

# Nusa Catering

BRISBANE & GOLD COAST

*Artisanal Indonesian catering crafted for weddings, corporate events, and private gatherings.*

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## MEAT BASE

<b>Assorted Gourmet High Tea Sandwiches</b>	<b>\$2.75</b>
Quarter Pieces, mix of Portuguese Chicken, Beef Pastrami, Cucumber	min. 24
<b>Beef Slider</b>	<b>\$5.00</b>
Mini Burger with Brioche Bun, Homemade Beef Patty, Cheese, Mayo, Lettuce, Tomato, Gherkin sauce.	min. 20
<b>Fried Beef Ball</b>	<b>\$2.75</b>
+ Approximately 18-20 grams each	min. 20
<b>Handmade Mini Beef Sausage Rolls</b>	<b>\$3.50</b>
Succulent, seasoned lean minced beef wrapped in a light, golden-baked flaky puff pastry. A classic crowd-pleaser.	min. 24
<b>Indonesian Beef Rendang</b>	<b>\$180.00</b>
Our signature dish. Prime beef slow-simmered for 5 hours in a rich, deeply aromatic paste of lemongrass, galangal, and caramelized coconut cream until melt-in-your-mouth tender. (Sold in 2kg trays, approx. 100g per serving).	
<b>Indonesian Lamb Satay Skewer</b>	<b>\$4.00</b>
Tender premium lamb backstrap marinated in traditional aromatic Javanese spices, chargrilled to perfection and served with a rich, sweet soy sauce.	min. 24
<b>Mini Hot Dog</b>	<b>\$4.00</b>
Mini Brioche Hot Dog Buns, Mini Frankfurter, Lettuce, Tomato Sauce.	min. 24

## CHICKEN BASE

<b>Chicken Garlic Ball</b>	<b>\$3.00</b>
Juicy chicken garlic balls made with savoury minced chicken, aromatic garlic, and gentle seasoning, cooked until golden and tender.	min. 24
<b>Chicken Karaage Bao Buns</b>	<b>\$5.00</b>
Soft bao with chicken karaage, pickled carrot, cucumber and mayonnaise.	min. 20
<b>Chicken Slider</b>	<b>\$5.00</b>
Mini Burger with Brioche Bun, Fried Chicken, Cheese, Mayo, Lettuce, Tomato, Gherkin sauce.	min. 20
<b>Crispy Fried Chicken Tender</b>	<b>\$3.00</b>
Golden crispy chicken tenders, lightly seasoned and fried until crunchy on the outside and juicy inside with buttermilk sauce.	min. 24
<b>Indonesian Chicken Satay Skewer</b>	<b>\$3.00</b>
Chargrilled chicken skewers with handmade peanut sauce.	min. 24

<b>Indonesian Marinated Fried Chicken Wings</b>	<b>\$4.50</b>
Crispy fried chicken wings marinated with Indonesian turmeric, garlic, coriander, ginger, and galangal for a fragrant, savoury finish.	min. 20
<b>Indonesian White Chicken Curry (Ayam Opor)</b>	<b>\$130.00</b>
Indonesian white chicken curry, or Ayam Opor, made with tender chicken thigh fillet simmered in a mild coconut sauce with gentle spices and aromatics.	
<b>Indonesian Yellow Chicken Curry (Ayam Gulai)</b>	<b>\$130.00</b>
Indonesian yellow chicken curry, or Ayam Gulai, made with tender chicken thigh fillet simmered in a fragrant coconut curry with warm spices and aromatics. 100gms per serves.	
<b>Mini Portuguese Chicken Wraps</b>	<b>\$2.75</b>
Mini wraps filled with tender Portuguese-style chicken, fresh salad, and a lightly spiced sauce for a bright, savoury bite.	min. 24
<b>Mini Quiches Lorraine</b>	<b>\$3.75</b>
Mini quiches filled with tender chicken, egg, cheese, and onion, baked in golden pastry until rich and savoury.	min. 24

## SEAFOOD BASE

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<b>Mini Ebi Prawn Tempura Bun</b>	<b>\$4.50</b>
Mini Brioche Hot Dog Buns, Ebi Tempura Prawn, Mayonnaise.	min. 24
<b>Prawn Gyoza with Garlic Oil Topping</b>	<b>\$3.00</b>
Prawn gyoza filled with savoury prawn and wrapped in delicate dumpling pastry, finished with aromatic garlic oil for extra depth and flavour.	min. 30

