



mmm buffet menu

We cater for both **Private & Corporate** functions

Main Courses Choose from the following menu

- Penang or Massaman chicken & vegetable curry w/ rice
- Mediterranean roast chicken w/ chat potatoes
- Coq au van w/ potato gratin & seasonal vegetables
- Southern fried chicken w/ vegetables & wedges
- Caribbean spiced chicken drumsticks w/ turmeric rice & seasonal vegetables or salad
- Moroccan Fish tagine w/ spiced cous cous
- Fish of the day w/ dill cream sauce, seasonal vegetables & chat potatoes
- Rosemary infused roast leg of lamb w/ vegetables or salad & roasted potatoes
- Slow roast Pork shoulder w/ vegetables or salad & roasted potatoes
- Stir fried beef & vegetable hoikken noodle & salad
- Beef bourguignon w/ vegetables & potato gratin
- Beef & black bean stir fry w/asian greens & Jasmine rice

*Crispy sliced baguettes & butter are also served with the buffet.
Crockery plates & stainless steel cutlery/ disposables serviettes supplied.*

Dessert Menu

Cold dessert buffet

A selection of profiteroles, cocktail fruit tarts & petit buffet cakes
Fruit & cheese platter

OR

Hot dessert

Choose 1 selection from the following

- House baked MMM Apple Crumble
- MMM house made Bread and Butter pudding
- Banana MMM Brulee
- Self saucing Chocolate Mud cake
- Sticky date pudding w/ caramel sauce
- Inc. Vanilla bean ice-cream or thickened cream*

Buffet Menu 1 (min order 10 people) \$20.00pp + gst
Choose 1 main course

Buffet Menu 2 (min order 15 people) \$32.00pp + gst
Choose 2 main courses

Buffet Menu 3 (min order 15 people) \$37.50pp + gst
Choose 2 main courses and 1 dessert

Buffet Menu 4 (min order 15 people) \$42.50pp + gst
Choose 2 main courses and 2 desserts

Buffet Menu 5 (min order 15 people) \$48.00pp + gst
Choose 2 main courses, soup of the day and 2 desserts

*All buffets inc. salad or vegetables, potatoes or rice crispy sliced baguettes & butter are also served with the buffet.
Crockery plates & stainless steel cutlery/ disposables serviettes supplied.*

Cocktail Canapé Menu or Platters

If you would like a selection of canapés or a canapés platter before your main course, refer to our cocktail canapés menu and platters.

Staffing

Chef's @ \$60.00 + gst p/h per chef - min 4 hrs (mon-fri rates)
Waitering staff \$40.00 + gst p/h per waiter - min 4hrs (mon-fri rates)

Equipment

Need to hire equipment such as tables, chairs, tablecloths, a marquee etc – we can organise a quote for you.

Vegetarian (v) and dietary options available - Just ask....

mmm cafe to you

Let us bring mmm cafe to you!

Don't have time to go out to a cafe
(min order 15 people).

Choose from 2 of the following menu items \$15.00pp + gst
(1.5 menu items per person)

- MMM Winter Pie – Choose from beef, lamb, chicken, vegetable w/ 2 salads
- House made MMM Lasagne w/ 2 salads and garlic bread
- Chicken Schnitzel w/ 2 salads and garlic aioli penne pasta
- House baked MMM Quiche – choose from Quiche Lorraine or vegetarian w/ 2 salads
- Chicken Caesar wraps & fritter of the day wraps w/ 2 salads
- Roasted vegetable foccacia w/ 2 salads
- Hot beef w/ caramelised onion or hot honey baked ham rolls w/ 2 salads
- Teriyaki chicken burger w/ 2 salads & wedges
- Traditional Beef burgers w/ 2 salads & wedges

Disposal cutlery/ plates/serviettes supplied
Can of soft drink or 600ml bottled water

Vegetarian (v) and dietary options available - Just ask....



ask about our liquor/ beverage packages!

We are located at Shop 12, 99 Walker St North Sydney NSW 2060
(cnr Mount & Little Walker St)

Catering - Monday to Friday from 7am
Saturday catering on request (min order req'd)

Order online at
mmmatering.com.au
or Call 1800 797 517

email orders@mmmatering.com.au
or telephone 9956 7777

Gold Licence Caterer inc. full liquor licence • Fully qualified chefs
Members of Restaurant & Catering Association

For Terms & Conditions please see our website
www.mmmatering.com.au/terms



For Next Day Delivery or Pickup
Log on to the website before 2pm
to place your order.

