

MARKET EATING HOUSE

2023

PLATTER BOXES



Here at Market, we hope to deliver an experience that reminds you of why it's called the 'hospitality' industry in the first place.

MARKET PLATTER BOXES

If you are looking for simple, honest and delicious food made from locally sourced ingredients, then our Platter Boxes are the perfect casual catering choice for you. Whether it be business or pleasure, these boxes are a great low cost option to cater your next event.

Points to consider when planning your event:

- Our Platter Boxes are designed with 20 people in mind, consisting of 20 serves in each option (with the exception of the 'Substantials' which cater to 10 people, allowing you to order a larger range of options for your guests).
- These Platter Boxes are available to collect from Wednesday to Saturday between 12pm and 5:30pm. Please enquire directly for local delivery during business hours.
- We are unable to arrange collection during our peak service times (after 5:30pm) however they retain their heat well so can be enjoyed up to 2-hours after collection.
- We require a minimum of 3-days (72 hours) notice for all Platter Box orders, preferring for these to be ordered at least one week in advance.
- Please be aware that the price does not include plates, cutlery and serving utensils, you will need to provide your own.
- Orders for these can be placed through our website or alternatively feel free to email us and we will then provide an invoice.

For all questions please call us on **9721 6078** or email **reservation@marketeatinghouse.com.au** to discuss.



GRAZING PLATTER BOXES

Our grazing-style Platter Boxes are designed with 20 people in mind, consisting of 20 pieces or small serves.

CRUNCHY CRUDITÉS & DIPS - \$75

Crunchy seasonal vegetables, choice of two dips (hummus, tzatziki or smokey baba ghanoush), wood fired flatbreads (veg)(vegan)(gfo)

GRAZING PLATTER BOX - \$160

Selection of three Australian cheeses & cured cold meats, marinated & pickled vegetables, honey, seasonal fruit, toasted walnuts, house made bread & olive oil lavosh (gfo)

FALAFELS (20 pieces) - \$40

Sweet potato & lupin falafels with tahini sauce & pickles (veg)(vegan)(gf)

TARTLETS (20 pieces) - \$100

- 1) Mushroom, thyme, gruyere & caramelised onion (veg)(gf)
- 2) Broccoli, bacon & kefalograviera cheese (gf)
- or 3) Pumpkin, pine nut & fetta (veg) (gf)

MARKET SAUSAGE ROLLS (20 pieces) - \$90

Free range pork & roasted garlic sausage rolls with fermented tomato ketchup

MARKET PETIT PIES (20 pieces) - \$95

- 1) Roasted chicken & shitake
- 2) Beef shin, ale & onion
- or 3) Wild greens & 3 cheese (veg)



LEGEND

(veg) Suitable for vegetarians
(vegan) Suitable for vegans
(gf) Suitable for Gluten Free requirements
(gfo) Can be modified to be made Gluten Free



SALAD BOXES

Each salad box consists of 20 small serves

BARBECUED CORN - \$60

puffed & barbecued corn, smoked almonds, coriander, mint, parsley
(veg)(vegan)(gf)

WOOD ROASTED PUMPKIN - \$60

ras el hanout, green beans, toasted almonds & cambray sheeps feta
(veg)(vo)(gf)

CYPRriot GRAIN SALAD - \$60

ancient grains, seeds, nuts, pomegranate & yoghurt (veg)(vo)

MIDDLE EASTERN RICE - \$60

with apricots, dates, almonds, pomegranate, chopped herbs (veg)(vegan)(gf)

BBQ CAULIFLOWER SALAD - \$60

with almond cream, barberries, chilli, capers, pine nuts (veg)(vegan)(gf)

WOOD ROASTED BEETS - \$60

with chermoula carrots & tahini dressing (veg)(vegan)(gf)



SUBSTANTIAL BOXES

Each substantial box consists of 10 serves to encourage you to mix and match!

CHARCOAL CHICKEN - \$90

with smoked harissa, toum (gf)

LAMB SHOULDER - \$100

smoked honey, burnt lemon, fried rosemary (gf)

PERSIAN RED LENTILS - \$80

with wood roasted sweet potato, green chilli
relish & labne (vego)(vo)(gf)

LEGEND

(veg) Suitable for vegetarians
(vegan) Suitable for vegans
(vo) Can be modified to be vegan
(gf) Suitable for Gluten Free requirements
(gfo) Can be modified to be made GF

MARKET BBQ BOXES

Allow your guests to build their own delicious, wholesome meal with this all inclusive package. Inspired by a Mediterranean souvlaki stand, all that you need to do is set the Platter Boxes up on a table and invite your guests to enjoy!

Charcoal Grilled Chicken

- Tzatziki & Hummus
- Tabbouhleh
- Cabbage Salad
- House-Made Pickles
- Pita Breads (1 per person)
- Served with Tahini & Zhug sauces

\$325

(to serve 20 people)

Slow Roasted Lamb Shoulder

- Tzatziki & Hummus
- Tabbouhleh
- Cabbage Salad
- House-Made Pickles
- Pita Breads (1 per person)
- Served with Tahini & Zhug sauces

\$350

(to serve 20 people)

Optional Additions

Sweet potato falafels (20 pieces) **\$40**

Extra Pita Pockets (per piece) **\$3**

Please note that you will need to provide your own cutlery, plates and serving utensils. We suggest ordering this in addition to some of our other grazing-style Platter Box options. Please email us if you have any questions about quantities for your group size.



BITE SIZED DESSERTS

*Designed with up to 20 people in mind
Consisting of 20 pieces or serves*

CHOCOLATE & SALTED CARAMEL TARTS - \$90

LEMON MERINGUE TARTS - \$90

TURKISH DELIGHT CRÈME BRULÉE TARTS - \$90

FAMILY SLAB OF TIRAMISU - \$90

