

Nosh Catering & Events

CATERING MENU 2026

TAREE RACECOURSE

Raceday & Function Menu

To order; email cafenoshtaree@mail.com

[Facebook.com/NOSHTareeRacecourse](https://www.facebook.com/NOSHTareeRacecourse)

Important Information

How do I place an order?

Have a look through our menus. Email us on cafenoshtaree@mail.com with any questions, request or to place an order.

With your initial email please provide information such as Date/Time/no: of guest/Type of food you are interested in.

If you have a specific budget, please communicate with us and we can customise a solution to suit you.

Pick up orders

Pick up is during business hours 8am-2pm at our cafe (NOSH cafe bar grill) 26/102 Victoria St, Taree.

Delivery orders.

Minimum orders apply & Delivery charges apply

Hot & cold orders can be delivered during business hours 8am-2pm within a 15-20 minute radius of our cafe.

Hot Delivery after hours (4.30pm-8.30pm)

Great option if you are serving dinner, live within a 15-20 minute radius from the cafe.

Conditions

Full payment must be received 7 days prior to the event date.

Business Customers can create an account with us, receipt of payment must be received within 7 days of invoice date.

If an order is placed less than 48 hours from the event date full payment is required to secure the order.

In the event of any breakages occurring the customer will be charged for replacements.

Prices are subject to change without notice.

Payment of a deposit is acceptance of these terms and conditions

Finger Food Platters

Each platter feeds as a snack approx. 10 guest

Antipasto Platter \$120

Includes a selection of sliced cured Meats, Vegetables, Olives, Fruits, Selection of Cheeses, Dried Fruit, Dips, Nuts and Crackers

Cheese Platter \$120

Includes a selection of Hard and Soft Cheeses, Fresh Fruit, Dips, Nuts and Crackers

Meats Platter \$120

Includes a selection of cured Small Goods (Prosciutto, Salami, Smoked Ham, Twiggy Sticks, Cabonossi) Chutneys, Pickles, Crackers

Aussie Platter \$100

Includes a selection of Cabonossi, Twiggy Sticks, cubed cheddar cheese, homemade corn relish dip, Vegetable Sticks, Jatz Crackers

Fruit Platter \$80

Watermelon, Pineapple, Rockmelon, Grapes, Orange, Berries - seasonality applies

Sandwich/ Wrap Platters

Assorted Sandwich Platter \$80

10 x Assorted Sandwiches cut into triangles. We use white & wholemeal bread.

Assorted Filled Mini Rolls \$90

10 x Assorted filled mini rolls

Wrap Platter \$90

6 x Assorted wraps cut in half (12 pieces)

Kids Mixed Sandwich Triangles

\$4.50 each Vegemite, Peanut Butter, Nutella, Jam, Cheese, Sprinkles

Example of Filling Flavours

All meats accompanied by salad items

Poached Chicken Breast & Mayonnaise , Turkey & Cranberry, Roast Beef & Relish, Chicken Schnitzel, Smoked Ham & Pickles, Curried Egg & Lettuce, Salad & Avocado

Morning/ Afternoon Tea

Morning Tea Sweets Platter \$90 (20 pieces)

Chefs selection of Banana Bread, Assorted Cakes, Muffins, Slices

Morning Tea Savoury Croissant Platter \$120 (10 pieces) - Selection of Savoury filled croissants

Yogurt Muesli Cups \$80 (per 8)

Individual cups of greek yogurt, muesli, fresh fruit, raspberry or passionfruit couli (gf available)

Chia Pudding Cups \$80 (per 8)

Individual cups of Chia puddings with coconut yogurt and fresh fruit topping.

House made Frittata \$110 (gf) (per two dozen)

-Pumpkin, spinach, fetta, tomato **OR** Ham, tomato, onion, cheddar

Mini Bacon & Egg Burgers \$90 (per dozen)

Bacon, egg, cheese, relish, aioli on a bun

Mini Veggie Burgers \$90 (per dozen)

Haloumi, egg, spinach, relish, tomato, avocado on a bun

Bagel Platter \$95

6 x Poppy seed bagels cut in half w/ cream cheese, smoked salmon, spinach, capers, onion & lemon

Homemade Scones \$70 (12)

Served with whipped cream, strawberry jam

Mixed Muffin Platter \$78 (12)

Dessert Cups

Homemade Cheesecake Cups \$80 (10)

Biscoff OR Oreo - Biscuit base, cold set cheesecake filling and topping

Trifle Cups \$80 (10)

Layers of jam sponge, custard, jelly, fruit, whipped cream

Finger Food

Comes fully cooked - Presented in Kraft Boxes
OR on timber platters for functions

Assorted Mini Quiche (ham or spinach) \$60 (24)

