# Price Guide

<table>
<thead>
<tr>
<th>Courses</th>
<th>Price per person + GST</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>$54</td>
</tr>
<tr>
<td>3</td>
<td>$68</td>
</tr>
</tbody>
</table>

## 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 streamed 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 feta 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 cheesecake 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, Jamaica double chocolate mud cake and salted caramel tart
- Individual cheese gourmet platters
- Pannacotta with pears

---

**Contact Information**

The Small Food Caterers  
Phone: 0417 836 909  
Email: [dk@catering.net.au](mailto:dk@catering.net.au)  
www.catering.net.au