

## WEDDING PACKAGES

### Wedding Package 1

On Arrival:-

Mixed crudities platter with kabana, cheese, dips & crackers

Choose 3 dishes:-

Succulent Roast beef with mustard & peppercorn crust with gravy

Roast chicken with onion & sage stuffing served with gravy

Hand carved leg ham rubbed with honey with a pineapple glaze & oven roasted

Roast pork & crackling with apple sauce

Roast lamb with garlic & rosemary served with mint jelly

Stir-fried chicken with vegetables & hokkein noodles

Penne carbonara- creamy bacon, garlic & mushroom sauce

Chicken & mushroom casserole- chicken pieces sautéed with onion, garlic, mushrooms in a light creamy sauce

Paprika chicken- tender chicken pieces with garlic, onion, paprika in a white wine cream sauce

Vegetable lasagne or beef lasagne

Fish goujons served with tartare & lemon wedges

Hungarian beef goulash

Spinach & feta filled ravioli with a pine nut, garlic, onion & basil cream sauce

Thai green curry chicken & vegetables with jasmine rice

Beef stroganoff-beef strips with gherkin, mushroom & sour cream

Plus...

Choose 3 Vegetable Accompaniments:-

Herb & garlic cocktail potatoes, roast potato, potato bake au gratin, rosemary & sea salt baby potatoes, roast pumpkin & carrot, whole baby beans, buttered minted peas, honey sesame carrots, medley of steamed vegetables, corn on the cob

Choose 3 Salads:-

Garden salad with balsamic dressing, potato salad, creamy coleslaw, pasta salad, rice salad, baby beetroot with orange & caraway seeds, caesar salad

Add:-

Cold chicken & ham platter with condiments

Bread rolls & butter

Choose 2 Desserts:-

Apple crumble, apple strudel, cheesecake, chocolate cake, individual mini pavlovas with raspberry couli, sticky date cake

Desserts are served with chantilly cream and or custard

#### COMPLIMENTARY....

Fruit platter or fruit salad

#### COMPLIMENTARY...

Coffee & tea station (crockery cups) & after dinner mints

#### BUFFET INCLUSIONS...

Bain marie & buffet set up & Chef

Crockery & stainless steel cutlery

Service staff *only*

Serviettes- your choice of colour

Tablecloths for buffet only (does not include table set up)

Bridal table service

Want More! See 'Add Extras" on the last page.

#### Pricing

80 plus people      \$43.50 p/p

30-79 people      \$45.50 p/p

Children under 10 years - half price

3 years & under- free of charge

Minimum of 30 people required.

15% Surcharge for Sundays & Public holidays.

Menus or prices may change without notice.

## Wedding Package 2

On Arrival:- Served

Bacon & cheese cocktail potatoes

Chicken satay skewers

Mini vegetarian spring rolls with Thai dipping sauce

Peking duck on waldorf salad with spicy blueberry jam served in spoons

Cucumber & smoked salmon bites

Italian meatballs with chilli tomato dipping sauce

Choice of Three dishes:-

Succulent Roast beef with mustard & peppercorn crust with gravy

Roast chicken with sage & onion stuffing served with gravy

Hand carved leg ham rubbed with honey with a pineapple glaze & oven roasted

Roast pork & crackling with apple sauce

Roast lamb with garlic & rosemary served with mint jelly

Stir-fried chicken with vegetables & hokkein noodles

Penne carbonara- creamy bacon, garlic & mushroom sauce

Chicken & mushroom casserole- chicken pieces sautéed with onion, garlic, mushrooms in a light creamy sauce

Vegetable lasagne or beef lasagne

Crumbed fish goujons served with tartare & lemon wedges

Spinach & feta filled ravioli with a pine nut, garlic, onion & basil cream sauce

Thai green curry chicken & vegetables with jasmine rice

Beef stroganoff-beef strips with gherkin, mushroom & sour cream

Braised beef with vegetables & Guinness

Rich beef & bacon ragout- beef sautéed with bacon, mushrooms in a rich red wine gravy

Grilled fish with lemon butter(Chef's choice)

Sautéed beef in a peppercorn brandy & cream sauce

Sweet & sour pork

Plus...

