



Quoi Catering Services

Headed by business partners, Sabrina Marcel
and Joshua Mason

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ABOUT

Headed by partners, Sabrina Marcel and Joshua Mason, Quoi Dining offers a modern fusion of Australian and French cuisine. Joshua Mason is a decorated chef, having won several awards in cooking competitions here and abroad.

Joshua has also worked for a 2 Michelin star top 100 restaurant in the world, in San Francisco. In 2017 Joshua returned home with the determination to look for new challenges and opportunities to start his own culinary journey and believes he has found it in the heart of the Hills area of Sydney.

Sabrina Marcel an IT expert from Castle Hill always dreamt of engaging in hospitality. After a long rewarding career in IT, Sabrina finally broke free and joined forces with renowned Chef Joshua to create Quoi.

AWARDS

- Australian Gold Medal, 2014
- (2) AGFG Hat (2018 and 2019)

AGFG
AWARD
WINNER
2019

Quoi Dining
Baulkham Hills, NSW



www.agfg.com.au



MISSION STATEMENT

Quoi dining mission is to be the favourite destination of premier dining in the Hills district. It will strive to become the first 2 hats restaurant in the North-West area.

Thank you for considering Quoi Dining for your upcoming catering function, We would be delighted to work with you for your event need!

We have created some catering options to delight your guests with the right service on your special day. Please see the menu below.

"Pursuing perfection with passion"



Modern Fusion of Australian
and French Cuisine
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ANTIPASTI-\$19 PERSON (MIN. 10 GUESTS)

- Bread Basket
- Cured meat selection
- Mixed marinated Olives / gherkin
- Steak tartare
- Fresh Fruits
- Nuts



Steak Tartare

SEAFOOD-\$36 PER PERSON (MIN. 20 GUESTS)

- Fresh Pacific Oysters with red wine eschallot and cucumber apple sauce
- Moules (mussels) Mariniere (white wine) or Moules Bleue (blue cheese)
- Smoked salmon
- Ceviche barramundi
- Prawns skewers



Fresh Pacific Oysters

Quoi

Dining

CHEESE- \$16 PER PERSON (MIN. 10 GUESTS)

- French cheese selection
- Brie
- Camembert
- Blue cheese
- Dried and seasonal Fruits
- Nuts
- Chutneys



DESSERT- \$16 PER PERSON (MIN. 10 GUESTS)

- Chocolate raspberry delice
- Crème Caramel



Chocolate raspberry delice



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ROAST - \$45 PER PERSON (MIN. 20 GUESTS)

Choose 2

- French country roast chicken
- Roast black angus beef
- Herb and garlic roasted lamb
- Crispy Pork Belly
- Baked salmon

Basket of Bread - French baguette


Choice of 3 Sides:



SIDES - CHOICE OF 2 - \$13 PER PERSON (MIN. 10 PER GUEST)

- Roast Potatoes
- 24 hour baked Pumpkin
- Velvet potato mash
- Spinach & mushroom
- Fried Cauliflower
- Grilled broccolini
- Salade Nicoise
- Potato Salad
- Pasta Salad
- Honey carrots with caramelised fruits





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CANAPE PLATTERS - COLD \$4.50 PER PIECE (MIN. 20 PIECES)

- French Onion tarte
- Wagon wheels with parmesan mousse
- Mushroom and grains
- Homemade cured salmon tartlets
- Corn cigar
- Flavour of coq au vin
- Carrot taco
- Curd melba toast with grilled vegetables
- Pumpkin doughnut
- Salmon crisp and garlic yogurt
- Salmon tartare on toast
- Steak tartare on toast
- Fresh Oysters



CANAPE PLATTERS - HOT \$5.50 PER PIECE (MIN. 20 PIECES)

- Duck croquette
- Homemade sausage rolls
- Prawns skewers
- Zucchini frittata
- Eggplant frittata
- Oysters Mornay
- Chorizo and prawns
- Warm quiche
- Olive and fig polenta
- Arancini balls



Quoi

Dining



Duck and Prune

■ SIT DOWN MENU - 3 COURSES \$135 PP (MIN. 10 GUESTS)

Choose 3 options of each for alternate drop or pre-order:

