

Christmas & New Years Eve 2011



"Menus that
can be delivered
ready to serve or
professionally staffed"

Sit back and RELAX this festive season!

flavours
CATERING + EVENTS

P: 1300 368 605 | W: flavourscatering.com.au | E: info@flavourscatering.com.au

christmas MENUS

menus that can be delivered ready to serve or professionally staffed

Corporate Lunch Collection

Cupid | \$10.95pp

Triangle point sandwich
with assorted gourmet festive fillings (1/2)
Baby baguette
with assorted gourmet festive fillings (1)
Thai style turkey larb rice paper rolls (1)

Vixen | \$13.50pp

Assortment of 'Mixed bakery rolls & breads' (1)
Quichette - Lorraine (1)
Maple syrup marinated chicken drumettes (1)

Dasher | \$17.95pp

Flat bread wrap filled with glazed leg ham,
tasty cheese, sliced tomato & baby spinach (1/2)
Bamboo salad boat filled with chefs assortment (1)
Signature sausage roll - Duck & shitake (1)
Petite pie - Smoked chicken, leek & mushroom (1)
Quichette - Leek & gruyere (1)

Prancer | \$19.90pp

Baby baguette
with assorted gourmet festive fillings (1)
Malaysian satay chicken skewer
with peanut sauce (1)
Vegetarian spring roll with oriental dipper (1)
Glazed meatball (1)
Crumbed prawn cutlet
with a lemon dill mayonnaise (1)
Lamb kofta sticks with minted yoghurt (1)

100% Money Back Guarantee



DELIVERY GUARANTEE
Your order will never be delivered late or its free



QUALITY GUARANTEE
Dazzle your guests with fabulous food



SERVICE GUARANTEE
Experience service that sparkles or your money back



QUANTITY GUARANTEE
Rest assured your guests won't go hungry



QUICK QUOTE GUARANTEE
Don't wait days to get your quote

Christmas Picnic Box

Minimum 6 | \$19.95ea

Beautifully presented in individual white boxes trimmed
with Christmas cheer, bamboo cutlery and napkin.

Flat bread wrap filled with glazed leg ham,
tasty cheese, sliced fresh tomato & baby spinach (1/2)
Petite Caesar salad box (v) (1)
Gruyere & leek quichette (v) (1)
Thai style turkey larb rice paper rolls (1)
Mini Christmas cupcake (1)

Add 600ml h2o for just \$2



Naughty But Nice

Sweet Selection | \$3.20 per item

Mini Christmas cupcakes
Mini fruit mince pies
Christmas shaped shortbreads
Rum balls
White Christmas slice
Chef's assortment

*All prices exclude gst

Festive Feasting Station

Option 1 | \$17.95pp (6 items pp)

Onsite chef required

Thai style turkey larb rice paper rolls
Vitello tonnato - Rare roast veal,
tuna mayonnaise, baby capers, sourdough croute
Olive & parmesan shortbread
mushroom pate and candied walnut (v)
Baby fennel scone
with goats curd mousse and macerated baby fig (v)
Tartlet of beetroot marmalade
with goats cheese and leek (v)
Baby potato skin with prawn remoulade and micro herbs

Option 2 | \$22.95pp (7 items pp)

Onsite chef required

Smoked lamb fillet on cardamon pikelet
with roast nashi pear and plum sauce
Olive & parmesan shortbread
mushroom pate and candied walnut (v)
Chicken liver parfait tartlet
Sugar cured salmon with creme fraiche mousse,
citrus emulsion and pearls served in a chinese spoon
Thai spiced king prawn with lemon grass & lime
mayonnaise and mango salsa in a shot glass
Sweet potato cup, berber spiced cauliflower, dukah (v)
Twice-cooked pork belly, masterstock caramel,
micro herbs served on betel leaf



*All prices exclude GST

Rudolph's Finger Food Platter

\$14.95pp

5 pieces per serve

Quichettes - Smoked salmon, dill, asparagus
Smoked turkey and watercress baby roll with cranberry
Vitello Tonnato - Rare roast veal
tuna mayonnaise, baby capers, sourdough croute
Baby fennel scone
goats curd mousse, macerated baby fig (v)
Olive & Parmesan Shortbread
mushroom pate, candied walnut (v)

