



The Caterer

Mildura

MENU

Share Platters

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 shared Buffet. Providing a beautiful selection of freshly made salads, tender meats & hot sides. This buffet provides choice without compromising on quality. Food is served at your table buffet style. No more standing in big lines waiting to serve yourself.

Entree finger food (Choose 3 to serve)

Pumpkin Arancini & aioli
Greek chicken skewers with mint & yogurt sauce
Hummus, extra virgin olive oil, dukkah, Turkish bread
Ricotta & roasted tomato tart with basil oil
Satay chicken skewers, toasted peanuts & coriander
Panko crumbed prawns, avocado & coriander salsa
Salt & pepper squid aioli & lemon (GF)
Beef skewer with a sticky Asian glaze

Mains (Choose 2 Mains)

Slow braised Moroccan style lamb, jus (GF)
Roasted Chicken Thigh, lemongrass, ginger, coriander sauce (GF)
Beef massaman, roasted peanuts, bean sprouts & chilli
Herb and Parsley Garlic Roast Chicken Supreme (GF)
Chinese spiced pork belly, coriander, crispy onion & sticky soy glaze
Slow braised beef, creamy parmesan polenta
Roasted chicken breast supreme, seeded mustard & garlic cream sauce (GF)
Lemon & Oregano Marinated Chicken Breast, with a blistered cherry Tomatoes Romesco Sae (GF)
Slow Roasted Shoulder of Lamb, & Redcurrant Jus (GF)
Grilled porterhouse steak - Garlic Butter & Jus

Vegetarian options

Roasted pumpkin, Persian feta, honey, toasted seeds & nuts (GF)
Whole Roasted Portobello Mushrooms, Tomato Compote, Kalamata Olives and Butternut Mash



MENU

Choose 2 Sides

Broccolini with roasted flaked almond butter

Herb, Chickpea & roasted veg cous cous

Garlic Roasted Chat potatoes

Roasted Pumpkin & Sweet Potato

Creamy Baked Potatoes

Seasonal Fresh Mixed Vegetables

Honey Sesame Carrots

House made Salads

Greek Salad, cos lettuce, tomato, cucumber, kalamata olives and feta cheese

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

Garden salad, red onion, cucumber & cherry tomatoes

Baby beet and pumpkin salad with marinated feta and balsamic reduction

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

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

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

Desserts

Choose Petite or 50/50 option

Petite desserts. A Chefs selection of 4 decadent mini desserts

50/50 individually plated deserts (choose 2)

Lemon Tart served with Double Thick Cream and Fresh Berries (V)

Chocolate Brownie with Poached Pear & Salted Caramel Sauce (V)

Sticky Date Pudding with Butterscotch Sauce and Vanilla Cream (V)

Pavlova topped with Cream, Mixed berry compote & Mint (V)

Apple Crumble & Custard Slice with Chantilly cream (V)

Designed as a buffet-style option at your table, meals are served in a sharing style across the table for guests to self-serve. No more guests waiting in the buffet line.

Please select:

Two Mains options.

Two side dishes.

Starting from \$58.30pp

Additional Add-ons

Mixed dip selection with crackers and toasted Turkish bread platters Starting at \$8pp

Add three gourmet finger food as a roaming entree \$16.50pp

Add an additional main dish for \$15pp or an additional side for \$5.50pp

Add Desserts \$18.85pp

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 requote on revised numbers.

STAFF CHARGES WHERE APPLICABLE

Additional Staff service charge will apply of \$40 per hour per waiting staff if requested.

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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