Same day orders must phone kitchen on 9956 7777
and confirm order with email.

*Our mission statement is to create a difference here and globally.
We thank you for supporting our business so we can sponsor
many under privileged children around the world through
Compassion Australia. Together we can impact the world for good,
restoring hope and giving children a future, one child at a time.*



order online mmmatering.com.au



bbq, buffet, set menu and cafe to you



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mmm catering
creating a difference



mmm bbq menu

Choose from 4 great bbq menus

MMM BBQ Menu 1 (min order 20 people) \$12.50pp + gst
Beef sausages, BBQ onions & condiments
BBQ vegetable skewers
Green salad w/ house dressing
Sliced bread
Buffet cakes
Can of soft drink or bottle of water

MMM BBQ Menu 2 (min order 20 people) \$17.50pp + gst
Beef burgers, beef sausages, BBQ onions & condiments
Hamburger buns & butter
Beetroot, pineapple rings, sliced tomatoes, sliced cheese
Condiments
Green Salad w/ house dressing
Chef's salad of the day
Buffet cakes
Can of soft drink or bottle of water

MMM BBQ Menu 3 (min order 20 people) \$25.00pp + gst
House marinated Sirloin steak
Beef sausages
BBQ onions & condiments
Bread rolls and butter
Fresh green salad with homemade balsamic dressing
Potato salad with Hungarian salami and basil
Fresh seasonal fruit platter
Assorted dessert cakes
Can of soft drink or bottle of water
Seafood additional \$10.00pp + gst would apply
BBQ Thai Baby Octopus
Garlic King Prawn Skewers



MMM BBQ Menu 4 (min order 20 people) \$37.50pp + gst
House marinated Sirloin steak
Coriander & ginger chicken tenderloins
Beef sausages
BBQ onions & condiments
Bread rolls and butter
Fresh green salad with homemade balsamic dressing
Potato salad with Hungarian salami and basil
Cous Cous, pumpkin & chickpea salad
Fresh seasonal fruit platter
Assorted dessert cakes
Can of soft drink or bottle of water
Seafood additional \$10.00pp + gst would apply
BBQ Thai Baby Octopus
Garlic King Prawn Skewers

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mmm set menu

Entrée (min order 30 people) \$17.50pp + gst
50/50 selection from the following
Field mushroom w/ paprika baba ganoush & herb crust w/ tomato relish
Grilled goats cheese, roast capsicum & wild mushroom individual tarts
Crispy Thai chicken pancakes w/ Asian coleslaw
Smoked salmon & dill cream cheese roulade w/ salsa verde
Grilled garlic prawn w/ pickled seaweed & mango noodle salad
Linguini w/ clams in saffron cream sauce
Morrocan spiced lamb fillet on shredded sweet potato & shallot pancake
Chargrilled chorizo & parmesan polenta cake w/ zucchini ragout

Main Course \$28.00 - \$32.00 + gst
50/50 selection from the following
Seared salmon w/ cardamon & lime buerre blanc
Szechuan barramundi w/ fennel, roast capsicum & herb coleslaw
Steamed snapper w/ lemon thyme, crisp capers & blood orange salad
Herb crusted chicken breast w/ seeded mustard jus
Five spice chicken w/ Chinese broccoli, oriental sauce & savoury rice
Roasted spiced spatchcock w/ potato rosti and wilted spinach
Confit duck leg w/ spiced plum sauce & sweet potato chips
Pork Belly slowly cooked w/ cinnamon saffron glaze
Slow roasted lamb shoulder w/ macadamia & wattleseed stuffing, rosemary jus
Lamb rack w/ bush pepper crust, roasted root vegetable & mint gremolata
Lamb chump w/ coriander sesame pesto & sauteed kiplers
Beef tenderloin w/ wild mushrooms & herb jus
Roast Sirloin w/ seeded mustard jus, creamy mash and seasonal greens

Freshly baked bread rolls & butter supplied

Vegetarian and special dietary options and childrens menus available



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Dessert \$15.00pp + gst
50/50 selection from the following
Apple Strudel w/ crème anglaise
Crème Brulee w/ mixed berry compote
Individual citrus tart with thickened cream
Chocolate Mousse w/ fresh raspberries
Sticky date cake w/ caramel sauce
Self saucing chocolate pudding w/ vanilla bean ice cream
Caramelised poached pear w/ sweet cardamon anglaise
Tea and Coffee will be supplied

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For inquiries & quotes email
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or call 9956 7777

Ask about our liquor/beverage packages

All prices are exclusive of GST. Prices subject to change without notice.