Ask our team about:
Decor + Equipment Hire
Onsite Staffing
Event Management

North Pole Nibbles

Minimum 10 people

\$15 - choose any 5 items per person

\$24 - choose any 8 items per person

\$36 - choose any 12 items per person

Cold

Olive & Parmesan Shortbread
mushroom pate, candied walnut (v)
Baby fennel scone
goats curd mousse, macerated baby fig (v)
Smoked lamb fillet
cardamom pikelet, roast nashi pear, plum sauce
Szechuan chicken strip with a plum tamarind sauce
Baby potato skin, prawn remoulade with micro herbs
Sugar Cured Salmon Tartlet
creme fraiche mousse, citrus emulsion pearls (v)
Tartlet of beetroot marmalade,
goats cheese and leek (v)
Tomato, basil & parmesan Frittata (v)
Vitello Tonnato - rare roast veal
tuna mayonnaise, baby capers, sourdough croute
Thai style turkey larb rice paper rolls

Hot

Vegetarian spring rolls served with sweet chilli (v)
Signature sausage rolls - Duck & shiitake mushroom
Crumbed prawn cutlet with lemon dill mayo
Petite Pie - Beef bourguignon
Filo pastry - Spinach and feta (v)
Lamb kofta sticks with minted yoghurt
Marinated maple syrup chicken drumettes
Moroccan pumpkin & chickpea fritter
with preserved lemon yoghurt (v)
Crisp mediterranean barramundi straws
with tomato, lemon & coriander dipper
Italian Meatball - Chicken & veal polpettine

Christmas BBQ's

The Budget BBQ | \$16.95pp

Cumberland chipolata sausages (2)
Cajun chicken Skewer (1)
Plattered salads (1)
Baby baguettes with butter portions (1)

The Mixed Grill | \$24.95pp

Tandoori chicken fillets
with tzatziki and pappadums (1)
Assorted baby burgers (1)
Traditional cheeseburger / Zucchini fritter with preserved lemon yoghurt (v)
Miniature chorizo (1)
Lamb kofta with minted yoghurt(1)
Plattered salads (1)
Baby baguettes with butter portions (1)

Our bbq menus can be customised
to suit your requirements!

The International | \$27.95pp

Lemongrass chicken skewer
with a mango salsa (df) (1)
Lamb kofta with minted yoghurt (1)
Garlic prawns on skewer (df) (gf) (5)
Cumberland chipolata sausages (df) (1)
Plattered salads (1)
Grilled onions
Baby baguettes with butter portions (1)

Optional Extra

Poached tiger prawns (4pp) with assorted dipping sauces,
iceberg chiffonade and lemon wedges (df) (gf) | \$6.95 pp

Buffet's - (minimum 12)

Comets Cold Christmas Buffet | \$22.50pp

Honey and orange glazed double smoked leg ham
with mustard and pickles
Rolled roast baby chicken with spinach and ricotta
stuffing served with pesto mayonnaise
Garden salad with mesclun, tomato, cucumber,
spanish onion, capsicum and herb vinaigrette (v)
European style potato salad with capers, egg, dill,
seeded mustard and sour cream dressing (v)
Gourmet bread rolls with individual butter portions

Blitzens Christmas Buffet | \$26.50pp

Roast turkey breast with festive cranberry
stuffing & traditional accompaniments
Herb and mustard crusted rare beef
with horseradish cream and mustard (gf)(served cold)
Roasted root vegetables with wild garlic & rosemary
Festive cous cous raisin salad (v)
Gourmet garden salad
with Persian feta & citrus vinaigrette
Gourmet bread rolls with individual butter portions

Optional Extra

Poached tiger prawns (4pp) with assorted dipping sauces,
iceberg chiffonade and lemon wedges | \$6.95pp
Herb and mustard crusted rare beef
with horseradish cream and mustard (gf)(c) | \$8.95pp
Coconut chicken with broccolini, spinach, holy basil,
fried eschallot and crispy noodles | \$8.95pp
Traditional caesar salad with croutons, crisp pancetta, egg,
shaved parmesan, anchovies and house dressing | \$6.95pp
Gado gado with hokkien noodles (v) | \$6.95pp

Buffet Desserts

Meringue roulade served with almonds,
seasonal berries + rose water syrup (gf) | \$9.95 pp
Meringue roulade served with coconut,
banana, chocolate + caramel sauce (gf) | \$9.95 pp
Naughty but nice sweet selection (2pp) | \$6.40 pp
Christmas pudding with brandy anglaise | \$9.95 pp



Phone our friendly events team
on 1300 368 605 for your
custom event quotation



* All prices exclude gst

do it YOURSELF

With a little help...

