



## ***Gateway Fine Foods & Catering*** ***Food and Events are our passion***

*Let our friendly and experienced staff work with you to create a memorable event.*



**Gateway** are a family owned and operated business based in the Northern Rivers, led by the husband and wife team Ian & Debbie McQueen. Gateway Fine Foods began trading six years ago, as a deli and café committed to providing the community with wholesome food, great coffee and sustainable practice. In 2016 they purchased a food van and expanded into catering and events. Over time they invested more in developing this side of the business, converting the van to a commercial kitchen on wheels and becoming known for creating memorable events centered on delicious, nourishing menus crafted from local produce. These events have included corporate catering, weddings, and our signature Long Table Lunches. Ian & Debbie, and their team are passionate about delicious, fresh, seasonal food with friendly and attentive customer service. They believe food is more than just feeding people, it's about creating memories.

Whether you are organising a breakfast meeting, corporate event, private function, lunch, wedding or party they can cater for you.

Food is created to match your tastes, cuisine and theme and present it beautifully to suit your event; whether it be a stand-up service, generous share plates, a sumptuous grazing table, festive buffet or formal sit down.

Gateways vintage food van is built to travel. Food can be cooked onsite from the van, prepared in your venue's commercial kitchen, or cooked off site and delivered. Function centres, private homes, farms, breweries and beaches; they cater for all locations. They also have a team of experienced serving staff available to make for a stress-free, enjoyable occasion.

### **We entertain your every food delight.**

**Weddings** – Want a glamorous champagne breakfast, a fun cocktail-style reception with floating entrees, or a stunning, bohemian banquet for your special day? Whatever your style, we work with you to create an elegant and unforgettable experience for your guests.

**Corporate Functions** – Need to fuel your next meeting, conference or work party? We can deliver breakfasts, morning & afternoon teas, and lunches to your office or venue. Make Christmas parties, family days, and boardroom lunches more delicious.

**Parties** – Hosting a luxurious dinner party, or want to get 100 of your best friends together for the social event of the year? We can cater for small or large parties and will happily cater to your theme and cuisine.

### **Event options**

Your event is a celebration with your nearest and dearest family and friends. The food is important and a large part of your night, it needs to be great.

Here's our solution. We help you with the menu selection to make sure your guests are going to love the options you choose. We provide a generous amount of food based on your guest numbers. - our staff are amazing and don't rest until everyone is satisfied.

There are several types of services that we offer - full canapé, relaxed lounge, share platters, buffet and onsite.

We are passionate about creating amazing celebration cakes. At Gateway we make all our cakes to order. If you're looking for a wedding cake, birthday cake or any type of celebration cake we would love to help create something unique for your special occasion.

Book a consultation and we'll start talking all things cake! I look forward to meeting with you soon.

## **Grazing Table**

Rustic, floral and seasonal, we mix it up with wooden boards, plates and unique platters to create an eclectic and wholesome buffet for your guests to help themselves. Our range of deli products are specially selected to showcase the array of local and Australian producers. We will provide artisan sliced charcuterie, house made relish & dips, antipasto with spectacular cheeses, dried and fresh fruit and local sourdough. This is an opportunity to really wow your guests when they arrive. A grazing table not only serves as a starter for the evening but also provides decoration and that wow factor for the event. A grazing table can be followed by a main meal and then dessert or if there is something else you would like to incorporate, we are more than happy to customize a menu for you.

## **Canape Style**

A Cocktail Style menu is well-suited to a more casual and relaxed dining experience, without comprising on the exceptional quality of food. An elegant range of canape options are available for you to choose from. Canapes are walked around to your guests by our team. You can choose to have a selection of canapes at your event, which can then be followed by a buffet or main meal. Others will prefer to choose canapes as the main event but whatever you decide we can tailor a menu to suit your theme, budget and needs.

## **Buffet Style**

For a buffet style reception, food is arranged on a large table from which guest's self-serve. We offer a range of buffet style menus for you to choose from, including a dessert buffet menu. Any of our menu options can be designed as a buffet menu.

## **Shared Platters**

The main is served on platters and placed directly onto the tables. This is very popular for a less formal occasion and allows guests to have a bit of everything while they remain seated. Sharing platters makes your function feel relaxed. They can provide a great conversation starter. It gives everyone time to really enjoy the food with family and friends.

