

Fennel & Co.  
catering



## ABOUT FENNEL & CO

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Fennel & Co. Catering are a family owned and operated company based in the Hunter Valley. Owner and Executive chef James Borg and his wife Tess have been operating throughout Newcastle and Sydney for the past 16 years.

We are passionate about pairing delicious fresh seasonal food with friendly and attentive customer service. We pride ourselves on sourcing local suppliers, preferring to work Paddock to Plate, creating menus that reflect the best of Australian produce and seasonality.

Our team provide the highest quality food and service to ensure your wedding is unique and memorable. Let your imagination run wild: picture rustic platters of antipasto and artisan cheeses by the lake to a sumptuous banquet in The Woodhouse. We offer a range of delicious options and locations tailored to your requirements.

Our customised approach and variety of packages means you can relax and enjoy your special day.



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## SOURCING LOCAL

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Our menus are created and inspired by the freshest ingredients and what's in season. Where possible we buy straight from the farm to ensure the quality and freshness of our produce and support our local community.

Some of the local farms we buy from include:

Moores Farm Fresh Produce, Wollombi: Fresh Pork

Redgate Farm, Raymond Terrace: Fresh Duck and Quail

Newcastle Greens: Microleaves and herbs



# CANAPES AND BANQUETS

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## Cabernet Package

6 Canapes pp (choice of 4)  
2 Roving Entrees (bigger bites)  
Biodegradable serving plates & Utensils provided  
Your wedding cake plated  
Tea & Coffee Table  
Wait staff  
Supervisor to manage the event on the day  
Includes cost of kitchen equipment hired for venue

**\$55 Per Head**

## Rose Package

1 Roving Entrees (bigger bites)  
Warm Dinner Rolls & Butter  
Banquet Main, inclusive of 2 Meats & 3 Sides  
Your wedding cake plated or individual Plated with Cream & Berry Coulis  
Crockery & Cutlery (incl setting of tables)  
White Linen Napkins  
Tea & Coffee Table  
Wait staff  
Supervisor to manage the event on the day  
Includes cost of kitchen equipment hired for venue

**\$75 Per Head**

# CANAPES AND BANQUETS

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## Pinot Package

Canapes (approx 4 pp)  
Warm Dinner Rolls & Butter  
Banquet Main, inclusive of 2 Meats & 3 Sides  
Your wedding cake plated or individual Plated with  
Cream & Berry Coulis  
Crockery & Cutlery (incl setting of tables)  
White Linen Napkins  
Tea & Coffee Table  
Wait staff  
Supervisor to manage the event on the day  
Includes cost of kitchen equipment hired for venue

**\$85 Per Head**

## Shiraz Package

1 Roving Entrees (bigger bites)  
Warm Dinner Rolls & Butter  
Banquet Main, inclusive of 2 Meats & 3 Sides  
Dessert Grazing Table (3 pieces pp)  
Your wedding cake plated  
White Linen Napkins  
Tea & Coffee Table  
Wait staff  
Supervisor to manage the event on the day  
Includes cost of kitchen equipment hired for venue

**\$95 Per Head**

## SEATED ALTERNATE DROP

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### Chardonnay Package

Warm Dinner Rolls & Butter  
Alternate Drop Entree  
Alternate Drop Main  
Your wedding cake plated or individual Plated with  
Cream & Berry Coulis  
Crockery & Cutlery (incl setting of tables)  
White Linen Napkins  
Tea & Coffee Table  
Wait staff  
Supervisor to manage the event on the day  
Includes cost of kitchen equipment hired for venue

**\$75 Per Head**

### Semilon Package

Warm Dinner Rolls & Butter  
Alternate Drop Entree  
Alternate Drop Main  
Alternate Drop Dessert  
Your wedding cake plated  
Crockery & Cutlery (incl setting of tables)  
White Linen Napkins  
Tea & Coffee Table  
Wait staff  
Supervisor to manage the event on the day  
Includes cost of kitchen equipment hired for venue

