

# HERE FOR CATERING

## Catering Menus

### PRICES FROM 1 JANUARY 2022

Please note FINAL numbers for all bookings must be advised to The Catering Specialists no later than 24 hours prior to event.

For any event or function we can offer:

- Table Mints and Jugged Water \$1.00 per person
- Arrival Tea and Coffee with Table Biscuits \$1.50 per person
- Tea and Coffee to accompany any meal for an additional rate of \$1.00 per person
- Tea and Coffee DAY rate - to accompany all meals for an additional rate of \$2.50 per person per day
- Fresh Orange juice to accompany any meal for an additional rate of \$1.00 per person
- Fresh Fruit Bowl on arrival \$1.00 per head. Bowl includes mix of apples, pears, bananas and grapes.

### Our Terms

- Our terms are strictly on 7-day account.
- We accept cash and cheques or direct bank deposit only.

### Bookings

- We require 48 hour notice for bookings and or cancellations
- Special dietary needs (e.g. Vegan, Gluten-free, Vegetarian) must be advised at time of booking.
- Late cancellation fee will be applied.
- All costs are inclusive of GST. Staffing costs are additional. Customised menus can be created upon request for all types of events. The lead-time for orders is 48 hours.
- We will provide recyclable tableware, unless otherwise arranged.

Please don't hesitate to contact me to further discuss your function requirements



## THE CATERING SPECIALISTS

ABN: 24 639 392 808

414 ELIZABETH STREET  
SURRY HILLS, NSW 2011

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Stephanie Tuckwell

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## MORNING TEA

\$6.00 PER PERSON (ORDER MIN. 6 PEOPLE)

Select one of:

- homemade cookies and muffins with fresh fruit garnish
- friands, mini pastries and mini muffins with fresh fruit garnish
- cakes and slices with fresh fruit garnish
- selection of finger sandwiches
- fresh seasonal fruit platter
- fresh scones with jam and whipped cream

## AFTERNOON TEA

\$6.00 PER PERSON (ORDER MIN. 6 PEOPLE)

Select one of:

- homemade cookies and muffins with fruit garnish
- friands, mini pastries and mini muffins with fresh fruit garnish
- cakes and slices with fresh fruit garnish
- selection of finger sandwiches
- fresh seasonal fruit platter
- fresh scones with jam and whipped cream
- fresh fruit and cheese platter with crackers
- selection of homemade dips with turkish bread or corn chips
- selection of homemade dips with fresh vegetable crudites

ALL DIETARY REQUIREMENTS CATERED FOR





## GOURMET SANDWICH LUNCHES

ORGANIC THICKLY SLICED BREAD  
ONE THICK SANDWICH PER PERSON  
\$11.50 PER PERSON (ORDER MIN. 6 PEOPLE)

Mixed selection. Examples include

- **Vegetarian** seasonal roasted vegetables with pesto
- **Egg** mayo, tomato, lettuce
- **Leg Ham** swiss cheese, basil, tomato
- **Tuna** mayo, pickles, lettuce
- **Chicken Schnitzel** mayo, tomato, cheese, lettuce
- **Poached Chicken** honey mustard & salad
- **Smoked Salmon** light cream cheese, cucumber, rocket
- **Roast Eye Beef Fillet** onion jam, tomato, lettuce

## SANDWICH LUNCHES

ONE AND HALF SANDWICHES PER SERVE  
\$11.50 PER PERSON (ORDER MIN. 6 PEOPLE)

- A mixed selection of points and finger sandwiches with a variety of meat and vegetarian fillings

OR

- Lavash roll-ups, small filled rolls and baguettes with a variety of meat and vegetarian fillings

## SIT DOWN TRAY LUNCHES

\$20.00 PER PERSON (ORDER MIN. 6 PEOPLE)

- 1 x healthy salad with Chicken OR Salmon OR Vegetarian, with bread.

## STAND-UP LUNCHES

\$20.00 PER PERSON (ORDER MIN. 6 PEOPLE)

A mixed selection of points, lavash roll-ups, small filled rolls, baguettes, or finger sandwiches with a variety of meat and vegetarian fillings

### PLUS

any TWO finger food items from below:

- corn & zucchini fritters
- house made sausage rolls
- petite King Island beef pies
- grilled salmon skewers
- marinated chicken skewers
- Vietnamese rolls vegetarian
- Vietnamese rolls with fresh prawns
- antipasto vegetable tartlets
- four cheese tartlets
- spinach and ricotta triangles

## EXTRAS

\$5.50 PER PERSON  
(ORDER MIN. 6 PEOPLE)

- Fresh fruit platter
- Fruit and cheese platter



All our meals are prepared fresh daily using seasonal produce. All efforts will be made to cater to special dietary requirements.

