



HUMANS IN MOTION CATERING

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Grazing Platters



Mediterranean platter – vegetables sticks, marinated black and green olives, green tahini dip, hummus, spiced pumpkin dip, cucumber pickles, crackers and cured meat



Cheese platter – a combination of three cheeses (soft and hard) served with crackers and freshly baked bread, dried figs, dates, dried pear and dried muscatels

Mini bagels with smoked salmon, cream cheese, cucumber and dill or beetroot tahini tip with sliced hard-boiled egg

Bruschettas:

Sun-dried tomato paste, brisket and marinated rocket
Avocado, feta and sun-dried tomatoes topped with roasted capsicum



Ricotta base with sliced figs, caramelised onion and honey

Pastries and pizza platter

Pastries filled with spinach and ricotta or mushrooms and pizza with tomatoes, cheese and olives



Gourmet sweets platter

Brownies, apple pies and flourless orange cakes decorated with delicious fresh fruits

Please contact us for pricing



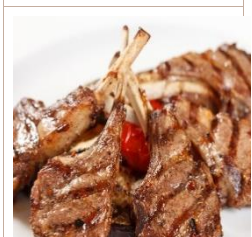
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Barbeques



The Great Aussie BBQ

- Homemade burger patties
- Rosemary sausages and lamb
- Barbequed onions
- Potato salad
- Garden salad
- Bread rolls



The Deluxe BBQ

- Lemon pepper chicken skewers
- Garlic and chilli prawns
- Porterhouse steaks marinated in garlic, pepper and rosemary
- Teriyaki salmon steaks
- Roasted cauliflower salad
- Moroccan spiced chickpea salad
- Greed salad
- Balsamic caramelised onion and grilled vegetables
- Bread rolls



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Salads



Quinoa Salad

Quinoa and freekeh tossed with roasted cauliflower, pomegranate seeds, fresh herbs, walnuts, flaked almonds and crumbled feta



Halloumi salad

Rocket lettuce, baby beetroot, roasted pumpkin, roasted pine nuts, grilled halloumi with lemon vinegar dressing

Ancient grains

Quinoa, lentils, barley and freekeh mixed with feta, raisins and mint with a kasundi dressing



Moroccan spiced chickpea

Chickpeas and eggplant, tossed with tomato, brown rice, Spanish onion, coriander, mint and fresh pomegranate with yoghurt

Garden salad

Seasonal garden vegetables with a zesty lemon dressing



Olivier salad

Mix potato, carrot, eggs, pickles, peas, ham, parsley and mayonnaise

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