## **Sit Down Reception**

Within our sit-down reception we have various options and prices to meet a range of budgets. Meals will be served as alternative drop and served with bread roll and butter

## **Lounge Platters**

- Brie wheel with candied walnuts and honey served with crackers
- Tappas platter of marinated olives, chargrilled & pickled vegetables, cheese & hummus served with sourdough
- Duo of dips. Roasted carrot hummus with feta, dill & walnuts. Baba Ganoush with cumin and chilli. Beetroot & cumin hummus. Herbed feta, caramelised onion & shallot. (Choose two dips)
- Falafel with roasted carrot hummus, yoghurt, drizzled with caramelised balsamic

**Canape - Our version of generously sized canapés. Plates/boards passed around by our wait staff.**

- Crostini with smashed pea, feta and mint
- Sweetcorn fritters with lime yoghurt sauce
- BBQ pork pancakes with cucumber and dipping sauce
- Tappas platter of marinated olives, chargrilled & pickled vegetables, cheese & hummus
- Falafel with roasted carrot hummus, yoghurt, drizzled with caramelised balsamic
- Spanish tortilla & chorizo
- Mini Angus beef burgers with caramelised onion, melted cheese, mustard mayonnaise sliders
- Sweet and spicy bbq chicken nachos
- Pulled meat tacos with salsa and dressing
- Smoked salmon with dill cream tartlet
- Brioche bites w/ pumpkin, ricotta & feta
- Brie w/ fig jam & crushed pistachios
- Crispy wonton w/ duck, pickled carrot, mango & fried onions
- Honey thyme whipped goat cheese & fig bites
- Thai Fish Cakes with Sweet Chilli and Ginger Dipping Sauce
- Roasted tomato and goats cheese tartlet
- Chicken Satay skewers with dipping sauce
- Braised beef mini pies with tomato relish
- Grilled prawns with chilli, lemon & mint salsa
- Beef and wholegrain mustard sausage rolls
- Blinis with whipped beetroot & feta pate
- Mini meatballs with sticky Asian sauce
- Tartlet with pesto, feta and cherry tomato
- Herbed Goat Cheese and Mushroom Crostini
- Tomato & basil bruschetta
- Panko crumbed fish w/ tartar sauce, cornichons
- Roast pumpkin, kale & gruyere frittata bites w/ relish

### **Small Dishes**

- Penne pasta with tomato meatballs and shaved pecorino
- Fish taco w/ purple cabbage, corn salsa & sriracha mayo
- Pulled beef taco w/ lettuce, cheese, tomato salsa & sour cream
- Crispy chicken taco w/ jalapeno, lime mayo, corn & pineapple salsa
- Thai green curry (vegetarian, chicken, or beef) served with basmati rice and crispy fried onion
- Noodle box with bbq pork or chicken & Asian greens
- Quinoa and roast vegetable salad
- Vegetarian nachos w/ cheese sauce, sour cream & tomato salsa
- Beef brisket nachos w/ cheese, sour cream & tomato salsa
- Chicken & Cashew Korma on rice
- Chicken & red rice salad w/ pickled beets, currants, rocket & feta
- Chicken schnitzel with fresh rosemary crust & lime mayonnaise

### **Main and Side Dishes (Shared Platters)**

**Long Table/Banquet style dinning. A festive sit-down affair, where food is dotted down the middle of the table.**

- Slow cooked Beef Brisket with bbq sauce + roasted heirloom carrots, dukkah and organic yoghurt (gf)
- Slow braised beef cheeks (df) (gf) + creamy mash and a sharp tangy salsa Verde (gf)
- Grilled steak with honey mustard mayo (gf) + ratatouille and saffron rice (gf) (df) (v)
- Lemon-oregano roasted chicken pieces (gf) + sweet potatoes, olive & tzatziki (gf)
- Tray baked Chicken w tomatoes, peppers & smoked paprika + lovely green salad & rice (gf) (df)

