

M&B FOOD AND CATERING

The Fine Food & Event Professionals

SAMPLE MENUS – TAKE HOME

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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TAKE HOME MENU IDEAS

Mezze, Antipasto and Dips

	Qty	Price
Aperitif (Medley of Feta, Basil, ½ dried Tomato, Olives & Mushrooms)	800gm	\$26.00
White Bean & Parsley Skordalia	800gm	\$26.00
Smoked River Trout and Green Peppercorn Pât é	750gm	\$32.00

Side Bites

Rocket Pesto Bread	box	\$22.00
Olive & Chilli Bread	box	\$20.00
Lavoche	box	\$30.00

Finger Food

Little Leek & Parsley Frittata	25	\$45.00
Sugar Cured Salmon and Dill Crepe Roulade	25	\$48.00
Parmesan Crumbed Risotto Balls (cooked)	25	\$50.00
Thai Style Vegetarian Spring Rolls (cooked)	25	\$50.00
Sweet Potato Croquettes with Tzatziki(cooked)	25	\$60.00
Caramelised French Onion and Swiss Cheese Tartlets	25	\$45.00
Assorted Vol au Vents with filling	25	\$35.00
Vietnamese Rice Paper Rolls	25	\$70.00

Frittatas and Quiches

Roast Potato, Capsicum and Bacon Frittata	10" (16pax)	\$49.00
Roast Vegetable and Ricotta Frittata	10"	\$51.00
Quiche Lorraine	12" (20pax)	\$56.00
Spinach and Ricotta Quiche	12"	\$53.50

Soups in a Bucket

	(min 6 buckets)	GST Free
Leek & Potato Soup	800ml	\$12.00
Roasted Pumpkin Soup	800ml	\$12.00
Classic Minestrone	800ml	\$12.00
Roasted Tomato & Herb Soup	800ml	\$12.00
Sweet Potato, Carrot & Thyme Soup	800ml	\$12.00

We do the workyou take the Glory!

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Entrees

Sugar Cured Salmon & Avocado Timbale	ea	\$14.00
Prawn & Snapper Mousseline	ea	\$14.50
Eggplant & Capsicum Roulade with Bocconcini & Basil	ea	\$14.50
Roasted Tomato, Goats Cheese Curd & Leek Tartlet	ea	\$14.50

Main Courses

Braised Beef with Carrot, Red Wine and Mushroom	Per Serve	\$12.50
Roasted Vitella Tonnata with Grilled Eggplant, Basil & Tomato	Per Serve	\$14.50
Poached Chicken with Light Curry Mayonnaise	Per Serve	\$14.50
Classic Duck Confit	Per leg	\$14.50
Prime Marinated Fillet of Beef	per kg (min 3 kg)	\$70.00
Classic Fishermans Pie with Mashed Potato Lid	per tray (10)	Market Price

Salads

New Potato Caesar with Crispy Bacon	per bowl (15)	\$40.00
Roasted Pumpkin, Cous Cous Red Capsicum and Fetta with Basil	per bowl	\$45.00
Classic Green (Iceberg, Shallots & Cucumber)	per bowl	\$35.00
Roasted Italian Vegetable with Balsamic	per bowl	\$55.00

Sides

Rice Pilaf	per container (8 serves)	\$28.00
Sweet Potato & Thyme Puree	per container	\$28.00
Roasted Chat Potato with Rosemary & Olive Oil	per container	\$28.00
Coconut Saffron Rice	per container	\$32.00
Medley of Carrots, Peas and Corn	per container	\$32.00

Desserts, Cheese and Sweet Treats

Raspberry Clafoutis	each	\$2.90
Lemon Citron Tart	each	\$2.90
Baked Ricotta and Blueberry Cheesecake	each	\$2.90
Pear, Rhubarb and Raspberry Crumble	each	\$9.00
Dark Belgian Chocolate Mousse	per serve	\$9.00
Poached Pears in Red Wine with Cinnamon Syrup	each	\$9.00
Crème Caramel	each	\$9.00
Australian Cheese Board with Accompaniments	each	\$12.50

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BBQ Packs

2 Aussie Snags, Minute Steaks, Sliced Onion, Rolls & Salad	min 10 pax
2 Gourmet Sausages, 200g Scotch Fillet, Bacon, Jacket Spuds & Salad with Rolls	\$15.50/person
1 Gourmet Sausage, 200g T-Bone, Chicken Skewer, Jacket Spuds & Coleslaw with Rolls	\$20.50/person
	\$25.50/person

A selection of Seafood available

Cheeses

Paesanella Bocconcini	500g	\$10.95
Binnorie Labna (yogurt balls)	500g	\$12.60
Binnorie Marinated Fetta	500g	\$12.60
Jindi Brie	210g	\$9.80
Woodside Charleston Jersey Brie	500g	\$24.70
Millawa King River Gold	400g	\$16.40
Grana Padano Aged Portion	250g	\$9.50
Mafra Red Leicester	180g	\$8.70
Mafra Dardo Walnut	180g	\$8.70
Meredith Chevre Log	200g	\$9.80

Pantry Fillers also available

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Client Information

1. A \$500.00 deposit is to be paid upon confirmation of booking. This can be considered non-refundable if services are cancelled.
2. Menus & final numbers are to be confirmed 8 working days prior to function date.
3. **Full payment required prior to collection.**
4. If numbers decrease after confirmation, payment is still required for numbers confirmed.
5. If function is cancelled due to unforeseen circumstances up to 8 days before date of event full payment of food maybe charged.
6. 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.
7. Receipt of this package acknowledges acceptance of these conditions. Prices are ex GST.
8. Delivery upon arrangement. A delivery fee is incurred.
9. Hiring of platters is available. Charges incurred.
10. Some items are not always available

Contact Us

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