

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.



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Canapé Menu



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Heritage

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

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

^v vegetarian ^{vg} Vegan ^{gf} 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

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Chef's Table



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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
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- Ouzo cured trout, parsley, fennel, pomegranate
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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
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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.

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



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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.
www.msanaskitchen.com.au



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