Let's face it; there is nothing worse than dreading having to prepare a meal for your family and friends at the end of the year. Flavours Catering + Events understand that it is a busy time of year, and we have come up with a way to take the pressure off and make it much easier for you to entertain and enjoy the holiday season with your loved ones.

Surprise everyone with great food provided by Flavours, that we are happy to let you claim as your own.

Our DIY kits are the most convenient way for you to cater your own Christmas or New Year's events during the festive period, at a very cost effective price.

Give the friendly customer service team at Flavours Catering + Events a call on 1300 368 605, and let us know how we can make YOUR life easier with our new DIY kits!

NYE do it yourself cocktail party

No Staff Required

8 items per person for \$19.95
12 items per person for \$29.95

SERVED COLD

Tartlet of beetroot marmalade, goats cheese & leek (v)
Pumpkin, feta, sage mini frittata (v)
Baby potato skin, prawn remoulade & micro herbs
Rice paper rolls with an Asian dipper (gf)(v)
Mini pappadum bite with tandoori chicken

SERVED WARM

Vegetarian spring rolls served with sweet chilli (v)
Lamb kofta sticks with minted yoghurt
Malaysian satay chicken skewers, kaffir lime dipper
Quichettes
-Gruyere and leek (v)
-Lorraine
Signature sausage rolls
-Duck & shiitake mushroom
-Pork and fennel
Petite Pies
-Beef bourguignon
-Moroccan spiced pumpkin (v)
Baby Burgers
-Traditional cheese burger with onion
-Zucchini fritter with preserved lemon yoghurt (v)

Christmas Buffet

No Staff Required

\$29.95 per person

Honey and orange glazed double smoked leg ham with mustard and pickles
Roast turkey breast with festive cranberry stuffing & traditional accompaniments
Roasted root vegetables with garlic & rosemary
Festive cous cous raisin salad (v)
Gourmet garden salad with Persian feta & citrus vinaigrette
Gourmet bread rolls with individual butter portions

OPTIONAL EXTRAS

Poached tiger prawns (4pp) with assorted dipping sauces, iceberg chiffonade and lemon wedges | \$6.95pp
Traditional caesar salad with croutons, crisp pancetta, egg, shaved parmesan, anchovies + house dressing | \$6.95pp
European style potato salad with capers, egg, dill, seeded mustard and sour cream dressing (v) | \$6.95pp

Buffet Desserts

Meringue roulade served with almonds, seasonal berries + rose water syrup (gf) | \$9.95 pp
Meringue roulade served with coconut, banana, chocolate + caramel sauce (gf) | \$9.95 pp
Naughty but nice sweet selection (2pp) | \$6.40 pp
Christmas pudding with brandy anglaise | \$9.95 pp

new years eve **MENUS**

Canapes + Finger Food

- \$24.95 - choose any 8 items per person (min 45 people)
- \$29.95 - choose any 10 items per person (min 35 people)
- \$35.95 - choose any 12 items per person (min 30 people)

Cold

- Baby fennel scone, goats curd mousse, macerated baby fig (v)
- Pumpkin, feta, sage mini frittata (v)
- Vitello tonnato - Rare roast veal, tuna mayonnaise, baby capers, sourdough croute
- Olive & parmesan shortbread - mushroom pate and candied walnut (v)
- Baby potato skin, prawn remoulade with micro herbs
- Tartlet of beetroot marmalade, goats cheese and leek (v)
- Sugar cured salmon spoon - Creme fraiche mousse, citrus emulsion pearls
- Thai spiced king prawn, lemongrass & lime mayo, mango salsa in a shot glass
- Rice paper rolls with an Asian dipper (gf,v)
- Baby soft sesame rolls
 - smoked chicken & tarragon, watercress
 - char grilled vegetable with a roast pumpkin hommus (v)



Hot

- Twice cooked pork belly, masterstock caramel, micro herbs served on betel leaf
- Fillet mignon lollipop - Bernaise sauce
- Malaysian satay chicken skewers with kaffir lime dipping sauce
- Vegetarian spring rolls served with sweet chilli (v)
- Lamb kofta sticks with minted yoghurt
- Quichettes
 - gruyere and leek (v)
 - lorraine
- Signature sausage rolls
 - duck & shiitake mushroom
 - pork and fennel
- Petite Pies
 - beef bourguignon
 - moroccan spiced pumpkin (v)
- Baby Burgers
 - traditional cheese burger with onion
 - zucchini fritter with preserved lemon yoghurt (v)