- Thai green chicken curry (gf) (df) + served with lime wedges and steamed rice (gf) (df) (v)
- Piri Piri chicken – chicken pieces marinated in a spicy rub of thyme, garlic & paprika (df) (gf) + + Spiced farro and cherry tomato salad and toasted almonds (df) (v)
- Char grilled pork patties (gf) + vermicelli noodle salad with mint, chilli & basil (gf)(df) (v)
- 8 hr Pulled pork shoulder and apples (gf) (df) + bbq corn & apple slaw (gf) (df) (v)
- Moroccan lamb with apricots, almond & mint (gf) (df) + biodynamic brown rice (gf) (df) (v)
- Lamb tagine w pan-fried eggplant (gf) (df) + couscous & cumin crunch (df) (v)
- Guinness lamb shanks (gf) (df) + sweet potato mash & fresh mint dressing (gf) (df) (v)
- Sweet & Sour Lamb with celery, carrot & raisins (gf) (df) + roasted cherry tomato & cashew couscous (df)
- Baked Fish – baked fish fillets cooked in white wine, tomatoes, basil and capers (gf) (df) + baby potatoes roasted in spices and garnished with peas & pickled onion (df) (gf) (v)
- Fish Cakes (gf) (df)+ Asian Slaw and sriracha mayonnaise (gf) (df)
- Pan cooked prawns (gf) (df) + snow peas and butter beans (gf) (df) (v)
- Pumpkin Biryani w cranberries & toasted seeds (gf) (df) (v) + seasonal green salad (v) (gf) (df)
- Spanakopita (Greek spinach pie) + Mediterranean chickpea salad (gf) (df) (v)
- Mushroom & lentil curry (gf) (df) (v) + tomato, coriander & lemony rice (gf) (df) (v)
- Tofu skewers + green papaya salad and crispy shallots (gf) (df) (v)
- Pumpkin, chickpea and coconut curry (v) (df) (gf)

### **Mains (Served buffet style)**

- Slow cooked Beef Brisket with bbq sauce + dukkah and organic yoghurt (gf)
- Slow braised beef cheeks (df) (gf) + a sharp tangy salsa verde (gf)
- Grilled steak with honey mustard mayo (gf)
- Lemon-oregano roasted chicken pieces + olives & tzatziki (gf)
- Tray baked Chicken w tomatoes, peppers & smoked paprika
- Thai green chicken curry (gf) (df) + served with lime wedges & chutney
- Piri Piri chicken – chicken pieces marinated in a spicy rub of thyme, garlic & paprika (df) (gf)
- Char grilled pork patties + pickled vege (gf)
- 8 hr Pulled pork shoulder and apples (gf) (df)
- Moroccan lamb with apricots, almond & mint (gf) (df)
- Lamb tagine w pan-fried eggplant (gf) (df)
- Sweet & Sour Lamb with celery, carrot & raisins (gf) (df)
- Slow roasted lamb shoulder, gremolata and Persian feta
- Baked Fish – baked fish fillets cooked in white wine, tomatoes, basil and capers (gf) (df)
- Fish Cakes + sriracha mayonnaise (gf) (df)
- Pan cooked prawns (gf) (df) + snow peas and butter beans (gf) (df) (v)
- Pumpkin Biryani w cranberries & toasted seeds (gf) (df) (v)
- Mushroom & lentil curry (gf) (df) (v) + tomato, coriander & lemony rice (gf) (df) (v)
- Pumpkin, chickpea and coconut curry (v) (df) (gf)
- Slow Cooked Lamb Shoulder + pea puree & chimi churri
- Roast Chicken with carrot puree & spinach

### **Sides (Served buffet style)**

- Roasted Root Vege with miso dressing and spinach (gf)(df) (v)
- Brown rice, toasted pine nuts, dried fruits and roasted veggies (gf) (df) (v)
- Roast eggplant with tahini, pinenuts & lentils (gf) (df) (v)
- Roast veggie salad, quinoa, alfalfa and lime dressing (gf) (df) (v)
- Cannellini beans, chorizo, snow peas, tomato and parsley pesto (gf)
- Rosemary garlic potatoes (gf) (df) (v)
- Peas, bacon, potato & parmesan salad
- Red rice, pickled beets, rocket & feta
- Green bean, roast capsicum, olives & dukkah (gf) (df) (v)
- Couscous w/ dates preserved lemon & almonds (gf) (df) (v)



