

## Corporate Christmas Catering 2016

Enjoy a catered lunch or event, delivered to your door from Monday 14th November right up to and including Saturday 24th December.



## Christmas Petit Fours & Treats

### Christmas Petit Fours (3 pieces per serve)

\$6.70 per serve

- Mini homemade mince tarts
- Mini lemon meringue tarts
- Gingerbread stars dipped in white chocolate
- Raspberry and white chocolate slice
- Pistachio financier
- Choc orange slice



### Christmas Treats

(we suggest 2 pieces per person)

\$3.90 each

- Homemade mince tarts
- Lemon meringue tarts
- Individual Black Forest cheese cake
- Chocolate torte
- Cannoli filled with choc orange mousse
- Marzipan layer cake



## Christmas Barbeques

A minimum 20 people applies

### The Aussie BBQ

\$16.50 per person

Gourmet lamb and rosemary sausages, home-made beef burger patties, potato salad, garden salad, sticky sweet barbequed onions, artisan bread rolls and butter plus a selection of condiments.

### The Great Outdoors

\$26.50 per person

Lemon pepper chicken skewers, wagyu beef burgers, gourmet lamb and rosemary sausages, potato salad, Greek salad, balsamic caramelised onions, artisan bread rolls and butter plus a selection of condiments.



### The Deluxe BBQ

\$33.50 per person

Gourmet bratwurst sausages, porterhouse steaks marinated in garlic and rosemary, garlic and chilli prawn skewers, corn on the cob with herb and lime butter, garden salad, potato salad, ancient grain salad, balsamic caramelised onions, artisan bread rolls and butter plus a selection of condiments.

### The Premium BBQ

\$36.50 per person

Gourmet bratwurst sausages, porterhouse steaks marinated in garlic and pepper berry, teriyaki salmon steaks, lemon pepper chicken skewers, corn on the cob with herb and lime butter, garden salad, potato salad, ancient grain salad, balsamic caramelised onions, artisan bread rolls and butter plus a selection of condiments.

For the ultimate BBQ experience, hire an Elizabeth Andrews chef so you can take the time out to relax. Our chefs will cook your food to perfection and ensure your BBQ is a success. All BBQ packages include disposable plates, cutlery, serviettes, serving utensils, tomato and condiments. BBQs and tools are available to hire for \$95.00 each. We recommend one BBQ per 50 guests.

# Savoury Finger Food Lunch

\$19.70 per person

- Caprese bagel with prosciutto, oven roasted tomato, Kalamata olives and basil.
- Fresh baked frittata with double smoked ham.
- Yorkshire pudding with roasted beef, horseradish cream and fresh rocket topped with a tomato salsa.
- Charcoal bun filled with smoked salmon, wild roquette, dill and horseradish cream cheese.
- Sweet Christmas treats.
- Festive fruit platter with summer berries.



# Cocktail Functions

Simply decide on the right package, choose your canapés from our menu at [www.elizabethandrews.com.au](http://www.elizabethandrews.com.au) and contact our Events Manager to help you with the rest.



## One Hour Cocktail Package

A selection of 3 hot and 3 cold canapés

**\$19.90 per person**

## Two Hour Cocktail Package

A selection of 4 hot and 5 cold canapés

**\$29.90 per person**

## Three Hour Cocktail Package

A selection of 6 hot and 6 cold canapés

**\$39.90 per person**

Beverage packages are also available starting from just \$17.00 per person for a one hour package which includes orange juice, mineral water, soft drinks, red, white and sparkling wine, beer and ice filled tubs. Please refer to our online menu for beverages, staff and hire equipment.

# Christmas Carvery

\$29.50 per person



## A minimum 10 people applies

- Roasted turkey breast basted with verjus, apricots and cider
- Rosemary and black pepper crusted porterhouse of beef with madeira jus
- Medley of seasonal vegetables
- Whole cauliflower baked and seasoned with the chefs special spices
- Smashed buttery kipflers with barbequed corn and chives
- Pear, rocket, walnut and goats cheese with a lemon vinaigrette dressing
- Moroccan spiced chickpea salad
- Condiments including three mustards, cranberry sauce and horseradish cream
- Fresh sourdough baguettes and butter
- Sweet Christmas treats
- Festive fruit platter with summer berries
- For the vegetarians; individual chestnut, goats cheese and caramelised onion tarts topped with cranberries
- *Add either pork, sage and date stuffing or orange, almond and herb stuffing for only \$1.50 per head*

# Christmas Spit Roast

\$22.50 per person

## A minimum 40 people applies

- Chicken marinated with our Chef's special lemon and mixed herb marinade
- Greek style lamb with a rosemary, oregano, garlic and olive oil rub
- Traditional Greek salad
- Potato salad
- Variety of baguettes with butter and soft flat breads
- Tzatziki sauce
- Festive fruit platter with summer berries



Because our price INCLUDES a chef, you can sit back and relax while your chef cooks and carves your spit roast.

\*Maximum of three hours – any further hours will be charged at \$53.20 per hour.