**\$95 Per Head**



## ADDITIONAL OPTIONS

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### Antipasto Grazing Table

Dips, Sliced Cured Meats, Cheese, Olives, Chargrilled Vegetables, Crusty Bread & Lavash  
\$16 per head

### Cheese Grazing Table

Assorted Cheese, Nuts, Quince Paste, Fruits, Lavash & Crackers  
\$18 per head

### Mini Doughnut Table (choose 3)

Nutella, Rhubarb Custard, Lemon Curd, Snickers Cream, Strawberry Jam  
\$16 per head

### Dessert Grazing Table (choose 3)

Lemon Meringue, Brownie, Red Velvet Cupcakes, Choc Hazelnut Tarts, Truffles, Macarons, Caramel Slice, Sticky Date Fudge, Salted Caramel Cheesecake, Portuguese Tarts, Nutella Doughnuts, jam drop Doughnuts  
\$16 per head

### Cheese Tower wedding Cake

Price on request based on size

### Canapes (5pp)

\$17 per head

Additional Costs for BYO: Bar Staff: 1:50 guests @ \$45 pr hour (min 3 hours)

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# CANAPE MENU

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## Hot Selections

Polenta Chips w/ Romesco VG, GF  
Fried Tofu w/ Mapo Pulled Jackfruit VG  
Quinoa & Potato Fritters w/ Kasundi Relish VG  
Middle Eastern Fried Cauliflower w/ Whipped Beetroot  
Feta & Dukkah V  
Chorizo Poppers w/ Paprika Mayo  
Crumbed Eggplant & Bocconcini Bites w/ Lemon & Zaatar  
V  
Grilled Chorizo w/ Chimmi Churri & Shaved Fennel GF  
Crispy Wonton w/ Duck, Pickled Carrot, Green Mango &  
Fried Esahlots GF  
Prawn Dumplings w/ Asian Dipping Sauce P  
Snapper & Lemongrass Fritters w/ Wasabi Mayo P  
Cauliflower & Truffle Shot w/ Tuscan Crumbs V \*  
Tomato, Leek and Goats Cheese Tarts V  
Pork Belly Spoons w/ Carrot Puree & Caramelised Onion  
GF  
Semi-Dried Tomato and Fetta Arancini w/ Basil Pesto V \*  
Jalapeno & Cheddar Poppers w/ Paprika Aioli V  
Lamb and Harissa Sausage Rolls w/ Tomato Chutney  
Pork and Fennel Sausage Rolls w/ Tomato Chutney  
Pea & Ham Croquet  
Peking Duck Spring Rolls w/ Sweet Soy Sauce  
Vegetarian Spring Rolls w/ Sweet Soy sauce V  
Chicken Satay Skewers GF  
Lamb Ribs w/ Salsa Verde GF

## Cold Selections

Brioche Bites w/ Pumpkin Ricotta & Fetta V  
Grilled Zucchini Scrolls w/ Activated Almond & Beetroot VG  
Sushi \*V P VG  
Creamed eggplant, roast capsicum and fetta on croute V \*  
Tomato Bruschetta En Croute V \*  
Smoked salmon & chive mousse tarts P  
Savoury Éclair W/ Chicken, Avocado & Almond  
Roast Beef Crostini W/ Horseradish cream & Caramelised  
Onion \*  
Air Dried Beef Cigars w/ Dukkha & Onion Jam GF  
Smoked Salmon, Pickled Enoki, Avocado Mousse on Black  
Sesame Crisp P  
Kingfish Ceviche, Puffed Black Rice & Wasabi Cream  
(groups over 50 guests only) P  
Brie w/ Fig Jam & Crushed Pistachios V

