



**GOURMET
GURU
CATERING**

Community Catering

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 events that much easier, we can provide staff for a minimum of three hours and it works out to only \$6.00 extra per guest for two staff for a minimum of 60 guests – they'll look after plating the meals, table service and will tidy and wash up as much as their allocated time allows (subject to availability of wait staff so the more notice we have the better chance we have of finding available staff). We can deliver hot without staff if you prefer but we know from experience that your members will love having the staff do all the serving and cleaning up and it definitely speeds up service and cuts down on chaos. We also include a chef and serving staff for the first hour for plating of the main and dessert at no additional cost!

If you have less than 60 guests, the extra cost for staff would need to be recalculated (for example, if you have 50 guests, the extra cost for two staff for three hours would be \$7.00 per person).

The vegetarian option listed is strictly for guests with this dietary requirement, not as an additional dining option.

February 2024

Quiche Lorraine

For Vegetarians Only - Vegetable Quiche

Potato & Egg Salad

Greek Salad

Dinner Roll with Butter

Dessert - Fresh Fruit Salad with Whipped Cream

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

March 2024

Chicken Parmigiana - Crumbed Chicken Breast Topped with Tomato Napoli & Melted Cheese

For Vegetarians Only - Eggplant Parmigiana - Crumbed Eggplant Topped with Tomato Napoli & Melted Cheese

Roasted Potatoes

Mixed Green Salad

Individually Wrapped Garlic Breads

Dessert - Warm Apple Crumble and Custard

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

April 2024

Homemade Beef & Vegetable Sausage Roll

For Vegetarians Only - Spinach & Ricotta Roll

Baked Jacket Potato with Sour Cream

Tri-Coloured Coleslaw

Mixed Salad

Dinner Roll with Butter

Dessert - Fruit Jelly & Whipped Cream

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

May 2024

Herb Crusted Chicken
For Vegetarians Only - Vegetable Frittata
Steamed Chat Potatoes
Honey Carrots
Garden Peas & Corn
Dessert - Apple Strudel with Custard & Whipped Cream
\$20.00 per person (or \$26.00 per person with two wait staff/minimum 60 guests)

June 2024

Cottage Pie with Mashed Potato
For Vegetarians Only - Vegetable Pie with Mashed Potato
Baked Tomato
Steamed Mixed Vegetables
Dessert - Apricot Syrup Cake with Whipped Cream
\$20.00 per person (or \$26.00 per person with two wait staff/minimum 60 guests)

July 2024 - Christmas in July

Roast Chicken (two pieces per person)
For Vegetarians Only - Rice & Vegetable Filled Stuffed Capsicum
Roast Potato, Roast Pumpkin & Roast Carrot
Green Peas
Rich Gravy
Bread Roll with Butter
Dessert - Warm Plum Pudding with Custard & Whipped Cream
\$20.00 per person (or \$26.00 per person with two wait staff/minimum 60 guests)

August 2024

Slow-Cooked Corned Beef with Wholegrain Mustard
For Vegetarians Only - Eggplant Parmigiana
Buttered Potatoes
Cauliflower & Broccoli au Gratin
Bread 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/minimum 60 guests)

September 2024 - Footy Finals Fever

Homemade Steak & Gravy Pie
For Vegetarians Only - Curried Vegetable Pie
Scalloped Potatoes
Steamed Vegetables
Garden Peas
Bread Roll with Butter
Dessert - Butterfly Cake
\$20.00 per person (or \$26.00 per person with two wait staff/minimum 60 guests)

October 2024

Slow-Cooked Butter Chicken
For Vegetarians Only - Pumpkin Butter Curry
Basmati Rice
Steamed Vegetables
Pappadums & Roti Bread
Dessert - Fruit Trifle
\$20.00 per person (or \$26.00 per person with two wait staff/minimum 60 guests)

November 2024

Moroccan Chicken Drumsticks
For Vegetarians Only - Vegetable Frittata
Baked Potato with Sour Cream
Mediterranean Vegetable Couscous Salad
Individual Garlic Bread
Dessert - Chocolate Brownie with Whipped Cream
\$20.00 per person (or \$26.00 per person with two wait staff/minimum 60 guests)

December 2024 - Traditional Christmas Lunch

Succulent Roast Turkey Breast
Maple-Glazed Christmas Ham
For Vegetarians Only - Grilled Mediterranean Vegetable Stack
Medley of Roasted 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/minimum 60 guests)

Special Meals

Spit Roast

Succulent Marinated Chicken Charcoal Gyros Spit Roast
Served with Yoghurt Tzatziki Sauce
Baked Potato with Sour Cream
Tri-Coloured Coleslaw
Bread Roll with Butter
Dessert - Fresh Fruit Salad & Jelly
\$25.00 per person (or \$31.00 per person with two wait staff/minimum 60 guests)

Plowman's Lunch

Individual Cold Plowman's 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
Bread 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 Tarts (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/minimum 60 guests)

Big Breakfast - Perfect for Father's Day

Toast (white bread delivered untoasted) & Butter
Creamy Scrambled Eggs
Grilled Bacon
Grilled Tomato
Chipolata Sausage
Baked Beans
Fresh-Baked Small Danish Pastry
Mango & Greek Yoghurt Parfait
Fruit Salad Cups
\$30.00 per person (or \$36.00 per person with two wait staff/minimum 60 guests)

Picnic Box - Perfect for Excursions

Gourmet Sandwich
Fruit Salad Cup
Homemade Sweet Muffin
Bottled Water
Individually Boxed with Napkin & Bamboo Fork
\$26.00 per person (wait staff not required)