



kellie brennan
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Lillies & Limes Gourmet Catering
is a division of Gabbydog PTY LTD
ACN 092 664 189

Welcome to Lillies and Limes Gourmet Catering,

At Lillies and Limes Gourmet Catering we love weddings. We do big, small, formal, informal, beach, garden, marquee, vineyard, surf club, local hall or back paddock weddings. You name it we do it. We also do engagement parties, bridal showers and anything else you may need to cater for in the future i.e.; baby showers and christenings.

We have over 8 years experience in all forms of catering from private dinners for 2 to corporate events for over 500, and we specialize in outdoor and offsite catering.

After establishing the business in North West NSW, catering for large outdoor functions on huge rural properties, we have moved the business to the Hunter. Here we aim to provide gourmet food in truly magnificent settings that this region has on offer.

If you want the freedom to have your function just the way you want it without the restrictions of a function centre, we would love to help you achieve your dream.

At Lillies and Limes Gourmet Catering we are passionate in our commitment to excellence in both food and function presentation. We work hard to ensure that we provide you with the best possible dining experience for your special occasion.

Food, service, and staff will come together to make your function truly memorable. It is our policy to use the finest quality seasonal produce we can source within our local area and surrounding districts.

At Lillies and Limes Gourmet Catering we will do our utmost to cater for your every need, so please let us take the hard work out of your special occasion.

Regards
Kellie Brennan

finger food menu













Platters these come in 2 sizes
100 guests or 50 guests

-  Antipasto selection.
\$400.00 or \$200.00
-  Smoked salmon mousse with capers, caviar and Spanish onion.
\$300.00 or \$150.00
-  Blue cheese mouse with bacon and garlic crostinis.
\$300.00 or \$150.00
-  Persian fetta bowl with crackers and vegetable crudities.
\$400.00 or \$200.00
-  2.5kg double cream King Island Brie with crackers and condiments.
\$300.00 or \$150.00
-  1kg Jindi Bay triple cream brie with crackers and condiments
\$300.00 or \$150.00
-  2kg Reggiano Parmesan block with crackers and condiments
\$300.00 or \$150.00
-  bucket of king prawns
@ \$32.00/kg
-  Ricotta torte with two prestos and crackers.
\$250.00 or \$125.00
-  fresh steamed asparagus with hollandaise dipping sauce
\$300.00 or \$150.00






finger food (all prices include GST)

-  Egg and caviar sandwich rounds.
\$2.00/head
-  Bloody Mary oyster shots.
\$4.00/head
-  Smoked oyster butter with toast and cucumber.
\$3.00/head
-  Grilled zucchini with smoked trout and dill.
\$3.00/head
-  Parmesan shortbread with roast baby tomatoes, basil and fetta
\$3.00/head
-  Chicken, sage and pancetta bites with cider dressing.
\$3.00/head
-  smoked salmon lasagne with salsa verde.
\$3.00/head
-  prawn wonton in asian broth.
\$3.00/head
-  thai scallops in half shell.
\$5.00/head
-  beef en croute with béarnaise sauce.
\$4.00/head
-  thai meatballs with roast peanuts, coriander and sweet chilli sauce.
\$3.00/head
-  caramelised onion and bacon mini quiche.
\$3.00/head
-  garlic prawn skewers
\$5.00/head

fingerfood cont

-  chipolatas with honey and thyme dipping sauce.
\$4.00/head
-  Indian lamb cutlets with tzatzicki dipping sauce.
\$6.00/head
-  Macadamia crusted chicken with mango salsa.
\$6.00/head
-  Marinated artichokes wrapped in prosciutto.
\$3.00/head
-  Wild mushroom tartlets.
\$3.00/head
-  Peking duck salad with raspberry sauce.
\$4.00/head
-  Chive pancakes with red onion jam
\$3.00/head
-  Mini salmon and cream cheese bagel with baby capers
\$5.00/head
-  Tomato and fetta brushetta
\$5.00/head
-  Mini French bagettes with carved ham, tomato and rocket
\$5.00/head
-  Mini American hotdogs with mustard and tomato relish
\$4.00/head
-  Peking duck pancakes
\$5.00/head

end of evening boxes

-  thai beef salad.
\$5.00/person
-  peking duck salad with soyba noodles, sesame and raspberry dressing.
\$5.00/person
-  veal tortellini with bacon and fetta.
\$5.00/person
-  lamb tangene with cous cous and natural yogurt
\$5.00/person
-  thai chicken curry and rice.
\$5.00/person













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sit down menu

entrée (all entrees are \$16/ head and include GST)







all these meals can be made into main meals for vegetarians

-  Sicilian gnocchi with roast tomato and herb sauce.
-  Cream of pumpkin soup with pine nuts, bacon and garlic sourdough.
-  Potato and leek soup with garlic sourdough.
-  Roast tomato, basil and camembert cheese tart.
-  Vegetable and spice trifle with poppyseed grissini.
-  Fig and soft cheese salad.
-  Caramelised leek tarts.
-  Provençal tarts with olive tapenade and crème fraiche.
-  Roast vegetable salad with Persian fetta and toasted pine nuts.
-  Vegetable stack with haloumi, rocket and artichoke hearts.