## Seafood Selections (additional \$2pp)

Natural Sydney Rock Oysters w/ Nuoc Cham  
Seared Scallop Spoon w/ Romesco & Salsa Verde  
Seared Scallop Spoons w/ Green Mango, Coriander & Mint  
Alaskan Crab Tartlets  
King Prawn & Avocado Crustini  
White Anchovy & Tomato Salsa En Croute

# MAIN COUSE BANQUET MENU -2 meats & 3 sides

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## Meats

Roast Chicken w/ Carrot Puree & Spinach  
Slow Cooked Lamb Shoulder w/ Pea Puree, Eshallots  
And Chimi Churri  
Salmon w/ Beetroot Hummus, cress & radish  
Braised Beef w/ spinach & Celeriac Puree  
Crispy Pork Belly w/ Spinach, Radish & Cauliflower  
Puree  
Braised Brisket w/ Eggplant Cream, Lentils, Toun, Fen-  
nel, Mint & Pomegranite  
Master Stock Glazed Pork Belly w/ Coriander, Peanut  
& Chili

## Hot Sides

Potato Bake V  
Mixed Roast Vegetables V  
Creamy Paris Mash V  
Peas, Bacon, Potato & Parmesan  
Braised Brussels, Speck, Baby Spinach, Confit Eshallots  
& Cauliflower Puree  
Asian Greens V  
Rosemary & Garlic Potatoes V  
Warm Quinoa, Roast Pumpkin, Spinach & Confit  
Tomato V

## Cold Sides

Red Rice, Pickled Beets, Rocket, Currant & Feta V  
Green Bean, Roast Capsicum, Olives & Dukkah V  
Orecchiette Pasta, Roast pumpkin, Pesto, Spinach &  
Parmesan V  
Charred Chickpea, Rocket, Baby Herbs & Tomato  
Salsa V  
Green Beans w/ Preserved Lemon & Almond  
Cracked Frekkah w/ Roast Beetroot, Feta, Papita  
Seeds & Pomegranate V  
Mixed Grain Salad w/ Lentils, Pearl Barley, Mints,  
Goats Curs, Seeds & Barberries  
Rocket, Fennel, Mint, Lemon & Parmesan V  
Raw Shaved Broccoli, Roast Spiced Carrots, Kale,  
Currants & Mung Bean V

## ENTREE BANQUET MENU- 3 selections

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Sticky Pork with Coriander, Nuoc Jam & Peanuts

Smoked Salmon with Horseradish Cream, Avocado Mousse, Orange Segments & Puffed Black Rice

Prosciutto, Pear & Gorgonzola

Kingfish Ceviche, Pickled Enoki & Wasabi

Grilled King Prawn with Fennel & Parmesan Salad

Whole Baked Brie with Fig Jam and Fresh Honeycomb

Handmade Prawn & Scallop Dumplings Served in House Bisque

Scallops Celeriac Roumelade & Romesco

White Anchovies w/ Tomato, Cress, Parsley & Sourdough Crisp

Warmed Marinated Olives

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# SUBSTANTIAL ROVING

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## Sliders, Baos & Tacos's

Angus Beef Cheeseburger Slider w/ Lettuce & Special Sauce  
Southern Fried Chicken Slider w/ Lettuce, Tomato & Peri Peri Aioli  
Sticky BBQ Pulled Pork Slider w/ Apple, Radish & Carrot Slaw  
Crumbed Mushroom Slider w/ Pickled Beetroot, Rocket & Romesco  
Crispy Chicken Bao w/ Sweet Soy, Pickled Cabbage & Coriander  
Sticky Pork Belly Bao w/ Carrot, Coriander, Nuoc Cham & Fried Eshallots  
Crumbed Mushroom Bao w/ Pickled Cucumber, Purple Cabbage & Sticky Soy  
Baja Fish Taco w/ Purple Cabbage, Chipotle Cream, Corn Salsa & Paprika Mayo  
Pulled Beef Taco w/ Lettuce, Cheese Sauce, Guacamole, Tomato Salsa & Sour Cream  
Crispy Chicken Taco w/ Jalapeno & Lime Mayo, Charred Corn & Pineapple Salsa  
Pulled Pork Taco w/ Purple Cabbage, Apple, Radish & Chipotle Aioli  
Carne Asada Steak Taco w/ Chimmi Churri, Tomato, Coriander & Shaved Asparagus

