



*The Caterer*

Mildura

# MENU

Buffet

The Caterer Mildura

Mobile Catering Specialists to Mildura and Surrounding Areas

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Haydn: 0414 939 376

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# MENU

The Caterer Mildura Buffet. Providing a beautiful selection of freshly made salads, tender meats & hot sides. This buffet provides choice without compromising on quality. Food is served in stainless steel chafing dishes, Bain maries, large white platters and paella pans.

## PACKAGE 1

\$48.00 excl GST

**Please Note:**

Minimum Numbers 40 people

Waiting staff \$35 per hour

All prices exclude GST

Menu & prices may change without notice due to seasonal availability

PLEASE SELECT:

THREE MAIN DISHES

THREE SIDE DISH

TWO SALADS

## PACKAGE 2

\$58.00 excl GST

**Please Note:**

Minimum Numbers 40 people

Waiting staff \$35 per hour

All prices exclude GST

Menu & prices may change without notice due to seasonal availability

PLEASE SELECT:

3 finger food tray passed

THREE MAIN DISHES

THREE SIDE DISH

TWO SALADS



# MENU

## Mains

Baked Honey Mustard Chicken (GF)  
Ravioli Pesto cream and grilled vegetable medley  
Herb and Parsley Garlic Roast Chicken Supreme (GF)  
Thai green curry chicken with coconut rice  
Honeyed chicken slow cooked honey chicken w/ apricots, raisins & sweet potato chunks (GF)  
Garlic Herb Rubbed Roast Beef with a seeded mustard and thyme Jus (GF)  
Thyme crusted pork shoulder (GF)  
Chicken thighs with risoni, feta and lemon  
Tender Rosemary Roast Lamb (GF) (Surcharge \$1.10)  
Chicken with Tomato & Cinnamon served with Herb Buttered Cous Cous

## Cold Menu

Cold Meat Platter With roast beef, salami, ham off the bone and marinated chicken breast (cold)  
Antipasto Platter With char grilled vegetables, marinated feta cheese, olives, semi dried tomatoes and kabana (cold)  
Roast Chicken Platter With seasoned chicken pieces and salad garnish (cold)

## Sides

Garlic Roasted Chats  
Herb - Buttered Roasted Mushrooms  
Oven Roasted Pumpkin & Sweet Potato (GF)  
Creamy Baked Potatoes (GF)  
Peas braised in tomato, garlic and prosciutto  
Seasonal Fresh Mixed Vegetables  
Honey Sesame Carrots  
Roast baby Carrots with thyme honey and roasted almonds  
Baked Sweet Potato  
Roast Pumpkin  
Cauliflower & Broccoli Mornay  
Seasoned Corn Cobbett's  
Green Beans  
Minted Peas  
Spanish corn medallions with garlic, Manchego, paprika & Coriander



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## House made Salads

Greek Salad, With cos lettuce, tomato, cucumber, kalamata olives and feta cheese (GF)

Caesar Salad, With lettuce, crispy bacon, croutons, shaved parmesan and a creamy caesar dressing

Garden salad w red onion, cucumber & cherry tomatoes (V GF DF)

Baby beet and pumpkin salad with marinated feta and balsamic reduction

Roast veg and pearl cous cous salad with pumpkin, sweet potato, dried cranberries and herbs

Fresh Coleslaw, With cabbage, carrot and red onion. With a creamy dressing (GF)

Potato Salad, Rich and Creamy (GF)

Pumpkin and Feta Salad With roast pumpkin pieces, feta cheese, red onion and spinach leaves finished with a yoghurt and garlic dressing

House made Creamy Pasta Salad

Pearl Cous Cous Salad Roast vegetables and tomato with pearl cous cous and a lemon and herb dressing

Thai Asian Noodle Salad

Dressed Mixed Leaf Salad

Rocket & Parmesan salad with balsamic and pine nuts

Country Style Potato Salad With corn, spring onions and red onion

Mix Bean Salad Mixed beans, capsicum, red onion, corn and spinach with a mustard vinaigrette



# TERMS

## TERMS

### 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 requote 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 may 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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