



Gaby's Pantry

BOXES

Minimum Order Value - \$400.

Metropolitan Delivery - \$30.

Free Pick up available from Hawthorn..

All our food is presented in stylish ready-to-serve boxes & can be easily transferred to your own servingware.

Food that can be heated at home (mains & sides) will come with instructions in ready to heat foil containers. All other food is ready to serve fresh.

Bamboo plates, cutlery & napkins can be provided at a cost of \$2pp.

Table styling, hot food service and set-up available, please get in touch for a quote.

SALADS - sml \$80 / lrg \$100

- **Panzanella** - Heirloom Tomato, Toasted Focaccia, Basil, Red Onion, Mozzarella & Capers
- **The Simple Side** - Broccoli, Chilli, Garlic & Almonds
- **Moroccan Pilaf** - Fragrant Basmati Rice, Toasted Almonds, Parsley, Rose Petal, Chickpeas, Apricots
- **Summer Ribbon Salad** - Green & Yellow Zucchini's, Goat's Cheese, Walnuts, Lemon & Mint
- **Cowboy Caviar** - Charred Corn, Avocado, Black Beans, Tomato, Red Onion, Coriander, Tortilla Chips

- **Not-Your-Average Potato Salad** - Baby Potatoes, Sour Cream, Chive, "Salt n Vinegar" Seasoning
 - **Vietnamese Rainbow Slaw** - Red Cabbage, Wombok, Carrot, Chilli, Peanuts, Nuoc Mam, Asian Herbs, Crispy Shallot
 - **The Colour Pop** - Sumac Roasted Sweet Potato, Pickled Red Onions, Fresh Ricotta & Salsa Verde
 - **The Italian Classic** - Rocket, Pear, Parmesan, Walnuts, Balsamic Vinaigrette
 - **Roasted Pumpkin & Ancient Grains** - Spiced Roast Pumpkin, Quinoa, Brown Rice, Parsley, Golden Beetroot, Radish, Mint, Parsley
 - **The Crown Jewels** - Chermoula Spiced Cauliflower, Pomegranate, Sesame, Currants, Parsley, Sumac Yoghurt, Brown Rice & Lentil
 - **The Jennifer Aniston Salad** - Quinoa, Cucumber, Chick Pea, Red Onion, Pistachio, Feta, Mint
 - **Green Bean Caesar** - Green Beans, Cos, Caesar, Egg, Anchovy, Crouton.
 - **Tuna Nicoise** - Tuna, New Potato, Heirloom Tomato, Olives, Capers, Mixed Leaf, Green Beans, Egg
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PASTAS - sml \$80 / lrg \$100

- Casarecce, Spring Greens, Chilli, Mint & Feta
- Conchigliette, Crab, Chilli, Garlic, Parsley
- Orecchiette, Guanciale, Peas, Cream
- Paccheri Alla Vodka, Bocconcini, Basil
- Cavatelli Alla Pesto, Burrata
- Amatriciana Rigatoni, Eggplant, Pancetta
- Ravioli, Pumpkin, Walnut, Sage Burnt Butter
- Pork & Fennel Sausage & Spinach Penne

- Gemelli Puttanesca, Parmesan Pangrattato
 - Mushroom, Broccolini & Pancetta Tortiglioni, Rosè Sauce
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SNACKS

- **Brioche Sliders - \$60/dozen**
 - Beef, Mustard, Pickle
 - Pulled Pork, Slaw
 - Mortadella, Green Olive, Aioli
 - Tomato, Mozzarella, Basil
 - Halloumi, Pickled Onion, Pea & Avo Smash
- **Gazander Coffin Bay Oysters - \$50/dozen**
 - Natural
 - Vietnamese Gin Dressing
- **Soft Flour Tacos - \$70/ dozen**
 - Crispy Fish, Cabbage Slaw, Chipotle Aioli
 - Pulled Pork, Lettuce, Sour Cream, Corn
 - Spiced Black Bean, Guac & Salsa
- **Loaded Bruschettas - \$100/large box**
 - Smoked Salmon & Cream Cheese
 - Labneh & Roasted Cherry Tomato
 - Avocado & Green Pea Smash, Prosciutto
 - Roast Pumpkin & Feta
 - Mortadella, Whipped Ricotta & Honey
 - Heirloom Tomato & Anchovy
 - Crab, Aioli & Dill
- **Pintxos Style Skewers - \$100 /large box**
 - Gilda (anchovy, chilli, olive)
 - Caprese (Mozzarella, Tomato, Basil)
 - Chilli & Garlic Prawns
 - Grilled Haloumi Honey & Sesame
 - Devilled Eggs
 - Arancini on Aioli

- Honey & Mustard Sausages
 - Cucumber Topped with Spicy Hummus & Prosciutto
 - **Roast Pumpkin Tartlets with Feta, Pomegranate & Mint - \$120/2 dozen**
 - **Picnic Sandwiches - \$90/36 piece (choose up to 2 choices)**
 - Chicken, Aioli, Dill
 - Curried Egg
 - Cream Cheese & Cucumber
 - Cheese, Celery & Spanish Onion
 - **Mini Cob Loaf - \$60/dozen**
 - **Frittata Cups - \$50/ dozen**
 - Vegetable & Feta
 - Chicken & Asparagus
 - **Ham, Cheese, Tomato & Rocket Croissant - \$70/ dozen**
 - **Pastel de Nata (portugese tarts) - \$40 / dozen**
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ELEVATED GRAZING BOXES

- **Classic Grazing Box - \$180**
 - Selection of Soft & Hard Cheese, Charcuterie, Crudite, Crackers, Fruit, Nuts, Fruit Paste & Olives. (+ 8 baby macarons for \$20)
- **Burrata Boxes - \$35**
 - Cherry Tomatoes, Citron Dressing, Focaccia
 - Green Pea, Mint, Lemon
 - Grilled Peach, Basil, Honey
 - Prosciutto, Olive Oil, Watercress
- **Morta-Deli Box - \$70**
 - Marino Pepper Mortadella, Marino Pistachio Mortadella, Sourdough, Pickled Green Banana Peppers

- **Mezze Box - \$160**
 - Falafel, Stuffed Vine Leaves, Feta, Cucumber, Flatbread, Dips
 - **Topped Hummus - \$50**
 - Spiced Lamb or Lentil Topped Hummus, Toasted Nuts, Parsley & Flatbreads
 - **Rainbow Veg Box - \$100**
 - Selection of seasonal Vegetable Crudite with home-made Bagna Cauda Dipping Bowl
 - **Simply Charcuterie Platter - \$180**
 - Prosciutto, Salami, Mortadella, Cornichons
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MAINS - serve 4-6 - \$120

- Traditional Beef Lasagne
 - Mushroom & Garlic Lasagne
 - Pork & Fennel Sausage Rigatoni & Mozzarella Bake
 - Apricot & Chickpea Moroccan Pilaf
 - Chicken & Chorizo Paella
 - Chicken & Green Olive Tagine
 - Spinach & Paneer Balti
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SIDES - serve 4-6 - \$70

- Roasted Garlic Potato Dauphinoise
- N'Duja Roasted Baby Potatoes with Crispy Parsley
- Truffled Mac & Cheese
- Broccolini, Guanciale, Cacio e Pepe Butter