

Melbourne

Event Catering



Melbourne

Delicatessen & Kitchen

Hello, we are Melbourne Delicatessen & Kitchen. As a team we pride ourselves in sourcing the highest quality ingredients as locally as possible as well as some harder to find produce from around the world. We also aim to try and create the majority of products in house, from our scotch eggs to our san Sebastián cheesecake, honey roast ham, with lots of gluten free and vegan options also available.

When it comes to your important day, whether it be a christening, birthday party or the loss of a loved one. We vow to go the extra mile to make your special day exactly that. As a team we also pride ourselves in creating bespoke menus for your event, ensuring that you have a unique experience.

Standard Buffet

Sandwiches

Honey roast Ham & Mustard Mayo
Vintage Cheddar & Pickled red onion
Egg Mayonnaise & Watercress
Cream Cheese & Cucumber

Sausage Rolls

Hog Roast Pork, Pork & Stilton

Sides

Piper's Crisps - Various Flavours
Sour cream & Chive Dip
Crudités

Premium Buffet

Sandwiches & Wraps

Prime Roast Beef & Mustard Mayo
Cornish Brie, Chilli Jam & Rocket
Smoked Salmon, cucumber & Cream Cheese
Onion bhaji, raita & mango chutney

Sausage Rolls

Hog Roast Pork
Pork & Stilton
Feta & Mediterranean Vegetables

Scotch Eggs (Choice of 2 flavours)

Traditional
Chorizo & red onion
Black Pudding & Thyme
Spring onion & Cheddar

Sides

Blanco Nino Tortilla's
Sour cream & Chive Dip
Crudites

Desserts

Small Brownies £1.50
Large Brownies £2.50



Afternoon Tea



Homemade Chocolate
Fudge Brownie

Grazing Board option

Standard

Brusettas

Roasted cherry tomato and basil

Prosciutto and mozzarella

Broad bean, pea and feta

Sausage Rolls

Hog Roast Pork, Pork & Stilton

Nibbles

Pipers Crisps - Various Flavours

Sour cream & Chive Dip

Crudités

Premium

Cured meats and cheeses

Salami, Parma ham, Chorizo

Cheddar, Manchego, Montagnolo, Cornish Brie

Sausage Rolls

Hog Roast Pork

Pork & Stilton

Feta & Mediterranean Vegetables

Scotch Eggs (Choice of 2 flavours)

Traditional

Chorizo & Red Onion

Black Pudding & Thyme

Spring Onion & Cheddar

Sides

Artisan breads

Marinated olives and Sunblushed tomatoes

Artichokes hearts

Sour cream & Chive Dip

Crudites

Desserts

Chocolate Brownie (GF)

San sebastian cheesecake with berry compote (GF)

Lemon Sabayon tarts

Grazing Board



Canape Menu

(Selection of 3, £10pp)

(Additional Canapes £2.50 each)

Cold Canapé's

Smoked Salmon Mousse cones

Prawn cocktail cups

Vegetable sushi selection (VE, GF)

Bloody Mary Gazpacho (VE,GF)

Tomato and Basil Bruschetta (VE)

Greek salad bites (V)

Mini Ceasar Salad (GF)

Ham hock and onion tarts

Hot Canapé's

Goats cheese and spring onion quiche (V)

Pulled harrisa lamb Flat bread, tzatziki,
hummus

Maple belly pork and smoked cheese torilla

Curried vegetable bon bon tikka dip (VE)

Honey and garlic glazed Chorizo, dijon mayo

Prawn pil pil Skewer (GF)

Wild mushroom arancini with blue cheese
dip (V)

Tempura seabass with dill pickle aioli (GF)

Sweet Canapé's

Brownie Bites, salted caramel sauce (V, GF)

Mojito cheesecake

Lemon sabayon tartlet (V)

Cookie dough lollipops (V)

Strawberry Eton mess shot (V, GF)

Triple chocolate Mousse (V, GF)

Citrus posset with shortbread (V)

Passion fruit Panna cotta (GF)

(V = Vegetarian Ve = Vegan GF = Gluten free)



