

THE LITHGOW
TIN SHED

Locally Inspired
Cafe, Pizza & Events

Catering Events

The Lithgow Tin Shed is centrally located within the Lithgow CBD and offers a relaxed dining experience to all customers. We pride ourselves on offering food that is fresh, locally sourced and full of flavor to our customers.

Register now at
www.thetinshedlithgow.com
For inquiries, call us on 02 63521740
Salud Pty Ltd Catering lithgowtinshed@gmail.com

Catering Options

-The Feasting Table-

-Canapes on arrival-

\$20 per person

Corn fritters w' cured salmon and aioli
Thai salad w' seared beef lettuce cups
Parmesan crisp w' smashed avocado and local fetta
Zucchini, pea, blue cheese & lemon arancini balls

-Mingler-

\$15 per person

Ideal to be placed down on tables before guests are seated to enjoy a bite to eat before main feasting

Ploughman's board
w' house made dips and locally sourced olives
Served with olive oil and honey tortilla crisps

-Grazing-

\$45 per person

Roasted Pork roast w' pickled apple
Harissa roasted chicken w' honey minted yoghurt
Roasted lamb leg w' chimichurri
Vegetarian risotto

Served w'

Spiced maple Pumpkin and beetroot salad w' brown rice, quinoa,
toasted almonds & local goats curd
Roasted smashed potatoes
Mediterranean vegetable stack w' haricot bean puree, basil pesto & balsamic glaze

-Canape Feasting-

\$65 per person

Let your guests mingle and enjoy the relaxed environment while devouring canapes. Ideally we display food along feasting tables, allowing guests to come as they please and continuously graze on our canapes.

Antipasto Boards - local cheeses, olives, dips and cured meats w' honey olive oil tortilla crisps

Zucchini, pea, blue cheese & lemon arancini balls

Asian style Pork meatballs w' dipping sauce

Crispy skin Pork belly bits w' seared scallop and corn puree

Pumpkin and stage stuffed mushrooms

Corn fritters w' cured salmon and aioli

Caprese skewers - bocconchini cheese, tomato and basil

Beef bacon and kangaroo sliders w' double brie, onion jam, pickled beetroot, Dijon mustard and dressed rocket

Catering Information & Inclusions

Please read the following information regarding our catering

- Our menu provided is seasonal meaning all items are subject to availability. We intend to deliver you what you read within our menu, however, this could change due to seasonal availability/prices
- We are more than happy to make changes to our menu to suit your dietary requirements. We are happy to negotiate changes to the menu with the approval of our head chef
- Bar service staff can be added to the event for additional cost.
- Our menu prices are inclusive of wait staff
- Please note GST will be added to the price, GST is not inclusive of the price per person
- The menu provided is based upon the belief there will be some sort of kitchen facilities available at the event site to prepare food within.

If there are no kitchen facilities onsite please make this known as the menu will have to be changed to cater to your event.

We ask for a 20% deposit to secure your wedding date then full remaining payment amount one week prior to your event.