

Flavours Catering + Events New Menu Press Release

Flavours Catering + Events is pleased to announce the launch of an innovative new menu for both their private and corporate clients. The new menu has been receiving raves from long standing customers delighted at the recently added items.

Head Chef Fiona Nightingale and Sous Chef Wayne Henderson spent months exploring the latest culinary trends in their quest to update Flavours' already inventive menu. The new menu reflects their continuing dedication to using fresh, seasonal ingredients and creative food styling, all in the service of making food that is a joy to eat.

"We want our clients and their guests to be as excited about our food as we are," said Ms. Nightingale. "So we worked to come up with interesting menu options with a mix of traditional and international flavours. Then we developed recipes that taste great and came up with some innovative ways to present the dishes to give them that 'wow' factor."

In the new menu, as in the old, our chefs put the same attention into the health-conscious, vegetarian, gluten-free and dairy-free items as they did the rest of the menu. Mr. Henderson said, "Everyone is entitled to fantastic tasting food."

One of Sydney's leading caterers, Flavours Catering + Events has been a finalist for a number of prestigious restaurant and catering awards. They provide wedding catering, after funeral catering, breakfast, morning and afternoon tea, lunch, buffets, barbecue, canapés, finger food and formal dining for both corporate and private events. For more information, give them a call at 1300 368 605 or visit their website at <http://www.flavourscatering.com.au/>.