



Discounted
Community Catering
Program



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DISCOUNTED COMMUNITY CATERING PROGRAM

Gourmet Guru Catering provides specially discounted two-course meal pricing for not-for-profit community organisations - details of the options we offer for 2026 are listed below.

To make your event that much easier, we can provide two wait staff for three hours and it works out to only \$6.00 extra per guest for a minimum of 60 guests - they'll deliver the main and dessert to the table then clear once each course is complete and will tidy and wash up as much as their allocated time allows. We also include a chef and serving staff for the first hour to plate the main and dessert at no additional cost!

If you have less than 60 guests, the extra cost for staff is calculated as each guest less than 60 multiplied by \$6.00 (for example, if you have 50 guests, the extra cost would be 10 guests x \$6.00 per person = \$60.00).

We can deliver hot without staff if you prefer (minimum 20 guests) but we know from experience that your guests will love having our staff do all the plating, serving and cleaning up and it definitely speeds up service (meaning meals are served to the table hot) and eliminates chaos.

The vegetarian options listed are strictly for guests with this specific dietary requirement, not as an additional dining option. We also cater for other special dietary requirements but details must be received at least one week in advance.

These specially priced packages only allow for one main meal and one dessert option per event (if additional options are required, they will need to be discussed with us and priced at the applicable higher rate).

Packages are shown as examples for each month but please feel free to combine any main meal and any dessert.

You don't need to commit to every month - just choose the month or months you would like to book and let us know the dates as early as possible as we can book out many months in advance - we can only assist one organisation per day so it's always on a first come, first served basis.

February 2026

Slow-Cooked Mexican Beef & Mixed Bean Burrito

For Vegetarians Only - Slow-Cooked Mixed Bean Burrito

Mexican Salad with Tomato Cucumber, Corn & Lettuce

Corn Chips, Sour Cream & Salsa

Dessert - Fruit Jelly with Whipped Cream

\$20.00 per person delivered hot without staff (minimum 20 guests)

\$26.00 per person with two plating staff for one hour & two wait staff for up to three hours (minimum 60 guests)

March 2026

Tuna Patty with Tartare Sauce

For Vegetarians Only - Vegetable Frittata

Greek Salad

Sweet & Tangy Carrot Slaw

Dinner Roll with Butter

Dessert - Apple & Cinnamon Cake with Warm Custard

\$20.00 per person delivered hot without staff (minimum 20 guests)

\$26.00 per person with two plating staff for one hour & two wait staff for up to three hours (minimum 60 guests)

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April 2026

Chicken Parmigiana - Crumbed Chicken Breast Topped with Tomato Napoli & Melted Cheese
For Vegetarians Only - Eggplant Parmigiana - Crumbed Eggplant Topped with Tomato Napoli & Melted Cheese
Roast Potatoes
Mixed Green Salad
Dinner Roll with Butter
Dessert - Apricot Syrup Cake with Whipped Cream
\$20.00 per person delivered hot without staff (minimum 20 guests)
\$26.00 per person with two plating staff for one hour & two wait staff for up to three hours (minimum 60 guests)

May 2026

Slow-Roasted Pork with Apple Sauce & Gravy
For Vegetarians Only - Rice & Vegetable-Filled Stuffed Capsicum
Potato Salad with Egg & Bacon
Chef's Salad
Dinner Roll with Butter
Dessert - Vanilla & Strawberry Sponge Cake
\$20.00 per person delivered hot without staff (minimum 20 guests)
\$26.00 per person with two plating staff for one hour & two wait staff for up to three hours (minimum 60 guests)

June 2026

Signature Beef Lasagne
For Vegetarians Only - Grilled Vegetable Lasagne
Roasted Vegetable Salad
Mixed Green Salad
Dinner Roll with Butter
Dessert - Chocolate Mousse with Whipped Cream
\$20.00 per person delivered hot without staff (minimum 20 guests)
\$26.00 per person with two plating staff for one hour & two wait staff for up to three hours (minimum 60 guests)

July 2026 - Christmas in July

Roast Chicken (two pieces per person)
For Vegetarians Only - Grilled Mediterranean Vegetable Stack
Roast Potatoes, Roast Pumpkin & Roast Carrot
Garden Fresh Peas
Rich Homemade Gravy
Dinner Roll with Butter
Dessert - Sticky Date Pudding with Warm Salted Caramel Sauce & Whipped Cream
\$20.00 per person delivered hot without staff (minimum 20 guests)
\$26.00 per person with two plating staff for one hour & two wait staff for up to three hours (minimum 60 guests)

August 2026

Slow-Cooked Corned Beef with Wholegrain Mustard Sauce
For Vegetarians Only - Eggplant Parmigiana
Hasselback Potatoes
Roast Cauliflower & Grain Salad
Dinner Roll with Butter
Dessert - Butterfly Cake
\$20.00 per person delivered hot without staff (minimum 20 guests)
\$26.00 per person with two plating staff for one hour & two wait staff for up to three hours (minimum 60 guests)

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September 2026 - Footy Finals Fever