Mini Beef Pies w/sauce \$50 (24)

Mini Sausage Rolls w/sauce \$50 (24)

Chicken Skewers Satay or Lemon Herbed \$70 (24)

Mini Hot Dogs W/tomato sauce & mustard \$60 (12)

Mini Pork Banh Mi Rolls \$95 (12)

Mini Prawn & Lettuce Brioche Rolls \$95 (12)

Vegetarian Spring Rolls with Sweet Chilli Sauce \$70 (24)

Mini Spinach & Fetta Spring Rolls \$70 (24)

Sliders (mini burgers) \$95 (12)

- Cheeseburger
- Chicken Schnitzel w/lettuce & mayonnaise
- Spiced Slow Cooked Beef w/coleslaw
- Pulled Pork w/coleslaw
- Halloumi w/spinach & relish
- Bacon, Lettuce, Tomato & Mayonnaise

Soft Tacos w/slaw & fresh tomato & corn salsa \$90 (12)

- Chicken Schnitzel w/sour cream
- Spiced Slow Cooked Beef w/burger sauce
- Halloumi, spinach w/aioli
- Crumbed Whiting w/lime aioli

CANAPES

You can mix and match with items from the finger food menu for canapes to be served at functions only

Choice of 5 \$23p.p. (min 20 people)

- Mini Tomato & Basil Brushetta
- Vietnamese rice paper rolls w/ dipping sauce (gf)
- Vegetable Spring Rolls
- Mini sausage rolls
- Mini party pies
- Fish cocktails
- Chicken Satay Sticks
- Potato Wedges

Choice of 5 \$35p.p. (min 20 people)

- Smoked Salmon and Herbed Cream Cheese Crostini
- Prawn Cocktail Lettuce Cups (gf)
- Corn fritter with avocado and coriander
- Coconut Crumbed Prawns
- Duck Spring Rolls
- BBQ pork belly bites
- Cheeseburger Slider
- Chicken Schnitzel Slider
- Fish Taco w/coleslaw, salsa, lime aioli

Carrot Cake
Triple Chocolate Brownies w/fudge sauce
Biscoff Cheesecake
Sticky date pudding

BUFFET

Enjoy a dining experience with flavour and variety.

FINGER FOOD BUFFET or a MAINS BUFFET

Finger Food Buffet - is a variety of finger foods and more bite sized snacks where guests can still walk around and eat.

Mains Buffet - is a sit down meal with roast meats, side dishes and salads

Classic Mains Buffet \$55p.p.

(minimum 40 people)

Breads

assorted bread & bun basket w/butter

Mains

Roast Beef w/red wine jus
Slow Roasted Pork Leg w/apple sauce
Roasted Maryland Chicken Pieces

Sides

Roast potato, pumpkin & carrots
Seasonal steamed vegetables
Garden Salad
Gravy, Mustard, Apple Sauce

DESSERT (choose 2)

Pavlova topped with seasonal fruit and fresh cream
Apple Crumble w/custard & fresh cream
Lemon Citrus Tart
Triple Chocolate Brownies w/fudge sauce & fresh cream
Biscoff Cheesecake
Seasonal Fruit Platters

Premium Mains Buffet \$65p.p.

(minimum 40 people)

Bread

Assorted breads & buns w/butter

Mains

Baked lemon barramundi w/ chimichurri sauce

Slow-Roasted pork belly w/ apple sauce & jus

Slow-Roasted Beef Brisket

Slow cooked lamb shoulder w/ mint jelly

Fresh King Prawns

Sides

Roasted potato, pumpkin & carrots

Seasonal steamed vegetables

Greek Salad - cucumber, olives, tomato, feta, olive oil

Potato Salad - bacon, red onion, shallots, vinaigrette dressing

Pumpkin & Spinach Salad- pinenuts, feta, balsamic vinaigrette dressing

Caesar Salad - bacon, parmesan cheese, croutons, cos lettuce, boiled egg

DESSERT (choose 2)

Lemon Curd, Strawberry & Blueberry Pavlova Eton Mess

Chocolate Mousse, Brownie Crumb, Chocolate Fudge Sauce, crushed hazelnuts & whipped cream

Creme Brulee w/raspberry couli & fresh strawberries

Tiramisu Trifle - mascarpone, biscuits, espresso, cocoa

Sticky date pudding w/butterscotch sauce & fresh cream

American BBQ Buffet \$55p.p

10 hour smoked beef brisket,
smoked pork shoulder,
hickory bbq chicken wings,
cheese kranksy
Coleslaw, potato bake, corn on the cobb, bread rolls
Triple Chocolate Brownies
Apple Crumble w/custard & fresh cream

Mexican Taco & Nacho Buffet \$40p.p

Burger Bar Buffet \$40p.p.

