

2016 Menu

Product	Quantity	Bulk Catering	\$ Per Item
Sweet Treats			
Biscuits assorted fresh baked, large platter	50 pieces	\$55.00	
Biscuits assorted fresh baked, small platter	25 pieces	\$35.00	
Choc chip baked biscuits	1"		\$1.50
Custard cream baked biscuits	1"		\$2.00
Jam drop baked biscuits	1"		\$1.50
Anzac baked biscuits	1"		\$1.50
Monte Carlo baked biscuits	1"		\$2.00
Passionfruit kiss baked biscuits	1"		\$2.00
White chocolate and macadamia biscuits	1"		\$1.50
Cakes			
Assorted cut cake platter	20 pieces		\$60.00
Boiled fruit cake	1 whole		\$17.50
Carrot & walnut iced caked	1 whole		\$17.50
Date & ginger cake	1 whole		\$17.50
Chocolate mud cake	1 whole		\$17.50
Fresh scones	12 whole		\$24.00
Fresh scones with jam and cream	12 whole / 24 piece		\$30.00
Fruit			
Large seasonal fruit platter	10 serves		\$50.00
Small seasonal fruit platter	5 serves		\$30.00
Juice			
Apple juice 2lt	6 serves		\$10.00
Mango juice 2lt	6 serves		\$10.00
Orange juice 2lt	6 serves		\$10.00
Pineapple juice 2lt	6 serves		\$10.00
Tomato juice 2lt	6 serves		\$10.00
Muffins			
Assorted regular size muffin, large platter	12 serves		\$42.00
Assorted mini size muffin, large platter	12 serves		\$30.00
Varieties: Apple crumble, Orange, Choc chip, Bacon & cheese, Bacon & corn, Spinach and fetta, Cheese & Tomato			Reg \$4 / Mini \$3
Cheese & dips			
Cheese platter assorted			\$8.00 pp
Dips & crudities assorted		\$25.00	\$25.00
Savoury Treats			
Assorted savoury, small platter	12 pieces	\$30.00	
Assorted savoury, large platter	24 pieces	\$48.00	
Savoury muffins	1 serve		\$4.00
Savoury quiches	1 serve		\$3.00
Savoury toast	1 serve		\$3.00
Sausage rolls	1 serve		\$3.00
Small pies	1 serve		\$3.00

Cookery Nook Catering and Conference

 Phone 3866 4200 Fax 3357 7024
 Email cookerynook@mercyys.org.au

Sweet Delights			
Assorted platter of slices, large platter	40 pieces	\$60.00	
Assorted platter of slices, small platter	20 pieces	\$35.00	
Whole slice	1 slab (15 pieces)	\$27.00	
Variety: Caramel & walnut, Chocolate fudge, Choc caramel, Lemon coconut, Plum coconut, Chocolate macadamia brownie, Caramel tarts			\$2.00
Wraps			
Assorted platter of wraps served half, large size	16 pieces	\$85.00	
Assorted platter of wraps served half, small size	8 pieces	\$45.00	
Variety: avocado & salad, chicken Caesar, ham & salad, pastrami with tomato mustard salad, vegetarian, roast beef & pickles.			
Rice paper rolls			
Rice paper rolls, assorted platter	12 serves	\$48.00	
Rice paper rolls variety: pork, prawn, chicken, vegetarian (GF, DF, V)	1 serve		\$5.00
Salads			
Platter	10 serves	\$50.00	
Single	1 serve	\$10.00	
Varieties: Beetroot & brown rice, Roast pumpkin & chick pea, Caesar salad, Chicken Caesar salad, Greek Salad, Tossed garden salad, Italian pasta salad, Coleslaw, Combination potato salad, gourmet potato salad, Curried egg, Saffron rice			
Sandwiches			
Assorted gourmet sandwiches, large platter	10 serves	\$60.00	
Assorted gourmet sandwiches, small platter	5 serves	\$36.00	
Assorted standard sandwiches, large platter	10 serves	\$50.00	
Assorted standard sandwiches, small platter	5 serves	\$30.00	
Cheese & salad, Chicken & lettuce, Ham & cheese, Egg & lettuce, Vegetarian			\$5.00
Chicken & lettuce & mayo, Smoked salmon, Ham & cheese, Pastrami, Vegetarian			\$6.00
Soups			
Catering	5lt	\$45.00	
Individual	1 serve	\$5.00	
Varieties: Asian chicken & sweetcorn, Beetroot & fetta, Beef & barley, Carrot & ginger, Cauliflower & cheese, Chicken & mushroom, Chicken & noodles, Chunky beef & vegetables, Country style chicken, Country style chicken, Crème of Broccoli, Curried pumpkin, Mexican beef & bean, Minestrone, Oriental broth with rice noodles, Potato & leek & bacon, Sweet potato & coconut & coriander, Tomato & basil, Zucchini & bacon			

Boardroom & Special Occasion Menu

Menu Item	Description	\$ Per Person
Roast Spatchcock	w/ Pan Gravy & Gratin Potato – size 6 chicken, seasoned and slow roasted	\$15.00
Chicken Roulade	Chicken thigh rolled around spinach and asparagus, creamy walnut sauce with mashed potato	\$15.00
Pulled Lamb Pasta	Slow cooked with tomato sugo bello, pappardelle, pasta with olive tapenade with crusty bread	\$15.00
Crispy Pork Bell	Served on potato gratin with apple and apricot glad and pan juices	\$16.00
Pork Meatball Broth	Served in an Asian broth, vermicelli noodles served with Asian vegetables	\$15.00
Beef Cheeks	Twice cooked in rich master stock served with mashed sweet potato	\$16.00
Beef Enchiladas	Pulled beef and check encased in flour tortillas serves with a rich Mexican sauces with baked Mexican rice	\$15.00
White Fish Rollmops	Fish fillets rolled around herbed spinach with steamed Italian tomato concasse on saffron rice	\$15.00
Seafood Marinara	Seasonal seafood section with rich tomato and garlic sauce on thin spaghetti served with crusty bread	\$15.00
Mediterranean Pasta (V)	With olives, tomato, garlic, basil, fetta served with crusty bread	\$14.00
Crispy Gnocchi (V)	Roast pumpkin, spinach served with pinenut cream sauce and crusty bread	\$14.00
Risotto (V)	Creamy assorted mushroom and leek served with crusty bread	\$14.00
Sides		
Vegetable Medley	Steamed seasonal vegetables tossed with garlic butter	\$4.00
Garlic or Herb Bread		\$3.00
Crusty Bread Rolls		\$2.00
Single Salad	Beetroot, brown rice, roast pumpkin, chick peas. Caesar, Greek, Garden, Italian Pasta, Coleslaw. Combined potato, gourmet potato, curried eggs	\$4.00
Salad Selection	2 or more of the above selection	\$6.00
Potato	Mashed, gratin, new minded, Idaho, mashed sweet potato	\$3.00

Cookery Nook Catering and Conference

Phone 3866 4200 Fax 3357 7024

Email cookerynook@mercycs.org.au