Event Catering

Hot Selection

All Dishes £16.25 pp

Chicken and chorizo pasta bake with green salad and pesto bread
Lasagne Beef or Mediterranean vegetable with crisp salad and garlic bread (VA)
Goulash with green beans and artisan sourdough (GFA)
Chicken and mushroom casserole with mashed or roasted potato (GF)
Shepherds pie with roast vegetable selection (GF)
Butternut squash, apricot and almond tagine with spiced Cous Cous (VE, GF)
Sweet and sour pork or chicken with egg fried rice (GF)
Cod, Smoked haddock and prawn fish pie (GF)
Teriyaki salmon with stir fried baby vegetables and egg noodles (supp £2.50 per head)

Cold Selection

Quiches

Serves 6-8 people, £17.50 Each

Salmon and asparagus (Supp £5.00)
Smoked chorizo and Manchego
Quiche Lorraine
Butternut squash, sage and hazelnut (V)
Roasted courgette and red onion (V)
Mediterranean vegetable (V)
Cornish brie and cherry tomato (V)

Side Dishes

Smoked cheddar and pickled onion coleslaw (GF, V)

Sour cream and spring onion potato salad (GF, V)

Mediterranean Vegetable cous cous (VE)

Seasonal mixed leaf salad GF, VE)

Greek salad (GF, V)

Panzanella salad (GFA, VE)

Rocket and parmesan with balsamic glaze (GF, V)

Desserts

Each Dessert £3.50pp

Chocolate fudge brownie (GF, V)

San sebastian cheesecake (GF, V)

Lemon meringue Roulade (GF, V)

Sticky toffee pudding (V)

Blueberry frangipane tart (VE)

Malteser Cheesecake (V)

Apple and blackberry crumble (VE)

Eton mess (GF, V)

Fruit salad (GF, VE)

Salted caramel and fruit flapjack (GF, V)

(V = Vegetarian Ve = Vegan GF = Gluten free)

Honey roast ham



Sandwich selection



Cheeseboard



Fresh sourdough bread



Beetroot & Butternut
squash quiche



Italian Night

Starters

Wild mushroom arancini

Wild mushroom arancini, Gorgonzola, Toasted walnuts, Basil oil

Prosciutto and Melon

Ghalia melon, prosciutto, roquito peppers

Caprese Salad

Tomatoes, torn mozzarella, balsamic glaze

Main Course

Butternut Squash Tortellini

Butternut Stuffed pasta, Toasted pine nuts, Sage butter Sauce, Parmesan Wafer

Sea Bass, with King Prawn, Chilli and rosemary Risotto

Pan Fried Sea bass fillet, served on a creamy King prawn, chili and rosemary risotto

Pollo Al Puttanesca

Pan seared chicken served on a bed of roasted baby potatoes, with a rich puttanesca sauce

Dessert

Classic Tiramisu

Coffee Soaked sponge layered with rich mascarpone cream topped with a generous amount of chocolate.

Affogato

Madagascan vanilla Gelato, topped off with an intense Espresso

Sicilian Lemon Tart

Light Crispy pastry, indulgent lemon sabayon tart

Spanish Night

Starters

Gambas Al Pil Pil

King Prawns in a rich Tomato, garlic and Chilli

Aubergine Fries

Crispy Aubergine stripes finished with maple and dijon aioli

Honey Glazed chorizo

Diced spanish Chorizo, Garlic, glazed with Cider vinegar and honey

Main Course

Cordero con Patatas

18 hour Slow braised Lamb shoulder served with herb potatoes and roasted Green peppers

Bacalao con Chorizo

Pan roasted cod fillet with creamed leek sauce, potato rosti and roasted courgette

Vegetable Paella

Roasted butternut squash, mediterranean vegetables, Sun blushed tomato puree and toasted seeds

Dessert

San Sebastian

Traditional Baked cheesecake, served with sharp berry compote

Raspberry And Tea infused Creme Brulee

Classic creme brulee with a interesting twist

Creme caramel

Creme caramel, Honeycomb, Caramelised white chocolate shards



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