mayonnaise
- Corn & Coriander Slider, Guacamole, Smoked Chili & Tomato Relish
- General Tso’s Chicken Slider with Szechuan Pickles
- Sliced Brisket Po Boy with Texas Slaw & Tabasco Pickle
- Broadbean Falafel Slider, House Pickles, Hummus Labne

**HOME MADE PIES WITH MASH**

- Beef & Guinness with Peas Chicken & Wild Mushroom
- Chicken Cacciatore with Tomato Sugo & Olives
- Lamb with Roasted Vegetables
- Slow Braised Wagyu with Baby Onions & Lager
- Truffle Leek with Wild Mushrooms

v - vegetarian  gf – gluten free

*Additional cost applies to cocktail package price

---

**GOURMET PLATES AND BOWLS**

- Braised Shin of Beef, Silky Mash, Horseradish Sauce
- Huon Salmon Nicoise Salad with Kipfler Crisps, Hunter Valley Olives (add $2 pp)*
- Korean Fried Chicken, KeCAP Manis Aioli, Kimchi Salad
- Peking Honey Roasted Duck, Egg Fried Rice, Hoisin Sauce
- Roasted Corn Fed Chicken, Rosemary Kipflers, Ranch Dressing
- Beef Masala with Coconut Rice
- Crab, Camembert & Fusilli Frittata, Spicy Tomato Sugo
- Baked Ricotta with Ratatouille, Olive Tapenade
- Sumac Beef Salad, Chili Jam, Chickpeas, Olives & Eggplant
- Beef Chili, Chipotle Salsa, Sour Cream & Tortilla Crisps
- Braised Duck with Green Olives & Garganelli Pasta
- Rosemary & Anchovy Lamb Cutlet, Salsa Verde, Cajun Slaw (add $2 pp)*
- Baked Middle Eastern Lamb on Freekeh, Ras el Hanout, Tomato Kasundi
- Korean Style Tuna Salad, Go Chan Chili, Sesame Dressing (add $2 pp)*
- Kung Pao Chicken with Sesame Rice & Scallions
- Potato Gnocchetti with 4 Cheese Sauce & Olive Crumbs
- Potato Gnocchetti with Butternut, Garden Peas, Baby Spinach & Salsa Verde
- Truffle Mac ‘n Cheese
- Moroccan Lamb Tagine, Lemon Cous Cous, Mint Labne
- Soba Salad with Miso Roasted Salmon & Sweet Sesame Sauce (add $2 pp)*
- Soba Salad with Sichuan Aubergine, Asian Mushrooms, Tamarind Dressing
- Tandoori Chicken Meatballs on Lentil Dhal, Makhani Sauce, Cucumber Relish
- Yellow Seafood Curry, Jasmine Rice, Cucumber & Chili Chutney

**DESSERT CANAPES**

- Mini Gelato Tubs (add $2 pp)*
- Brioche Doughnuts with Lemon Curd & Lavender Sugar
- Brittany Sable with Dried Fruit Relish
- Choc-Orange Cake Pop
- Coconut Ice Fingers
- Earl Grey Bergamot Macaron
- White Chocolate Fudge gf Couverture Logs
- Frangipane Tart with Salted Green Apple Caramel
- Habanero Ganache Macaron
- Limoncello Meringue Pie
- Mini Peppermint Choc Chip Cheesecake
- Pistachio & Nuts Nougat
- Raspberry Ganache Macaron
- Seasonal Fruit Tarts with Passionfruit Curd
- Tiramisu Macaron
- Triple Chocolate Macaron

v - vegetarian  gf – gluten free

Prices exclude GST
All food has been styled and presented by our inhouse designer with matching props & decorations. Styling is included in the menu price.

**SEAFOOD RAW BAR**
$47 per guest
Market Fresh seafood and live oysters shucked to order by one of our chefs. Set into a carved ice bench, the colours and flavours of the freshest possible shellfish, sashimi and oysters make a wow statement at any event. All served with a range of dipping sauces, lemons, limes and condiments:
- Fresh Pacific & Sydney Rock Oysters
- Spencer Gulf King Prawns
- Hiromasa Kingfish Sashimi
- Cured Huon River Salmon
- Smoked Tasmanian Salmon & Bay Shrimp Rillettes

**SALUMERIA**
$41 per guest
A cornucopia of cured, salted, smoked, brined and raw meats, seafood and vegetables displayed on large wooden boards, along with a range of cheeses, dried fruits and antipasti:
- Whole shaved Prosciutto di Parma, San Danielle Ham, Bresaola,
- Sopressa, Cacciatorre, Pancetta
- Marinated Mushrooms, Zucchini, Aubergine, Artichokes, Tomatoes
- Chargrilled Capsicums
- Buffalo Mozzarella, Fontina, Parmigiano Reggiano, Brie
- Bruschetta, Grissini, Focaccia
- Olives, Stuffed Peppers
- Cannellini Artichoke Dip, Chickpea Smoked Trout Dip
- Arancini, Polpette

**MASALA STATION**
$29 per guest
Reminiscent of an Eastern Souk, the brightly coloured hoppers on display offer a variety of exotic and mouth-watering flavours from Southeast Asia to the Middle East with a focus on authentcity of flavours. Served with pilaf rice, poppadum's, relishes, chutneys and naan bread.
Your choice of three selections including:
- Beef Rendang
- Chicken Tikka Masala
- Malaysian Fish Curry
- Tandoori Lamb Curry
- Red Braised Pork
- Penang Vegetable Red Curry

**HAWKERS MARKET**
$27 per guest
Our chefs prepare a range of traditional and modern street market foods from various regions of South East Asia. Rolled and wrapped to order, freshness and bold flavours are the underlying theme in this station. 
- Vietnamese Rice Paper Rolls made to order with a range of different flavours and fillings
- Thai Betel Leaf Rolls with Spiced Duck & Coconut Jam
- Som Tam Salad with Crispy Fried Chili Caramel Pork Belly

