



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.



Antipasto Tower

When guests arrive at the venue they will be greeted with a 6 metre long table installations packed with antipasto and seafood. The table will be overflowing with delicious morsels for your guests to graze on including:

Selection of house cured and smoked meats including salami, prosciutto, coppa collo, mortadella, smoked ham and rare roast beef.

Selection of local and imported cheeses with accompaniments including quince paste, fig jam, grapes, finely sliced corella pear and dried fruits.

Selection of bruschetta toppings including tomato and basil, beetroot and feta and mushroom and thyme.

Smoked salmon with dill crème fraîche and mini bagels.

Selection of grilled, marinated and pickled vegetables.

Selection of local and imported stuffed and marinated olives.

And more....

The installation will have a rustic feel and will be styled with candle sticks, lanterns, lettuce and cabbage bouquets and ornaments. If you the event has a theme we can provide alternate styling items in line with your overall look and feel.



The Main Event

Throughout the event the antipasto tower will be replenished with hot and cold items fresh from the kitchen. All items will be hand held and easy to mingle with but substantial enough to provide a hearty lunch.

Menu Items:

- Ginger and lemongrass caramelised pulled pork sliders with cucumber and apple pickle
- Paella arrancini – prawn and saffron risotto balls stuffed with manchego cheese served with garlic aioli
- Yellowfin tuna ceviche with pickled watermelon and coriander salsa
- Mini smoked salmon fetta and dill frittatas topped with crème fraiche
- Our famous Mac 'n' cheese – little bamboo boats with macaroni with 4 cheese sauce, fresh truffle and prosciutto crumb
- Crostini topped with vodka and rosemary cured eye fillet, horseradish crema and micro herbs



Salad Bar

In addition to the antipasto tower we will create a salad bar in one of 2 ways. Your first option is to have a rustic multi-tiered interactive display of fresh salads where your guests can help them selves to mix and match salads to suit their taste. We provide small white cardboard takeaway boxes and wooden forks. Alternatively we can pre package salads into takeaway boxes. As we only work with the freshest ingredients, our salads vary depending on what is seasonal and at it's best at the markets on any given day but some examples are as follows....

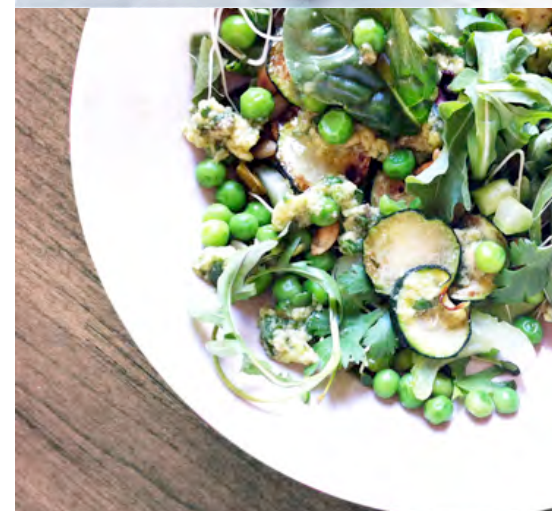
Salad bar menu ideas:

- Heirloom tomato salad with buffalo mozzarella and vincotto vinaigrette
- Red quinoa, green and white asparagus and quail egg salad with grilled chicken
- Baby beet, radicchio, and gorgonzola salad with candied walnuts
- Watercress, apple, brie salad with candied pecans and champagne vinaigrette



Salads cont...

- Herbed couscous salad with Moroccan lamb pomegranate and micro herbs
- Fig, green bean and prosciutto salad with gorgonzola cheese and champagne vinaigrette
- Chickpea, zucchini and ricotta salad with prosciutto and preserved lemon vinaigrette
- Baby beet and pumpkin salad with marinated Persian feta and balsamic reduction
- Cabbage, Chilli and roasted hazelnut slaw
- Creamy potato salad with bacon and mustard topped with mixed micro herbs
- Gourmet Greek salad with imported feta and pita crisps
- Panzanella – Tuscan tomato and bread salad
- Middle eastern fattoush salad with mini falafel balls



Mason Jar Dessert Bar

For a fun spin on the traditional dessert, we provide a wide array of delicious sweet options presented in a mason jar.

These rustic delights are always a crowd pleaser and can be made into whatever tickles your sweet spot. Choose from our menu choices below or tell us your favourite flavours and our chef's will create a customised mason jar concoction just for you!

For your function we will restyle our antipasto towers into dessert heaven with a mixture of our mason jar desserts. Nestled amongst the desserts will be an array of different toppings and trimmings to truly delight!



Dessert Menu



- Tiramisu ~ Espresso and Kahlua soaked sponge, marscapone cream, espresso mousse, chocolate chips and toffee coated Vienna almonds
- Lemon Meringue Pie ~ Limoncello soaked sponge, lemon curd, marscarpone cream, meringue and lemon Persian fairy floss
- The Campfire ~ Chocolate mouse, pink and white marshmallows, shortbread, fresh strawberries and chocolate fudge sauce
- The Pav ~ Meringue, whipped cream, passionfruit curd, raspberry coulis and fresh strawberries
- Jaffa ~ Chocolate fudge brownie, chocolate orange mousse, whipped cream and crumbled Jaffas.
- Apple and blueberry pie ~ Vanilla sponge, blueberry compote, whipped cinnamon cream, stewed apples, shortbread crumb



Dessert cont...

- Banoffe ~ Caramel fudge brownie, fresh banana, whipped cream, salted caramel sauce and peanut brittle
- Pina Colada ~ Coconut macaroons, fresh mango, rum soaked sponge, coconut mouse and fresh passionfruit
- The Wimbledon ~ White chocolate fudge brownie, strawberry coulis, whipped cream, fresh strawberries white chocolate shavings
- Bugs Bunny ~ Carrot cake, cream cheese and marscapone mouse, toffee glazed walnuts and candied julienne carrot
- All Cadbury ~ Chocolate mousse, chocolate brownie, chocolate ganache, chocolate squares and flake.

Or tell us your favourite dessert and our chef's will create a customised mason jar concoction just for you!





Staff

Our qualified staff will handle setup, food prep, presentation, service and provide a professional Shared Affair experience.

We have allocated 2 chefs to manage the event and 2 service staff to keep your food installations looking perfect and replenished. Staff will also assist at the tea, coffee and juice bar.

Staff will be dressed in black pants, a white shirt, black ties and black aprons unless alternate uniforms are requested. We are happy to theme the look of our staff to your event. Style is key!

Have a drink with us...

We want to give your guests something interesting to drink, given this is a day time event and alcohol is not being served. Shared Affair worked on developing a quintessentially Australian tea brand with LetsThink and the result was A Bloody Good Cuppa.

We have access to the best tea and our mixologists have created beautiful iced teas. Mixed with seasonal ingredients they are always a crowd pleaser. Iced teas served from large urns and teas in silk pyramid tea bags are accompanied by an array of garnishes.

Working with whatever fruits are seasonal and at their best, we will fill urns with a selection of freshly squeezed juice mocktails. De Lorenzo Coffee with a selection of milks and sweeteners will be on offer as well as still and sparkling water.

