



The Caterer

Mildura

MENU

Paella Risotto & Curry Menu

The Caterer Mildura

Mobile Catering Specialists to Mildura and Surrounding Areas

Haydn: 0414 939 376

www.thecaterermildura.com.au

info@thecaterermildura.com.au

MENU



Paella Risotto & Curry Menu

Freshly prepared on site. Bold flavours. Premium ingredients.

All paellas are Gluten Free (GF), Dairy Free (DF) and Nut Free (NF) unless otherwise stated.

Paella Selections

Chicken & Chorizo (GF · DF · NF)

A classic crowd favourite. Tender chicken, chorizo and streaky bacon cooked with roasted red capsicum, onion, tomato and peas, finished with fresh parsley and lemon.

Seafood Paella (GF · DF · NF) add \$5 per head

Market-fresh seafood including tender squid, tiger prawns and mussels, combined with capsicum, onion, tomato and peas, topped with parsley and lemon.

Contains shells. Pre-peeled prawns available upon request.

Suprema (GF · DF · NF)

Our premium fully loaded paella featuring chicken, bacon, chorizo, squid, tiger prawns and mussels with capsicum, onion, tomato and peas, finished with fresh parsley and lemon.

A true celebration pan.

Meat Lovers Paella (GF · DF)

Chicken, chorizo, pork sausage, mushrooms, spinach, roasted red capsicum and peas slow-cooked with Spanish spices for a rich, hearty and seriously meaty paella.

Seasonal Vegetable Paella (GF · DF)

Artichoke, zucchini, cherry tomatoes, mushrooms, capsicum and green beans. Ingredients vary seasonally to ensure peak freshness.

Jambalaya (Creole Style Paella)

Pork & fennel, chicken & chorizo and seasonal vegetables with Creole-style spices, finished with lime sour cream.

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Risotto Selections

Mushroom Risotto (GF)

Mushroom, spinach and roasted cherry tomato finished with olive oil and parmesan.

Pumpkin & Spinach Risotto (GF)

Sweet roasted pumpkin, spinach and parmesan.

Curry Selections

Butter Chicken

Tender pieces of chicken simmered in a rich, mildly spiced tomato and butter cream sauce, finished with aromatic spices and a touch of sweetness. A smooth, comforting classic loved by all.

Beef Rendang

Slow-braised beef cooked in a fragrant blend of traditional spices, coconut, and herbs until meltingly tender. Deep, rich flavours with a gentle warmth and authentic Indonesian influence.

Chicken & Coconut Curry

Succulent chicken gently cooked in a creamy coconut curry sauce infused with garlic, ginger, and warming spices. Lightly spiced, fragrant, and perfectly balanced.

The Caterer Mildura Paella Risotto & Curry Pans.
Providing a beautiful selection of freshly made Dishes.
This buffet provides choice without compromising on quality.
Food is served in large paella pans buffet style.

From \$36pp minimum 30 people

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 Desserts \$18.85pp

Prices include GST & Staff

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

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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