

Planning your Christmas office party?

ELIZABETH ANDREWS
CORPORATE CATERING

Sit back and relax as we deliver classic traditional favourites along with contemporary Christmas fare. We look forward to making you look GREAT!

Menu available from Monday 12th November right up to and including Friday 21st December 2018.

Christmas Petit Fours

3 pieces per serve

- Christmas cake truffle
- Bite sized homemade mince tarts
- Gingerbread stars dipped in white chocolate
- Cannoli filled with mousse
- Snowdomes filled with passionfruit
- Marshmallow slices topped with candy canes

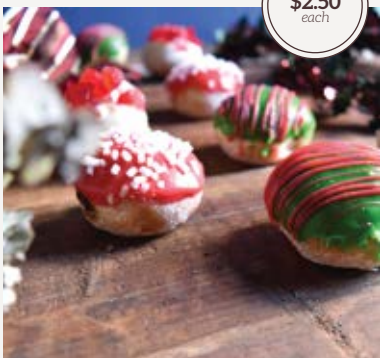
\$6.90
per serve



Christmas Doughnuts

Assorted doughnuts dipped in traditional Christmas colours with a sprinkle of snow!

\$2.50
each



Christmas Barbeques

A minimum of 10 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 sauce and condiments. BBQ's with tools are available to hire for \$95.00 each. We recommend one BBQ per 50 guests.

We look forward to making you look great

Savoury Finger Food Lunch

\$29.95
per person

A minimum of 8 people applies

- Assorted sliders with either prawn, fillet of beef, pork or felafel (v)
- Goats cheese tartlet topped with walnuts and candied beetroot
- Yorkshire pudding with roasted beef, horseradish cream and fresh rocket topped with a tomato salsa
- Charcoal bun filled with smoked salmon, wild rocket, dill and horseradish cream cheese
- Sweet Christmas treats
- Festive fruit platter with summer berries



Cocktail Functions

A minimum of 10 people applies

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

\$32.80
per person

A minimum of 10 people applies

Roasted turkey breast basted with verjus, apricots and cider

EITHER Rosemary and black pepper crusted porterhouse of beef with madeira jus OR traditional honey baked ham

Medley of seasonal vegetables

Whole cauliflower baked and seasoned with the chefs special spices

Smashed buttery kiplers with barbequed corn and chives

Pear, rocket, walnut and goats cheese salad 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 person.