

*molika*  
corporate & event catering

info@molikacatering.com.au | 0421 306 899



## Menu [buffet]

### how it works

Our menu is diverse and flexible allowing us to provide you with a service tailored to your individual preferences.

select 3 items from the mains menu

+

select 2 items from the sides menu

+

complimentary rocket salad & dinner rolls

additional items available at additional cost

email [info@molikacatering.com.au](mailto:info@molikacatering.com.au) for quote.



## **mains**

### **beef variety**

#### **rolat**

seasoned minced beef rolled over mushroom & cheese filling.

#### **burger patties**

grilled minced beef burgers.

#### **roast**

oven baked beef round steak seasoned with mixed herbs.

#### **savory meat balls**

savory meat balls.

### **traditional beef variety**

#### **sarma**

oven baked, pickled cabbage wrapped around a mixture of minced beef and rice covered with a ground paprika sauce.

#### **goulash**

beef cubes cooked with onion, spices and ground paprika powder.

#### **kebapi**

grilled skinless sausages.

#### **ustipci**

grilled, swiss cheese filled skinless sausages.



## **mains**

### **chicken variety**

#### **schnitzel**

crumbed and deep fried chicken breast fillet.

#### **breast fillet**

grilled breast fillet seasoned with mixed herbs.

#### **maryland**

grilled chicken leg seasoned with mixed herbs.

#### **rolat**

minced chicken rolled over mushroom & ricotta filling.

#### **teriyaki chicken skewers**

grilled teriyaki chicken breast skewers.

### **traditional chicken variety**

#### **uvjaci**

rolled, prosciutto wrapped chicken fillet with mushroom & ricotta filling.



## **mains**

### **fish variety**

#### **fish fillet**

deep fried fish fillets.

#### **mediterranean salmon**

grilled salmon sautéed with cherry tomatoes, red onion, olives and olive oil sauce.

#### **calamari rings**

deep fried calamari rings.

#### **squid**

salt and pepper squid.

#### **grilled prawns**

grilled prawns sautéed in garlic, spring onion, parsley, white wine and lemon sauce.

#### **baby prawn & crab salad**

fresh peeled prawns with crab meat marinated with lemon and served with seafood sauce.

### **lamb variety**

#### **roast**

oven baked lamb seasoned with mixed herbs.

#### **cutlets**

grilled lamb cutlets.

#### **leg of lamb**

roasted leg of lamb seasoned with mixed herbs.



## **mains**

### **pork variety**

#### **roast**

oven baked pork seasoned with mixed herbs.

#### **chops**

grilled and seasoned pork chops.

#### **belly**

slow roasted pork belly with crispy crackling.

#### **sausage**

grilled sausages.

### **traditional pork variety**

#### **selsko meso**

lean pork pieces cooked with sundried red paprika and mushroom sauce.



## sides

### roasted potato

seasoned and baked whole potato's.

### mashed potato

seasoned and mashed potato.

### combination rice

white rice mixed with peas, corn, carrot and ham.

### roasted vegetables

roasted onion, pumpkin, zucchini, carrot, potato.

### steamed vegetables

steamed and seasoned broccoli, asparagus and carrot.

### lasagna

layers of pasta, minced beef, mozzarella cheese and tomato sauce.

### spaghetti

minced beef spaghetti bolognese.



## sides

### traditional sides

#### sarma

pickled cabbage wrapped around rice covered with a ground paprika and flour sauce.

#### tafce grafce

baked beans.

#### musaka

layers of eggplant, egg and minced beef.

#### baked paprika

baked, lightly oiled and salted green paprika.  
hot or mild.

#### turli tava

a mixed pan of rice, minced beef, carrot, eggplant, capsicum and onion.



## salads

### rocket salad

Rocket , tomato, cucumber and capsicum seasoned with dressing.

### potato salad

boiled potato with spring onion seasoned with mixed herbs. balsamic vinegar, and olive oil.

### pasta salad

pasta mixed with mushroom, sundried tomato, olives, sliced sausage, spring onion, feta cheese and paprika.