- Mixed grain salad w/ mint, toasted seeds, cherry tomato & olives
- Orecchiette pasta, roast pumpkin, pesto, & spinach
- Greek Salad with olives and feta (gf) (v)
- Pumpkin, chickpea & feta salad with balsamic dressing (v)
- Sweet potato frittata (gf)
- Cheesy garlic potato Bake (gf)
- Classic Ratatouille (gf) (df) (v)
- Roasted Root Vege with miso dressing and spinach (gf)(df) (v)
- Spiced Farro and cherry tomato salad with toasted almonds (df) (v)
- Bbq corn & apple slaw (gf) (df) (v)
- Roasted cherry tomato & cashew couscous (df)(v)
- Cous cous & cumin crunch (df) (v)
- Saffron rice (gf) (df) (v)
- Baby potatoes roasted in spices and garnished with peas & pickled onion (df) (gf) (v)
- Creamy Potato Mash with garlic (gf) (v)
- Asian Slaw with fried shallots (gf) (df) (v)
- Roasted heirloom carrots, dukkah, rocket & lemon yoghurt (gf) (v)

## Desserts Table

- Vanilla Bean Panacotta with peanut brittle (gf)
- Lemon Curd Tartlets
- Chocolate Brownies
- Chocolate Mousse with berries
- Fresh filled cannoli
- Macarons
- Lemon meringue tartlets
- Cheesecake pots (gf)
- Salted caramel tarts w/ honeycomb
- Lemon yoghurt cakes with lemon drizzle icing
- Spiced carrot cake (gf)
- Turkish Delight mini meringues with fresh cream and berries



## Terms and Conditions

To confirm your booking a **non-refundable \$250 deposit** is required to secure a quote. Upon payment of the deposit the customer will have been deemed to have accepted the Terms & Conditions as outlined below. Tentative booking will be held for 1 week, at which time the date will be reopened unless deposit has been received.

Final Numbers - Attending the function are required no less than 4 weeks prior to the event date and must be paid for. All function accounts must be paid in full 14 days prior to the scheduled event date. Menu items are subject to seasonal availability. Dietary requirements must be advised no less than 2 weeks prior to the event date with guest name, severity of requirement and allocated place

setting. Failure to advise of dietary requirement is likely to result in the guest not receiving an adequate meal.

### Additional Information

All quotes are **inclusive** of wait staff till 9pm, serving platters & utensils, serving, clearing & washing of dishes.

Price does **not include** washing any glassware

Cutting and serving of wedding/celebration cake **extra** \$2 per head

All dietary requirements can be catered for

Price **excludes** hiring of cold room, linen, tables, chairs, cutlery, crockery, hiring of kitchen equipment

Extra fee will be charged for public holiday and Sundays

Crew meals - Please note when booking bands, DJs, photographers or celebrants a crew meal charge is applicable at a reduced rate. Please include your crew numbers in the final numbers.

Menu selection - Meal options must be confirmed no less than **4 weeks** prior to your event date.

Other food items - Gateway is responsible for food as outlined on agreed menu and will not prepare or cook any other additional food that may be onsite

Refrigeration - Fridge space is necessary for all events and must be provided by the client. If adequate fridge space is not available onsite a cool room would need to be provided at the client's expense

Water onsite; the client must ensure Gateway has access (hose is ok) to water from the location of the caterer's marquee or location of the van

**Full payment** of account must be made 4 weeks prior to your event

### Bridal Party Hampers/Platters

Treat your bridal party and family members with some light food and refreshments while getting ready for your big day. Your menu selection will depend on the time of day you are getting ready. If it is early in the morning, then a nice simple breakfast (croissants, muesli, fruit and yoghurt) is the perfect option, but if it is already lunch time then consider something more substantial (sandwiches, mini quiches, muffins), or do you want light snacks (cheese, dried fruit, crackers, protein bars). Whichever option you choose, make sure to consider the number of people you need to cater for. There should be enough food and beverage for everyone (and a few extras, you're your photographer or hairdresser). Let us organise this for you and its one less thing you must worry about. Contact us for a quote.

