

SAMPLE MENU

100% ORGANIC VEGAN

organic *passion*
Where love & food meet.....

WE ARE A PASSIONATE, 100% ORGANIC VEGAN CATERING COMPANY

Each function or event is different and unique. Whether you want a small and intimate affair or a huge extravaganza, or something in between, we tailor exactly to suit your needs and budget.

We specialize in gluten free, dairy free, sugar free, vegan food and also raw foods where requested. We also cater for most special dietary needs. We use raw cold pressed agave syrup, coconut sugar, and maple syrup as our main sweeteners for desserts.

We follow seasonal, organic principles and may need to alter menu's due to seasonal availability.

These are our most popular dishes over the years but we are totally happy for you to alter or interchange the menus or make suggestions!
This document will give you a good place to start.



CANAPE S

Mushroom & smoked tofu arancini w/ herb pesto

Beetroot & fennel seed tartlet w/ almond feta

Thai-spiced tofu (or tempeh) skewers w/ spicy peanut satay

Buckwheat & hemp pancake rolls w/ slow cooked eggplant
& spinach & black olives topped w/ sundried tomato & mint
tapenade

Smoked tofu, spinach & walnut steamed wontons wi/ toasted
sesame & maple dipping sauce

Crumbed Swiss brown mushrooms w/ truffle aioli

Zucchini & kale fritter w/ smoked tomato relish

Mini hash browns topped w/ green olive & mint tapenade
& crispy fried kale

Mini blue taco filled w/ spiced black beans, guacamole &
corn & coriander salsa

Mung bean pancake rolls filled w/ cashew cheese, roast pumpkin
& red peppers & pesto



CANAPE S CONTINUED

Thai tofu cakes w/ pineapple & green chilli salsa

Deep fried spring rolls filled w/ shitake & Asian greens &
ginger & soy dipping sauce

Crispy tempeh & coconut croquettes w/ tamarind & lime chutney

Mushroom, herb & smoked tofu pate on
rye toast or fresh baguettes

Polenta squares topped w/ chilli jam & sautéed mushrooms, roast
capsicum & artichoke hearts

Baby buckwheat billini pancakes w/ avocado,
coriander & chili Salsa

Nori with tofu, pickled ginger, avocado, cucumber,
wasabi mayo or chili jam

Baby sweet corn fritters w/ avocado & tomato salsa or
tamarind & date chutney

Arancini (risotto) balls: mushroom & smoked tofu /roast pumpkin
& pine-nut / baby spinach, mint & tofu w/
herb pesto & cashew parmezan

Coconut & coriander, Pan-fried tofu, vegetable spring rolls w/
lime, coriander & chilli syrup or peanut satay

Mini Pizzas: Margherita with olives & capers / shaved fennel &
thyme, artichoke / black olive, purple onion & roast pumpkin/
mushroom & herb pesto

Puff Pastry tartlets: roasted cherry tomatoe & babaganoush /
Ratatouille & olives w/ fetta



BANQUET MAINS & SIDES

Zucchini & leek pasta bake topped w/ almond fetta & cashew parmezan cheeze (fancy mac'n cheeze!)

Herb pesto stuffed mushrooms w/ almond fetta & chili oil

Sweet potato & smoked almond croquettes in a pool of mint & pistachio pesto & wild fermented nut cheese

Fragrant green curry tofu & green beans served w/ sticky coconut rice
Crumbed tofu w/ chili sambal on a bed of steamed greens
& rice noodles

Tofu, basil & olive pattie sitting on a bed of green beans tossed garlic shavings & olive oil topped w/ fresh tomato, cucumber, red onion & caper Salsa

Roast pumpkin & sage tagliatelle w/ pinenuts & garlic oil served w/ cashew parmezan

Mushroom & leek puff pastry strudel topped w/ red wine tomato sauce

BBQ-ed vegetable, tofu skewers w/ your choice of Malaysian peanut satay, OR basil & macadamia pesto,
OR spicy tomato concasse



BANQUET MAINS & SIDES

CONTINUED

Stuffed red pepper or eggplant – filled w/ black olive ratatouille
& topped w/ tofu & herb crumble

Conchiglie (giant pasta shell) stuffed w/ smoked tofu & roast pumpkin
drizzled w/ a tomato & basil sauce

Chargrilled portobello mushroom stuffed w/ a roast pumpkin & artichoke risotto
topped w/ a basil pesto

Potato & caramelised purple onion galette (layered baked, potato pie) topped w/
caramelised red pepper & Zaatar or macadamia dukka

Moroccan millet slice topped w/ baked pumpkin wedges
& sundried tomato tapenade

Indian potato & eggplant curry w/ coconut yoghurt raita & mango & chili
chutney served w/ yellow rice pilaf

Char grilled vegetable on top of baked polenta served w/ macadamia basil pesto
& tomato sauce w/ cashew feta

Braised beet cheeks served on soft polenta w/ olives & capers
Pan-fried tofu 'Steaks' on a bed of Asian noodles & julienne vegetables
(Japanese or Thai Style)

Tomato & onion tarte tatin

Baked tofu, seaweed & sesame stuffed field mushroom
w/ tahini & ginger drizzle



SIDES

Moroccan quinoa pilaf w/ caramelised onion, pinenuts & raisons

Green beans tossed w/ caramelised purple onion & tomato

Potato salad w/ green beans, green olive & cashew & lime mayo

Baked potato pie w/ purple onion & lemon chili bread crumbs

Charred broccoli & cauliflower on a bed of chili & lime eggplant dip

Roast pumpkin, dukka crusted wedges

Cauliflower & lemon smash

Green leafy salad w/ cherry tomato's, cucumber & artichoke hearts





DESSERT

Chocolate sago
w/ salted almond custard

Lemon & passionfruit cheesecake

Rich chocolate & cardamom mousse
w/ maple pecan praline
Coconut panna cotta topped w/
toasted almonds & caramelised
peaches or spiced berries

Rich chocolate pie w/ a medjool date
& hazelnut crust served w/ cashew
maple cream

Sticky black rice pudding served w/
coconut custard, fresh papaya
& lime zest

Baked rice pudding w/ spicy poached
pears (Quince) w/ cashew cream

Trifle layered w/ fruit, custard
& lime syrup

Tiramisu w/ coconut yoghurt &
coffee liqueur

Spiced pumpkin cake
w/ butterscotch custard





To secure your dates with
Organic Passion Catering
contact Anthea on

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We look forward to creating beautiful
food for your function,

Anthea Amore

Anthea Amore & the Organic Passion Team
Author of two Australian best selling
cookbooks PASSION and HUNGRY