



**Discounted
Community Catering
Program**



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Gourmet Guru Catering provides specially discounted buffet meal pricing for not-for-profit community organisations - details of the options we currently offer 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 option listed is strictly for guests with this dietary requirement, not as an additional dining option.

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 2025

Slow-Cooked Mexican Chicken & Mixed Bean Burrito

For Vegetarians Only - Slow-Cooked Mixed Bean Burrito

Mexican Salad with Tomato Cucumber, Corn & Lettuce

Corn Chips, Sour Cream & Salsa

Dessert - Fresh Fruit Salad with Whipped Cream

\$20.00 per person (or \$26.00 per person with two wait staff & two serving staff/minimum 60 guests)

March 2025

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

Individually Wrapped Garlic Bread

Dessert - Summer Pudding

\$20.00 per person (or \$26.00 per person with two wait staff & two serving staff/minimum 60 guests)

April 2025

Meatloaf with Gravy
For Vegetarians Only - Spinach & Ricotta Roll
Baked Jacket Potato with Sour Cream
Kale & Cabbage Coleslaw
Ancient Grain Salad with Barberry Vinaigrette
Dinner Roll with Butter
Dessert – Apricot Syrup Cake with Whipped Cream
\$20.00 per person (or \$26.00 per person with two wait staff & two serving staff/minimum 60 guests)

May 2025

Herb Crusted Chicken
For Vegetarians Only - Vegetable Frittata
Potato Gratin
Sweet & Tangy Carrot Slaw
Leafy Greens
Dinner Roll with Butter
Dessert - Apple & Cinnamon Cake with Crème Anglaise
\$20.00 per person (or \$26.00 per person with two wait staff & two serving staff/minimum 60 guests)

June 2025

Signature Beef Lasagne
For Vegetarians Only - Grilled Vegetable Lasagne
Garden Salad
Waldorf Salad
Dessert - Chocolate Mousse with Whipped Cream
\$20.00 per person (or \$26.00 per person with two wait staff & two serving staff/minimum 60 guests)

July 2025 - Christmas in July

Roast Chicken (two pieces per person)
For Vegetarians Only - Rice & Vegetable-Filled Stuffed Capsicum
Roast Potatoes, Roast Pumpkin & Roast Carrot
Green Peas
Rich Gravy
Dinner Roll with Butter
Dessert - Sticky Date Pudding with Salted Caramel Sauce & Whipped Cream
\$20.00 per person (or \$26.00 per person with two wait staff & two serving staff/minimum 60 guests)

August 2025

Slow-Cooked Corned Beef with Wholegrain Mustard Sauce
For Vegetarians Only - Eggplant Parmigiana
Roast Vegetable Gratin
Roast Cauliflower & Grain Salad
Dinner Roll with Butter
Dessert - Butterfly Cake
\$20.00 per person (or \$26.00 per person with two wait staff & two serving staff/minimum 60 guests)

September 2025 - Footy Finals Fever

Homemade Steak & Gravy Pie
For Vegetarians Only - Curried Vegetable Pie
Roasted Rosemary Potatoes
Spring Pea Salad with Radish & Mint
Dinner Roll with Butter
Dessert - Raspberry & White Chocolate Cake with Crème Anglaise
\$20.00 per person (or \$26.00 per person with two wait staff & two serving staff/minimum 60 guests)

October 2025

Slow-Cooked Butter Chicken
For Vegetarians Only - Pumpkin Butter Curry
Rice Pilaf
Cumin & Fennel-Roasted Carrots & Parsnip
Pappadums & Roti Bread
Dessert - Rosewater, Cardamon & Rhubarb Panna Cotta
\$20.00 per person (or \$26.00 per person with two wait staff & two serving staff/minimum 60 guests)

November 2025

Moroccan Chicken Fillet
For Vegetarians Only - Vegetable Frittata
Baked Potato with Sour Cream
Mediterranean Vegetable Toasted Couscous Salad
Dinner Roll with Butter
Dessert - Chocolate Brownie with Whipped Cream
\$20.00 per person (or \$26.00 per person with two wait staff & two serving staff/minimum 60 guests)

December 2025 - Traditional Christmas Lunch

Succulent Roast Turkey Breast
Maple-Glazed Christmas Ham
For Vegetarians Only - Grilled Mediterranean Vegetable Stack
Medley of Roast Vegetables
Garden Fresh Peas
Rich Homemade Gravy
Cranberry Sauce
Dinner Roll with Butter
Dessert - Christmas Plum Pudding with Brandy Custard & Double Cream
\$34.00 per person (or \$40.00 per person with two wait staff & two serving staff/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 - Fresh Fruit Salad with Jelly

\$25.00 per person (or \$31.00 per person with two wait staff & two serving staff/minimum 60 guests)

Ploughman's Lunch

Individual Cold Lunch Trays with:

Marinated Sliced Chicken Breast

Sliced Ham off the Bone

Mustard Pickle Relish and Cornichons

Potato & Egg Salad

Greek Salad with Vinaigrette Dressing

Dinner Roll with Butter

\$18.00 per person (wait staff not required)

High Tea - Perfect for Mother's Day

Gourmet Sandwiches (two points per person)

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 (or \$29.00 per person with two wait staff & two serving staff/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 (or \$30.00 per person with two wait staff & two serving staff/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 (wait staff not required)