## Cold Buffet Lunch

\$36.00 PER PERSON (ORDER MIN. 10 PEOPLE)

Select ONE dish from the following:

- Char grilled salad of fresh prawns and Tasmanian salmon with garden vegetables and fresh herbs
- Seared salmon, green beans, avocado & roasted roma tomatoes with a light mayonnaise dressing
- Marinated char-grilled chicken served with onion jam
- Deli platter of selected cold meats with pickles and condiments
- Grilled ocean trout, spinach and asparagus salad with dressing
- Roast eye fillet of beef served with mustards and roasted potatoes with pesto
- Lightly crumbed chicken schnitzels with mayonnaise
- Chicken caesar salad with traditional dressing and croutons
- Marinated lamb rumps with caramelised onion jam
- Roast supreme of chicken stuffed with spinach and pine nuts

### PLUS

Select ONE vegetarian dish from the following:

- Potato frittata with pesto
- Vegetable pasta torte
- Antipasto vegetable tartlets
- Moroccan vegetable salad
- Spinach and ricotta tart
- Cauliflower and roasted vegetables
- Spinach & fetta triangles
- Pasta and antipasto vegetable salad with grilled tomatoes
- Mushroom caps with sundried tomatoes topped with herb crust

### PLUS

Select TWO of the following salads

- Mesclun mix of baby greens, tomato & avocado with balsamic dressing
- Rocket salad with fetta, cherry tomatoes and cucumber in a french dressing
- Salad of chick peas tossed with fresh vegetables and spanish onions dressed with lemon and Moroccan spices
- Salad of tomato, fetta and cucumber with fresh basil and Greek style dressing
- Potato salad with fresh herbs in lemon dressing
- Mediterranean tomato salad with fresh herb dressing
- Rice salad tossed with fresh vegetables and Spanish onions in a lemon and red wine vinegar dressing
- Pasta and antipasto vegetable salad with grilled tomatoes
- Wild rocket, pear and parmesan salad drizzled with balsamic glaze

ALL SERVED WITH CRUSTY FRESH BREAD PLATTER WITH BUTTER

## EXTRAS

\$5.50 PER PERSON  
(ORDER MIN. 6 PEOPLE)

- Fresh fruit platter
- Fruit and cheese platter





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## Hot Buffet Lunch

\$36.00 PER PERSON (ORDER MIN. 10 PEOPLE)

Select ONE dish from the following:

- Moroccan chicken or lamb finished with roasted capsicum and served with cous cous
- Roast supreme of chicken stuffed with spinach and pine nuts
- Thai green chicken curry with steamed lemon rice
- Lightly crumbed schnitzels with mayonnaise
- Tender lamb casserole finished with fresh mushrooms
- Traditional Coq-au-Vin – chicken, bacon and mushrooms in a red wine sauce and served with steamed rice

### PLUS

Select ONE vegetarian dish from the following:

- Potato frittata with pesto
- Vegetable pasta torte
- Antipasto vegetable tartlets
- Moroccan vegetable curry
- Spinach and ricotta tart
- Cauliflower mornay
- Spinach & fetta triangles
- Vegetarian lasagne
- Mushroom caps with sundried tomatoes topped with herb crust

### PLUS

Select TWO of the following salads

- Mesclun mix of baby greens, tomato & avocado with balsamic dressing
- Rocket salad with fetta, cherry tomatoes and cucumber in a french dressing
- Salad of chick peas tossed with fresh vegetables and spanish onions dressed with lemon and Moroccan spices
- Salad of tomato, fetta and cucumber with fresh basil and Greek style dressing
- Potato salad with fresh herbs in lemon dressing
- Mediterranean tomato salad with fresh herb dressing
- Rice salad tossed with fresh vegetables and Spanish onions in a lemon and red wine vinegar dressing
- Pasta and antipasto vegetable salad with grilled tomatoes
- Wild rocket, pear and parmesan salad drizzled with balsamic glaze

ALL SERVED WITH CRUSTY FRESH BREAD PLATTER WITH BUTTER

## EXTRAS

(ORDER MIN. 10 PEOPLE)  
\$5.00 PER PERSON

- Fresh fruit platter

\$6.00 PER PERSON

- Fruit and cheese platter



## PLATTERS

For meeting or events

### Homemade Dips

SMALL PLATTER SERVES UP TO 15 PEOPLE \$65.00 EACH  
LARGE PLATTER SERVES UP TO 25 PEOPLE \$95.00 EACH

- with turkish bread or corn chips
- OR
- with fresh vegetable crudites

### Mezze Plate

SMALL PLATTER SERVES UP TO 12 PEOPLE \$70.00 EACH  
LARGE PLATTER SERVES UP TO 20 PEOPLE \$120.00 EACH

- selection of dips, crudities, dolmades, olives, cabanossi and cheese served with turkish bread or corn chips

### Australian Cheese Platter

SMALL PLATTER SERVES UP TO 12 PEOPLE \$65.00 EACH  
LARGE PLATTER SERVES UP TO 20 PEOPLE \$90.00 EACH

- served with seasonal dried fruits and assorted crackers

### Assorted Finger Sandwiches

SMALL PLATTER SERVES UP TO 36 PEOPLE \$70.00 EACH  
LARGE PLATTER SERVES UP TO 72 PEOPLE \$125.00 EACH

## COCKTAIL PARTIES & FINGER FOOD

FOR GROUPS OF 20 OR MORE

We can provide a variety of delicious finger food served continuously throughout your cocktail party. Choices can be made from our extensive finger food menu.

QUOTES CAN BE PROVIDED ONCE DETAILS ARE ADVISED

## DINNERS SIT DOWN OR BUFFET

We can provide sit-down plated dinner with waiter service or a delicious Buffet Dinner. Choices can be made from our extensive Dinner and Buffet menu on request.

QUOTES CAN BE PROVIDED ONCE DETAILS ARE ADVISED

