

# CATERING MENU

**CHICKEN AND SONS CATERING MENU IS DESIGNED FOR GROUPS OF 20 OR MORE (FOR SMALLER GROUPS PLEASE ORDER FROM OUR REGULAR MENU)**

All the food at Chicken & Sons is cooked with care using only the best seasonal ingredients. In addition to the menus below our chefs are more than happy to work with you to create a bespoke menu that will cater for your specific tastes and budget.

**PLEASE FEEL FREE TO CALL US AT ANY TIME TO DISCUSS YOUR REQUIREMENTS.**

## PLEASE NOTE

All our food will be delivered hot and ready for you to serve to your guests, should you require the food to be served by a Chicken & Sons staff member please let us know.



We cater for all corporate and social occasions including:

- Business Meetings
- Corporate Lunches
- Team Lunches
- Workplace Catering
- Birthday Parties
- Product Launches
- Social Events

If you have an upcoming event and would like Chicken & Sons to cater, give us call on 8021 3462.



# CATERING

For Corporate  
& Social Occasions

228 Victoria Avenue  
Chatswood 2067  
Phone: 02 8021 3462  
Email: [adam@mardamhospitality.com](mailto:adam@mardamhospitality.com)

Open 7 days 11am - 8pm  
Home Delivery 7 days 12pm - 8pm



# MIX & MATCH MENU

## Signature Coal Roasted Chicken

Each of our delicious brined and barbecued chickens can feed up to 2-4 people (depending on hunger) they are pre-portioned for convenience and served with housemade pickles.

Whole coal smoked chicken  
(priced per bird)..... 18

Add house made sourdough,  
parmesan and truffle stuffing  
and house made gravy  
(priced per bird).....2

Add a selection of sauces  
(priced per bird).....2

## Signature Coal Roasted Selection

All of our barbeque meats are dry rubbed, marinated and slow roasted over charcoal, they are pre portioned for your convenience and served with housemade pickles.

Pork Belly (priced per person) .....9

Chorizo Sausage (priced per person) .....8

Beef Brisket (priced per person) ..... 11

Lamb Souvlaki (priced per person) ..... 12

Marinated Goat leg (priced per person) ..... 13

Venison Haunch (priced per person) ..... 20

## Signature Pies (serves 10 people)

Old style Chicken & Mushroom..... 75

Coal Roasted sweet potato,  
chickpea, spinach, eggplant,  
basil pesto ..... 60

Braised beef, pancetta,  
onion, red wine ..... 80

Phone: 02 8021 3462

Email: adam@mardamhospitality.com

# CHOOSE YOUR SIDES

Price per tray (Serves 10 people).....\$55

## Hot Sides

**Potato bake** Sebago Potato thyme and confit  
garlic gratin

**Honey roasted carrots**, honey, thyme, fennel  
**Chipotle ratatouille** eggplant, zucchini, red  
capsicum, onion, garlic, chilli

**House baked beans** pork hock, tomato, parsley

**Mac 'n' Cheese** macaroni, mozzarella,  
parmesan, truffle oil

**Steamed Greens** pecorino, chilli, lemon, mint

**Roasted Cauliflower** miso mayonnaise, red  
onion, pickles

**Thai style curry**, lime leaf, ginger,  
chickpeas, coconut

**Creamed savoy cabbage and bacon** mustard,  
garlic

**Braised red cabbage**, dark chocolate, port,  
spice

## Cold Sides

**Coleslaw** cabbage, fennel, celery, mint

**Greek Salad** cucumber, olive, feta, Spanish  
onion and dill

**Superfood** sweet potato, charred broccoli,  
quinoa, walnuts, pumpkin seeds

**Pasta** risoni pasta, salsa verde, feta,  
red capsicum, rocket

**Pearl cous cous** beetroot, kale, honey  
dressing

**Smoked eggplant and lentil** salad, dates,  
dill, saffron yoghurt gressing

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# BANQUET MENU

(For groups of 20 OR MORE)

The Chicken and Sons banquet  
menu is served buffet style  
and includes:

## MAINS

Signature coal roasted chicken

Pulled pork

Slow roasted beef brisket

Jerk Pineapple

(Meats will be accompanied by a selection of  
housemade sauces and our signature Truffle &  
Parmesan Stuffing)

## SIDES

Roasted cauliflower, miso, pickles

Truffled Mac & cheese

Pearl Cous Cous & beetroot salad

Greek Salad

Superfood Salad

\$30 PER HEAD

(Add dessert \$5)

# DESSERT

Price per tray (Serves 10 people).....\$40

Serves 10 people

Crumble of the day w custard

Vanilla Pannacotta w market fruit compote

Tray bake of the day w Chantilly cream



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