Homemade Steak & Gravy Pie

For Vegetarians Only - Curried Vegetable Pie

Roasted Rosemary Potatoes

Chef's Salad

Dinner Roll with Butter

Dessert - Mixed Fruit Trifle

\$20.00 per person delivered hot without staff (minimum 20 guests)

\$26.00 per person with two plating staff for one hour & two wait staff for up to three hours (minimum 60 guests)

October 2026

Slow-Cooked Butter Chicken

For Vegetarians Only - Pumpkin Butter Curry

Rice Pilaf

Cumin & Fennel-Roasted Vegetable Salad

Pappadums & Roti Bread

Dessert - Strawberry Mousse with Whipped Cream

\$20.00 per person delivered hot without staff (minimum 20 guests)

\$26.00 per person with two plating staff for one hour & two wait staff for up to three hours (minimum 60 guests)

November 2026

Beef Cannelloni with Basil Napoli Sauce

For Vegetarians Only - Spinach & Ricotta Cannelloni with Basil Napoli Sauce

Roast Vegetable Salad

Mixed Green Salad

Dinner Roll with Butter

Dessert - Vanilla & Strawberry Sponge Cake

\$20.00 per person delivered hot without staff (minimum 20 guests)

\$26.00 per person with two plating staff for one hour & two wait staff for up to three hours (minimum 60 guests)

December 2026 - Traditional Christmas Lunch

Succulent Roast Turkey Breast

Maple-Glazed Christmas Ham

For Vegetarians Only - Grilled Mediterranean Vegetable Stack

Roast Potatoes, Roast Pumpkin & Roast Carrot

Garden Fresh Peas

Rich Homemade Gravy

Cranberry Sauce

Dinner Roll with Butter

Dessert - Christmas Plum Pudding with Warm Brandy Custard & Double Cream

\$34.00 per person delivered hot without staff (minimum 20 guests)

\$40.00 per person with two plating staff for one hour & two wait staff for up to three hours (minimum 60 guests)

Special Meals

Spit Roast

Succulent Marinated Chicken Charcoal Gyros Spit Roast

Served with Yoghurt Tzatziki Sauce

Baked Potato with Sour Cream

Kale & Cabbage Coleslaw

Garden Salad

Dinner Roll with Butter

Dessert - Chocolate Mousse with Whipped Cream

\$25.00 per person delivered hot without staff (minimum 20 guests)

\$31.00 per person with two plating staff for one hour & two wait staff for up to three hours (minimum 60 guests)

Ploughman's Lunch

Individual Cold Lunch Trays with:

Marinated Sliced Chicken Breast

Sliced Ham off the Bone

Mustard Pickle Relish & Cornichons

Potato & Egg Salad

Greek Salad with Vinaigrette Dressing

Dinner Roll with Butter

\$18.00 per person (delivered & served cold/wait staff not required)

High Tea - Perfect for Mother's Day

Gourmet Sandwiches (two points per person)

Signature Caramelised Onion & Feta Cheese Tart (one per person)

Scones with Jam & Cream (half per person)

Chocolate Brownie Bite (one per person)

Seasonal Sliced Fruit & Berries

\$23.00 per person delivered without staff (minimum 20 guests)

\$29.00 per person with two plating staff for one hour & two wait staff for up to three hours (minimum 60 guests)

Big Breakfast - Perfect for Father's Day

Breakfast Burrito with Scrambled Eggs, Bacon & Cheese

Fresh-Baked Small Danish Pastry

Mango & Greek Yoghurt Parfait

Fruit Salad Cup

\$24.00 per person delivered hot without staff (minimum 20 guests)

\$30.00 per person with two plating staff for one hour & two wait staff for up to three hours (minimum 60 guests)

Picnic Box - Perfect for Excursions

Gourmet Sandwich

Fruit Salad Cup

Raspberry & White Chocolate Muffin

Bottled Water

Individually Boxed with Napkin & Bamboo Fork

\$26.00 per person (delivered & served cold/wait staff not required)

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Other Community Meal Options

The following options are accompanied by salad or vegetables plus your choice of dessert and a dinner roll with butter

- Hearty Beef Cottage Pie Topped with Mashed Potato
- Hungarian Beef Goulash with Fluffy Rice
- Chicken Cacciatore with Tomato, Capsicum & Creamy Potato Mash
- Curried Sausages with Savoury Rice
- Greek Lamb Moussaka - Lamb Mince Layered with Sliced Eggplant, Potato & Creamy Bechamel Sauce
- Creamy Tuna & Corn Mornay on Al Dente Shell Pasta
- Thai Fish Cakes with Sweet Chilli Sauce
- Slow-Cooked Beef Ragu with Buttered Gnocchi
- Beef Stroganoff with Savoury Rice
- Slow-Cooked Pork with Wholegrain Mustard & Sage on Savoury Rice
- Thai Green Chicken Curry with Fragrant Jasmine Rice

\$20.00 per person delivered hot without staff (minimum 20 guests)

\$26.00 per person with two plating staff for one hour & two wait staff for up to three hours (minimum 60 guests)