

M&B FOOD AND CATERING

The Fine Food & Event Professionals

SAMPLE MENUS

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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MOVING FINGER FOOD WITH BOWL SUPPER

Finger Food

Spicy Turkish Meatball w Sesame & Cumin
Goujons of Crumbed Flathead & Calamari in Cones w Tartare
Teriyaki NY Beef, Courgette and Spring Onion
Caramelised French Onion & Swiss Cheese Tartlets w Sour Cream
Vegetable Tempura w Mirin and Soy
Herb Crumbed & Deepfried Button Mushrooms w Caesar Dressing
Gourmet Mini Country Pies w Tomato Relish
Sugar Cured Salmon Crepe Roulade w Dill Sour Cream
Mini Caesar Salad Tartlets
Roasted Pumpkin & Cherry Tomato Canap é w Goats Cheese
Vietnamese Rice Paper Rolls w Pickled Ginger Hoisin Dipping Sauce

Grazing Fork Food Dishes

Chicken, Leek & Button Mushroom Casserole with Rice Pilaf
Thai Beef Salad with Vegetable Julienne and Rice Noodles

Sweet Treats

Frangipane & Blueberry Tartlets
Coconut Meringue Cakes
Luke Mangan Chochazel Cups
Plunger Coffee & Fine English Teas

From \$33.00 per person

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WEDDING CELEBRATIONS

Grazing Starters

Parmesan Crumbed Risotto Balls with Roasted Roma Tomato Sauce
Thai Spring Rolls with Sweet Chilli Salsa
Marinated Chicken and Pancetta Skewers with Balsamic Dressing
Seared Tasmanian Scallops with Pancetta Skewers
Sugar Cured Salmon Crepe Roulade with Dill Sour Cream
Marinated Rare Beef & Avocado Bruschetta with Shaved Parmesan
Fine Goats Cheese Tartlets with Semi-Dried Tomatoes
Roasted Pumpkin & Cherry Tomato Canap é with Goats Cheese

Appetiser

Chilled Garden Pea & Prosciutto Soup with Micro Cress and Garlic Croutons

Main Course – Table Buffet

Platters on tables

Smoked Rack of Lamb w Sweet Potato Mash, Wilted English Spinach, Roasted Truss Tomatoes & Rosemary Glaze
Poached Blue Eye Cod Fillet w White Wine, Black Olive, Saut é ed Zucchini, Crispy Fried Leeks & Steamed Kiphler Potatoes
Sour Dough with Local Virgin Olive Oil & Crystal Salt
Pear Parmesan and Walnut Salad

Dessert/Supper Buffet

Australian Cheese Board with Lavoche
Mini Raspberry Clafoutis
Macadamia Nut Tartlets
Mini Lemon Curd Cups w Almond Tuile
Plunger Coffee & Assorted Fine Teas

From \$66.00 per person

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TASTING PLATES & SUPPER IDEAS

Asian

Lemongrass Prawn Fish Cake with Cucumber & Chilli Salsa
Vietnamese Rice Paper Roll with Plum Sauce
Hoisin & Ginger Glazed Chicken Drummette

Mediterranean

Spicy Lamb Kofta with Homous
Spinach, Feta & Pinenut Tart
Marinated Chicken Skewer with Lemon, Chilli & Oregano

Aussie

Char grilled Lamb Cutlet with Basil Pesto
Premium Chunky Beef Pie
Seared Sirloin Beef Skewer with Tarragon B é arnaise

Sweet Treats

Classic Turkish Delight
Mini Frangipane & Blueberry Tartlet
Chocolate Florentine

Roving Supper Dishes

Chicken, Leek & Button Mushroom Casserole with Rice Pilaf
Thai Beef Salad with Vegetable Julienne and Rice Noodles
Braised Beef & Red Wine Casserole with Creamy Mashed Potato
Fishermans Basket with Classic Tartare Sauce

Light Supper Buffet

Vietnamese Rice Paper Rolls with Mint, Cucumber and enoki mushrooms
Warm Hoisin Glazed Leg Ham with Relish & French Bread (or)
Shaved Fillet of Beef with B é arnaise Sauce (or)
Side of Sugar Cured or Smoked Salmon with Dill Dressing (or)
Jindi Triple Cream with Lavoche
Selection Seasonal Fruit

From \$45.00 per person

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Client Information

1. A \$1500.00 deposit is to be paid upon confirmation of booking. This is non-refundable if services are cancelled up to 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 may be 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

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