## VEGETARIAN

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<b>Indonesian Nasi Goreng</b>	<b>\$65.00</b>
Authentic Indonesian wok-fried rice tossed with sweet savory kecap manis, crisp cabbage, shredded carrots, and aromatic onions. (Vegetarian option available; please specify if you would like scrambled eggs included). Serves 10 standard portions.	
<b>Mini Arancini Ball</b>	<b>\$2.50</b>
Mini arancini balls made with creamy risotto rice, rolled into bite-sized portions and fried until golden and crisp.	min. 24
<b>Mini Goat Cheese Tartlet with Caramelised Onion</b>	<b>\$3.00</b>
Mini tartlets filled with creamy goat cheese and sweet caramelised onion, baked in delicate golden pastry.	min. 24
<b>Mini Spinach and Cheese Pastry Roll</b>	<b>\$2.50</b>
Mini pastry rolls filled with spinach and cheese, wrapped in golden flaky pastry and baked until crisp.	min. 24
<b>Mini Spinach Quiches</b>	<b>\$3.75</b>
Delicately sized (approx. 50mm), featuring a velvety spinach and egg custard baked inside a crisp, buttery pastry shell.	min. 24
<b>Vegetable Tempura Bao Buns</b>	<b>\$5.00</b>
Pillow-soft, cloud-like steamed bao buns cradling a crispy, golden vegetable tempura, paired with a zesty house-made carrot pickle, fresh cucumber slices, and a drizzle of creamy Japanese mayonnaise.	min. 20
<b>Vegetable Tempura Slider</b>	<b>\$4.90</b>
Mini Burger with Brioche Bun, Veggie Tempura, Cheese, Mayo, Lettuce, Tomato, Gherkin sauce.	min. 20

## VEGAN

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<b>Caesar Salad</b>	<b>\$65.00</b>
Classic Caesar salad with crisp lettuce, savoury dressing, cheese, and crunchy croutons.	
<b>Cauliflower Tempura Bites</b>	<b>\$2.50</b>
Cauliflower florets coated in a light tempura batter and fried until golden and crisp.	
	min. 20
<b>Classic Garden Salad</b>	<b>\$65.00</b>
Classic garden salad made with fresh mixed vegetables for a crisp, colourful, and refreshing side.	
<b>Coleslaw Salad</b>	<b>\$65.00</b>
Fresh coleslaw salad made with crisp shredded vegetables in a creamy, tangy dressing.	
<b>Corn Fritters Ball</b>	<b>\$2.50</b>
Golden corn fritter balls made with sweet corn and gentle seasoning, cooked until crisp on the outside and soft inside.	
	min. 20
<b>Indonesian Coconut Rice (Nasi Uduk)</b>	<b>\$55.00</b>
Indonesian coconut rice, or Nasi Uduk, steamed with coconut milk and gentle aromatics for a fragrant, savoury finish.	
<b>Indonesian Coconut Salad</b>	<b>\$65.00</b>
A refreshing, vibrant medley of lightly steamed kale, crisp cabbage, and sweet carrots, tossed beautifully with highly aromatic, traditional spiced grated coconut.	
+ Feeds approx 10-12 people	
+ Price is per tray.	
<b>Indonesian Turmeric Rice (Nasi Kuning)</b>	<b>\$55.00</b>
Indonesian turmeric rice, or Nasi Kuning, cooked with turmeric, coconut milk, and aromatic spices for a fragrant golden finish.	
<b>Mini Vegetable Spring Roll</b>	<b>\$2.50</b>
Mini vegetable spring rolls filled with seasoned vegetables and wrapped in crisp golden pastry.	
	min. 20
<b>Rocket &amp; Walnut Salad</b>	<b>\$65.00</b>
Fresh rocket salad with crisp fennel, onion, and crunchy walnuts for a light, peppery, and refreshing side.	
<b>Vegan Indonesian Mie Goreng</b>	<b>\$65.00</b>
Indonesian mie goreng with wok-tossed noodles, scrambled egg, cabbage, carrots, and spring onion in a savoury Indonesian-style seasoning.	
<b>Vegetable Gyoza</b>	<b>\$3.00</b>
Cabbage, mushroom wrapped in thinly dough topped with garlic oil	
	min. 30

## GLUTEN FREE

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<b>GF Beef Party Pie</b>	<b>\$3.00</b>
Gluten-free beef party pies filled with savoury beef filling and baked in golden pastry.	
	min. 12
<b>GF Sausage Roll</b>	<b>\$3.00</b>
Gluten-free sausage rolls filled with savoury seasoned beef and wrapped in golden pastry.	
	min. 12
<b>GF Tea Sandwich</b>	<b>\$4.50</b>
Half Pieces, Selection of Chicken, Beef Pastrami or Vegan Cucumber	
	min. 20

