



# GARETH KEENAN

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## CATERING

mobile | 0405



## CORPORATE SEATED + INTERACTIVE DINING

At Gareth Keenan Catering, we deliver elevated corporate dining experiences, bringing over 25 years of culinary expertise to refined, large-scale events. Our experienced team works seamlessly to ensure every detail—from menu design to service execution—is delivered with precision, professionalism, and style.

From formal plated and alternate drop menus to generous feasting and sharing-style dining, our offerings are designed to suit corporate events that call for a more considered dining experience. For added impact, our interactive stations—including oyster bars, raclette stations, grazing tables, and crêpe stations—create engaging moments that encourage connection and leave a lasting impression on guests.

With Gareth Keenan Catering, you can confidently host your corporate event through a single trusted supplier, knowing every element—from exceptional food to attentive service—is thoughtfully curated and flawlessly delivered.

website | [garethkcatering.com.au](http://garethkcatering.com.au)  
email | [food@garethkcatering.com.au](mailto:food@garethkcatering.com.au)



## PLATED | ALTERNATE DROP

Freshly bread baked in house with butter

### ENTRÉE

#### Caramelised Pork Belly

Sweet potato and ginger, lychee-chilli salsa, yuzu dressing, crackling (gf) (df)

#### Scorched Salmon

Finger lime, pickled cucumber, ginger rice, citrus soy, spicy aioli (gf) (df)

#### Confit Chicken

Onion soubise, apple thyme chutney, charred asparagus, toasted brioche

#### Pan Fried Gnocchi

Potato gnocchi, burnt butter, pumpkin puree, fried kale, Gran Pando (v)

#### Agnolotti

Short beef rib, pasta, capsicum-pine nut pesto, porcini mushroom sauce

#### Roast Beetroot Salad

Heirloom beetroot, goats curd, orange, burnt honey, pumpkin seed, crisp (v) (gf)

### MAIN COURSE

#### Lamb Rump

Smoked pumpkin puree, potato cabbage and cheddar, mint gremolata, green bean and pancetta, red wine jus (gf)

#### Wagyu Beef Sirloin

Grade 5 beef Wagyu, Potato terrine, burnt carrot-ginger puree, dukkha dutch carrot, pink fried onions, jus (gf)

#### Seared Chicken Breast

Miso butter glazed chicken, charred pickled cauliflower, maple brussel petals, parsnip mash, roast chicken jus (gf)

#### Crispy Salmon

Yuzu glaze, lightly smoked, king mushroom, edamame and ginger puree, snow pea tendril salad, black rice (gf) (df)

#### Middle Eastern Barramundi

Saffron fondant potato, baba ghanoush, minted green peas and beans, tabouli, tagine dressing (gf) (df)

#### Confit Pork

Charred broccolini, pineapple-mustard sauce, sweet potato-coconut mash, red capsicum chilli jam (gf)

#### Shoyu Glazed Chicken

Coconut-lemongrass warm rice noodle salad, broccolini, kaffir lime caramelised cashews, crispy shallot dust (gf) (df)

#### Beef Brisket

Maple glazed, creamy paris mash potato, roasted baby vegetables, pan juices and chimichurri sauce (gf)

#### Duck

Five spiced duck breast, mandarin star anise glaze, pressed jasmine rice cake, soy caramel pak choi (gf) (df)

#### Eggplant

Miso Eggplant, king mushroom, shichimi edamame, crispy kale, sticky black rice (ve) (gf)

### DESSERT

Pavlova with Brown butter shortbread crumb, poached pears in champagne, macerated strawberries vanilla cream (gf)

Chocolate & hazelnut torte, Hazelnut mousse, raspberry gel, praline, vanilla bean creme

Sticky banana pudding, with caramel walnut, crumble & butterscotch sauce, vanilla bean creme

Espresso tiramisu, coffee jelly, mascarpone cream, caramelised hazelnut, almond olive oil sponge

Traditional Crème Brulee with house made shortbread, blueberry floral compote, passionfruit curd (gf)

Rhubarb Mille feuille crisp puff pastry layers, vanilla cardamom custard, Turkish delight gel, rose scented strawberries, pistachio

(gf) Gluten Free | (df) Dairy Free | (v) Vegetarian | (ve) Vegan

### MENU OPTIONS

#### 2 COURSES

2x entrée  
2x main

OR

2x main  
2X dessert

#### 3 COURSES

2X entree  
2x main  
2X dessert

includes Chef, crockery & cutlery  
\*Waitstaff, napkins, water glasses/ water Jugs are additional

