

# Cassandras Catering & Events

## CATERING MENU 2024



131 Queen Street, St Marys 2760

0435378267

To order; email [cassandrascatering@outlook.com](mailto:cassandrascatering@outlook.com)

[Facebook.com/cassandrascateringandevents](https://www.facebook.com/cassandrascateringandevents)

*We can cater to all dietary requirements and allergies*



# Salads

Regular    Large

Garden Salad (vg + gf)	\$70	\$90
Pumpkin, Beetroot, Fetta, Salad (v + gf)	\$80	\$120
Traditional Greek Salad (v + gf)	\$80	\$120
Traditional Caesar Salad	\$80	\$120
Potato, Bacon & Egg Salad (gf)	\$85	\$130
Pesto Pasta Salad (v)	\$85	\$130
Chicken Avocado Salad (gf)	\$80	\$120
Roasted Mediterranean Vegetable Salad (vg + gf)	\$80	\$120
Asian Chicken Noodle Salad	\$80	\$120
Thai Beef Noodle Salad	\$85	\$130
Chicken Schnitzel Salad	\$80	\$120
Moroccan Cous Cous Salad (v)	\$80	\$120
Seafood Pasta Salad	\$85	\$130

- All Salads come ready made presented on a heavy duty platter with clear lid
- Regular Salad as a side serving feeds approx. 25 people
- Large Salad as a side serving feeds approx. 50

## Individual Salads Cups

Minimum 12 of each flavour-

They come in a plastic container with a clear lid.

- 300ml size \$8.50
- 750ml size \$15.00



# Side Dishes

Regular Large

Roast Vegetables (Potato, Pumpkin, Sweet Potato) (vg + gf)	\$75	\$110
Roasted Mediterranean Vegetables (vg + gf)	\$75	\$110
Broccoli & Cauliflower Cheese Bake (v)	\$75	\$110
Special Fried Rice	\$75	\$110
Bosciaola Pasta Bake	\$80	\$120
Potato Bake (v + gf)	\$80	\$120
Potato & Sweet Potato Bake (v + gf)	\$80	\$120
Beef Lasagne	\$80	\$130
Vegetable Lasagne (v)	\$80	\$130
Steamed Seasonal Vegetables w/ herb butter (v + gf)	\$75	\$110

Regular Trays as a side feed approx. 15- 20 people

Large Trays as a main feeds approx. 40- 50 people

# Roast Meats

Regular Large

Roast Marinated Chickens ( size 15 cut into 8's) (gf) Butterflied and marinated overnight then cooked on our gas rotisserie	\$27 each (min 3)	
Roast Beef Brisket (gf) Black Angus Beef Brisket- cooked for 10 hours and sliced into thick pieces	\$170	\$270
Crispy Crackle Pork Belly (gf) Tender fatty meat with crispy crackle all over	\$170	\$270
Slow Cooked Lamb shoulder (gf) Marinated with garlic, herbs and spiced and slow cooked until falling apart- <i>comes with lamb jus on the side</i>	\$170	\$270
Gravy (regular 500ml large 750ml)	\$10	\$15

All platters come fully cooked ready to re-heat in a heavy-duty foil tray

Regular Trays as a main feed approx. 15- 20 people.

Large Trays as a main feeds approx. 40 people



# Finger Food Platters

## **Anti-Pasto Platter \$140**

Includes a selection of sliced cured Meats, Grilled Vegetables, Olives, Fruits, Selection of Cheeses, Dried fruit, Dips, Nuts and Crackers

## **Cheese Platter \$140**

Includes a selection of Hard and soft cheeses, Fresh Fruit, Dried fruit, Dips, Nuts and Crackers

## **Meats Platter \$140**

Includes a selection of cured Small Goods (Prosciutto, Salami, Smoked Ham, Twiggy sticks, Cabanossi) Chutneys, Pickles & Crackers

## **Aussie BBQ Platter \$130**

Includes a selection of Cabanossi, Twiggy sticks, cubed cheddar cheese, Homemade Dip, Vegetable Sticks, Gherkins and Jatz Crackers

## **Veggie & Dips Platter \$120**

Includes a wide selection of fresh cut vegetables and two dips.

