



the essential caterer

Christmas Party Menus



2011 is whizzing by and the Festive Season will soon be upon us! Have you booked your staff party yet? If not, don't despair! We have a range of catering options available to suit every style of party and every budget, or if you have something special in mind, we can tailor make one to suit you! We can come to you or help you find the perfect venue for your needs. Our flexible, experienced team can help with everything from menu design, event management, sourcing marquees and equipment, to theming and decorative products.

You will be impressed by what The Essential Caterer can do for you, your style, your choice, anywhere, anytime! Call us now for a free quote (03) 9761 4188.



The Essential Caterer
25 Burgess Road
Bayswater North Victoria 3153

Phone: (03) 9761 4188
info@essentialcaterer.com.au
www.essentialcaterer.com.au

Carvery Buffet

Entrée (*share platter, served to table*)

Mezze platter, mussels, Mediterranean frittata, cured & cooked meats, kalamata olives, marinated vegetables, house made dip and Turkish bread.

Main Course (*Choice of 2 meats*)

Traditional roast turkey, cranberry sauce
Marinated roast pork with crackling & apple sauce
Succulent roast beef, horseradish cream
Baked Ham with a honey, mustard & dill crust

(*Choice of 4 salads*)

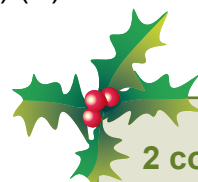
Classic garden salad with balsamic dressing (V) (G)
Rocket, roasted pine nut & parmesan salad (V) (G)
Asian coleslaw with wasabi & soy mayonnaise (V) (G)
Artisan pasta salad with pesto & fresh herbs (V)
Slow roasted pumpkin, sweet potato & Turkish bread salad,
with sumac & pomegranate molasses yoghurt (V)
Moroccan couscous with roasted red capsicum, tomatoes, mint & coriander (V)
Cos, caramelised red onion & French mustard vinaigrette (G) (V)

Garlic & rosemary roasted chat potatoes (V)

Dessert (*Choice of 3 desserts*)

Christmas Plum puddings, brandy anglaise
Vanilla bean pannacotta, Persian fairy floss (G)
Luscious summer berry trifle
Dark chocolate mousse, chocolate crumbs & double cream
Almond, pear & cardamom cake with spiced syrup (G)
Pavlova with seasonal berries & double cream (G)
Bread & butter pudding with double cream

V~ Vegetarian, G~Gluten free Travel fees and additional equipment fees may apply, but vary depending on locations & circumstances.



2 courses \$29.00 per person
3 courses \$42.00 per person

All prices are inclusive of GST, Crockery, Stanley Rogers Cutlery, Paper Napkins, Christmas Bon Bons, Staff and all necessary buffet ware, including table cloths and buffet tables.



Christmas Finger Food Menu



Finger Food Menu

Cold Items

Caramelised onion & Yarra valley Persian fetta tartlet (V)

Herb pikelet with blue cheese & pear (V)

Mini pappadams with mango, cashew & coriander salsa (V) (G)

Hot Items

House made pork, thyme & sage sausage rolls with tomato relish

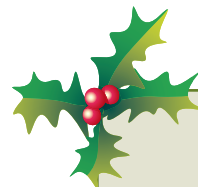
Chorizo & corn muffins with sage butter

Mushrooms stuffed with date, fig & mint (G) (V)

Something Sweet

Traditional Scottish shortbread biscuits

Rich chocolate mousse cups with Baileys cream (G)



**\$22 per person served over
a 2 hour period**

All Prices are inclusive of GST,
Chefs, Waiters and Crockery.

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Reg Food Business HLTH 994////FOODC2 ABN 63 946 518 928

Shared Platter Menu

To Begin

Anti Pasto platter to include marinated olives, salami, seasonal vegetable frittata, semi sundried tomatoes, prosciutto wrapped grissini sticks, homemade dips & Turkish bread

Or

Local Tasting Platters: Chef's selection of delicious mouthfuls made from local produce

The Main Attraction (*Choice of 2 mains*)

Roasted Turkey with cranberry, thyme & sage

Baked ham with honey, dill and mustard crust

Sticky soy braised pork scotch, bok choy & Asian mushroom ragu

Roasted Beef Sirloin, buttered spinach & red wine jus (G)

Moroccan chicken, coriander & apricot couscous, pomegranate & mint yoghurt

Baked salmon fillets with lemon & thyme butter (G)

(*Choice of 2 sides*)

Garlic & rosemary roasted chat potatoes (V) (G)

Classic garden salad with balsamic dressing (V,G)

Cos, caramelised red onion & French mustard vinaigrette (V) (G)

Green beans with sundried tomato & sherry vinaigrette (V) (G)

Rocket, roasted pine nut & parmesan salad (V) (G)

Asian coleslaw with wasabi & soy mayo (V) (G)

Baby vegetables roasted with garlic, shallots & herbs (V) (G)

Slow roasted pumpkin, sweet potato & Turkish bread salad with sumac, pomegranate molasses yoghurt (V)

Dessert (*Choice of 3 desserts*)

Christmas Plum puddings, brandy anglaise

Vanilla bean pannacotta, Persian fairy floss (G)

Luscious summer berry trifle

Dark chocolate mousse, chocolate crumbs & double cream

Almond, pear & cardamom cake with spiced syrup (G)

Pavlova with seasonal berries & double cream (G)

Bread & butter pudding with double cream



Dishes are served on three tiered stands on each table so that guests serve themselves from their own table buffet.



2 Courses (2.5 hour service period) \$46.00 per person

3 Courses (3 hour service period) \$58.00 per person

All prices are inclusive of GST, Chefs, Waiters, Crockery, Stanley Rogers Cutlery, Paper Napkins and Christmas Bob Bobs.

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