

The image shows three white takeout containers arranged vertically on a light blue surface. The top container contains a meal with rice, a piece of fried chicken, and a side of shredded cabbage with black sesame seeds. The middle container features rice topped with fried shallots, a piece of grilled meat, and a side of stir-fried green vegetables with red chili. The bottom container has rice with a mango and onion salad, a piece of fried fish, and a piece of meat covered in a thick brown sauce.

PRIVATE EVENT CATERING



Mr Yes and Mr No are here to make the process of catering your event easy. Be it wedding, birthday party, corporate event, or something completely different, we'll help you through every step of the way.

See below for our menu and keep reading for our packages.

For your big day we are happy to work with you to create dishes that are not in this document.



GREEK BBQ CHICKEN



Greek marinated chicken with tzatziki and a next generation tabbouleh.

JERK BBQ CHICKEN



Jamaican jerk chicken with a spicy tangy bbq sauce. Served with a cheeky bbq banana, coconut rice and a pineapple salsa.

KOREAN BBQ CHICKEN



Korean marinated chicken with gojuchang roast pumpkin, and a roasted sesame cabbage salad.

THAI BBQ CHICKEN



Thai marinated chicken with nam jim. Served with an overnight pickled South-East Asian cucumber salad, and coconut rice.

INDONESIAN BBQ CHICKEN



Sambal marinated BBQ chicken and pineapple. Served with coconut rice.

CAULIFLOWER HUMMUS BOWL



Melbourne's best hummus with zatar dusted cauliflower florets, and sumac onion. Served with pita. Vegan.

MOROCCAN CARROT HUMMUS BOWL



Melbourne's best hummus with an oven roasted Moroccan carrots and a spicy schug. Served with pita. Vegan.

EGGPLANT HUMMUS BOWL



Melbourne's best hummus with marinated Bukharan eggplant. Served with pita. Vegan.

CRISPY HOT CHIPS



Crispy hot chips with a choice of our pink peppercorn aioli or Jerk BBQ sauce

ONION RINGS



Onion rings with a choice of our pink peppercorn aioli or Jerk BBQ Sauce

OUR SELECTION FOR YOUR EVENT

The above dishes are the standard dishes we can take to an event.

We can be flexible regarding your needs, and are happy to provide options that are not listed above.

Please don't hesitate to reach out if you have any questions, or would like to chat to us about customising the menu for you.

DIETARY REQUIREMENTS

All of our dishes can be made **gluten free** if advised before hand, with the exception of Korean BBQ chicken and Onion Rings, . Our hummus bowls, chips and onion rings are all **vegan**. All our food is **dairy free**, with the exception of the Tzatziki in the Greek BBQ chicken.

Please note: We have traces of nuts and gluten in our kitchen and can not guarantee 100% allergen free meals.

MAIN MEAL PACKAGE

A meal for each guest -
\$22 p/h + GST

MEAL AND A SIDE PACKAGE

A meal for each guest
+ crispy hot chips and a choice of sauce
\$27 p/h + GST (replace chips with onion rings for an extra \$2 p/h)

MEAL, SIDE, AND DESSERT PACKAGE

A meal for each guest
+ crispy hot chips and a choice of sauce
+ a dessert for each guest
\$32 p/h + GST (replace chips with onion rings for an extra \$2 p/h)

- We can also organise drinks with any package for \$4 p/h + GST
- For all packages we can bring a choice between two bbq chicken dishes and one vegan hummus bowl dish.

TERMS

A minimum spend will apply.
\$1200 +Gst for offpeak times (e.g. weeknights/lunch services)
\$1600 +Gst for peak (e.g. Winter weekends, including Friday night)
\$2500 +Gst for high peak (E.g. Summer weekends including Friday night)

50% deposit required upon booking
Travel costs will apply to locations outside Melbourne