Grazing Table Starter \$15p.p.

This is a great addition to have before your main buffet

Includes

Cured meats, hard & soft cheeses, seasonal fruits, nuts, dips, selection of crackers.

BANQUET

A banquet menu offers a feast at your table. It pairs well as a main meal to our grazing table starter. Banquets are served as share plates on your table, with guests helping themselves.

We can adapt any of our buffets to the banquet style served on your table to share.

ALTERNATE DROP

Choose 2 items for an Alternate Drop
(minimum 40 people)

Classic Menu

Two Courses \$55 per person
Three Courses \$70 per person
Add Canapes 5 for \$23 per person

ENTREE

CAESAR SALAD

Mixed lettuce, crispy bacon, shaved parmesan, croutons & poached egg with a creamy dressing.

TOMATO BRUSCETTA (V)

Tomato, onion, basil, shaved parmesan, olive oil on toasted sourdough

CHICKEN SATAY SKEWERS (gf)

Shaved cucumber, jasmine rice & satay sauce

BBQ KING PRAWN SKEWERS (gf)

Mixed lettuce, fresh tomato & corn salsa, avocado, lime aioli

VEGETABLE SPRING ROLLS (4) (v)

Mixed lettuce, sweet chilli sauce

FOUR CHEESE ARANCINI BALLS (3) (v)

Napoletana Sauce

MAINS

OVEN BAKED BARRAMUNDI

Sweet potato mash, charred broccolini, chimichurri sauce

ROAST BEEF

Creamy potato mash, steamed broccolini and stock gravy

ROASTED PORK KNUCKLE

Mash potato, seasonal steamed greens with crispy crackle, apple sauce and stock jus

SLOW ROASTED LAMB SHOULDER

Roast potato, roast pumpkin, baby carrots, seasonal steamed greens, mint jelly & stock jus

CHICKEN PARMIGIANA

300gm panko crumbed chicken breast schnitzel topped with a napolitana sauce & melted mozzarella cheese, with buttered chats and garden salad.

DESSERT

TIRAMISU

Biscuit fingers, mascarpone cream, chocolate & coffee

ETON MESS

Layers of mixed berries, whipped chantilly cream, crushed meringue, raspberry couli

DEATH BY CHOCOLATE

Brownie crumb, chocolate mousse, whipped cream, fudge sauce, chocolate flakes

STICKY DATE PUDDING

Date pudding w/butterscotch sauce & whipped cream

CREME BRULEE

Strawberries & raspberry couli

Premium Menu

Two Courses \$65

Three Courses \$80

Canapes 5 for \$35p.p

ENTREE

CREAMY GARLIC PRAWNS

w/jasmine rice

CRISPY PORK BELLY

w/spiced apple sauce & fennel, watercress salad

SLOW COOKED BEEF RAGU

in napolatana sauce w/ rigatoni

SMOKED SALMON BRUSCETTA

Sourdough - capers, red onion, cucumber, lemon.

DUCK SPRING ROLLS

with hoisin dipping sauce

LAMB SOUVLAKI STICKS

w/ petite greek salad

CHICKEN CAESAR SALAD

Cos lettuce, bacon, egg, parmesan cheese

MAINS

BRAISED BEEF CHEEKS

Creamy potato mash, broccolini, red wine jus

ATLANTIC SALMON FILLET

Smashed kipfler potatoes, seasonal greens & bernaise sauce

ASIAN ROAST PORK BELLY

Roasted rolled pork filled with herbs served with rice, bok choy, pan jus, spicy vinegar

CRISPY SKIN CHICKEN MARYLAND

Mash pumpkin, seasonal greens, lemon-thyme pan jus

ROASTED SCOTCH FILLET

Creamy mash potato, seasonal greens topped with king prawn in a creamy garlic sauce

CHICKEN BOSCAIOLA PASTA

Creamy garlic sauce with mushrooms, bacon with fettuccine pasta topped with parmesan cheese

DESSERT

ESPRESSO PANNA COTTA

Whipped mascarpone, dark chocolate biscuit crumb, hazelnut praline.

DECONSTRUCTED PAVLOVA

Meringue, lemon curd, lime mascarpone, passionfruit couli, fresh seasonal fruit

CHOCOLATE TRIFLE

Triple chocolate brownie, vanilla bean mascarpone, chocolate mousse, pretzel crumb, fresh raspberries

CREME BRULEE

Served with raspberry couli and crushed pistachios

STICKY DATE PUDDING

Butterscotch sauce, creme fraiche, honey glazed walnuts

SALTED CARAMEL & PECAN CHEESECAKE

No bake cheesecake with a salted caramel sauce and candied pecans

