Finger Food

MENU

Sandwich Platters Assorted fillings

Mini Dim Sims

Crumbed Fish Goujons Bite size with Tartare Sauce

Mini Spring Rolls With Sweet & Sour Sauce

Arancini Balls

Quiche Assorted Flavours

Chicken Satay Kebabs

Cold Chicken Platters

INCLUDES (HEAVY DUTY) DISPOSABLE PLATES & 2 PLY SERVIETTES

DESSERT - (if Required) add \$2.00 per guest Fresh Fruit Salad and Cream, Decorative Pavlova, Cheesecake, Chocolate Cake



Morning & Afternoon Tea

Morning and afternoon tea menus and rates (suitable for light refreshments, bereavements etc).

MENU 1

Tea/Coffee

Sandwich Platters (Assorted Fillings)



Assorted Cakes (Orange, Chocolate, Banana, Carrot)

All prices include GST

MENU 2

Tea/Coffee

Sandwich Platters (Assorted Fillings) \$9.90 50 OR MORE GUESTS

Assorted Cakes (Orange, Chocolate, Banana, Carrot)

Assorted Finger Food (Mini Spring Rolls, Crumbed Fish Goujons and Mini Dim Sims)

We can modify our menus to suit your occasion (Prices on request).

INCLUDES PLATES, CUTLERY AND SERVIETTES (All disposable)

3 Course Sit Down Meal Table Waiter Service From \$50 per person.



Prices effective from 1st January 2019

Catering for all Occasions

Telephone: (03) 9369 7466 Mobile: 0412 338 258

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Menu

MEAT

Tender Roast Beef (with rich Brown Gravy) Succulent Pork with Crackle Juicy Lamb (with rich Brown Gravy) Roast Chicken plus Baked Potato in Jacket

with Sour Cream.

SALADS

Garden Salad. Potato Salad, Pasta Salad, Moroccan Couscous, Coleslaw, Beetroot, Pineapple.

or

VEGETABLES

Pumpkin, Corn, Peas, Carrots.



SWEETS

Fresh Fruit Salad & Cream Chocolate Cake Cheesecake **Decorated** Pavlova

including Tea, Coffee, Milk & Sugar

CONDIMENTS Apple Sauce, Mint Jelly, Mustard, Salt & Pepper plus **FRENCH STICKS - BAKED DAILY**

SALADS

Garden Salad

A crisp garden salad containing lettuce, onion, tomatoes, cucumber, capsicum and tossed with Italian dressing.

Potato Salad Diced potato with parsley, shallots mustard and mayonnaise. GF

Pasta Salad

Pasta with green & red capsicum, carrot, celery, spring onion, garlic and mayonnaise dressing.

Moroccan Couscous

Couscous with sweet potato, capsicum, roasted red onion & parsley. Vegan

Coleslaw

Traditional coleslaw with finely chopped cabbage, carrot, green capsicum, parsley and mayonnaise. GF

Pineapple

Beetroot

Pineapple pieces served

Sliced and served in its juice.



CHILDREN AGEE

10 OR LINDER

\$ 7.00 30-49 ADULTS

All prices include GST

LESS THAN 50 ADULTS 3 MEATS 4 SALADS 3 SWEETS



SWEETS

Cheesecake Various flavours – Made fresh daily.

Fresh Fruit Salad and Cream

Seasonal fruit consisting of apples, oranges, cantaloupe, honey dew melon, water melon, pineapple

Chocolate Black Forest Cake

Made fresh daily.

Pavlova

Dressed with fresh whipped cream and garnished with strawberries and peppermint crisp.

CROCKERY AND CUTLERY

Main Course only - \$4.00 per person Main and Sweets - \$5.00 per person Main, Sweets & Tea/coffee - \$6.00 per person

SPIT ROAST MEAL, YOU WILL NEED TO SUPPLY:

• 1 or 2 trestle tables (Tablecloths if required). • Urn for your tea and coffee.

· Cake servers for deserts.

Travel Fee May Apply To Some Areas.



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