

# West Dubbo Bowling Club Limited

ABN: 39 001 030 584

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Thank you very much for allowing my company and the West Dubbo Bowling Club to submit for your perusal a copy of our new menus. I believe you will find them to be extremely suitable for your upcoming event. Our prices remain current for 6 months with price increases reflected upon the market and seasonal availability.

Should you require alternative menus we are also able to offer you a personalised menu providing we are informed at an early stage. All dietary requirements can be accommodated and we pride ourselves in being able to offer exceptional service coupled with a sensational standard of cuisine.

Our menus are inclusive of simple table set ups but do not include any bar beverages or entertainment. I would be most happy to assist you in these areas if you require.

Final numbers of guests is required for catering purposes no later than 10 days prior to your event. This is the minimum of guests you will be invoiced for. Numbers may increase but not decrease. A deposit for private functions of \$200.00 is payable to secure your booking with this amount being deducted off your final catering invoice. This deposit is non-refundable should you cancel three months out from your event.

Payment of accounts is to be made in full no later than 7 days prior to your event. Payments may be made either by cash, bank cheque, direct credit or visa, master card. Credit card payments attract a 1.5% bank fee on the total paid by card only.

Once again thank you for allowing us to work with you to create an event that will delight both yourselves and your guests.

Yours sincerely

Maree Pratt  
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Chefs Plate Catering  
Contract Caterer to the West Dubbo Bowling Club  
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# *Chefs Plate Catering*

## *Buffet Menus*

**\$29.50 per person:**

2 hot dishes, potatoes, vegetables, 2 salads,  
Fresh bread rolls, sauces & condiments.

Alternate two choices of dessert served to your table  
Plus tea & coffee provided.

**\$39.50 per person:**

3 hot dishes, potatoes, vegetables, 3 salads, fresh fruit platter,  
Fresh bread rolls sauces & condiments.

Alternate two choices of dessert served to your table  
Plus tea & coffee provided.

**\$49.50 per person:**

3 piece assorted finger food, 4 hot dishes, potatoes,  
rice, vegetables, 4 salads,

Fresh bread rolls, sauces & condiments,  
Alternate two choices of dessert served to your table  
Plus tea & coffee provided.

# Chefs Plate Catering

## Buffet Menus

### Buffet Menu

- Medallions of beef w chasseur style mushrooms
  - Herb and mustard crusted beef w port sauce
- Roast loin of pork w glazed apple and herb sauce
  - Marinated leg of lamb w roast vegetables
    - Chilli lamb casserole
  - Herb roasted chicken fillet w pepper sauce
    - Satay chicken
    - Tandoori chicken
    - Medallions of chicken w a warm salsa
- Grilled fish w roasted almonds and white wine sauce
  - Herb crusted fish fillets w tomato concasse
  - Pork medallions w honey mustard sauce
  - Crumbed chicken strips w mild chilli sauce
- Rosemary laced lamb medallions w Dianne sauce
  - Fillet of chicken w apricot and almond sauce
  - Beef sirloin stuffed w spinach and pine nuts
    - Beef and beer Sheppard's pie
      - Sweet and sour pork
      - Singapore noodles
    - Grilled fillets of fish w a lemon butter
- Homemade spiced sausages w sticky onion gravy
- Beef korma curry medallions of chicken w mushroom casserole

# Chefs Plate Catering

## Set Courses

### Soups

- Potato and leek w crisp bacon.
- Roast pumpkin w chives and double cream.
- Cream of chicken w garlic and parsley oil
  - Pea and ham.
- Sweet potato w herb croutons

### Entrées

- Caesar salad w smoked chicken
- Salad of peppered beef w rocket, pine nuts, spinach and tomato. Balsamic dressing
  - Thai spiced chicken w an Asian salad
- Middle eastern marinated lamb on a petite Greek salad Hot Entree
  - Herb and nut crusted calamari w a chilli lime mayonnaise.
  - Cheese and asparagus and chicken vol-au vent.
- Fine tart of leg ham w roast tomato, roast onion, mushroom, sage, cheddar and parmesan.
  - Spinach, feta and philo parcels garlic dipping sauce.

# Chefs Plate Catering

## Set Courses

### Mains

- Aged loin of beef, roast root vegetables, Yorkshire pudding and a port sauce.
  - Marinated lamb leg w rosemary mash potatoes, tomato chutney.
    - Chicken, Florentine style w a sage crème sauce.
- Grilled breast of chicken filled w leek, avocado and semi dried tomatoes w a pesto cream sauce
  - Roast loin of pork w spiced apple and walnut sauce.
- Medallions of beef, potato, spinach and spring onion sauté brandy sauce
- Char grilled breast of chicken, sweet potato puree and a field mushroom basil sauté and champagne sauce.
  - Herb roasted loin of beef, chasseur mushrooms and red wine sauce.
- Fillet of Barramundi, French bean sauté and a lemon almond sauce.
  - Breast of chicken, spiced apricots and macadamia nuts.
- Fillet of fish, buttered potato's and an orange and chive sauce.

# Chefs Plate Catering

## Set Courses

### Desserts

- Apple and peach turnover w orange anglaise.
- Warm sticky date pudding w butterscotch.
- Chocolate mud cake w a white chocolate mousse and double cream.
- Lemon Meringue w romanoff strawberries.
- Pavlova w a mixed melon salad and passion fruit custard.
- Baked pear tart w blueberry compote and anglaise

### Menu pricing per person

Two Course \$39.50

Three course \$49.50

Select two items from the appropriate course/s, to be served alternatively  
Serving of wedding cake as a desert will incur an extra cost for plate decorating

# Chefs Plate Catering

## Finger Food

Served on decorated platters with accompanying condiments

- Prawn Cutlets w a seafood dipping sauce \$3.50
  - Mini quiche \$1.50
- Garlic Bruschetta w tomato salsa and parmesan \$1.50
  - Spinach, feta and philo parcels \$1.50
  - Spring rolls w dipping sauce 2ea \$1.00
    - Mini beef pies \$1.00
    - Herb and nut crusted fish \$2.20
    - Chicken sticks \$1.50
    - Mixed sandwiches \$1.50
  - Smoked salmon on rye w chive oil \$3.50
- Middle eastern spiced chicken kebabs \$2.50
  - Little boy hot dogs w relish \$2.50
    - Mini pizza \$1.50
- Mini spiced meatballs w tomato chutney \$1.50
- Platter of cheese, cabanossi and biscuits \$1.00

Minimum of 4 selections required per person

Platter selection of 3 cheeses, dried fruits, nuts, dips and crackers served on a platter for approx. 10 people  
\$65.00 each