## **Cobb Loaf \$75**

Bacon, Cheese & Shallot  
Or Cheesy Spinach

*Each platter feeds as a snack approx. 15 guests*



# Finger Food

Comes fully cooked- Presented in Kraft Boxes *Ready to reheat and serve*

Assorted Mini Quiche (ham or spinach) \$90 per two dozen

Petite Beef Pies w/ sauce \$90 per two dozen

Petite Sausage Rolls w/ sauce \$90 per two dozen

Mini Lamb Skewers w/ Mint yoghurt & lemon (gf) \$180 per 24

Mini Chicken Skewers w/ Mint yoghurt & lemon (gf) \$170 per 24

Italian Style Meatballs in Rich tomato Sauce (gf) \$96 per 24

Mini Hot Dogs with tomato sauce and mustard \$65 per dozen

Prawn Rice Paper Rolls w/ dipping sauce (vg + gf) \$156 per 24

Mini Pizzas- assorted flavours available \$84 per 24

Beef Empanadas w/ lime & herb mayo \$150 per 24

## Mini Burgers

Mini Beef Cheese Burgers \$85 per dozen

Mini Fried Chicken Burgers \$85 per dozen

Mini Chicken Schnitzel Burgers \$85 per dozen

Mini Halloumi Burgers (v) \$85 per dozen

Mini Pulled Pork & Slaw Burgers \$170 per two dozen

## Vegetarian

Avocado Rice Paper Rolls (vg + gf) \$144 per two dozen

Petite Vegetarian Quiche (v) \$45 per dozen

Mushroom & Cheese Aranchini w/ Pesto & Aioli (v) \$96 per 24

Vegetarian Mini Spring Rolls with Dipping Sauce (vg) \$50 per 50

Mini Vegetable Samosa with Dipping Sauce (vg) \$50 per 50



# Fingerfood Buffet

This is our most requested item and such a wow factor for any party!

Simply choose multiple items from our platters menu and we will customise a quote for the set up.

Perfect for baby showers, bridal showers, birthday parties etc  
Set up includes; Delivery, tablecloths, food stands, decorative flowers, servings tongs, plates, cutlery, napkins.

The staff then come back later that day or the following day to pack everything down.

Minimum spend for a set-up is \$2000 and the set-up fee starts at \$750 (this will depend on the date/ time/location and each event is quoted on an individual basis)

Check out our Instagram page for event inspo  
[@cassandrascatering](https://www.instagram.com/cassandrascatering)



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# Sandwich/ Wrap Platters

**Assorted Sandwich Platter;** 5 x Assorted Sandwiches cut into triangles \$45 - *We use a variety of white and wholemeal bread.*

**Assorted Filled Mini Rolls;** 10 x Assorted filled mini rolls \$75

**Assorted Wraps Platter;** 6 x Assorted wraps cut in half \$90

**Assorted Filled Turkish Sandwiches;** 12 pieces of assorted filled Turkish sandwiches \$75

**Assorted Wrap Pinwheels;** assorted wraps sealed tight with cream cheese and cut into bite size pieces (48 pieces) \$108

**Example of Filling Flavours;** (*\*All meats accompanied by salad items*)

Chicken Breast – Turkey & Cranberry- Roast Beef & Relish-

Chicken Schnitzel- Smoked Ham & Relish

Egg and Lettuce – Salad & Avocado – Falafel & Hummus (V)

**Kids Mixed Sandwich Triangles** \$4.00 each (we recommend 1.5 p.p)

Vegemite, Peanut Butter, Nutella, Jam, Cheese, Sprinkles

## Fruit Platters

Fruit Platter of Watermelon, Rockmelon, Honeydew, Pineapple, Kiwi Fruit and Red grapes decorated with passionfruit, strawberries and blueberries.

