



The Caterer

Mildura

MENU

Plated Set Course

The Caterer Mildura

Mobile Catering Specialists to Mildura and Surrounding Areas

Haydn: 0414 939 376

www.thecaterermildura.com.au

info@thecaterermildura.com.au

MENU

The Caterer Mildura takes pride in creating delicious meals that are perfect for a wedding, engagement party, corporate event, birthday party, private function, or many other events you have in mind. We will assist you in designing a custom menu that works with your budget and any special dietary requirements your guests may have. You will love our beautiful presentation, delicious flavours and generous portions.

If you don't see your favourite food option on this extensive menu, then by all means get in touch and we will include it in your customised menu. We are only too happy to assist you with designing the best menu for your next event so get in touch to discuss your needs.

OPTIONS

PLATED LUNCH & DINNER MENU // MINIMUM 30 GUESTS

SOUP & MAIN // \$47

GOURMET FINGER FOOD X 4 (SERVED ROAMING PRIOR TO SEATING) & MAIN // \$54

TWO COURSE // \$58 // ENTREE - MAIN OR MAIN - DESSERT

THREE COURSE // \$67

CANAPÉS SELECTION OF 3 ARRIVAL CANAPÉS // \$11.75

ALL COURSES SERVED AS AN ALTERNATE DROP

YOUR CAKE CUTTING

CAKE CUT & TRAY PASSED FREE OF CHARGE

CAKE PLATED WITH DOUBLE CREAM & COULIS \$2.00 PER HEAD

Please Note:

Minimum Numbers 30 people

Waiting staff \$35 per hour

All prices exclude GST

Menu & prices may change without notice due to seasonal availability



MENU

SOUP

CHICKEN AND SWEET CORN
ROASTED PUMPKIN
POTATO AND LEEK
MINISTRONE

ENTREE

SATAY CHICKEN SKEWERS SPRINKLED WITH TOASTED PEANUTS & CORIANDER (GF)
BRAISED CARAMEL PORK BELLY FRESH HERBS & CHILLI CARAMEL SAUCE (GF)
SPICED CHICKEN SKEWER SERVED WITH CREAMY HUMMUS (GF)
GREEK LAMB AND HERBED COUSCOUS WITH TZATZIKI
BRUSCHETTA WITH ROASTED MUSHROOM, TOMATO, CRISP BACON, GOATS CHEESE & MICRO GREENS (V AVAILABLE)
ASIAN CHICKEN SKEWERS, SOY, HONEY, GINGER SAUCE & FRAGRANT SALAD (GF)
TWICE COOKED PORK BELLY, WATERCRESS & TOMATO SALAD WITH AN ASIAN SPICED DRESSING (GF)
CHILLI SALT SQUID, FRESH CRISP GREENS, LEMON & GARLIC AIOLI (GF)
BRUSCHETTA ROAST ROMA TOMATO, BASIL, GRILLED ONION & FETA WITH A BALSAMIC GLAZE (V)
PANKO CRUMBED PRAWNS WITH AVOCADO & CORIANDER SALSA
SALT AND PEPPER SQUID BABY ROCKET, AIOLI & LEMON (GF)
SALAD OF PEKING DUCK WITH CRISPY SHALLOTS & SPICED ORANGE DRESSING (GF)
ANTIPASTO PLATE MIXED CURED MEATS AND MARINATED VEGETABLES (SHARED)
GOLDEN CRUSTED PRAWNS WITH A LIME & MANGO DRESSING AND FRESH CRISP GREENS
MIDDLE EASTERN CHICKPEA FRITTER SALAD, GREEN CABBAGE, JULIANNE VEG, RED ONION, KALE & ICEBERG (V)
GRILLED FIELD MUSHROOM W GOAT'S CHEESE, WATERCRESS, SHERRY VINEGAR PICKLED BEETROOT & CRUSHED HAZELNUTS (GF V)

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MAINS

GRILLED PORK CUTLET OR ROASTED BELLY WITH REDCURRANT JUS, BAKED APPLE & SWEET POTATO MASH (GF)

CHICKEN BREAST, GARLIC BUTTER WRAPPED IN BACON WITH CRANBERRY JUS (GF)

SLOW BRAISED LAMB, MOROCCAN SPICES A SWEET POTATO MASH & BALSAMIC JUS (GF)

GRILLED BEEF PORTERHOUSE WITH A GARLIC & THYME JUS (GF)

OVEN ROASTED CHICKEN BREAST WITH FETTA & SEMI DRIED TOMATO FILLING SERVED WITH A WHITE WINE & GARLIC CREAM SAUCE (GF)

