

# Catering



Where passion meets heritage!



## About us

Ms. Ana's Kitchen is run by real people for real people. This project is a love story. A space to 'let our hair down' invite the community in and to pair passion with traditional Greek cooking. We cater & we are mobile – we come to you.

@ Ms. Ana's Kitchen we cater to parties & events big & small. Our menu's can be tailored and are packages are customisable & personalised.

Ms. Ana's caters for events from 20 people through to 100.



Where passion meets heritage!



# Canapé Menu



Where passion meets heritage!



## Heritage

- Spanakopita <sup>vg</sup>
- Almond crusted Spanakopita <sup>vg</sup>
- Lamb meatballs, cucumber yoghurt <sup>gf</sup>
- Pistachio puffs <sup>vg</sup>
- Moussaka squares <sup>vg optional</sup>
- Tomato, feta , rocket, olive, crostini <sup>vg</sup>
- Mini lamb souvlaki skewer, Tzatziki <sup>gf</sup>
- Smoky eggplant Crostini <sup>vg</sup>
- Grilled veggies skewer <sup>vg</sup>
- Beet dip, goats, garlic crouton <sup>v</sup>
- Grilled Prawns, garlic, preserved lemon <sup>gf</sup>
- Seared beef, hummus, pita
- Tzatziki bite, goats, beet, walnut tart <sup>v</sup>
- Haloumi, charry tomato puff <sup>vg</sup>
- 



Where passion meets heritage!

## Passion

- Chorizo, peppers, crostini
- Pulled pork slider, apple slaw
- Spring rolls, chilli, lime
- Beef, veggie pastries
- Drunken chicken rice paper rolls, sweet chilli <sup>vg</sup>
- Rainbow veggie, rice paper rolls, mint, chilli <sup>vg</sup>
- Tandoori chicken bites, mint yoghurt
- Flatbread, smoky eggplant, lamb, feta
- Flatbread, grilled peppers, eggplant, goats <sup>vg</sup>
- Kangaroo, red wine bites
- Grilled Zucchini, goat's, bites <sup>v</sup>
- Salmon & dill quiche
- Ham, mustard, gruyere, crepe
- Salmon, cream cheese, capers crepe
- Pumpkin arancini <sup>vg</sup>
- Parmesan panko mushroom, aioli <sup>v</sup>
- 

## Platers

- Fancy finger sandwich plater:  
*Cucumber, egg & lettuce, salmon dill & cream cheese, ham mustard gruyere*
- Fancy pastry plater:  
*Pork & fennel sausage roll, beef & red wine pie, Cornish pastry*
- Fancy Cheese plater:  
*A selection of local and international soft & hard cheese, Candied pistachio, fresh fruit & crackers*
- Fancy Charcuterie plater:  
*Local ham, Lefkada salami, Singlino Manis, beet dip, smoky Eggplant, hummus, olives, pita bread*

## Ana Recommends:

- 1 plater between 6 people
- 5 canapes per person per hour.
- Minimum 5 canapes selected to keep things interesting.
- Canapes start a \$5 per canape

<sup>v</sup> vegetarian <sup>vg</sup> Vegan <sup>gf</sup> Gluten Free

## Sweets

- Baklava cigar, almond, walnut
  - Lemon zest tart
  - Caramelised pineapple, chocolate fudge
  - Filled strawberry cheesecakes
  - Mini apricot pies
  - Mini apple pies
  - Chocolate cherry pops
  - Berry, custard tartlets
  - Baklava balls, honey
  - Brownies, walnut, white chocolate
  - Butterscotch snaps
- Blueberry muffin bites
  - Bougatsa squares
  - Greek custard tarts
  - Mini kourambethes
  - Orange zest, chocolate squares
  - Raspberry, coconut slice
  - Mint chocolate balls
  - white chocolate delights
  - Loukoumades, Greek doughnut balls

## Ana Recommends:

- 5 canapes per hour per person.
- Minimum 5 canapes selected to keep things interesting.
- Canapes start a \$5 per canape



Where passion meets heritage!

v Vegetarian vg Vegan gf Gluten Free

# Chef's Table



Where passion meets heritage!



## To Start

*Choose 3*

- Marinated Olives, flatbread, feta dip
- Dolmades, rice, herbs, vine leaves, mint yoghurt
- Tzatziki, hommus, beet dip, flatbread
- Soutzoukakia (meat balls), cumin, parsley, napoli sauce
- Melitzanosalata, charred and pickled eggplant, lemon, olive oil, cheese
- 
- Ouzo cured trout, parsley, fennel, pomegranate
- 

## Mains

*Choose 3*

- Moussaka, lentils, eggplant, potato, bechamel
- Loukanika (beef, pork & garlic sausage), mustard aioli
- Lamb Curcuma slow cooked lamb tomato, yoghurt sauce with greek spices
- Slow roast lamb shoulder, oregano, lemon, honey
- Kotopoulo Chicken, capsicum, garlic, yoghurt
- Hirino Pork belly, skordalia, pickles
- Spanakopita, greens, feta pie
- Market fish, greens, herb butter
- 

## Sides

*Choose 3*

- Greek Salad, mixed leaf, tomato, cucumber Red onion, carrot, feta, kalamata olives, oregano, vinaigrette
- Horiatiki salad, tomato, cucumber, red onion, kalamata, feta, oregano, evoo
- Pantzaria Salad, beets, lemon, garlic, parsley, yogurt, pistachio, evoo
- Roast baby carrots, hummus, harissa, honey
- Roast Cauliflower, cucumber, tomato, olives, red onion, feta, apple cider finegar, lemon, mustard, oregano
- Roast Kpifler potato, parmesan garlic, parsley, lemon, evoo, sea salt
- Greek, lemon, rice, pailaf

## To Finish

*Choose 2*

- Loukoumades, Greek doughnut balls, honey, walnuts
- Chocolate Hazelnit Baklava, Ice cream
- Poached peach, ouzo jelly, yoghurt ice-cream

## Service Style:

- Ana's chef's tables are design to Share with family & friends. Communal dishes pairing passion with traditional Greek food.

-

Chef's tables are priced at \$80pp  
Minimum person 20 maximum 100



Where passion meets heritage!

v Vegetarian vg Vegan gf Gluten Free

## Our Food

is made with passion and prepared by hand from fresh, seasonal and sustainable produce.

## Our People

is run by real people for real people. With respect and appreciation of heritage & times gone by. Without pretence and with old world values in mind.

## Our Services

Custom menu design  
Venue Sourcing  
Wine Lists  
Cocktail Lists  
Service & Wait team  
Audio Visual  
Entertainment & Bands

---

To find out more about how we can help create special event, contact Ana!  
0413 341 724 [ana@msanaskitchen.com.au](mailto:ana@msanaskitchen.com.au).  
[www.msanaskitchen.com.au](http://www.msanaskitchen.com.au)

---



Where passion meets heritage!

