



SIZZLING ROASTER
— C A T E R I N G —



Sydney Functions Catering

PO Box 162 Turrumurra NSW 2074 Division of Bayindi P/L ABN 32 320 583 879

www.sydneyfunctionscatering.com.au sales@sydneyfunctionscatering.com.au

1300 734 561 www.sizzlingroaster.com.au sales@sizzlingroaster.com.au

SET VARIETY MENUS

Sydney Functions Catering has created a variety menu with an international theme. Choose any menu to suit your mix of guests. One price applies to all menus below to make your choice (and paperwork) easy for you. Ideal when catering for regular events such as Conferences or Training Sessions that require a varied menu over more than one day.

Cost per meal per person \$21.95 pp
(Please note all prices are ex GST and a 10% GST applies to prices quoted)

MENU 1 **AUSTRALIAN**

- Tender sliced Roast Beef with Hot Meat Gravy and Dijon Mustard)
- Potato, Herb and Cheese Bake
- Creamy Pasta Salad
- Green Salad (zucchini, cucumber, celery & mixed lettuce with a Garlic dressing)
- Dinner Rolls and Butter Portions

MENU 2 **BOLLYWOOD**

- Tandoori Chicken Thigh Fillets with Yogurt and Mint Sauce
- Roasted Sweet Chili Kumera
- Indian Style Fruit & Nut Rice Salad
- Cauliflower Au Gratin (with British India flavour)
- Roti Bread

MENU 3 **ASIAN**

- Sweet and Sour Breast of Chicken Balls
- Fried Rice with Prawns
- Gourmet Thai Noodles with Stir Fried Vegetables
- Satay Pasta Salad
- Oriental Garden Salad

MENU 4 **ITALIAN**

- Italian Meat Balls- Char Grilled Vegetable Sauce
- Penne Pasta (Basil Pesto)
- Vegetable Lasagna
- Garden Salad
- Garlic Bread

MENU 5**INDIAN**

- Butter Chicken
- Pilaf Rice
- Indian Style Potato
- 3 Bean and Chickpea Salad
- Roti Bread

MENU 6**FESTIVE**

- Tender and Succulent Roast Pork(with Hot Meat Gravy and Apple Sauce
- Corn, Peas and Carrots in Butter
- German Style Potato Salad in Sour Cream and Fresh Herbs
- Garden Salad
- Dinner Rolls with Butter Portions

MENU 7**SEA FOOD**

- Prawn Pasta Marinara
- Roasted Vegetables in Balsamic Sauce
- Italian Pasta Salad
- Italian Garden Salad
- Garlic Bread

MENU 8**BBQ**

- Delectable Skinless Beef Sausages
- Gourmet Beef Rissoles
- BBQ Onions and Condiments (Tomato Sauce & BBQ Sauce
- Coleslaw
- Garden Salad
- Damper Rolls

MENU 9**SICILIAN**

- Beef Milano (*tender cubed beef in sun dried tomato and basil sauce*)
- Sconigli Tricolore in Garlic Butter and Parmesan
- Creamy Pasta Salad
- Italian Garden Salad
- Garlic Bread

MENU 10**THAI**

- Thai Green Chicken Curry
- Thai Noodles and Stir Fried Vegetables
- Jasmine Rice
- Thai Carrot Salad with Coconut and Dry Fruits with Mint Dressing
- OrientalGarden Salad

MENU 11**MONGOLIAN**

- Mongolian Beef (*Sliced Beef in Sizzling Mongolian Sauce*)
 - Spicy Stir Fry Noodles
 - Shallot and Sultana Rice
 - Sweet Chilli Corn Salad
 - Zucchini Salad
-

SERVICE OPTIONS:

- 1. Drop Off (DIY) Service**
- 2. Fully Catered Service**

1. DROP OFF SERVICE (DIY): The food is dropped off to you at the time specified by you. Where the food chosen needs to be served hot, it is packed in aluminum trays (ovenable and microwaveable). You have the choice of warming the food yourself with simple-to-follow instructions; or have it delivered as a hot box where the items are packed in foam boxes and delivered a little before serving time, ready to eat. Salads are fully garnished and packed in attractive disposable bowls. All you need to do is provide serving utensils.

Note: A deliver fee of \$55 applies.

2. FULLY CATERED SERVICE: (Fee of \$350 applies)

Inclusions:

- Uniformed staff to prepare, serve and clear (based on 4 hour service and the use of disposable dinnerware which you may wish to order through us). Additional labour (time and/or staff) will be required when using real dinnerware. Parties over 4 hours or special party needs or where access is difficult, will attract overtime at rates stated below or a min. fee of \$100 based on the level of difficulty).
- Buffet Tables with fitted Royal Blue Tablecloths (Red at Christmas time).
NB: White fitted table cloths may be requested for more formal occasions and weddings at a nominal extra charge of \$25.00 per 1.55m. table.
- Portable cooking equipment and gas,
- White porcelain serving bowls
- Stainless Chafing dishes with burners
- Stainless Steel gastronome trays
- Serving Utensils
- Public Liability Insurance
- Gold Licence Caterer

Booking and Payment:

A non-refundable deposit of \$200 is required immediately upon confirmation to secure your date.

Full Payment is due on or before 2 weeks from the date of the party.

*Upward amendment to numbers **may** be accepted up to 2 working days prior to the catering date. As no amendment fees are charged for a change within these two weeks, a lesser cost per person, if applicable, due to this increase, will not be offered. A reduction in numbers is not credited if within two weeks of the event. Invoice for additional numbers will be raised separately.*

A 3.5% merchant fee applies to Diners & Amex Cards and 3% for all other cc payments.

For direct transfer payments, payment may be made to:

Account Name: Sizzling Roaster Catering

Bank A/c Nbr: 9005 59627

BSB: 012 003.

FOR SHORT NOTICE BOOKINGS FULL PAYMENT IS REQUIRED IMMEDIATELY UPON CONFIRMATION.