<b>GF Vegan Gyoza</b>	<b>\$3.50</b>
Gluten-free vegan gyoza filled with seasoned vegetables and wrapped in a delicate dumpling pastry.	min. 8
<b>GF Vegan Spring Roll</b>	<b>\$3.50</b>
Gluten-free vegan spring rolls filled with seasoned vegetables and wrapped in a crisp golden pastry.	min. 8

## PASTRY

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<b>Almond Croissant</b>	<b>\$5.50</b>
Almond croissants baked with flaky buttery pastry and a rich almond filling, finished with a delicate nutty sweetness.	min. 20
<b>Assorted Mini Pastry</b>	<b>\$3.00</b>
Chocolate & custard twists, praline fingers, vanilla custard triangles, raspberry danish.	min. 20
<b>Cronut</b>	<b>\$5.50</b>
Cronuts made with layered, flaky pastry and a golden fried finish, combining the lightness of a croissant with the indulgence of a doughnut.	min. 20
<b>Indonesian Beef Martabak</b>	<b>\$3.50</b>
Crispy, golden pan-fried pastry pockets packed with a savory, spiced minced beef filling and freshly chopped spring onions. A savory Indonesian classic.	min. 24
<b>Mini Waffle</b>	<b>\$2.50</b>
Mini waffles with a soft, lightly sweet centre and golden crisp edges.	min. 20
<b>Palmiers</b>	<b>\$4.50</b>
Palmiers made with delicate layers of flaky pastry, baked until golden, crisp, and lightly caramelised.	min. 20
<b>Petit Four</b>	<b>\$90.00</b>
Assortment of 8 petits fours (6 of each). 6 strawberry slices, 6 almondines with lemon zest, 6 triple chocolates Joconde biscuits, 6 apricot jelly and chopped pistachios Financiers, 6 dark chocolate ganache and dark chocolate cream Chocolate crumbles, 6 caramel and cinnamon financiers with caramelised apple compote, topped with chopped almonds, 6 raspberry cheesecakes, 6 Operas Cakes.	
Contains 48 pieces.	
<b>Portuguese Tarts</b>	<b>\$4.50</b>
Portuguese tarts with crisp, flaky pastry and a creamy custard centre, baked until golden with a lightly caramelised top.	min. 20

## BAGEL AND BREAD

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<b>Cheesy Fried Chicken Bagel</b>	<b>\$10.50</b>
Cheesy fried chicken bagels filled with cream cheese, crispy fried chicken, cheese, and onion for a rich, savoury bite.	min. 15
<b>French Sandwich Baguette</b>	<b>\$10.50</b>
French baguette sandwiches filled with mayonnaise, caramelised onion jam, beef pastrami, rocket, and shaved parmesan.	min. 15
<b>Roast Beef Bagel</b>	<b>\$10.50</b>
Roast beef bagels layered with dijonaise, tender roast beef, lettuce, and cheese for a rich, savoury bite with a gentle tang.	min. 15
<b>Smoked Salmon Bagel</b>	<b>\$10.50</b>

Smoked salmon bagels layered with cream cheese, dill, shaved cucumber, capers, and onion for a fresh, savoury bite. min. 15

**Turkish Bread Roll \$10.50**

Turkish bread rolls made with soft, lightly chewy bread and a golden finish. min. 15

## FRUIT & SWEETS

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**Assorted Macaron \$3.00**

Assorted macaron with Almond, Pistachio, Lemon, Raspberry, Chocolate flavors min. 20

**Bombolini \$3.50**

Vanilla, Chocolate Hazelnut, Salted Caramel min. 24

**Desserts Cups \$4.00**

Choice of: Apple Crumble, Cheesecake Biscoff, Chocolate Mousse, Vanilla Cheesecake Berry) min. 10

**Mini Muffin \$3.00**

Mini muffins baked soft and fluffy with a lightly sweet finish. min. 20  
26 gram per serve.

**Seasonal Fruits Cups \$5.50**

Seasonal fruit cups filled with a fresh selection of ripe, colourful fruits in individual serves. min. 15

**Seasonal Fruits Platters \$65.00**

Seasonal fruit platters arranged with a fresh selection of ripe, colourful fruits for a light and refreshing option.

Serves 10-15 people.

**Vegan Bircher Muesli Cups \$5.50**

Vegan bircher muesli cups made with soaked oats, plant-based milk, and fresh fruit for a creamy, nourishing individual serve. min. 15

**Vegan Chia Seed Pudding \$5.50**

Vegan chia seed pudding made with creamy plant-based milk and naturally thickened chia seeds for a light, nourishing treat. min. 15

**Yogurt and Granola Berry Cups \$5.50**

Yoghurt and granola berry cups layered with creamy yoghurt, crunchy granola, and fresh berries. min. 15