

# ALL SUBURBS CATERING

## Melbourne Cup Menus 2011



**FREE CALL 1800 888 140**  
**[www.allsuburbs.com.au](http://www.allsuburbs.com.au)**



### MENU B1

## THE BIG WINNER

#### CHOOSE ANY 2 MEATS

- Oven Baked Turkey with Cranberry Sauce
- Roast Chicken Pieces
- Hot Roast Beef with Home Made Gravy
- Leg Ham on the bone with condiments

#### 5 FRESH SALADS OF YOUR CHOICE

- Tossed Garden Salad
- Coleslaw
- German Potato
- Creamy Pasta
- Waldorf
- Seafood Salad
- Tropical Rice

**\$16.95**  
per person

Minimum 30 guests



### MENU B2

## THE QUINELLA

#### COLD NIBBLES

- Cheese, Cabanossi, Dips, Biscuits, Peanuts. Served to your guests on platters.

#### THE ROAST CARVERY

- Leg Ham on the Bone
- Hot Roast Beef & Gravy
- Roast Chicken Pieces

#### 5 FRESH SALADS OF YOUR CHOICE

- Tossed Garden Salad
- Coleslaw
- German Potato
- Creamy Pasta
- Waldorf
- Seafood Salad
- Tropical Rice
- Carrot Supreme

**\$19.95**  
per person

Minimum 40 guests

- A Selection of Fresh Tropical Fruits Served On Platters



### MENU B3

## THE TRIFECTA

#### THE MAIN FARE - THE BBQ

- Mixed Gourmet Sausages - Satay, Herb & Garlic, Cajun, Kranski.
- Unlimited Seasoned Burgers
- Vegetarian Burgers - Potato, Carrots, Onion, Corn, Peas, Broccoli.
- Chicken Kebabs Herb & Garlic, Satay.
- Selection Of Meats T-Bone / Scotch Fillet / Lamb Chops. Marinated and cooked just the way you like them.
- Add BBQ Prawns, Marinated Octopus \$5.95 Extra Per Guest

#### 4 FRESH SALADS OF YOUR CHOICE

- Tossed Garden Salad
- Coleslaw
- German Potato
- Creamy Pasta
- Waldorf
- Seafood Salad
- Tropical Rice

**\$24.95**  
per person

Minimum 30 guests

- A Selection of Fresh Tropical Fruits Served On Platters



### MENU B4

## PHAR LAP SPECIAL

#### FRESH FROM THE SURF

- Chilled and decorated on ice platters
- Whole King Prawns
- Fresh Natural Oysters
- Fresh Blue Swimmer Crabs
- Marinated Baby Octopus
- Marinated Mediterranean Style Mussels

#### HOT FROM THE TURF

- Oven Roasted Turkey Breast/ Cranberry Sauce
- Boneless Legs of Pork/ Apple Sauce
- Boneless Yearling Beef/Mustard
- Choose from 10 Fresh Salads
- Fresh Crusty Bread Rolls and Butter Squares.

- A Selection of Fresh Tropical Fruits Served on Platters

**\$39.95**  
per person

Minimum 30 guests

### STAFF TO ORGANISE YOUR PARTY

- Chefs \$180/4 Hours
- Waiter/ess \$130
- Staff to be paid directly

\*10% GST to be added to all prepared Menus

### Ask about our DRINKS PACKAGES from our suppliers

**\$4.95pp**  
Soft Drinks

**\$19.95pp**  
Deluxe Alcohol

**\$24.95pp**  
Premium Alcohol

### IMPORTANT DATES TO REMEMBER

- 01 NOV Melbourne Cup
- 25 DEC Christmas Day
- ??????? Your Special Day
- 31 DEC New Years Eve

Many dates are already heavily booked. Get your group together and book today. Ring Barbara **FREE CALL 1800 230 380** for our latest special occasion menus. Remember we don't need your final numbers until 5 days before.

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**www.allsuburbs.com.au**

## Chef's Specials

### What do I get in a Chef's Finger Food Selection?

Well, that's up to the chef but you can be assured it will be a great selection and great value. Several cold items and lots of hot selections. Chicken, vegetarian, seafood, meat and pastries. We please even the fussiest eaters! Yes, let our chef pick his favourites and you will SAVE!

#### CHEF'S DELUXE SELECTION

Get **10** different finger food items for only \$20.00 per person.

You receive several cold items and lots of hot selections.

- Chicken
- Meat
- Vegetarian
- Seafood
- Pastries

**\$20.00**  
per person  
Minimum 40 guests

#### CHEF'S PREMIUM SELECTION

Get **15** different finger food items for only \$25.00 per person.  
Valued at \$35 per person, you **SAVE** at least 30%

You receive several cold items and lots of hot selections.

