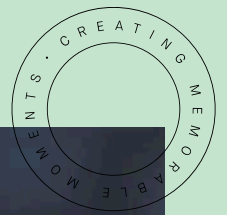


Cnk.



Cnk.

Our name is Cnk – and we're event addicts.
For catering and event management that caters to your discerning taste, you can rely on our experienced team. If you're planning something special, we'll make it even more amazing. You can leave it to us to show you a good time, with food creations that are made from the heart, rich with flavours that create lasting memories.

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For a menu that is progressive and exciting, our dynamic, friendly CNK team deliver the flavours you crave. We've already made a big impression on the Melbourne catering scene – a creative way with food for events you won't forget.

Whether you're hosting a huge party at one of our iconic venues, or creating an intimate event in the privacy of your own home – we work with you to create something incredible.



2 HOUR COCKTAIL PACKAGE

6 canapés, 2 substantial items, 1 supper bowl
2 hour premium beverage package

3 HOUR COCKTAIL PACKAGE

6 canapés, 2 substantial items, 1 supper bowl
3 hour premium beverage package

4 HOUR COCKTAIL PACKAGE

4 canapés, 2 substantial items, 1 supper bowl, 1 food station
4 hour premium beverage package

5 HOUR COCKTAIL PACKAGE

4 canapés, 2 substantial items, 2 supper bowls, 1 food station
5 hour premium beverage package

COLD CANAPES

- Whipped Meredith goat's cheese, savoury waffle, pomegranate, golden raisins (V)
- Smoked quail egg, chickpea nest, Avruga caviar (GF, DF)
- Fresh shucked Coffin Bay oyster, yuzu, caviar (GF, DF)
- Blue fin tuna sashimi, togarashi, Kewpie mayo, pickled daikon, micro watercress, black crisp (GF, DF)
- South Australian octopus tostada, avocado, jalapeño, blackened corn, chipotle mayo, coriander (DF)
- Hand shelled Alaskan king crab, compressed cucumber, school prawn, pickled daikon, Thai basil (GF, DF)
- Slow cooked ham hock terrine, piccalilli, sourdough, green apple, minted pea purée (GFA)
- Wagyu bresaola, compressed rockmelon, candied walnut, freeze dried balsamic (GF, DF)
- Salt & pepper silken tofu, black garlic, edamame (VG, GF)
- Gochujang roasted eggplant, lotus root, parilla, toasted sesame (VG, GF)
- Yarra Valley Persian feta & young beetroot tart, smoked almonds, honey, blossoms (V, GF)

HOT CANAPES

- XO steamed Kinkawooka mussels, wakame seaweed, red chilli (GF, DF)
- Brown butter poached sea scallops, crackling, XO streaky bacon (GF)
- Curried Spencer Gulf prawn lollipop, spiced mango pickle, yogurt flakes
- Spiced chicken, medjool date, pine nut & raisin borek, baba ghanoush
- Seven spiced suckling pork belly, black & white garlic, pickled mustard greens, koshihikari rice cake (GF, DF)

HOT CANAPES

- Slow braised duck, star anise & quince pithivier, pineapple, mustard chutney
- Falafel cracker, cumin spiced twelve hour lamb shoulder, tabouleh (GF, DF)
- Ranges Valley aged sirloin, duck fat potato, tarragon mayo (GF, DF)
- Pumpkin rice cake, vegan ricotta & bacon, maple syrup (VG, GF)

SUBSTANTIAL CANAPES

- Brik pastry, honey roasted carrot hummus cigars, feta crumble, sumac (V, VGA)
- Salt & pepper soft shell crab cones, Sriracha mayo, Asian herb salad (DF)
- Bulgogi ocean trout, eggnet, Korean pickles, wakame mayo (GF, DF)
- Steamed bao bun, red curry duck leg, lychee, pickled cucumber, radish, fragrant herbs (GFA, DF)
- Pork & fennel chilli dog, mustard pickle, red cabbage slaw
- Wagyu cheeseburger, caramelised red onion, house pickle, ketchup, brioche
- Cuban spiced pulled beef brisket, tortilla, charred corn, black eyed pea salsa, piquillo peppers (DF)
- Red bean, manchego & chilli beef empanada, padrón peppers, sauce mojo
- Slow cooked honey lamb & rosemary pie, house made mint jelly
- Layered sweet potato coconut cake, house made vegan XO, fried spring onion (VG, GF)

