

Morning & Afternoon Tea

Morning and afternoon tea menus and rates
(suitable for light refreshments, bereavements etc).

MENU 1

Tea/Coffee

Sandwich Platters

(Assorted Fillings)

Assorted Cakes

(Orange, Chocolate, Banana, Carrot)

\$6.95

50 OR MORE
GUESTS

ALL PRICES INCLUDE GST

MENU 2

Tea/Coffee

Sandwich Platters

(Assorted Fillings)

Assorted Cakes

(Orange, Chocolate, Banana, Carrot)

Assorted Finger Food

(Mini Spring Rolls, Crumbed Fish Goujons and
Mini Dim Sims)

\$9.90

50 OR MORE
GUESTS

We can modify our menus to suit
your occasion (Prices on request).

INCLUDES PLATES, CUTLERY AND SERVIETTES
(All disposable)

**3 Course Sit Down Meal
Table Waiter Service
From \$40 per person.**



Northern Star Catering

Unit 1/9 Hammer Court
Hoppers Crossing Vic. 3029
PO Box 4063 Hoppers Crossing 3029

www.northernstarspitroastcatering.com.au

HEALTH
DEPARTMENT
REGISTERED

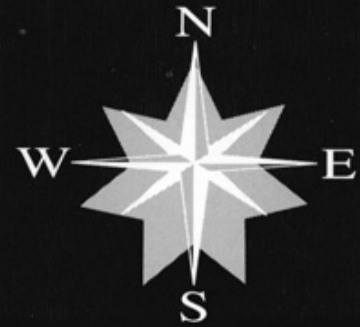
Travel Fee May Apply To Some Areas.

Thankyou for inquiring about my
catering service. Please view my full
menu and rates.

CROCKERY AND CUTLERY

Main Course only - \$3.00 per person
Main and Sweets - \$4.00 per person
Main, Sweets & Tea/coffee - \$5.00 per person

PLEASE NOTE FOR SMORGASBORD FUNCTION:
You will need to supply 1 or 2 trestle tables for the food, tablecloths
(if required) and also an urn for your tea and coffee.



Northern Star Spit Roast Catering

**SPIT ROAST &
FINGER FOOD
SPECIALISTS**

Prices Effective 1st Jan 2015

Telephone:

(03) 9369 6606

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Menu

PRIME CUT MEATS

- Succulent Roast Pork (with Crackle)
- Tender Roast Beef (with Rich Brown Gravy)
- Juicy Lamb (with Rich Brown Gravy)
- Roast Chicken (seasoned)

JACKET POTATOES

Served with Sour Cream

CONDIMENTS

Apple Sauce, Mint jelly, Mustard, Salt & Pepper.

FRENCH STICKS - BAKED DAILY

SALAD BAR

- Pasta Salad
- Rice Salad, Coleslaw
- Tossed Garden Salad
- Potato Salad
- Pineapple, Beetroot

or

HOT VEGETABLES

Pumpkin, Corn, Peas, Carrots.

DESSERTS

- Fresh Fruit Salad and Cream
- Cheesecake
- Chocolate Black Forest Cake
- Dressed Pavlova

**We also supply complimentary
Tea & Coffee.**

**Vegetarians can be catered
for on request.**

**HEAVY DUTY DISPOSABLE PLATES, CUTLERY,
NAPKINS & CONDIMENTS**

SALADS

Pasta Salad

Pasta with green & red capsicum, carrot, celery, spring onion, garlic and mayonnaise dressing.

Rice Salad

Rice with carrot, green & red capsicum, spring onion, baby corn, pineapple pieces and mayonnaise dressing.

Coleslaw

Traditional coleslaw with finely chopped cabbage, carrot, green capsicum, parsley and mayonnaise.

Tossed Garden Salad

A crisp garden salad containing lettuce, onion, tomatoes, cucumber, capsicum and tossed with Italian dressing.

Potato Salad

Diced potato with parsley, shallots, mustard & mayonnaise.

Pineapple

Pineapple pieces served
in natural juices.

Beetroot

Sliced and served in
its' juice.

DESSERTS

Fresh Fruit Salad and Cream

Seasonal fruit consisting of apples, oranges, cantaloupe, honey dew melon, water melon, pineapple

Cheesecake

Assorted Flavours - Made fresh daily.

Dressed Pavlova

Dressed with fresh whipped cream and garnished with strawberries and peppermint crisp.

Chocolate Black Forest Cake

Made fresh daily.

\$17.00
30 TO 49
ADULTS

\$15.90
50 OR MORE
ADULTS

\$11.90 PER
CHILD
Children Aged 10 or Under

\$10.90 PER
CHILD
Children Aged 10 or Under

All
Prices
Include
GST

Less than 50 ADULTS

3 Meats - 4 Salads - 3 Desserts

Finger Food Menu

Arancini Balls

Crumbed fish goujons with tartare sauce

Sandwiches platters

Assorted fillings, delicious

Satay chicken kebabs or cold chicken platter

Cocktail spring rolls with sweet and sour sauce

An old favourite

Mini Dim Sims

Californian Nori Roll

Mini chicken & mushroom triangle

Mini spinach & ricotta triangle

DESSERT (IF REQUIRED)

ADD \$2.00 PER GUEST

\$17.00
30 TO 49
ADULTS

\$15.00
50 OR MORE
ADULTS

30 GUEST MINIMUM

All Prices Include GST