mains (all mains are priced from \$28.00 to \$36.00 per head depending on seasonal changes)

-  Braised lamb shanks with soft polenta and gremolata.
-  Prosciutto wrapped chicken breasts with flageolet bean stew and fennel butter.
-  Marinated rib eye with creamy garlic mash and seasonal greens.
-  Rare beef medallions atop of wild mushrooms infused with garlic oil served with béarnaise sauce.
-  Rare roast beef served on garlic potato mash topped with prosciutto, rosemary and seeded mustard verjus.
-  Prosciutto wrapped mignon with tarragon butter and mashed broad beans with lemon and garlic.

Mains cont



- 
 Chicken maryland stuffed with prosciutto, leek, lemon and pinenuts dressed with lemon, white wine and butter sauce, served with garlic and thyme roast chat potatoes.
- 
 Char grilled Ocean trout served with panzanella and basil aioli.
- 
 Roast rack of lamb with roasted ratatouille, rosemary and red currant jus.
- 
 Marinated chicken fillet pieces with bok choy and roast capsicum stack atop of crispy wantons topped with mango and minted yogurt sauce.
- 
 Sirloin steak with potato and bacon crepe roll served with creamed spinach and topped with rich beef demi glaze.
- 
 Pork fillets with apricot curry sauce served with roast onion mash and steamed greens.
- 
 Herbed crusted lamb racks with roast vegetable salad, Spanish onion, fetta and toasted pine nuts.

dessert (all desserts are \$8.50/head including GST)

- 
 Baby pavlova with passionfruit curd and king island cream.
- 
 Rich chocolate tart with hazelnut praline.
- 
 Coconut and citrus tart with passionfruit mascapone
- 
 Lemon curd tart
- 
 Two nut chocolate torte
- 
 Mascapone tarts with Cointreau berries
- 
 Individual rhubarb and apple tarts
- 
 Cheese plate with 3 cheese varieties, red wine pears, mustard fruits, fig paste and crackers.
- 
 Dessert plate with mini coconut and citrus tats, mini chocolate mud cakes, mascapone and Cointreau berry tarts, passionfruit mascapone and king island cream.

All desserts are served with rich vanilla ice cream and king island pure cream

tea and coffee





- 
 Cappuccino machine and barrista and twinings tea selection. \$300 for the evening (unlimited tea & coffee)
- 
 Plunger coffee and twinings tea selection. \$200 for evening (unlimited tea and coffee)







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buffet packages





package.1. \$27.00/person 5 dishes + breads

-  1 hot fork dish
-  2 cold meat dishes (or 3 cold meat and no hot dish)
-  2 salads
-  selection fresh breads and rolls






package.2. \$29.00/person 6 dishes + breads

-  2 hot fork dishes
-  2 cold meat dishes
-  2 salads
-  selection of fresh breads and rolls

package.3. \$35.00/person 8 dishes + breads













-  2 hot fork dishes
-  2 cold meat dishes
-  4 salads
-  selection of fresh breads and rolls

package.4. \$40.00/person 10 dishes + breads















-  2 hot fork dishes
-  2 cold fork dishes
-  4 salads
-  2 desserts
-  selection of fresh breads and rolls

NOTE: The hot fork, cold meat, salad and dessert dishes can be swapped around within the chosen package to suit your specific requirements.

hot fork dishes

-  thai green curry and rice
-  indian chicken taj and rice
-  vogue chicken with cous cous
-  lamb tagine with minted yogurt sauce
-  fantastic fish pie
-  caramelised onion and bacon quiche
-  hot chat potatoes with parsley, shallots, and cream
-  potato bake with leek, pine nuts and bacon
-  honeyed sweet potato tossed with pan fried spinach, chick peas, roasted almond and BBQ Spanish onions
-  chipolatas with honey and thyme sauce
-  indian lamb cutlets with tatziki sauce
-  Spicy Thai prawns.

cold fork dishes

-  Tasmanian smoked salmon with capers, Spanish onion and fresh lemon
-  Carved leg ham with mustards and home made chutney
-  Rare fillet of beef with mustards and bernaise sauce
-  Shaved turkey breast with brie cheese and cranberry sauce
-  Antipasto platter with salamis, prosciutto, marinated artichokes, semi dried tomatoes, roast capsicum, olives and Persian fetta
-  Thai chicken with coriander, noodles, water chestnuts, ginger, lime, toasted peanuts and sweet chilli sauce.
-  Asian beef salad with noodles and oriental dressing
-  Bucket of king prawns (shell in tact)
-  Tray of shucked oysters with condiments
-  Fresh lobster (shell intact)
-  Prawn and mango salad with sweet chilli sauce.
-  spring salmon with ketjup manis and baby endive salad.
-  Asian style beef salad with vermicelli and coriander.
-  Eye fillet tataki with mizuna salad



