



# The Social Food Project

CONCIOUS CATERING



# CATERING YOUR NEXT EVENT

Are you looking for catering that is ethical, healthy and delicious?

Our unique catering packages are designed by some of Melbourne's top chefs and leave guests feeling satisfied and nourished.

We immerse you in authentic educational experiences, using the power of food and gardening as a way to build and strengthen relationships.

See the outlines of our workshops below:



# WHY CHOOSE US?

At SFP we believe that an event that lasts one day, shouldn't impact the planet for a lifetime. That's why we focus on dishing up innovative, sustainable food that is all about being waste free and environmentally conscious.

When you hire us, you can expect delicious, seasonal food highlighting some of our favourite local, ethical producers. Because we know, that the provenance of food, as well as how it is grown and raised, makes a big difference not just to the earth but also to flavour.

Rather than navigating your way through the mind field that can be sustainable food, leave the hard work to us. Rest assured by hiring us, you'll be ensuring your event is sustainable and flavourful.

Ready for us to take you to flavour country? Read on...





# SHARED PLATES

From breakfast, brunch, lunch and dinner, we can provide fresh, rustic shared plates of salads, breads, fruits, braised meats etc.

We're here to shake things up and reinvent the humble buffet. We're talking a generous shared lunch of sumptuous ethically raised meats, accompanied by vibrant, seasonal fresh salads and local, organic heirloom veggies.

Starts at \$35 per person



## Example Menu:

Braised lamb shoulder, leek, shallots, pepper sauce  
Baked salmon side, tahini yogurt, almonds, brown butter  
Roasted potatoes, asparagus, BBQ garlic chives  
Heirloom beetroot salad, rhubarb, candied walnuts  
Garden salad, radish, Davidson plum vinaigrette

# GRAZING TABLES

Now this one's a crowd pleaser! Allow your guests to mingle and chat as they help themselves to one of our beautifully styled, generous tables of food.

Featuring local artisan cheeses, housemade pickles, fresh heirloom veggies, dips, bread and more.

Want to add something a bit different? Why not add our famous, ethical insect dukkah?  
It will be the talk of your party.:

Cost: \$700  
Feeds up to 40 guests



# CANAPES

Hosting a fancy soiree? Slinging cocktails and want to impress some important people?

Canapés are a perfect match. They're roving, plentiful and just a little bit special.

Price: \$5 per canapé

Example menu:

Pumpkin tart, onion cream, petite popcorn

Olive tapenade bruschetta, goat cheese, basil

Smoked salmon, black sesame cracker, wasabi mayo

Chorizo sausage roll, preserved lemon, wood sorrel

Pulled pork croquette, plum sauce





## PRIVATE DINNER PARTIES

What's better than hosting a dinner party with your favourite people?  
A dinner party where you don't have to cook!

Spend more time with your guests and less time in the kitchen, as one of our top chefs comes to your home and serves up a 4 course meal with matching wines.

We will work closely with you to create the menu of your dreams and are happy to tailor the meal to meet any dietary preferences, including vegan and vegetarian.

Cost: \$1,000 for 8 people  
Includes 4 courses with matched wines



# TAILORED EVENTS

Do you want something a bit out of the ordinary?

From large scale festivals, to intimate celebrations, we can work with you to design a custom package perfect for your big day. We love working with clients to tailor food to your specific event goals.

Get in touch to chat about options to suit your guests, party goers or audience.





"We aim to create a more connected food system through interactive food events, which focus on sustainability, education and storytelling"

We are proud to have worked with a range of amazing organisations, including:





Food Events with a Social Twist

If you have a specific project or event in mind,  
we would love to talk to you!

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