## Bigger Bowls

Beef Cheek Nachos w/ Cheese Sauce, Guacamole, Sour Cream & Tomato Salsa  
Vegetarian Nachos w/ Cheese Sauce, Guacamole, Sour Cream & Tomato Salsa  
Chicken & Pumpkin Creamy Pesto Orrechetti Pasta  
Chorizo, Mushroom & Spinach Penne  
Chicken & Red Rice Salad w/ Pickled Beets, Currants, Rocket & Fetta  
Quinoa, Pumpkin, Kale & Confit Heirloom Tomato Salad V  
Chicken & Cashew Korma on Rice  
Eggplant & Potato Korma on Rice w/ Coriander, Almonds & Yoghurt  
Slow Cooked Lamb Shoulder w/ Freekah, Parsley, Mint Fetta, Pomegranate, Pickled Tomato & Fennel  
Raw Broccoli, Roast Spiced Carrots, Kale & Mung Bean Nourish Bowl

## Seafood Bigger Bowls

Marinated Grilled Baby Octopus w/ Confit Tomato, Rocket & Balsamic  
Prawn Cocktail w/ Avocado Cream, Shredded Iceberg & Sriracha Mayo  
Smoked Ocean Trout Salad w/ Beetroot, Radish & Cress  
Baked Snapper on a Medley of Tomato, Spinach, Olives & Fried Kale

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# ALTERNATE DROP MENU

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## Entree

Crispy Pork Belly w/ Cauliflower Puree, Apple, Radish & Watercress  
Seared Scallops w/ Celeriac Remoulade, Romesca & Salsa Verde  
Beetroot Cured Salmon Gravlax, Blood Orange, Capers, Toasted Brioche w/ Avocado & Wasabi Cream  
Braised Lamb Tortellini w/ Pea Puree, Parmesan & Fennel  
Roast Duck Breast w/ Parfait, Pumpkin Puree, Turnip, Pedro Ximenez Gel & Scratching's  
Pan Seared Snapper w/ Bisque, Fried Lotus & basil Oil  
Herb & Olive Stuffed Vine Ripened Tomato, Pea Puree, Goats Cheese, Watercress & Truffled Crumbs V

## Main

Roast Lamb Rump on Pea Puree w/ Watercress, Pea & Feta Salad & Chimichurri  
Ballantine Chicken on Carrot Puree w/ Potato Terrine, Speck & Asparagus  
Braised Brisket w/ Eggplant Cream, Lentils, Tourn & Fennel  
Crispy Pork Belly on Parsnip Puree w/ Fennel & Grape Salad  
Braised Lamb Shank on Potato Mash w/ Roast Bay Vegetables  
Miso Glazed Sesame Salmon w/ Avocado Mousse, Beetroot, Radish & Watercress  
Cracked Frekkah, Pickled Carrots, Binorie Goats Curd, Braised Lentils & Walnut Vinaigrette V

## Dessert

Pistachio Brulee w/ Macerated Strawberries & Touile  
Sticky Date Pudding w/ Dulce de Leche & Vanilla Bean Ice Cream  
Chocolate Tart w/ Honeycomb, Raspberries & Ice Cream  
Eton Mess w/ Mascarpone, Berry Compote, Meringue, Chocolate Truffle  
Dropped Lemon Tart w/ Lemon Curd, Shortcrust, Whipped Cream  
Rhubarb Custard Filled Brioche Fritters w/ White Chocolate & Berries  
Baked Brie w/ Fig Jam, Honey, Pistachios & Lavosh







Owned & Operated by James & Tess Borg  
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