*(seasonal changes may apply)*

Regular \$80 Large \$130





# Morning Tea

	Regular (16 pieces)	Large (36 pieces)
<b>Morning Tea Sweets Platter</b>	\$80	\$120
-Chefs selection of Banana Breads, Assorted Pastries, Muffins, Slices and Cinnamon Scrolls- <i>Decorated with fruit</i>		
<b>Morning Tea Savoury Platter</b>	\$80	\$120
-Chefs selection of savoury Danish, savoury pastry scrolls and assorted petit quiche.		
<b>Yoghurt Muesli Cups</b> ( <i>per dozen</i> )		\$75
-Individual cups of Sweetened vanilla Greek yoghurt topped with house made muesli		
<b>House made Frittata</b> (gf) ( <i>per dozen</i> )		\$70
-Pumpkin, spinach, fetta, tomato <i>or</i> -Ham, tomato, onion, cheddar		
<b>Mini Bacon &amp; Egg Burgers</b> ( <i>per dozen</i> )		\$85
-Bacon, egg, cheese, relish on a brioche bun		
<b>Mini Brekkie Veggie Burgers</b> ( <i>per dozen</i> )		\$90
-Haloumi, egg, spinach, relish, avocado on a brioche bun		
<b>Bagel Platter</b>		\$70
-6 x Seeded Bagels cut in half w/ cream cheese, salmon, spinach, capers, onion and lemon OR -6 x Blueberry Bagels cut in half w/ sweetened vanilla cream cheese and fresh blueberries		



# Sweets Platters

	Regular (16 pieces)	Large (36 pieces)
<b>Deluxe Sweets Platter</b>	\$75	\$120
Chefs selection of premium cakes, slices, tarts and mini cannoli's <i>-Decorated with fruit</i>		
<b>Gluten Free Sweets Platter</b>	\$75	\$120
Chefs selection of assorted gluten free slices and cakes <i>-Decorated with fruit</i>		
<b>Health Conscious Sweets Platter</b>	\$75	\$120
Chefs selection of Healthy Muffins, Seed Bars and Wholefood Cakes <i>-Decorated with fruit</i>		
<b>Assorted Mini Tarts Platter</b>	\$75	\$120
Chefs selection of assorted Mini Tarts		
<b>Homemade Scones Platter</b>	\$75 (12)	\$140 (24)
Served with Whipped vanilla cream, fresh berries and strawberry Jam		
<b>Homemade Muffin Platter</b>	\$55 (12)	\$100 (24)
Homemade Mini Muffins  - Various flavours ( ask catering manager what is available)		



# Build Your Own Buffet

*(minimum 50 people)*

*(\*Delivery/ set up/staffing charges apply quoted on an individual basis)*

*(All Buffet packages include Bread rolls and Butter portions)*

## **Bronze Package \$28.90 p.p**

Roast Chicken Pieces OR Roast Angus Beef

Choose Two Side Dishes

Choose Two Salads

## **Silver Package \$39.90 p.p**

Roast Chicken Pieces & Roast Angus Beef

Choose Three Side Dishes

Choose Three Salads

## **Gold Package \$54.90 p.p**

Roast Chicken Pieces, Roast Angus Beef & Crisp Crackle Pork Belly

Choose Three Side Dishes

Choose Four Salads

## **Platinum Package \$69.90 p.p**

Roast Chicken Pieces, Roast Angus Beef & Crisp Crackle Pork Belly

Choose Four Side Dishes

Choose Four Salads

Australian Tiger prawns, Natural Oysters, Lemon and Seafood Sauce

## **Dessert Buffet \$10.90 p.p**

Chefs selection of cakes, slices, tarts, cannoli's

Seasonal fruit platter



# Buffet Set Up

This is a popular option when you want to relax and have everything taken care for you!

The staff will arrive to your event early and set up the food warmers, salad stands, decorative flowers, plates, cutlery napkins etc

The staff will heat the food using your oven or a hired oven and have the buffet ready to eat at your allocated time. They will return later that evening or the following day to pack down our equipment.







# Canape Events

Canape events are a great option for several reasons.

