

M&B FOOD AND CATERING

The Fine Food & Event Professionals

SAMPLE MENUS

Bong Bong Races & Corporate

Thank you for your enquiry regarding the catering services of M&B Food and Catering.

We hope that these menus give you an idea of our menu style; however these are a small part of our repertoire. We prefer to tailor a menu to suit your requirements considering various factors like:

Venue - At home/Reception Centre/Other

Time of year

No of guests

Theming

Formal/Informal

Budget

Please contact Bridget Cosyn to ask for further assistance.

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Corporate Menus

Morning/Afternoon Tea

Assorted Finger Sandwiches – 2 per person

Sugar Cured Salmon Crepe Roulade

Mini Lemon Curd Tartlets

Baby Jam Frangipane Tarts

Lamingtons

Macadamia Shortbreads

Plunger Coffee

Fine English Teas

Gourmet Style Sandwich

Grand Batard Sour Dough Loaf

Filled with

Shaved Rare Beef, Rocket and Horseradish

Brie, Cranberry and Shaved Turkey

Leg Ham, Seed Mustard and Mesculin

Hungarian Salami, Roasted Eggplant and Semi-Dried Tomato

Other selections available on request

(3 sandwiches per person)

Platter of Seasonal Fruits

Sweet Treats

Mini Raspberry Clafoutis

Mini scones with Cipango Jam & Cream

Baby Lamingtons

Plunger Coffee

Selection of Fine English Tea

Luken & May Shortbread

From \$25.00 per person

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Product Training Day

On arrival

Antipasto Plate with Cheese & Crackers

Platters of Seasonal Fruit

BBQ Theme with Picnic

Marinated Pork Steaks with Orange, Thyme & Soy

Spicy Lamb Kofta with Fennel

Grilled Burger Pattie with BBQ Onion

BBQ Chicken Drumstick with Piri Piri

Field Mushrooms Grilled with Pesto

Seared Finger Eggplant with Rosemary

Assorted Gourmet Sausages

Classic Coleslaw with Pepita Nuts

Salad Bar with Sliced Tomatoes, Lettuce, Cheese & Onion

Condiments

Bread Rolls for Burgers

Refreshments

Jugs of Home Hade Lemonade

Iced Tea

Apple Juice

Jelly Cups

Assorted Gelato Cones

Tea/Coffee

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Bong Bong Picnic Races

Cocktail/Luncheon Menu

Finger Food 11:30pm - 1:30pm

Thai Pork Filo Tartlets

Smoked River Trout, Green Peppercorn and Egg Ribbon Sandwiches

Polenta Crumbed Flathead Goujons with Lemon Mayonnaise

Tomato & Basil Tartlet with Red Onion, Local Virgin Olive Oil and Parmesan

Prawn Fish Cake with Mirin Dipping Sauce

Goats Cheese & Parsley Quiche with Olive Tapenade

Roasted Jap Pumpkin & Feta Croute

Sweet Potato Croquette with Coriander Tzatziki

Self Serve Light Buffet From 1:45pm – 3:00pm

Selection of 3 Dishes (over 50 pax)

Rare Fillet of Beef with Mango Cheeks, Cherry Bocconcini and Basil

BBQ Marinated Chicken Tikki Skewers with Mango Relish

Hoisin Glazed Leg Ham

Crystal Bay Prawns with Lime & Dill Mayonnaise

Side of Hot Smoked Salmon with Watercress

Selection of 3 Side Orders

Asparagus Hollandaise

Medley of Tomato, Capsicum & Zucchini with Feta, Basil & Artichoke

Wild Rice, Californian Dates, Peach & Almond Salad

New Potato Salad with Basil Pesto

Classic Green Salad with Shallots & Cucumber

Lazy Damper

Dessert Treats – 3:30pm

Mini Tiramisu

Strawberry & Melon Plate

Assorted Gelato Cups

Jindi Triple Cream with Lavoche

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BBQ Ideas

Simple BBQ

Chicken Satay Skewers

Aussie Sausages

Minute Scotch Fillet Steaks

Medley of Tomato, Capsicum & Zucchini with Feta, Basil & Artichoke

New Potato Salad with Basil Pesto

Classic Green Salad with Shallots & Cucumber

Condiments

Bread Rolls

Cheese Platter

Premium BBQ

A selection of 3 items of Finger Food on arrival

Marinated Scotch Fillet Steak 250g

BBQ Bacon Rashers

Local Gourmet Sausages

Marinated Prawn Skewers

BBQ Onion

Bread Rolls

Condiments

Medley of Tomato, Capsicum & Zucchini with Feta, Basil & Artichoke

New Potato Salad with Basil Pesto

Classic Green Salad with Shallots & Cucumber

Cheese Platter with Seasonal Fruit & Lavoche

Coffee Vouchers

BBQ and other equipment additional charge

These items shall be delivered in foam boxes to your tent between 11:00am & 12:00pm

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Client Information

1. A \$2500.00 deposit is to be paid upon confirmation of booking. This is non-refundable if services are cancelled upto 3 months prior to function.
2. Estimate is based upon number of guests noted in client proposal – charges are incurred if numbers decrease after confirmation.
3. Menus & final numbers are to be confirmed 10 working days prior to function date.
4. **Payment for the function is required upon final confirmation. Balance is required at completion of event.**
5. If numbers decrease after confirmation, payment is still required for numbers confirmed.
6. Prices noted include GST and all costs relating to preparation, delivery & presentation of food, but not hiring charge of kitchen equipment, preparation & service areas. A separate floored catering area (approx 6mx10m) & trestle tables will be required along with cooking facilities as well as a hose for water.
7. M&B charge a standard hiring fee for equipment of \$330.00
8. Event coordination on the day incurs a fee of \$880.00
9. **Power provisions to be supplied by client. This is to be approved by M&B Food and Catering. We recommend that a certified electrical contractor inspects the electrical set up prior to event proceeding.**
10. Service staff is an additional cost @ \$48.50/hour/waitperson except Sundays \$55.50 public holidays @ \$88.00/hour. Number required depends on final number of guests.
11. **Service staff reserve the right to refuse service of alcohol to intoxicated guests. Beverage service is provided until 9:30pm.**
12. If event is held over 30km from Bowral CBD client is charged for staff travelling time
13. All crockery, cutlery & glass ware & serving needs to be hired by the client.
14. Prices noted are subject to change due to seasonal produce availability and price. Alternative service is not recommended but if requested, \$7.70/person per course is incurred.
15. **Our services are not considered definite until a deposit has been paid and a client agreement form is signed.**
16. If function is cancelled due to unforeseen circumstances up to 21 days before date of event full payment of food and hiring charges is still required.
17. A 10% fee of all services arranged is charged for full event management.
18. A service fee is charged if client requests that M&B Food and Catering supervise event on the day plus labour costs
19. We respect all our customers' privacy and shall endeavour to ensure that information is not used for any other purpose other than within our business operation.
20. For certain functions security maybe required.
21. **OH&S risks and hazards must be identified and rectified prior to function.**
22. Our quote includes estimated catering costs, menu suggestions and site inspection. (Travelling cost is incurred) If further information is requested either a deposit must be paid or a consultation fee is incurred - \$55.00/hour plus costs.
23. We shall endeavour to provide any dietary requests providing we are notified prior to event.
24. Receipt of this package acknowledges acceptance of these conditions.

Contact Us

info@mandbfood.com.au

02 48 692 899