



Do It Yourself Catering

When you are having guests or visitors arriving and don't have the time to feed them, we can help with the following items ready for you to heat and serve
All of the cold platters are ready to enjoy, and the other items simply need reheating.

COLD PLATTERS

These Platters are suitable for 10-15 people

Mediterranean Tapenade Platter

Freshly Made Tapenades and Dukkah with Olive Oil, served with
Chunky Cibatta and Turkish Breads

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**Deli Platter**

Freshly Made Dips and Cubed Cheese  
with Sliced Deli Meats and Jatz Biscuits

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Cheese and Fruit Platter

Gourmet Cheese Selection with Seasonal Fresh Fruit
Salad Greens and Cracker Biscuits

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**Anti Pasto Platter**

Gourmet Cheese Selection Deli Meats and Salamis  
Char Grilled Vegetables and Olives  
Freshly Made Tapenade Dips, Semi Dried Tomatoes  
Served with Crusty Baguette Rolls

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Hot Savouries to Heat and Eat

Curry Puffs
Cocktail Quiche with Bacon and Sundried Tomato
Satay Pork and Noodle Balls X 2
Ham Leek and Parmesan Risotto Cakes
Italian Beef Meatballs with Tomato Salsa x 2
Mini Chicken and Mushroom Pies
Potato Bacon and Cheese Pastries
Curried Lentil and Potato Fillo with Yoghurt Dip
Tandoori Chicken Gourmet Sausage Rolls
Spinach and Fetta Cheese Quiche
Mini Lamb Curry Pies
Marinated Cocktail Chicken Kebabs
Moroccan Lamb Meat Balls with Dipping Sauce X 2
Mini Beef Burgundy Pies
Marinated Chicken Wingettes in Honey Sesame and Soy X 2

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**Spare Chef Catering**  
entertaining made easy



**Buffet Dishes Vacuum Packed in 2 Kg Bags**

**Ready to Heat and Eat**

**All Selections come with Cooked Rice**

**Buttered Noodles or Cous Cous**

**Green Thai Chicken Curry**

Chicken Pieces with Coconut & Green Curry Paste

**Beef Rendang Curry**

Malaysian Beef Rendang with Steamed Rice

**Lamb Korma**

Indian Lamb Korma with Yoghurt and Coriander

**Beef Stroganoff**

Beef Strips with Mushrooms and Sour Cream

**Chicken Tagine**

Braised Chicken with Preserved Lemon Coriander and Olives

**Moroccan Lamb**

Moroccan Spiced Lamb with Oven Roasted Vegetables

**Beef Burgundy**

Chunky Beef Pieces with Mushrooms Bacon and Red Wine

**Vegetarian**

Roasted Chick Peas and Vegetable Ratatouille

**Pork Madrid**

Spanish Style Braised Pork Tomatoes Olives and Capsicum

**Mediterranean Chicken**

Chicken with Sundried Tomato Pancetta and Chablis

**Lasagne**

Traditional Layered Beef Lasagne with Béchamel and Mozzarella

**Indian Butter Chicken**

Slow Cooked Chicken in Indian Spices and Yoghurt

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Additional Temptations

Potato Bake Tray

Diced Potatoes Cooked in Cream and Stock

Anti Pasto Vegetables

Char Grilled Vegetables with Balsamic Glaze

Cold Chicken and Ham Platter

Seasoned Chicken and Sliced Champagne Ham

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## **Salad Selections**

### **Potato Salad**

Steamed Potatoes Mayonnaise Mint and Shallots

### **Roasted Chat Potato**

Rosemary, Garlic, Cumin, Sour Cream & Mustard

### **Sweet Potato**

Roasted Sweet Potato, Pecans, Orange, Ginger and Sour Cream

### **Coleslaw**

Traditional Coleslaw with Vinaigrette and Mayonnaise

### **Asian Slaw**

Cabbage Rice Noodles Carrot Capsicum Snow Peas Sesame Seeds- Viet Dressing

### **5 Spice Rice**

Fragrant Rice, Crisp Noodles, 5 Spice, Sweet Chilli and Lime Dressing

### **Penne Pasta**

Pasta, Ham, Shallots, Vegetables and Spicy Tomato Mayonnaise

### **Mediterranean**

Tomato, Capsicum, Cucumber, Onion, Olives and Fetta Cheese

### **Tossed Salad**

Iceberg Lettuce, Tomato, Cucumber, Capsicum, Onion

### **Broccoli**

Broccoli, Semi Dried Tomato, Crisp Prosciutto, and Toasted Almonds

### **Cous Cous**

With Roasted Vegetables and Lemon Yoghurt Dressing

### **Fettuccini Pasta**

Pasta with Mushrooms Roasted Capsicum and Pesto

### **Roast Pumpkin**

Pumpkin & Cashew with Spinach & Honey Mustard Dressing

### **Mixed Leaf**

Marinated Mushrooms, Sundried Tomato & Parmesan

### **Caesar Salad**

Cos Lettuce, Bacon, Parmesan, Croutons and Caesar Dressing

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