MOROCCAN BEEF SERVED WITH A CHICKPEA, HERB AND TOMATO SALAD (GF)

LAMB RUMP WITH ROSEMARY, GARLIC & TOMATO JUS (GF)

TENDER PORTERHOUSE STEAK, SWEET POTATO CRISPS & RED WINE JUS (GF)

SLOW BRAISED BEEF WITH CREAMY PARMESAN POLENTA AND GREENS

LAMB RUMP, VINE ROASTED CHERRY TOMATOES, JUS & SALSA VERDE (GF)

PORTERHOUSE STEAK WITH ROASTED PORTABELLA MUSHROOM & RED WINE JUS (GF)

ROASTED PORK SCOTCH, PINENUTS, & RED CURRANT JUS (GF)

CREAMY HARISSA CHICKEN SUPREME AND SHALLOTS (GF)

OVEN ROASTED PORK BELLY WITH STILTON & PORT HONEY GLAZE (GF)

OVEN BAKED SALMON FILLET SERVED WITH A LEMON ZEST & DILL SAUCE (GF)

VEGETARIAN

MIDDLE EASTERN CHICKPEA FRITTER SALAD, GREEN CABBAGE, JULIANNE VEG, RED ONION, KALE & ICEBERG

FALAFEL WITH SPICED COUS COUS, ROCKET & WHIPPED HUMMUS YOGHURT

GOURMET GREEK SALAD FETA, TOMATOES, RED ONION, CUCUMBER, KALAMATA OLIVES & PITA CRISPS

ROAST PUMPKIN BAKED GNOCCHI WITH GORGONZOLA, CREAM AND WALNUTS (GF)

BAKED SWEET POTATO, BROCCOLI, CHERRY TOMATO AND RICOTTA CRUMBLE (GF)

SEASONAL VEGETABLES WITH MUSTARD MANGO DRESSING, SEEDS AND TOASTED QUINOA

THYME ROASTED PORTOBELLO MUSHROOMS, SPINACH, ROAST TOMATO COULIS

LENTIL LASAGNE, LENTIL BOLOGNESE AND CHEESE BECHAMEL BETWEEN LAYERS OF PASTA

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DESSERT

PEAR & RICOTTA TART SMOOTH BAKED RICOTTA CHEESECAKE IN A GLUTEN FREE SHELL TOPPED WITH BRULEE PEAR.

CITRUS TART A SWEET PASTRY TART, FILLED WITH OUR RENOWNED TANGY CITRUS CURD AND LIGHTLY DUSTED WITH ICING SUGAR.

CHOCOLATE MOUSSE CUPS WITH FRESH RASPBERRIES AND BISCUIT CRUMBLE

TIRAMISU LAYERS OF VANILLA MASCARPONE, ESPRESSO COFFEE & SAVOIARDI BISCUITS DUSTED WITH CHOCOLATE

VANILLA PANNA COTTA WITH FRESH BERRIES, TOASTED ALMOND & COCONUT

PASSIONFRUIT CREAM, CHOCOLATE MOUSSE & BROWNIE BASE W BABY BASIL & LEMON OIL

VANILLA CUSTARD CREAM, FRESH BERRIES, COULIS & MERINGUE CRUMBLE

YOUR CELEBRATION CAKE PLATED, GARNISHED, DRESSED & SERVED



TERMS

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CONFIRMATION OF BOOKING

The Caterer Mildura considers confirmation of the event upon receipt payment of the requested deposit by the due date specified.

PAYMENT TERMS

As many costs are incurred prior to the event date, The Caterer Mildura has the following payment terms:

A deposit, based on a minimum of 30% of total quotation costs, is required to confirm your event.

For private clients full prepayment of all known costs is payable 10 full working days prior to the event date.

Payment can be made by direct credit (EFT) or cash.

CONFIRMATION OF GUEST NUMBERS AND MENU SELECTION

To ensure maximum value and efficiency for you, The Caterer Mildura requires confirmation of your menu selection & final numbers attending your event at least 15 (fifteen) working days prior to the event date.

If the confirmed number of guests increases The Caterer Mildura will endeavour to accommodate any requests at late notice, but are unable to give a guarantee.

The Caterer Mildura reserves the right to quote on revised numbers.

STAFF CHARGES WHERE APPLICABLE

Staff service charge will apply of \$35 per hour per waiting staff.

1 staff member per 30 people

Bar \$45 per hour per staff member.

These charges will be calculated on an individual event basis.

If additional staff are requested a charge may apply.

Surcharges will apply for all events held on public holidays (15%), this surcharge is calculated on the total food and beverage spend.

For full terms & conditions please see our website.

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