Something Substantial / Optional Extras:

Bamboo Boats \$4.95 ea / Noodle Boxes \$6.95 ea

- Thai Beef Salad (gf) (df)
- Rare roast beef, bean shoots, cucumber, kaffir lime, lemongrass, mixed salad greens
- Karaage chicken salad
- Soba noodles and wasabi mayonnaise
- Gado Gado salad (v)
- Seasonal vegetables, tofu, bean sprouts and Indonesian peanut sauce



Feasting Station

Staff required onsite

\$19.50 - 6 items per person (min 45 people)

Baby soft sesame rolls

-smoked chicken & tarragon, watercress

-char grilled vegetable with a roast pumpkin hummus (v)

Vitello tonnato - Rare roast veal, tuna mayonnaise, baby capers, sourdough croute

Olive & parmesan shortbread - mushroom pate and candied walnut (v)

Tartlet of beetroot marmalade, goats cheese and leek (v)

Sugar cured salmon spoon - Creme fraiche mousse, citrus emulsion pearls

Thai spiced king prawn, lemongrass & lime mayo, mango salsa in a shot glass

Pair a feasting station with
roaming canapes to create
the perfect event!



Staff Hire

Our experienced events team will arrange staffing levels appropriate to your Christmas Party or New Years Eve event.

Phone one of our friendly Event Managers now on 1300 368 605 to arrange a quote!

Chef

Mon-Fri	\$49.95
Saturday	\$59.95
Sunday	\$69.95
NYE/Pub Hol	\$99.90

Waiter

Mon-Fri	\$39.95
Saturday	\$49.95
Sunday	\$59.95
NYE/Pub Hol	\$84.95

Pricing is per hour and excludes gst. Minimum engagements apply



* All pricing excludes gst

equipment HIRE

Need to hire equipment for your event? We're a one-stop-shop!

Flavours Catering + Events can supply you with everything you need, from glassware to crockery trestle tables to tablecloths. Our equipment is high-quality and competitively priced.

If you are looking for something in particular but can't see it below, simply call us and we'll source it for you.

Please note: Nominal delivery charges may apply. 24 hours notice may be required for some items.

Tables

6ft flatfold trestle tables	\$18.00
Round bar tables (60cm x 105cm)	\$45.00
Lycra bar table sleeves	\$20.00
White linen tablecloth (230 x 230cm)	\$25.00
Black linen tablecloth (230 x 230cm)	\$25.00
White linen napkin	\$2.00

Bar Accessories

Stainless steel professional bar	\$300
Large plastic ice tub	\$10.00
Bagged ice 5kg	\$9.00
Small cocktail shaker	\$10.00
Blender	\$60.00
Non slip drink trays	\$6.00

Miscellaneous

4 burner flatfold BBQ (gas included)	\$150
Salt + pepper shakers	\$2.00
100 cup coffee percolator	\$65.00
40 cup hot water urn	\$45.00
20 cup airpot (power not required)	\$30.00
8 cup flasks	\$12.00
Coffee plunger	\$15.00
Ceramic milk jug large	\$8.00

Premium Glassware

Tumbler	\$1.00
Beer	\$1.00
Wine	\$1.00
Champagne flute	\$1.00
Shot glass	\$1.00
Martini glass	\$1.30
Large water jug	\$8.00

Cutlery (stainless steel)

Forks - Dinner/Entree/Dessert	\$0.65
Knives - Dinner/Entree/Bread	\$0.65
Spoons - Soup/Dessert/Tea	\$0.65
Cheese knife	\$2.00
Serving tongs	\$2.00
Serving spoons	\$2.00
Serving fork + spoon set	\$4.00

Crockery (white porcelain)

15cm side plate (ltd stock)	\$0.90
28cm dinner plate (ltd stock)	\$1.30
28cm bowl plate (ltd stock)	\$1.50
31cm large dinner plate (ltd stock)	\$1.50
31cm large bowl plate (ltd stock)	\$1.70
26cm dinner plate	\$1.00
20cm lunch plate	\$0.90

Beverage Packages

For the ultimate hassle-free event ask our staff about a beverage package that is suitable for your occasion

