

# The Small Food Caterers

## All Day Conference Catering Menu and Packages – Page 1

### Price Guide

#### Sandwich, Baguettes and Wraps

\$22 per person +GST - Includes

- All Day tea and coffee
- Morning tea – assorted biscuits and savoury slices
- Assorted sandwiches, baguettes and wraps
- Afternoon tea – assorted cakes and sliced fresh fruit

#### Cold Buffet

- \$28 per person +GST - Includes
  - All Day tea and coffee
  - Morning tea – assorted biscuits and savoury slices
  - Lunch
    - 3 cold meat buffet dishes
    - 2 cold vegetable buffet dishes
    - 2 salads
  - Afternoon tea – assorted cakes and sliced fresh fruit

#### Hot Buffet

- \$32 per person +GST - Includes
  - All Day tea and coffee
  - Morning tea – assorted biscuits and savoury slices
  - Lunch
    - 3 hot meat buffet dishes
    - 2 hot vegetable buffet dishes
    - 2 salads
  - Afternoon tea – assorted cakes and sliced fresh fruit

#### Add Some Gourmet Platters

- \$4.50 per person +GST
- Select 1 from the Gourmet Platters range

Prices are based on a minimum of 50 guests and include;

- On site preparation staff
- Travel within 30km from CBD.
- Serving equipment

#### Additional charges for

- Food and drinks staff \$37 per hour +GST with a minimum of 3 hours,
- Substantial additional equipment (eg ovens)
- Final price to be confirmed in a formal quote

### All Day Tea and Coffee

- Brewed espresso coffee
- Fine tea; black, green and herbal
- A selection of milks and sweeteners

### Morning Tea

- Muffins - cheese & bacon, mixed vegetable, banana & oats, apricot & white chocolate, apple, walnut & caramel
- Biscuits - chocolate, chocolate chip, lemon sherbet, white chocolate, apricot, coconut, almond
- Savoury Slices - pumpkin and fetta, mushroom and spinach, smoked salmon with caramelised onion jam
- Scones and cream - fig jam, strawberry jam, marmalade
- Spring water and Juice - orange, apple, pineapple

### Baguettes, Wraps and Sandwiches

- Roast chicken and bacon
- Roast beef with walnut romesco
- Roast sweet potato with rajas salsa
- Ham with dijon, brie and apple
- Ricotta and honey
- Pulled pork Italiano
- Cucumber and herb butter
- Grilled turkey, brie, and apple butter with rocket
- Tuna and red onion
- Prosciutto with brie and fig jam

### Cold Buffet - Meat dishes

- Chicken roulade with brie and spinach
- Rare roast beef with horseradish cream
- Smoked salmon mousse terrine
- Ham and swiss cheese braided roll
- Chicken in orange sauce
- Rare roast beef Wellington
- Cajun roast chicken with pickled lemon

### Cold Buffet - Vegetable dishes

- Roast vegetable frittata with houmous
- Pecan stuffed mushrooms.
- Spinach Dhal
- Wild rice stuffed pumpkin
- Middle Eastern roasted sprouts with tahini yoghurt
- Vegetable and lentil terrine
- Mozzarella, tomato, basil and artichoke pressed roll

### Contact information

The Small Food Caterers

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# The Small Food Caterers

## All Day Conference Catering Menu and Packages – Page 2

### Price Guide

#### Sandwich, Baguettes and Wraps

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#### Hot Buffet – Meat dishes

- *Baked fish of the day in a lemon myrtle sauce*
- *Lamb korma with rice pilaf, mango chutney and yoghurt*
- *Chicken chasseur*
- *Roast beef with hollandaise sauce*
- *Tarragon chicken*
- *Traditional chicken and chorizo paella*
- *Beef meatballs in a tomato, basil curry sauce*
- *Sweet and sour pork*
- *Vietnamese influenced fish of the day with caramel sauce*
- *Spinach and ham savoury crepe cake*
- *Braised beef ragout with dumplings*

#### Hot Buffet – Vegetable dishes

- *White wine mushroom risotto with fresh herbs and parmesan*
- *Spinach and ricotta cannelloni*
- *Sliced potato gratin*
- *Vegetable red wine ragout*
- *Eggplant involtini*
- *Seasonal stuffed vegetables (vegan)*
- *Vegan cabbage rolls*
- *Ratatouille*
- *Tomato, basil, pesto haloumi*
- *Eggplant in béchamel sauce gratin*

#### Salads

- *Creamy potato salad with dairy-free egg mayonnaise*
- *Coleslaw salad with raisins and apple*
- *Tossed garden salad*
- *Roasted vegetable salad*
- *Tossed Greek salad with fetta and olives*
- *Asian classic wombok salad with crispy Asian noodles*
- *Waldorf salad with walnuts*
- *Set beetroot terrine with sour cream and chives*
- *Tomato and onion salad with vincotto dressing*
- *Fetta, mint and watermelon salad with balsamic*

#### Gourmet Platters

- *Antipasto including a selection of quality continental meats*
- *Premium cheese, dried fruit and nuts*
- *Freshly cut seasonal fruit*
- *Selection of gourmet quiches*
- *Southern-style crusted chicken wings*
- *Sliced vegetables, pita bread and dips*
- *Assorted sushi*
- *Selection of gourmet savoury tarts*

#### Afternoon Tea

- *Assorted cakes*
- *Assorted sweet tarts*
- *Freshly sliced fruit*
- *Spring water and juice – orange, apple & pineapple*

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