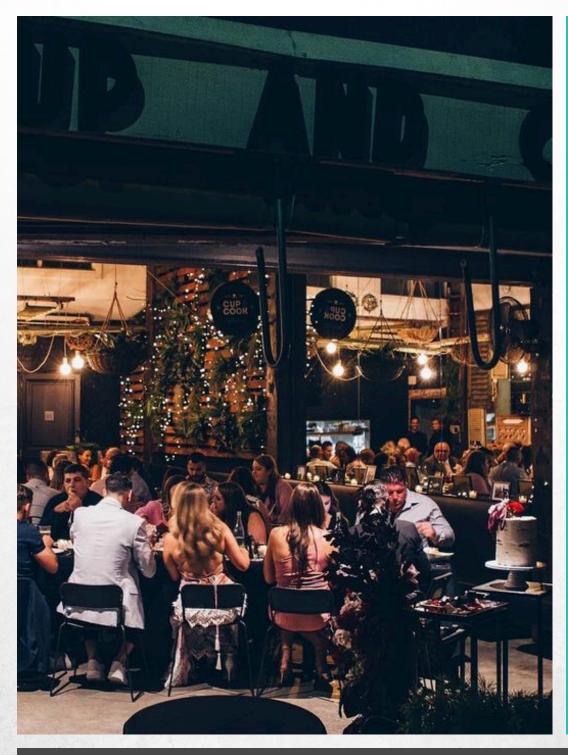
FUNCTIONS



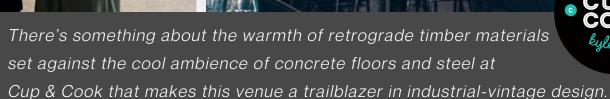


SHOP 5/25-31 KYLE PDE, KYLE BAY NSW 2221 | (02) 9547 1111 EVENTS@CUPANDCOOK.COM.AU | WWW.CUPANDCOOK.COM.AU



SZO L U Z D L

kyle bay



Talk to us about the event you'd like to celebrate, we'll add ideas of our own, and together we can create a spectacular dining & drinks experience.

Perfect for a function of 60-80 guests. Fully licensed.









THE SHOW STOPPER

- · Selection of 3 sliced meats
- Selection of 3 cheeses
- Smoked salmon gravlax
- 1 x Vegetable salad
- 1 x Frittata
- Dolmades
- Olives
- · Asparagus wrapped with prosciutto · Lavosh, crackers, breads and rolls
- · Seasonal decorative fruits
- · House-made dips

Wooden props, accessories, foliage and linen as required



MINIMUM ORDER REQUIRED · PRICE ON APPLICATION

HOT

Empanada

- Beef and black bean
- Shredded chicken and corn
- Mushroom and peperonata (VG)
- 3 cheeses (VG)

Minisliders

- Beef patty, special sauce, baby gem lettuce, tomato Beef, USA cheese
- Buttermilk fried chicken, Herb aioli, slaw, swiss cheese, pickles
- Corn fritters, lime tartar sauce, lettuce, slice tomato (VG)

Mini Bagels

- Salmon gravlax, dill cream cheese, slice tomato, baby gem lettuce
- Turkey, cranberry sauce, swiss cheese, mix leaf
- Basil ricotta, mix tomato, balsamic vinegar, pistachio crumb (VG)

Skewers (GF)

- Wagyu beef
- Mediterranean chicken
- Lamb backstrap
- Zucchini pumpkin capsicum (VE)

Arancini

- Beef bolognese
- Pea and parmesan (VG)
- Chicken and zucchini

Pizza

- Supreme (olive, salami, tomato, capsicum, cheese, onion)
- Pesto chicken, zucchini, and sundried tomato
- Margherita (tomato sauce, boconcini, basil, tomato) (VE)

Others

 Polenta chips, vegan miso cashew aioli, pico de galo, micro coriander (VE)

COLD

Mini tarts (GF options)

- Crab and scallop with wild fire aioli
- Bruschetta (tomato medley, onion, feta, balsamic vinegar) (VG)

Rice paper rolls (GF)

- With avocado, carrot, spring onion, and vermicelli
- Marinated poached salmon Chicken teriyaki
- Poached prawn Mushroom (VE)

Finger

- Prosciutto, boconcini, roquette, tomato, balsamic, pistachio crumbs
- Salmon tartare on GF crostini (GF)
- Braised duck pancake with cucumber, chives, and hoisin sauce

DESSERT

- Mini churros with dulce de Leche
- Mini passionfruit meringue tart
- Mini vanilla berry tart
- Mini cupcakes
- Mini vanilla slice
- Orange ricotta Canoli
- Chocolate Panna cotta (GF)



SANA PER

ENTREE

PLEASE CHOOSE 2 OF EACH TO BE SERVED ALTERNATIVELY

Stuffed Lebanese Zucchini

with peperonata and pinenuts tomato sugo, basil (V) (DF)

Wagyu Beef Skewers

served with Indonesian satay sauce, fresh herbs, chilli, sessame (DF)

