



The following menus are all suitable for Weddings or other special occasions.  
All meals are served buffet style or served at the table in sharing bowls.  
Commonly accompanied by starters from our fingerfood menu and followed by your  
cake with fruit & cream, or desserts from our selection.

These menus follow cultural themes, but feel free to mix and  
match to your heart's content!

50 person minimum

## Central American Feast

*Exquisite and mouthwatering indulgence... chilli optional*

Roasted Sweet Potato and Turtle Beans simmered with Tomato & Spices

Arroz Verde- seasoned rice with an abundance of herbs

Shredded Lettuce, Carrot and Beetroot

Roasted Corn and Zucchini with Butter, Lime and Coriander

Roasted Tomato and Pepita Salsa

Fresh Maize Tortilla

Guacamole

*The range of cuisine available from New Earth Foods is not limited to what you see here, this is just a popular example. Gluten Free and Dairy Free options are always made available, and other dietary requirements can be catered for on request. For prices, contact us with at [newearthcatering@gmail.com](mailto:newearthcatering@gmail.com), and don't forget to give us as much info about your event as you can.*

## Middle Eastern Feast

*Aromatic Spices and Rich Deep flavours*



Chickpea and Almond Bake with Pita Chips and Lemon

Tagine with Sweet Potato, Broccoli, Zucchini and Dates

Quinoa Tabouleh with preserved lemon, Pine Nuts and Herbs

Salad of Cos Lettuce, Radish and Cucumber with Cherry Tomato and a Pomegranate Dressing

Warm Salad of Butter Beans, Roasted Eggplant, Red Pepper and Baby Spinach with Pistachios and Olive Oil

Minted Yoghurt and Babaganoush

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## **Paella Feast**

*This Spanish inspired banquet focuses around the visual spectacle of our huge Paella dish complemented by a host of colourful delicacies*

Vegetarian Paella with Tri Color Peppers, Artichoke Hearts and Saffron

Chickpeas Simmered with butter and Spinach

Roasted Potatoes and Red Peppers with Rosemary and Olive Oil

Roma Tomatoes and Green Olives with Rocket & Cucumber

Green Beans and Goats Cheese with Almond

Crusty Bread

## **Macro Feast**

*Inspired by Macrobiotic traditions -nourishing doesn't have to be boring*

Chickpea, Sweet Potato and Ginger Fritters



Steamed Broccoli, Bok Choy and Snowpeas with Roast Almond Slivers

Shredded Beetroot and Carrot Salad with Mung Bean Sprouts, Baby Spinach and Toasted Pepita

Baked Tofu Salad with Purple Cabbage, Wakame and Umeboshi Vinegar

Macro Brown Rice with Sesame and Tamari Dressing,  
Toasted Sesame seeds, Parsley and Coriander

Tahini and Lime Sauce

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## **Greek Banquet**

*Hearty, rich and satisfying for everyone!*

Eggplant and slow-cooked Lentil Moussaka

Spanakopita- Silverbeet, Herbs and Pine nuts baked in Filo Pastry with Feta

White Bean and Baby Potato with Olive Oil, Dill and Cracked Pepper

Roma Tomato, Feta and Kalamata Olive Salad

Fresh Rocket & Watercress with Cucumber, Capsicum and Walnut

Sliced Sourdough Casalinga

## **Asian Fusion Feast**

*Influences from all over Asia come together in a delightful banquet*

Baked Tempeh and Mushroom Skewers

Green Tea and Soba Noodles with Miso Ginger Sauce, Wakame and Herbs

Baby Broccoli, Shitake, Bok Choy and Snowpea with Toasted Sesame

Roasted Sweet Potato and Finger Eggplant with Thai Basil & Lime

A salad of Baby Spinach, Red Pepper, Cucumber, Cashew, Coriander & Bean Shoots



Jasmine Coconut Rice

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