

# The Small Food Caterers

## Seated Dining Catering Menu and Packages

### Price Guide

#### 2 Courses (Alternating Mains)

- \$54 per person +GST

#### 3 Courses (Alternating Mains)

- \$68 per person +GST

#### Plating of celebration cake

- \$4.50 per person +GST
- includes dressing

#### Prices based on;

- Minimum of 40 guests
- Travel within 30km from CBD.
- Includes our chef's / cooks on site
- Includes serving equipment
- Assumes use of at least a domestic kitchen

#### Additional charges for

- Food and Drinks staff are \$37 per hour +GST with a minimum of 3 hours
- All substantial additional equipment
- To be confirmed in a formal quote based upon our availability
- A 20% deposit is required to secure your function date.

### Entree

- *Salmon mousse terrine, cucumber salad and horseradish cream*
- *Anti-pasta platter to share*
- *Twice baked soufflé with pear salad with walnut praline on micro green salad.*
- *Prawn, brie and sundried tomato wrapped in prosciutto and a coriander butter sauce*
- *Whiting with almond butter on pearl couscous*
- *Barramundi Siam served on bed of nasi kuning*
- *Slow roasted tomatoes with mozzarella and salami basil crumble*
- *Cured salmon with micro greens and roe*
- *Crumbed goats cheese pan-fried on a bed of salad with roasted red capsicum and vinaigrette*
- *Pasta carbonara*

### Mains

- *Seared Atlantic salmon cutlet with French butter sauce and sweet potato cream*
- *Crusted hay valley lamb Frenched lamb cutlets with parsnip and potato mash and a rich gravy*
- *Local Limestone free range beef filet mignon with a rich gravy*
- *Crispy duck on roasted sweet potato with cherry glaze*
- *Chicken and bacon roulade on honeyed carrot mash with steamed seasonal vegetables.*
- *Traditional French cassoulet with lamb and pork.*
- *Baked whiting with lemon and dill butter on pea puree*
- *Mushroom ragout in filo basket (v)*
- *Grilled eggplant, zucchini, capsicum and sweet potato torte dressed with hummus and black olive (g/f & v)*
- *Duck a l'orange with sautéed carrots and spinach*
- *Moroccan chicken with couscous and fetta salad*
- *Lamb loin with tomato concasse and herbed peas*

### Banquet Platters

- *Portuguese style prawn with green beans sesame seed and French butter (g/f)*
- *Lemon and paprika chicken in a Spanish herb crust served, with blood orange and lime salsa*
- *Oven baked tomato with halloumi lemon and basil*
- *Twice cooked pork belly with roasted apple marmalade*
- *Indian prawns with yoghurt and tomato kasundi*
- *Spanish Pedro Ximénez beef cheeks with cauliflower couscous*
- *Sticky pork belly with steamed Asian greens.*
- *Seafood platter with cooked prawns, fresh oysters and smoked salmon*
- *Beef rendang on coconut rice with fresh chilli and coriander*
- *Crusted lamb loin with couscous and charred eggplant puree*

### Dessert

- *Lemon cheese cake served with King Island cream*
- *Heart shaped meringues with whipped cream and strawberries*
- *Tiramisu*
- *Trilogy of Rhubarb tart, honey pearls on pannacotta, strawberry & Raspberry in Grand Marnier*
- *Vanilla mille-feuille with fresh seasonal berries*
- *Citrus gateau with candied orange*
- *Layers of caramel and coffee with toffee popcorn*
- *Trilogy of pannacotta with berry jelly, Jamaican double chocolate mud cake and salted caramel tart*
- *Individual cheese gourmet platters*
- *Pannacotta with pears*

### Contact information

The Small Food Caterers

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