Crispy Pork Belly

on potato rosti, apple butter foam (NF)

Grilled Quail Supreme

served with creamy zuchinni risotto, preserved lemon, pangrattato (NF)

Spinach Gnocchi

served with tiger Prawns, prawn butter, burata, crushed pistachio

Scallop Ceviche

with sweet potato crisp, pineapple and tomato salsa, tigers milk, corriander oil, chilli oil (NF) (DF)

MAINS

PLEASE CHOOSE 2 OF EACH TO BE SERVED ALTERNATIVELY

Confit Duck Salad

Confit duck leg, pea tendrils, raddichio, orange segments, orange vinegarette, quinoa crisp, duck jus (DF) (GF)

Sticky Beef Ribs

served with smashed fried potatoes, rice wine and fresh chilli vinegarette, Asian salad, steamed jasmine rice (DF) (GF)

Grilled sous vide Octopus

served with roasted yellow capsicum sauce, salsa Verde, puffed buckwheat (DF) ((GF)

Chargrilled Bullhorn Pepper

stuffed with silverbeat, goats feta, walnuts served with a cashew miso honey cream (vegetarian)

Panfried Barramundi

wombok, mint, green beans, green paw paw, spiced red chills and red radish, coriander, lime olive oil green chili crashed peanuts (GF)

Chicken Ballontine

with lemon, halloumi and spinach stuffing, zuchinni and leek pure, crispy leeks (NF)

DESSERT

Choose from a selection of Petit Mini Desserts served buffet style

(V) - Vegetarian (VE) - Vegan (DF) - Dairy Free (NF) - Nut Free









EVENTS AT CUP & COOK

Enjoy your event at Cup & Cook

PACKAGE 1

\$50 per person (minimum 30 pax) Please choose 5 selections. Each person will receive 1 piece.

PACKAGE 2

\$55 per person (minimum 30 pax) Please choose 6 selections. Each person will receive 1 piece.

PACKAGE 3

\$65 per person (minimum 30 pax) Grazing table and 4 Selections

PACKAGE 4

\$10 per person (min 30 pax max 55 pax) Please choose 2 Desserts

PLEASE NOTE

- A deposit of 50% is required to confirm booking and the balance is due 24 hours before the function date.
- Drinks on consumption to be paid at the end of function
- Final number to be confirmed 1 week prior to function date
- Function times are from 5:30pm to 10:30pm as per our license
- Please be mindful of our neighbours and leave quietly









CATERING IN YOUR HOME OR VENUE

Your party in your home, without the mess and fuss. We bring everything, including the vibes and clean up afterward too.

PACKAGE 1

\$45 per person (minimum 30 pax) Please choose 5 selections. Each person will receive 1 piece.

PACKAGE 2

\$55 per person (minimum 30 pax) Please choose 6 selections. Each person will receive 1 piece.

PACKAGE 3

\$60 per person (minimum 30 pax) Grazing table and 4 Selections

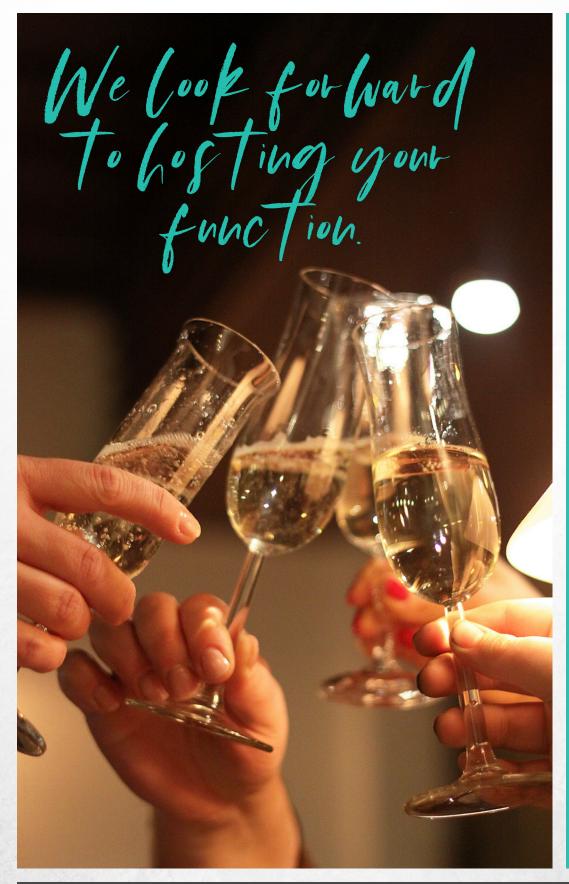
PACKAGE 4

\$5 per person (min 30 pax max 55 pax) Please choose 2 Desserts

WE NOW OFFER AN IN HOME BAR SERVICE WITH RSA STAFF
- PRICE ON APPLICATION



MINIMUM ORDERS OF \$100 APPLY - \$25 DELIVERY WITHIN 5KM OF C&C CAFE PAYMENT REQUIRED TO CONFIRM ORDER





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