



Catering for your special event

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ABOUT US

We are Melbourne-based family owned and operated catering company, offering a personalised service and a diverse menu that will compliment your special event. We specialise in providing delectable savoury and sweet finger food for private celebrations and corporate functions, along with buffet sit down and themed menus to suit any occasion.

At Aroma Lily you can be assured of excellent service and the freshest food prepared in-house by our passionate qualified pastry chefs. We are passionate about our food and go out of our way to make your event one to remember.

Our menu is seasonal and we can cater for any taste, cuisine & dietary requirements.

We look forward to helping cater for your special event.

Hoc & Peou





CATERING OPTIONS

CANAPES

30.00 pp

6 canapes per person

35.00 pp

7 canapes per person

40.00 pp

8 canapes per person

HOT CANAPES

Chicken Brie & Avo pies
Mini beef Wellington's
Lamb sausage rolls
Mini Quiche Lorraine
Caramelised onion & goats cheese tarts (V)
Spinach feta tart (V)
Gourmet pizza slices
Gourmet beef sliders
Moroccan Lamb Sliders
Pulled pork & slow sliders
Meat balls with chutney (GF)
Pumpkin Risotto balls & aoli (GF, V)
Mushroom Risotto balls & aoli (GF, V)
Spring rolls with sweet n sour sauce (V)
Prawn Cutlets
Lemon pepper squid (GF)
Southern fried chicken strips & aoli sauce (GF)

COLD CANAPES

Smoked salmon blinis (GF)
Beetroot mint rounds (V)
Traditional tomato bruschetta (V)
Prawn avo cups
Assorted ribbons sandwiches
Peking duck pancakes
Rice paper rolls (GF)
Assorted Sushi rolls (GF)
Ricotta spinach parmesan tarts

* STAFF AVAILABLE

(GF) Gluten Free | (V) Vegan



GRAZING TABLE

Basic 29.00 pp
cheese / crackers /
biscuits / dried fruit &
nuts / bread / assorted
dips / Mediterranean
vegetables

Gourmet 35.00 pp premium
selection of cold meats /
artisan cheese /crackers /
biscuits / dried nuts / fresh
fruit / nuts / cold meats /
bread /
assorted dips /
Mediterranean vegetables

Decadent Desserts 25.00 pp
Selection from the
decadent desserts from
the sweets menu

SWEETS

PLATTERS

Choc decadence 15.00 pp / Assorted
mix of cakes, slice, biscuits & other delicious
delights in milk, dark & white choc dip

Seasonal fruit platter 9.90 pp

Scones 8.50 pp / Assorted
(fruit, plain, apple cinnamon)
with home made jam & fresh cream

Cheese dried fruit & nuts platter 14.00 pp

INDIVIDUAL DESSERTS 3.80 ea

Vanilla Bite
Mini Cheesecake
Salted caramel & choc ganache tart
Lemon tart
Fruit tart
Blueberry tarts
Raspberry & white choc cheesecake
Choc brownie



SIT DOWN MEALS

2 COURSE 55.00 pp

ENTREE - choice of 2

Grilled prawn skewers

served over Asian slow with tangy lime & sweet chilli dressing (GF)

Pesto chicken strips

served over roast pumpkin, spinach & fetta salad (GF)

Caramelised onion & goats cheese

tart with rocket & parmesan salad (V)

Bruschetta

Mushroom & Swiss cheese/
traditional tomato & basil (V)

Tuscan style meat balls

served with penne pasta & shaved
parmesan

Moroccan lamb koftas

served with herbed cous cous

MAINS - choice of 2

Beef Wellington

beef fillet with mushroom duxelle &
Virginian ham wrapped in golden puff
pastry served with red wine jus, roasted
potatoes & green beans

Roast Chicken Fillet

Roasted chicken breast fillet in lemon
thyme butter sauce served with chat
potatoes & broccolini (GF)

Honey Soy Salmon Fillet

Seared salmon fillet marinated with
honey soy sauce, served with herbed
potatoes and broccolini (GF)

Roasted Pork belly

Double roasted pork belly served with
sweet potato mash, sweet cherry jus &
broccolini (GF)

Lamb skewers

Grilled garlic & herb lamb
skewers served over cherry
tomato, rocket & zucchini risotto
with homemade tzatziki (GF)

Roasted vegetable quiche

light filo pastry shell filled with
Mediterranean vegetables &
fetta cheese served with
garden salad (V)

Eggplant schnitzel

fennel & parmesan crumbed
eggplant, serve with creamy
mash potato, asparagus spears
& a white wine butter sauce (V)

DESSERT OPTIONS AVAILABLE

price starting @ 12.00 pp

(GF) Gluten Free | (V) Vegetarian



BUFFET / SPIT ROAST BBQ PACKAGES

SELECTION OF MEATS

Turkey breast with cranberry sauce
Roast pork with crackle & apple sauce
Honey baked ham
Rosemary lamb leg with mint jelly
Roast beef with horseradish cream
Garlic & thyme chicken
Barramundi fillet with lemon butter

OR

Marinated spit roast cooked & carved on site: lamb, beef, chicken & pork available

Complimentary bread rolls, butter & gravy

DESSERT OPTIONS AVAILABLE @ 12.00 pp

BASIC PACKAGE 45.00 pp
choice of 2 meats & 4 sides

Salads

Coleslaw (GF)
Garden salad (GF, DF)
Creamy potato salad
Creamy pasta salad
Caesar salad
Pesto pasta salad (DF)

Vegetables

Jacket potatoes
Grilled corn cobs
Pumpkin wedges
Baby peas & beans

GOURMET PACKAGE 50.00 pp
choice of 3 meats & 5 sides

Salads

Greek salad (GF)
Apple, celery & walnut salad (GF, DF, CN)
Poached pear, goat cheese, olives rocket salad (GF)
Roast pumpkin, fetta & couscous (GF)
Asian noodle salad (DF, CN)
Orange, beetroot & goats cheese (GF, CN)
Mexican bean salad (GF, DF)

Vegetables

Roasted red peppers
Minted baby beetroots
Herbed chat potatoes
Baby honey carrots
Sweet corn cobs
Maple sweet potato

(GF) Gluten Free | (DF) Dairy Free | (CN) Contains Nuts



STAFF CHARGES

	PER HOUR
Chef standard hours (Monday-Friday)	45.00
Chef weekend & public holiday	70.00
Front of house service (Table service, finger food service & counter service)	38.00
Kitchen hand	35.00
Bartender & drinks service including barista	45.00
Front of house / back of house manager	55.00
Food consultancy (staff training, menu development & kitchen operation advice)	70.00
Event manager (Consultancy, point of contact & planning)	70.00

*Prices are GST-Exclusive

*Rates effective as of 01 January 2024

*All staff hold relevant certificates for service being provided

We also offer...