### baby prawn & crab salad

Fresh peeled prawns with crab meat marinated with lemon and served with seafood sauce.

### greek salad

tomato, cucumber, red onion, olives and feta cheese cubes seasoned with vegetable oil, and balsamic vinegar.



# salads

## traditional salads

### shopska salata

diced tomato, green paprika, cucumber and red onion seasoned with vegetable oil, balsamic vinegar, and grated feta cheese.

### cabbage salad

finely grated green cabbage seasoned with vegetable oil, salt and vinegar.

### pinjur

chopped grilled paprika mixed with chopped tomatoes seasoned with garlic and vegetable oil.



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## menu [dessert]

### how it works

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select any items from the menu

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## menu [dessert]

### individuals

#### mixed berry cheesecake

mini cheesecake topped with a forest blend of raspberries, blueberries and cherries. Baked on a delicious vanilla gluten free biscuit crumb base.

#### cookies n cream cheesecake

mini baked cheesecake on a chocolate crumb base folded through with oreos topped with a chocolate ganache pourover.

#### marz miniz

moist chocolate fudge piled with a mountain of creamy caramel and chocolate nougat cream.

#### chocolate mousse

pure cream chocolate mousse topped with a ganache swirl and chocolate curl.

#### mini lamingtons

moist buttercup base, choc dipped and coated in shredded coconut. Also available in pineapple and raspberry flavors.

#### tiramisu

contains a savoiardi biscuit soaked in Marsala syrup. Dusted with cocoa and topped with a choc curl.

#### mini cupcake

available in variety of flavors.



## menu [dessert]

### traditional

#### baklava

traditional sweet pastry made of layers of filo filled with chopped nuts and sweetened and held together with syrup and honey.

#### tulumbi

traditional delicate dough, deep fried and topped with a sweet syrup pourover.

#### palacinki

traditional crepes served with chocolate or strawberry topping.

#### ekleri

traditional pastry made with dough, filled with cream and topped with chocolate icing.



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## menu [fingerfood]

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select any 5 items from the basic menu

or

any 5 items from the gourmet menu

additional items available at additional cost

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## menu [fingerfood]

### basic

#### assorted club sandwiches

point or ribbon sandwiches with variety of fillings including ham, salami and tuna.

#### dim-sims

deep fried or steamed mini dim sims.

#### spring rolls

deep fried mini spring rolls.

#### cocktail frankfurters

mini frankfurters.

#### calamari rings

crumbed and deep fried calamari rings served with tartar sauce.

#### chicken nuggets

deep fried chicken nuggets served with choice of tomato or barbeque sauce.

#### sausage rolls

baked, beef filled sausage rolls.

#### potato chips

deep fried crinkle, straight or wedge cut potato chips.



## menu [fingerfood]

### **gourmet**

#### baguettes

variety of fillings including perchutto, salmon, and bacon.

#### wraps

choice of chicken or lamb filling

#### tomato bruschetta

grilled bread topped with diced tomato, onion and parsley drizzled with olive oil and salt.

#### savory meat balls

savory meat balls served with choice tomato or barbeque dipping sauce.

#### teriyaki chicken skewers

grilled teriyaki chicken skewers.

#### mini pizza's

tomato, cheese mushroom and salami topping.

#### prawns

marinated and deep fried single prawns.

#### spinach and ricotta cheese rolls

baked filo pastry filled with spinach and ricotta cheese.



## menu [fingerfood]

### **gourmet-traditional**

#### kebapi

bite sized traditional skinless sausages served with mild chili flake dip.

#### pinjur bruschetta

grilled bread topped with traditional pinjur – diced tomato, grilled green paprika drizzled with olive oil and garlic (optional).

#### ajvar spread

bite sized cubes of freshly baked turkish bread topped with traditional ajvar spread.

#### tafce-grafce volovants

bite sized volovants filled with traditional tafce grafce.

#### burek

bite sized cubes of baked filo pastry filled with choice of meat, white cheese, spinach filling.

#### maznik

bite sized rolls of baked pastry filled with choice of white cheese, pumpkin or leek.

#### kifli

bite sized pastry rolls filled with white cheese.

