



Shared Affair
Bespoke Catering

Have your Affair with us!



About Us

Shared Affair is a boutique Sydney catering company specialising in bespoke catering for small to large events such as weddings, engagements, birthdays, dinner parties and corporate functions, but with a difference. Nikki Phillips and her partner and co-founder Michael Redford will take both your eyes and your taste buds on a culinary journey.

At Shared Affair, we wanted to give the world a taste of the food that has been gracing the tables of our family and friends. We add a touch of that “home-cooked” goodness to the fare for your shared affair.



The Menu

- Mini Beef burger sliders with mozzarella, baby spinach and beetroot relish
- Mini 'BLAT's – Mini brioche buns with bacon jam, coz lettuce, avocado, tomato and aioli
- Prawn cocktails with chipotle marie rose sauce in mini martini glasses
- Betel leaves topped with flaked smoked trout, fresh coconut, micro coriander, mint and peanut nam jim dressing
- Kingfish cerviche with mango, avocado and lime dressing served on spoons



The Menu

- Smoked salmon with crème freiche and dill crepe roulettes
- Grilled mushroom cups stuffed with asparagus béchamel with thyme, topped with parmesan
- 'Devilled Eggs' – Quail eggs piped with spicy egg and avocado mousse
- Mini fetta, tomato, olive and rosemary fritatas



Two Italian Boys

Pick Us Up Tonight!

Have a drink with us

Apart from being Sydney's premium catering company, our services also extend to give our clients fantastic prices on wine packages. With our cute and sassy waiting staff serving your guests, you get the best out of affordable prices and professional service.

Our close relationship with Two Italian Boys wines give our clients great rates, you can't even get online! Speak with us about pricing for your event.



Botrytis Semillon

Rosé

Moscato

Shiraz

Sangiovese

Cabernet Sauvignon

Pinot Grigio

Nebbiolo

Fiano

Vermentino

Prosecco