Choose 3 Vegetable Accompaniments:-

Herb & garlic cocktail potatoes, roast potato, potato bake au gratin, rosemary & sea salt baby potatoes, roast pumpkin, carrot & sweet potato, whole baby beans, buttered minted peas, honey sesame carrots, medley of steamed vegetables, crumbed eggplant, ratatouille, corn on the cob

Choose 3 Salads:-

Garden salad with balsamic dressing, potato salad, creamy coleslaw, pasta salad, rocket & cherry tomato salad, baby spinach, roasted pumpkin & pine nut salad, caesar salad, baby beetroot with orange & caraway seeds

Add:-

Continental meat platter- a selection of fresh & cured meats

Fresh fruit platter or fruit salad

Bread rolls & butter

Choose 3 Desserts:-

Classic pavlova with fresh cream & fruit, Apple crumble, apple strudel, baked NY cheesecake, profiteroles, rich chocolate cake with chocolate sauce, lemon meringue pie, Sticky date with butterscotch sauce

Desserts are served with chantilly cream and or custard

#### COMPLIMENTARY.....

Coffee & tea station (crockery cups) & after dinner mints

#### BUFFET INCLUSIONS...

Bain marie & buffet set up & Chef

Crockery & stainless steel cutlery

Service staff *only*

Serviettes- your choice of colour

Tablecloths – for buffet only (does not include table set up)

Bridal table service

Want More! See 'Add Extras" on the last page.

#### Pricing

80 plus people                   \$46.50 p/p

30-79 people                    \$48.50 p/p

Children under 10 years - half price

3 years & under- free of charge

Minimum of 30 people required.

15% Surcharge for Sundays & Public holidays.

Menus or prices may change without notice.

## Wedding Package 3

On Arrival: Served

Assorted sushi with wasabi & soy dipping sauce

Chicken satay skewers

Mini vegetarian spring rolls with Thai dipping sauce

Peking duck on waldorf salad with spicy blueberry jam served in spoons

Italian meatballs with chilli tomato dipping sauce

Roast pepper & olive tartlets

Prawn twisters

Cucumber & smoked salmon bites

Choose 4 Mains Dishes:-

Succulent Roast beef with mustard & peppercorn crust with gravy

Roast chicken with sage & onion stuffing served with gravy

Hand carved leg ham rubbed with honey with a pineapple glaze & oven roasted

Roast pork & crackling with apple sauce

Roast lamb with garlic & rosemary served with mint jelly

Stir-fried chicken with vegetables & hokkein noodles

Penne carbonara- creamy bacon, garlic & mushroom sauce

Chicken & mushroom casserole- chicken pieces sautéed with onion, garlic, mushrooms in a light creamy sauce

Vegetable lasagne or beef lasagne

Crumbed fish goujons served with tartare & lemon wedges

Spinach & feta filled ravioli with a pine nut, garlic, onion & basil cream sauce

Thai green curry chicken & vegetables with jasmine rice

Beef stroganoff-beef strips with gherkin, mushroom & sour cream

Braised beef with vegetables & Guinness

Rich beef & bacon ragout- beef sautéed with bacon, mushrooms in a rich red wine gravy

Grilled reef fish with lemon butter(Chef's choice)

Sautéed beef in a peppercorn brandy & cream sauce

Sweet & sour pork

Choose 3 Vegetable Accompaniments:-

Herb & garlic cocktail potatoes, roast potato, potato bake au gratin, rosemary & sea salt baby potatoes, roast pumpkin & carrot, whole baby beans, buttered minted peas, honey sesame carrots, medley of steamed vegetables, crumbed eggplant, ratatouille, corn on the cob

Choose 4 Salads:-

Garden salad with balsamic dressing, potato salad, creamy coleslaw, pasta salad, rocket & cherry tomato salad, baby spinach, roasted pumpkin & pine nut salad, caesar salad, baby beetroot with orange & caraway seeds

Add:-

Continental meat platter- a selection of fresh & cured meats

Fresh fruit platter or fruit salad

Bread rolls & butter

Choose 3 Desserts:-

Classic pavlova with fresh cream & fruit, Apple crumble, apple strudel, baked NY cheesecake, profiteroles, rich chocolate cake with chocolate sauce, lemon meringue pie, tiramisu cake, mississippi mud cake

Desserts are served with chantilly cream and or custard

#### COMPLIMENTARY.....

Coffee & tea station (crockery cups) & after dinner mints

#### BUFFET INCLUSIONS...

Bain marie & buffet set up & Chef

Crockery & stainless steel cutlery

Service staff *only*

Serviettes- your choice of colour

Tablecloths- for buffet only (does not include table set up)

Bridal table service

#### Pricing

80 plus people \$49.90 p/p

30-79 people \$51.90 p/p

Children under 10 years - half price

3 years & under- free of charge

Minimum of 30 people required.

15% Surcharge for Sundays & Public holidays.

Menus or prices may change without notice.



Ph/Fax (07) 47747272  
Mobile:- Josef 0412965595  
Email:- ccater@iinet.net.au  
www.chefoncallcatering.com.au

Experience Quality Catering!  
ABN: 70 395 305 476

*ADD Extras...*

Prawns on ice & lemon wedges, tartare sauce \$6.00 p/p

Prawns & oysters served on ice & lemon wedges, tartare sauce \$8.50 p/p

Fresh fruit, Australian & imported cheese platter – Small \$60 Large \$75