Prices exclude GST
RISOTTO & POLENTA STATION $23 per guest

Using only the best Vialone Nano risotto rice and organic corn polenta from Italy, our chefs present a range of delicious variations of these Italian classics on large custom-made wooden boards. Your choice of three selections including:

- Roasted Wild Mushrooms with Parsley and Gruyere Cream
- Primavera Vegetables with Confit Tomatoes and Basil
- Cuttlefish and Chorizo in Black Ink
- Red Braised Pork and Shrimp with Peas and Scallion
- Oriental Chicken with Coconut and Sesame
- Moroccan Chicken with Chermoula and Aubergine

MOROCCAN SOUK STATION $27 per guest

Guests have an opportunity to sample the exotic flavours, textures and tastes of the Mahgreb. A large display of offerings from a Moroccan Souk, incorporating the variety of spices found only in this cuisine:

- Lamb & Harissa Tagine with Berber Couscous
- Chicken Shawarma with Cumin Laban
- Spinach Fatayer
- Manoushi with Za’atar
- Lamb Kofta in Pita
- Turkish delight
- Baklava

SUADERO TACOS $27 per guest

Reminiscent of the San Francisco street vendors, our chefs prepare a range of tacos in front of you, offering traditional and new versions of this popular snack. We offer four fillings, all served with salsa Fresca, guacamole, chimichurri, sour cream, nachos and smoky chipotle sauce:

- Carnitas Pork with Traditional Mexican Flavours
- Smoky Barbecue Brisket New Orleans Style
- Braised Vegetable Mole with Turtle Beans
- Spicy Marinated Boneless Chicken Ranchero

SWEET TOOTH $23 per guest

A treasure trove of lolly jars, homemade sweets and do-it-yourself treat bags await guests on the brightly coloured station. Always great as a dessert alternative, this station leaves a lasting impression on guests and can be used in conjunction with a cake display:

- Salty Caramel Popcorn
- Mandarin & Manjari Brownie
- Assorted Mini Cakes, Délice, Petits Fours
- Mini Lollies
- Rocky Road

v = vegetarian  gf = gluten free

Prices exclude GST

Please see our James Viles Culinary Installations on Page 9 & 10
BEVERAGE PACKAGES

PREMIUM PACKAGE
Morgans Bay Sparkling Cuvee
Morgans Bay Semillon Sauvignon Blanc
Fork & Spoon Cabernet Merlot
Asahi, Hahn Premium Light
Traditional Ginger Beer with Fresh Lime & Bitters
Lightly Sparkling Water

DELUXE PACKAGE
Sparkling Wines – Select One
Dunes and Greene Chardonnay Pinot Noir NV
Shell Bay Brut Cuvee
White Wines – Select One
Johnny Q Pinot Gris
Midnight Dash Sauvignon Blanc
Red Wines – Select One
Rymill ‘The Yearling’ Cabernet Sauvignon
Wirra Wirra Adelaide Shiraz
Sundries Package Included

SUPERIOR PACKAGE
Sparkling Wines – Select One
Tahbilk “One Million Cuttings” Chardonnay Pinot Noir NV
Seppelt “The Drives” Chardonnay Pinot Noir NV
Taltarni ‘T’ Pinot Noir Chardonnay Meunier NV
White Wines – Select One
Kangarilla Road Chardonnay
Mt Langi Ghiran ‘Billi Billi’ Pinot Gris
Xanadu ‘Exmoor’ Sauvignon Blanc Semillon
Red Wines – Select One
T’Gallant ‘Cape Shank’ Pinot Noir
Parker Coonawarra Cabernet Sauvignon
Maxwell ‘Silver Hammer’ Shiraz
Sundries Package Included

SUNDRIES PACKAGE
Imported Beer, Light Beer
Napoleone & Co Apple Cider
Traditional Ginger Beer with Fresh Lime & Bitters
Lightly Sparkling Water

Pre Dinner Spirits Package
45 Minutes Maximum Duration
Johnny Walker Scotch
Absolut Vodka
Gordon’s Gin
Jim Beam Bourbon
Include Mixers

Wines may be subject to availability
INTRODUCING JAMES VILES | BIOTA DINING

Fresh Catering is proud of our partnership with James Viles, chef and owner of two hatted Biota Dining in Bowral and the vision we share to strengthen our commitment to the passions that define Biota Dining: sustainability, local produce and botanical ingredients.

James has created a series of signature four course menus and interactive culinary installations to bring a taste of Biota Dining to the Museum of Contemporary Art Australia. Each dish has been carefully crafted focusing on organic produce, artisanal ingredients and propagated and foraged botanicals to bring paddock, plant and plate closer together allowing you to experience Biota Dining’s celebrated cuisine.

“These menus are created using what we have at hand; they reflect the region and highlight the relationship between the raw ingredient, the growers and us ‘the cooks’.”

– James Viles
KONRO | BINCHO ROBATA MENU  $49 per guest  (Minimum 50 guests)
Grilled Australian seafood glazed in tarre and aromatic sauces.

POKE BOWL MENU  $49 per guest  (Minimum 50 guests)
A selection of the best seasonal ingredients - built in front of the guests.
Prices exclude GST
Let our resident Florist, Andrew Birley, add a beautiful and professional touch to your event. Andrew brings over 20 years of experience in planning and creating beautiful floral arrangements designed to enhance your event and to suit your budget.

Phone: 02 8399 3055
Email: freshflowers@freshcatering.com.au

Unless credited all images exclusively photographed and styled by Fresh Catering. Flowers by Andrew Birley - Fresh Catering resident stylist.