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## SHARED | FEASTING

*Freshly bread baked in house with butter*

### ENTRÉE choose 2 items

#### PADDOCK:

**Bao** | soy-ginger beef, pickled cabbage, cucumber, kewpie mayo (df)

**Lemon-Oregano Chicken** | charred capsicum, pomegranate, whipped fetta (gf)

**Pork Belly** | sweet potato and ginger, lychee and chilli salsa, crackling (gf) (df)

#### OCEAN:

**Grilled Prawn** | soba noodles, cherry tomato, cucumber, coriander, edamame (df)

**Crispy Squid** | Vietnamese Salt and pepper squid, grilled lime, nam jim (gf) (df)

#### GARDEN:

**Burrata** | heirloom tomatoes, basil, grilled sourdough, balsamic pearls (v)

**Beetroot Falafel** | roast cauliflower, chickpea, tahini pomegranate (gf) (ve)

**Gnocchi** | panfried, baby spinach, burnt butter, smoked pumpkin, Gran Padano (v)

### MAIN choose 2 items

#### PADDOCK:

**Beef Rump [M]** | sous vide, crisp potato, cowboy butter, aerated pea mousse (gf)

**Moroccan Chicken** | braised, chickpeas, harissa yoghurt, Israeli cous cous

**Greek Lamb Shoulder** | oregano, eggplant, capsicum, salsa verde, olives (gf) (df)

**Smoked Brisket** | burnt carrot puree, charred onion & leek, chimichurri, jus (gf)

**Ballotine Chicken** | sundried tomato & feta stuffed, romesco sauce, kale (gf)

**Confit Pork** | pineapple-mustard sauce, fennel, mint, papaya, chilli jam (gf) (df)

#### OCEAN:

**Snapper** | whole baked, lemon & thyme, fennel salad, salsa verde (gf)(df)

**Salmon** | ginger soy, kaffir lime-coconut rice, pickled cucumber wombok (gf) (df)

**Barramundi** | baba ghanoush, mint peas & beans, tabouli, capers, tagine (gf) (df)

#### GARDEN:

**Vodka Pasta** | rigatoni, vodka tomato sauce, fresh basil, pecorino cheese (v)

**Tagine** | vegetable medley, coconut labneh, lemon-apricot herb couscous (ve)

### SIDES choose 2 items

Herb Roasted Baby Potatoes, beurre noisette, parmesan (gf) (v)

Roast Pumpkin, pepita seeds, mustard dressing (ve) (gf)

Green Beans and Peas, fetta & mint (v) (gf)

Roasted Broccoli, beetroot puree, fetta, sunflower seeds (v)(gf)

Balsamic Glazed Carrots, carrot puree, kale, dukkha (ve) (gf)

Italian Salad, bocconcini, cherry tomato, artichoke, olive and balsamic (v) (gf)

Fresh Rocket Salad, green apple, fetta, aged balsamic (v) (gf)

Roast Cauliflower, crispy chickpea, radicchio, parsley, spiced yoghurt (v) (gf)

### DESSERT

Chocolate Mousse, spiced cherry, orange compote, brownie (gf)

Passionfruit curd tart with meringue

Banoffee Pie, dulce de leche, banana, biscuit base (gf)

Berry & Lemon baked brownie cheesecake (gf)

Aussie Pavlova with passionfruit & strawberries (gf)

Strawberry & Champagne pannacotta with strawberry basil gel (gf)

Spiced Apple Crumble Tartlets with vanilla bean cream

Pear & caramelised white chocolate mousse, ginger date cake

Espresso Tiramisu, Mascarpone cream, coffee jelly, filled choux bun

(gf) Gluten Free | (df) Dairy Free | (v) Vegetarian | (ve) Vegan

## MENU OPTIONS

### 2 COURSES

2x entrée

2x main

2x sides

OR

### 3 COURSES

2X entree

2x mains

2x side

4X desserts

includes Chef, crockery & cutlery  
\*Waitstaff, napkins, water glasses/ water Jugs are  
additional

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## INTERACTIVE FOOD STATIONS

### OYSTERS

Fresh pacific oysters served straight from the cart,  
a perfect start to your celebration

Natural & Kilpatrick

Served with fresh lemon, mignonette dressing and chilli & yuzu dressing

### CHEESE & CHARCUTERIE SELECTION

Begin your celebrations with grazing over fine cheeses and charcuterie  
Spiced Orange & bourbon glazed ham, charcuterie, selection of fine  
cheeses, antipastos, seasonal fruit, nuts, dips, fresh artisan bread &  
crackers

### RACLETTE CHEESE

little plates with charcutiere meat, Pearl onions, sourdough baguette,  
baby potatoes, caperberries, cornichons, rocket, baby cos, Sicilian olives  
& melted Raclette cheese

### MEXICAN

Choose your way- Mexican rice bowl, nachos or tacos  
slow cooked beef | chipotle chicken | cauliflower ceviche with coriander  
& lime served with Mexican rice, tortilla, corn chips, pico de gallo, sour  
cream, cheese, guacamole

### SLIDERS

Everyone loves a good slider!!!

we have got some classics for you & your guests to enjoy.

Southern fried chicken with chipotle coleslaw | classic beef burger with  
American cheese, pickles, big mac sauce | mushroom & haloumi, crispy  
cos, vegan chipotle aioli, all served with crispy hot chips

## PIZZA

Freshly handmade pizzas showcasing authentic Italian flavours with  
locally sourced ingredients. From Sopressa and buffalo mozzarella to  
tomato and basil, each pizza is baked to perfection in front of your  
guests, offering an interactive and delicious addition to your celebration.

## ITALIAN

Mamma Mia! A Trio of Italian Goodness

Chicken rigatoni in a rich pesto cream | Beef ragu pappardelle | Gnocchi  
with pumpkin, beurre noisette and parmesan.

Each dish is crafted using fresh, quality ingredients, celebrating the  
authentic flavours and rustic charm of traditional Italian cuisine.

## ASIAN

Wok fried fresh to order

Teriyaki chicken | Ginger soy Beef | sweet chilli prawns served with  
Jasmine Rice or noodles

Dumplings: Steamed pork & chives | chicken & mushroom | Shitake &  
Wombok finished with soy chilli & sesame dipping sauce

## CREPES STATION

Indulge in freshly made crepes, cooked to order right before your eyes.  
Enjoy classic Flambéed Crêpe Suzette, or a decadent combination of  
Nutella, fresh strawberries, and cream. For a citrus twist, try bananas  
flambéed in rich orange syrup

Our interactive food stations and carts are designed  
to create engaging, memorable moments at  
corporate events. From oyster and raclette stations  
to Italian and crêpe station, each experience can be  
tailored to suit your event style or seamlessly added  
alongside bespoke canapés. These stations  
encourage connection, elevate the atmosphere, and  
bring a dynamic element to your corporate dining  
experience.

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