- Chicken
- Meat
- Vegetarian
- Seafood
- Pastries

**\$25.00**  
per person  
Minimum 40 guests

#### CHEF'S GRAND GOURMET SELECTION

Get **20** different finger food items for only \$35.00 per person.  
Valued at \$45 per person, you **SAVE** at least 35%

Prepared by our master chefs. Just some of the items included:

- Sushi Platters
- Antipasto Platters
- Rice Paper Rolls
- Peking Duck Pancakes
- Prawn Skewers
- Chicken Satays
- Thai Fish Cakes
- Gourmet Bites
- Cocktail Quiches

**\$35.00**  
per person  
Minimum 40 guests

\*10% GST to be added to all prepared Menus

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# Gourmet Finger Food Selection

## CHOOSE FROM THE FOLLOWING HOT ITEMS:

### Grilled and Glazed Prawn Skewers

Market fresh prawns, placed on skewers and served with a honey soy glaze.

### Chinese Chilli Meatball

Chinese spices and crisp water chestnuts with just a touch of chilli.

### Vegetable and Fetta Empanada

A South American icon, this Empanada has a classic recipe of the creamy fetta cheese with fresh vegetables and a mexican spice.

### Smoked Salmon Calzone

Traditional blend of smoked salmon, cream cheese, and fresh herbs, wrapped in a pizza style dough.

### Marinated Beef Satay/Lamb Kebabs

On silver platter with served with delicious sauces.

### Duck and Plum Dumplings

Duck with native plum, wombok ginger and coriander.

### Fish and Chips

Platters of fish and chips - whiting fillets and beer battered chips with lemon wedges, served on silver platters with napkins for easy handling. A crowd favourite.

### Cocktail chicken kebabs

Served as a variety including; Satay, Honey & soy, sweet chilli and coriander.

### Marinated lamb cutlets with a Tzatziki Dip

Garlic and herb marinated cutlets, fresh from the grill! Served in a greek style with Tzatziki dip.

### Filled Potato skins

Generously filled with quality cheese, bacon & shallots.

### Cocktail Quiche

Lorraine and Florentine, in bite-size morsels.

### Thai Chicken & Basil Pattie

A chicken patty with the fresh flavours of coriander, basil, lemon and red curry.

### Butter Chicken Roti

Toasted almonds and fresh chicken gently cooked in a creamy tomato and yogurt sauce, wrapped in a light roti bread

### Caramelized Onion and Blue Cheese Calzone

A classic Italian enclosed pizza filled with caramelized onion and blue cheese.

### Polpettini

A classic Italian flavoured meatball with a blend of veal, mushroom, and fresh herbs.

### Chorizo & Mozzarella Involtni

A classic combination of chorizo sausage, mozzarella, tomato and fresh herbs, folded in pizza style dough.

### Duck Siu Mai

Duck petite sized dim sims, with tender duck meat, served with a soy sauce.

### Galaxy Gourmet Tartlets

A mix of tartlets including garlic and basil pesto, goats cheese, oregano, spring onion, and fresh tomato.

### Marinated Barramundi sticks

Served on a kebab style, a stick of grilled barramundi, marinated in coriander and garlic.

### Chipolata Sausages

Small Italian style sausages served with onion jam and horseradish cream - straight from the grill.

### Assorted Vol Au Vents

A taste sensation of tomatoes, followed by the creamy texture of bocconcini cheese, filled into a savoury Vol Au Vent.

### Potato Prawns

Jumbo Prawns spun in golden brown potato with chilli and lime sauce.

### Grilled Baby Beef Sirloin

Served on a skewer, a morsel of beef fillet steak, served with a bernaise sauce.

### Salt and Chili Squid

Crispy squid pieces with salt and chilli batter.

## CHOOSE FROM THE FOLLOWING COLD ITEMS:

### Market Fresh Oysters

Served naturally with lemon quarters and salt to garnish.

### Vietnamese Rice Paper Roll

A Vietnamese classic finger food. Served with a variety of fillings; including chicken, duck and prawn and vegetarian.

### Frittata Sliced

A creamy potato frittata served cold in finger food portions.

### Atlantic smoked salmon & Camembert savoury boats

A crispy savoury pastry casing boat, filled with smoked salmon and Tasmanian triple cream Camembert cheese.

### Warm Bruschetta

A classic cocktail food, bruschetta is a rich mixture of fresh vine ripened diced tomatoes and red onion, marinated in a virgin olive oil and a dash of balsamic vinegar served on crusty bread.

### Cocktail Croissants with Ham Off the Bone & Jarlsberg

Miniature sized croissants, served with a savoury filling of fresh ham off the bone and Jarlsberg cheese (1 croissant per guest).

### Open Gourmet Sandwiches

A French loaf cut open mini sandwiches with gourmet antipasto toppings - salami, sun-dried tomato, grilled capsicum and double brie on a bed of basil pesto.

### Cold Cocktail Prawns

A sensational platter of market fresh prawns served with cocktail dipping sauces and lemon wedges.

### Antipasto Platters

A sensational platter of Kabana and Salami hot and mild, semi sun-dried tomatoes, kalamata olives, marinated fetta cheese, Tasmanian Double Brie, Gorgonzola cheese, Blue Vein cheese, spicy capsicum dip, marinated mushrooms, marinated artichoke hearts, greek dolmades, fire roasted capsicum and fetta cheese filled peppers.

### Sushi Platters

Fresh nori hand rolls prepared using the finest ingredients. Platters including the following varieties; salmon, tuna, prawn, vegetable and rice, and crispy chicken. Served with soy sauce, wasabi and ginger.