Snacks – French baguette with whipped ricotta

Entrée

Crab Salad, avocado, caper and cucumber

Steak tartar, cured egg yolk, pecorino

Zucchini variations and curd

Pork belly and pumpkin with macadamias and coffee jus

Main

Lamb rack, rib, pea, black garlic, cucumber and jus

Barramundi, roasted cauliflower, hazelnut

Aged local duck, slow cooked leg, salt baked beetroot, charred orange

Black Angus Eye Fillet, artichoke and onion

Black truffle & mushroom risotto (V)

Sides

Truffle pomme puree

Warm Carrot and hazelnut

Cos, Radicchio, pecan and orange

Dessert

Carrot cake with apricot and honey ice-cream

Chocolate and sour cherry

Apple and blue berry crumble with white chocolate



Wild Barramundi



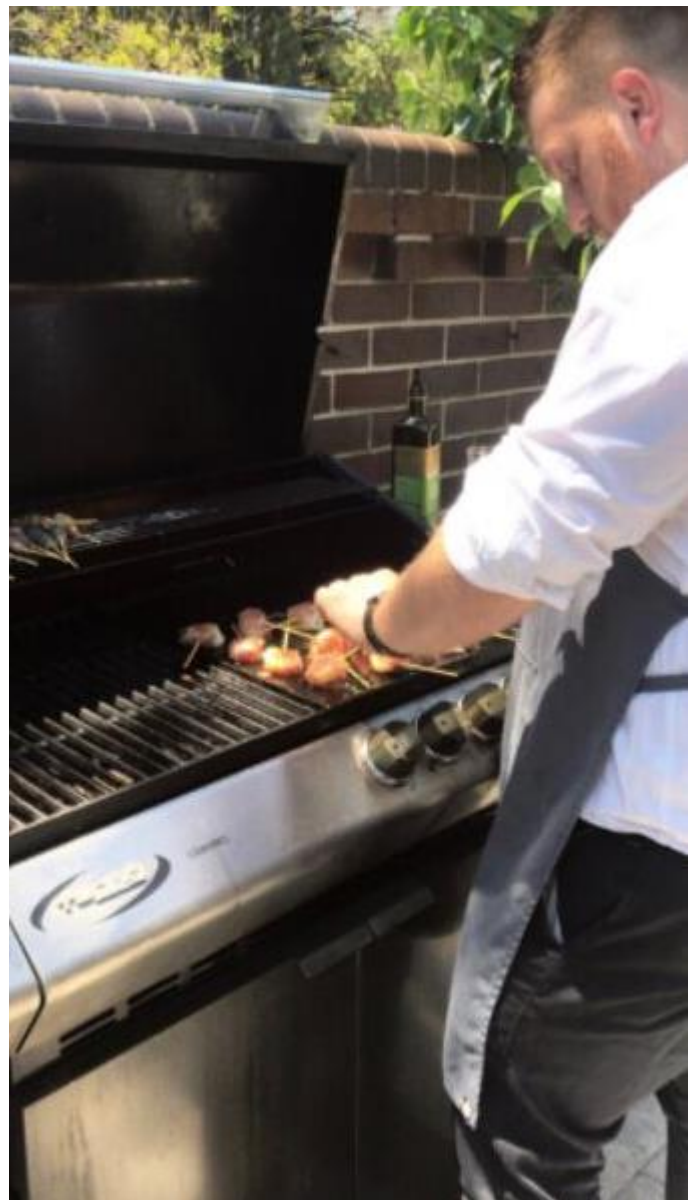
Creme Caramel



STAFF COST FOR OUTSIDE CATERING

| | | |
|---------------|------|----------|
| Waiters | \$35 | per hour |
| Chefs | \$55 | per hour |
| Kitchen hands | \$38 | per hour |
| Head Chef | \$75 | per hour |

Weekend loading may incur for staff required to work on Saturday or Sunday
Allow 2 hours to setup and 2 hours to clean





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TERMS AND CONDITIONS

Payment

Deposit:

25% of the total quotation cost is required to confirm the catering.

Full Payment:

Payable 5 days prior to the event date – it is none refundable should the number of guests decrease.

Confirmation of guests:

Required 7 days prior to event date.

Cancellation:

Made in writing 10 days prior to event date.

Hiring:

Quoi Dining does not provide cooking facilities, tables, chairs,

Linen, crockery, cutlery or glassware, etc....

Delays and unforeseen circumstances:

Quoi Dining will not be held liable for any delays due to unforeseen circumstances beyond our control or with issues with the venue facilities.



QUOI DINING TEAM LOOK FORWARD TO
HOSTING YOUR CATERING FUNCTION!

"Pursuing perfection with passion"