SUPPER BOWLS

- Pasta alla chitarra, fresh basil, vine tomato, anchovies, Mount Zero olives, Cobram EVOO (DF)
 - Salt & pepper South Australian squid, twice cooked fries, chipotle mayo, lemon (DF)
 - Brown butter poached ocean trout, orange, pickled fennel, brown rice, warm bacon & caper vinaigrette
 - Paella, bomba rice, saffron, chicken, chorizo, prawn, smoked paprika (GF, DF)
 - Báhn mi, slow cooked crispy skin pork belly, pate, pickles, cucumber coriander, spring onion, chilli
 - Texan barbecued baby back pork & lamb ribs, bourbon glaze, grits (GF)
 - Moroccan lamb neck, chickpea tagine, orange couscous, mint yogurt (GF)
 - Jungle curry, beef short rib, Asian vegetables, Thai basil, pickled daikon, steamed jasmine rice (GF, DF)
 - House made rice noodle rolls, steamed Chinese broccoli, vegan oyster sauce, toasted sesame seeds, spring onion, chilli oil (VG, GF)
 - Vegetable Buddha's delight, steamed jasmine rice, holy basil (VG, GF)
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FOOD STATIONS

- Grazing Table
- Cheese Station
- Oyster Bar
- Tex Mex
- Bahn Mi Station
- Shang Hi Dumpling House
- In the CNK Paella Pan
- Fish & Chips
- Souvlaki Station
- Mini Burger & Hot Dog Stand

DESSERT CANAPES

- Mini pavlova, passionfruit mousse, roasted strawberries, choc mint brittle (GF)
- Blackberry jelly, coconut panna cotta, tapioca pearls, candied coconut, candied cashews, shaved palm sugar (VG, GF)
- CNK chocolate lamington, toasted coconut, sour raspberry, gold leaf (GF)
- Espresso panna cotta, Frangelico, mascarpone, cocoa crumble, savoiardi, candied walnuts
- Mini bittersweet chocolate tart, milk chocolate mousse, raspberry crumble, chocolate fairy floss, lime, mint, berry salsa
- Ginger sponge, vanilla poached rhubarb, raspberry compote, Calvados apple puree, honey baked granola
- Black forest, chocolate sponge, sour cherry jam, dark chocolate velvet spray, chantilly, chocolate cherry shard
- Carrot cake, purple carrots, spiced cream cheese, turmeric, pistachio praline
- Vanilla poached pear frangipane tart, almond cream, compressed nashi pear
- Saffron braised pineapple, Malibu gel, candied coconut, passionfruit curd, coconut sponge

PREMIUM BEVERAGE PACKAGE

INCLUDED IN ALL COCKTAIL PACKAGES

- Tatachilla Sparkling, SA
- Tatachilla Sauvignon Blanc, SA
- Tatachilla Shiraz Cabernet, SA
- Furphy Refreshing Ale
- Cascade Light
- Mineral water, orange juice, soft drinks



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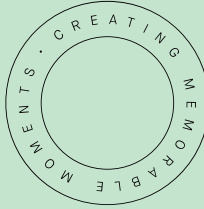
Our food is fresh, delicious...
and memorable. Our menu is ripe with the
very finest seasonal delights – for flavours
you won't forget. At CNK, we believe life
should be celebrated with gusto. That's why
our servings are generous and our
presentation is bright. It's food that wants
to be eaten – dished up by event staff who
want to serve you.

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Even though we can handle big events, we choose small local suppliers. That way, we know what we're getting – and what we share with you and your guests. Catering to special dietary needs are a speciality – we are proud to provide guests with special dietary requirements a true food experience, just like the rest of your guests. Executive Chef Nigel Stainwall creates the menu to suit your style using genuinely fresh, high-quality produce – food that's made with love and packed with flavours that are real, honest and inviting.

At CNK, we take the stress out of your next event, with a roving liquor license for easy entertaining. Ask us about our beverages packages and choose from our gorgeous wine list and signature cocktails – in your home, office...or anywhere at all. Our professional staff are all RSA-trained (responsible service of alcohol) – so you can simply sit back (or dance) and enjoy.





Thanks for reading through our
proposal. We look forward to being a
part of your special occasion.

Cnk.

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