



Christmas Eve Cocktails 2023

Please see our cocktail menu on our website Culinarius.com.au

Christmas Sweets

Aussie Christmas Pudding wrapped in calico	600g- \$44
Traditional Christmas Cake wrapped in cello	1kg \$49.50
White Christmas Slice	\$39.60 for 6
Fruit Mince Tart	\$39.60 for 6
Xmas Friands	\$39.60 for 6
Choc Dipped Strawberries	\$29.70 for 6
Christmas Macaroons	\$36.30 for 6
Christmas Donuts	\$29.70 for 6
Gluten Free Caramel Slice	\$44 for 6
Rocky Road Bonbon (serves 8-10)	\$33
Christmas Trifle	\$104.50
Lemon and Lime Citrus Tart	\$82.50
Christmas Sweetie Platter	\$148.50
Selection of slices including rocky road, peppermint, macadamia, caramel, cherry ripe, Jaffa, chocolates, rum balls, white x-mas	



culinarius

*** CATERING & FINE FOODS ***

Christmas Eve 2022

Seafood Platter

Fresh Oysters, Tiger King Prawns, BBQ Squid, Smoked Salmon and Mussels with lime mayonnaise and fresh limes.

Market Price

Baked Trout

With lemon, lime, freshly chopped herbs and a hint of chilli served with a lime mayonnaise

Market Price

Whole Baked & Glazed Leg of Ham

Scored and decorated with a liqueur citrus glaze

\$44 per kg

approx. 7-10kgs

Apricot and Pistachio Pork

A choice boned loin of Pork rolled around a sumptuous filling of apricots and pistachio

\$154 serves 8

Whole Turkey

With fresh herbs, sour dough, almonds and dried fruits stuffing

\$170.50

Approx 5kgs

Rare Roast Beef (Un-sliced)

Crusted with Garlic, wholegrain Mustard, Honey, fresh Lemon & chopped fresh Herbs

\$49.50 per kg

approx. 3kgs

Fruit & Cheese Platter

Seasonal fresh & dried fruits with gourmet cheeses

\$132

Antipasto Platter

Continental meats, olives, onions, fetta, eggplant, tomato, capsicum and crusty rolls

\$185.90

Quiche (family size)

Spinach, feta, Vegetarian, Lorraine

\$82.50

Crab & Camembert, Smoked Salmon and Dill

\$96.80



Gourmet Salads and Vegetables

\$82.50 per tray (approx. 2kg suitable for 10 guests)

Prawn and Crab Pasta Salad

With Tiger prawns, crab meat, celery, Spanish onion, red capsicum and chopped coriander. Dressed in a gentle sweet chilli mayonnaise and finished with a delightful mango salsa.

Seasoned and oven roasted chat potatoes Salad

With gg, diced gherkin, Spanish onion and fresh basil. Dressed in a light seeded mustard mayonnaise.

Mediterranean Quinoa salad

With oven roasted vegetables and honey roasted pine nuts. Infused with mint and coriander

Roast Vegetable

With baked beetroot, sweet potato, onion & eggplant. Served on a bed of mesclun with balsamic vinegar dressing.

Greek Salad

Roughly chopped cucumber, Spanish onion, red capsicum, mixed with crisp cos lettuce with fetta and kalamata olives. Complimented by a lemon, oregano, garlic and olive oil dressing.

Culinarius' Creation

Mixed leaf with tomato, Spanish onion, cucumber, red capsicum, shaved carrot and shaved beetroot with avocado. Topped with fresh herbs, sliced olives and complimented with a balsamic vinaigrette.