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salads

- 🍴 Tomato, Spanish onion and parmesan with balsamic and garlic oil
- 🍴 Tomato, bocconcini and basil
- 🍴 Caesar salad
- 🍴 Greek salad with cherry tomatoes and Persian fetta
- 🍴 Asian noodle salad with Chinese cabbage, pine nuts and sunflower kernels
- 🍴 Potato salad with bacon, chives, pine nuts and egg mayonnaise
- 🍴 Rocket, asparagus and brie cheese salad with poppyseeds, cashew nuts and honey mustard dressing
- 🍴 Thai style green salad
- 🍴 English spinach with BBQ corn, bacon, grilled mushrooms, pine nuts, egg croutons and poppyseed dressing
- 🍴 Rocket pear and parmesan salad
- 🍴 Soyba noodle salad with avocado, sesame seeds, and snow peas
- 🍴 Roast vegetable salad with Persian fetta.

dessert

- 🍴 Rich chocolate tart with hazelnut praline.
- 🍴 Coconut and citrus tart with passionfruit mascapone
- 🍴 Lemon curd tart
- 🍴 Two nut chocolate torte
- 🍴 Chocolate mud cake
- 🍴 Pavlova



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staff

All catering, cleaning and kitchen hand staff costs are included in your food price for a four hour duration, after this time all staff are charged at \$25.00 per head per hour.

All waiters, bar and alcohol service staff, are charged at \$25.00 per hour with a four hour minimum.

We will negotiate your function time frame at your time of booking so that you are aware of all possible costs.

Staff rates include superannuation, work cover, uniform, travel and insurance expenses.

Lillies and Limes Gourmet Catering ensures that all staff have a sound knowledge of correct food handling procedures, as well as an awareness of occupational health and safety standards in the workplace. All bar staff hold current RSA certification.

All waiting staff are attired in white Chinese collared jackets with pewter buttons.

All catering staff are attired in black with black "Lillies and Limes Gourmet Catering" aprons. All catering staff costs are covered in the total food costs.

alcohol

Lillies and Limes Gourmet Catering has a catering licence so we can supply and serve alcohol at your function. If you book with Lillies and Limes Gourmet Catering you can choose to use this bar service or find your own.

We also have staff members with RSA certificates that can serve alcohol if it is supplied by the hiring party. We do **NOT** supply glasses if you supply your own

alcohol, however we can arrange to supply them for you at an additional cost.

If you book an alcohol package with us all glasses are included.

dietary requirements

Should any of your guests have specific dietary requirements, we would be more than happy to accommodate them. We do however require 21 days' notice to cater for these special needs.

cost

Food cost include

- All consultations, menu plans and travelling to site
- All food costs and food preparation costs
- All food transport costs
- Catering staff and their travel
- Catering fee
- all food presentation items i.e.: platters, toothpicks, napkins, crockery, cutlery etc.

Additional costs include

- All waiting staff
- Lillies and limes bar staff
- Alcohol package
- All catering staff after a four hour duration
- Any hire equipment Lillies and Limes Gourmet Catering has had to bring to the function themselves

Final costs include all food costs any additional costs and GST



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trading terms

- **booking fee**

Lillies and Limes Gourmet Catering requires a fee of \$1000 to secure your chosen date. This will be deducted from your final invoice.

- **balance**

A final food invoice will be presented to you once final menu plans have been agreed upon. The outstanding balance is due and payable at this time (all invoices **MUST** be paid in full 7 days prior to your function). If there are any extra costs, an invoice will be sent to you after your function. This invoice is payable seven days nett from the invoice date.

All cheques should be made payable to:

Gabbydog Pty Ltd

13 Brentwood Drive Clarence Town NSW 2321

Or direct deposited into any ANZ bank.

Account: Gabbydog Pty Ltd

BSB: 014 583

Account: 3482 89781

- **cancellation**

A 50% cancellation fee will be incurred if your function is cancelled 90 days prior to the function date. After this time the total deposit amount will be retained by Lillies and Limes Gourmet Catering.

- **insurance**

Lillies and Limes Gourmet Catering has full Public Liability Insurance and must therefore work within the guidelines provided by the insurer.

If your function requires operations outside these guidelines the organising party must take full responsibility of any unforeseen incidences.



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BOOKING FORM

Please sign and return

I/we _____

Of _____

Phone _____

Mobile _____

Fax _____

Email _____

Would ask Lillies and Limes gourmet catering to secure our chosen date

of _____

at _____

And give permission to proceed with all food plans and requirements for my/our function.

I/We agree that a \$1000.00 booking fee is payable now, and that all outstanding invoices MUST be paid 7days prior to our function date. I/We also agree that a 50% cancellation fee will be incurred if our function is cancelled 90 days prior to the function date. After this time the total deposit amount will be retained by Lillies and Limes Gourmet Catering.

Name: _____

Signature: _____

Date: _____