



CATERED
FOOD & EVENTS

Dinner Menu

2022



Main:

Salmon Fillet topped with pinenut, tarragon & pomegranate

Slow cooked Lamb shoulder

Barramundi fillet with Artichoke, Cherry Tomato & Dill

Asian Style roasted Quail served with wilted Bok Choy

Mediterranean Butterflied Chicken

Roasted Eye Fillet served with assorted mustards (additional \$7 p/head)

Shared Sides:

Rocket, Pear & Parmesan salad

Potatoes; Roasted with Rosemary & Garlic or Gratin

Green Beans served with baby beets & Meredith Goats cheese

Middle Eastern Grain salad

Supergreens - Brocollini, roasted peppers, peas, spinach leaves

Pearl Couscous, roasted vegetables & assorted herbs

Caprese Salad – Baby buffalo mozzarella, tomatoes & basil

Pricing;

1 Main, 2 Sides = \$38 per head

2 Main, 3 x Sides = \$49.00 per head

3 Main, 4 x Sides = \$60 per head



Sweet items

(canape size but can be ordered as individual desserts)

\$3.80 each

- ~ Mini Passionfruit tart
- ~ Lemon Meringue pie
- ~ Flourless chocolate cake
- ~ Baked mixed berry cheesecake

Verrines

\$4.50 each

- ~ Lemon Curd, layered with honey crumble & scorched meringue
- ~ Vanilla Pistachio Panna Cotta
- ~ Traditional trifle, vanilla sponge, raspberries & whipped cream

Individual desserts

\$13.00 each

- ~ Chocolate or Berry Pavlova roulade
- ~ Berry Velvet Teacake
- ~ Coffee & Hazelnut Torte
- ~ Pistachio Raspberry Teacake

Cheese

A selection of cheeses served with Lavosh, Water Crackers, Quince paste and pear.

- ~ Australian Cheeses **\$85 each**
- ~ French Cheeses **\$150 each**



Staff (minimum 4 hours per staff member)

Kitchen/wait/bar staff \$50 per hour

Cocktail Bar Staff \$60 per hour

Hire Equipment

Glassware; Champagne, Wine, Tumblers \$1 each

Acrylic stemless wine glasses \$1 each

Acrylic Yellow Champagne flutes \$1 each

Ice Buckets \$15 each



TERMS & CONDITIONS

Event Catering

A deposit of 50% is required for functions upon confirmation. The deposit is non-refundable if the function is cancelled. The balance of the estimated costs of the function is due 3 days prior to the event unless alternative arrangements are made with management. Any extra costs incurred ie: extra staff hours will be payable at the conclusion of the function.

Cancellations within 48 hours will incur a 100% cancellation fee.

1. There is a minimum charge of 4 hours per staff member
2. Final numbers must be received no later than 5 days prior to the event
3. Minimum spends apply; For Monday – Friday = \$450, Friday night, Saturday & Sunday = \$1,000.
4. In the absence of a signed confirmation, payment of the deposit will be considered acceptance of these terms and conditions.
5. Breakages of crockery, glassware and equipment or losses of these items shall be charged to the client at the applicable replacement costs. The above conditions relate to the loss of platters used for sandwiches, finger food, fruit & cheese platters etc.
6. Prices are correct at time of printing. We reserve the right to alter prices or products where necessary for circumstances beyond our control or when needed prior to updated versions being printed.
7. Catered takes no responsibility for natural disasters or unforeseeable occurrences beyond our control resulting in cancellation or disruption of an event

Corporate Catering

8. Free delivery for orders over \$350.00 and within the CBD/inner suburbs Monday - Friday, otherwise a delivery fee may be incurred.
9. Orders accepted via phone or email. We will always confirm your order however if we do have not responded please contact us to confirm as occasionally internet connections fail.
10. Orders are to be placed by 2pm (order cut off time) the day prior. Late orders will be attended to as best we can however you will be notified if time or order constraints occur. A \$10 charge applies for orders placed outside our "order cut-off" time. Changed orders will be accommodated where possible however must be placed by 2pm the day prior or a fee may be charged.
11. Office hours are 8.30am to 5.30pm. Deliveries available 7am to 6pm Monday - Friday. Charges may apply for deliveries outside these times. Similarly weekend orders may attract a weekend surcharge (please ask). Public holidays incur a 15% surcharge.
12. Payment terms can be negotiated one-on-one for regular client orders. Maximum 14 days. Payment due 7 days from statement. \$25 per month late fees may apply for overdue amounts
13. Payments may be made by any of the following:
Direct Debit, Cash, Credit Card (please note 2% surcharge)
Please include remittances or email to caroline@catered.com.au.
14. ***Cancellation fees apply:***
For smaller board-room style catering to the value of \$250 or less, 6 hours notice is required for no fee. Less than 6 hours the full amount is payable.
For larger board-room style catering to the value of \$250 or more, 24 hours notice is required for no fee. Less than 24 hours notice the full amount is payable.