1. You have a small oven so you need to stagger the food service times
2. You want a little more personalised service for an important event
3. You want to wow your guests
4. You want food service to run for 2-4 hours
5. You don't have much room for a finger food or buffet set up
6. You have more than 100 guests as finger food buffets are hard to serve hot for over 100 guests

How does it work?

The staff will arrive prior to the event and set up in the kitchen space provided. They will start food service at the allocated time, they will walk around and offer food to your guests. They are trained to know the dietary specifications and usually engage in polite conversation.

When the food service has finished if there is any leftover food allocated to the guests the staff will either pack those into takeaway boxes for the host to enjoy or they will leave them out for guests to continue nibbling throughout the night.

The staff will then pack up and leave.

For canape events you will need 1 x chef per 50 guests along with wait staff.  
We recommend 1 x waiter per 35 guests

Menus can be customised to suit individual tastes and budgets



# Canape Menu

( only available to order for staffed canape events- not by the box)

You can mix and match with items off the finger food menu

## Standard Canapes

Mini Tomato & Basil Bruschetta (v)

Thai chicken salad in a crispy wonton cup

Vietnamese rice paper rolls w/ dipping sauce (vg + gf)

Steamed or Fried Dumplings w/ dipping sauce

## Premium Canapes

Smoked Salmon and Herbed Cream Cheese Crostini's

Peking Duck Pancakes w/ Cucumber, Shallots and Hoi sin sauce

Rare roast Beef with Truffle mayonnaise served on a crispy crouton

Prawn Cocktail Lettuce Cups (gf)

Prosciutto, Brie and Fig Bites

Mini Pork Banh Mi

Caramelised onion, herb and goats cheese tartlet with micro greens (v)

Prawn and lobster mini brioche roll with kewpie mayo and ice berg

Crispy rice bites w/ salmon, avocado and chilli mayo (gf)

Natural Sydney Rock Oysters w/ Mignonette dressing

Mini Crispy Pork Belly Bao Buns

Panko and Coconut crumbed Prawns w/ lime aioli

## Substantial Canapes

Thai Beef Salad w/ Nuoc jam dressing

Roasted Beetroot, Orange and Goats cheese salad w/ Dijon vinaigrette

Cold Soba noodle salad with crunchy veg and peanut dressing

Fresh Sashimi w/ wasabi and pickled ginger

Salt and Pepper Squid w/ Lime and herb Mayo

Pork Tacos w/ Avocado, slaw and pineapple salsa

Moroccan Chickpea Curry served over basmati rice w/ Mint Yoghurt

Potato Gnocchi w/ napolitana, mozzarella and pecorino



## Important Information

### **Pick up-** *no minimum order*

Finger food will be presented on disposable platters and/or boxes with a clear lid.

Ready for you to reheat or to serve room temperature to your guests.

The boxes themselves can be placed in a 160' oven for approx. 5-10 minutes to reheat items such as burgers, skewers, arancini ( please ensure to remove the lid first)

Salads come on heavy duty plastic platters with a clear lid.

Sides and roast meats will come in heavy duty foil trays- ready to reheat and serve.

Pick up address is Cassandras on the Park- 131 Queen Street, St Marys 2760

Standard pick up hours are between 7am- 4pm

If you need to pick up outside of these hours, please let the catering manager know.

### **Delivery-** *minimum orders/ availability apply*

Our staff can deliver the items to your address of choice (Delivery charge quoted on an individual basis) The food will come presented as mentioned above in pick up.

Depending on the time and location we can arrange for the food to be delivered hot so guests can eat straight away if you do not have the oven capacity to do so yourself.



## Event Staff (*Minimum 3 Hours*)

	Mon- Fri	Sat- Sun
Food and Beverage Attendant	\$55 p.h	\$65 p.h
Event Host	\$60 p.h	\$70 p.h
Event Coordinator	\$65 p.h	\$75 p.h
Chef	\$60 p.h	\$70 p.h
Kitchen Hand/ Cleaner	\$50 p.h	\$60 p.h

We only hire out staff for catered events- no dry hire  
Staff are fully uniformed and trained to provide a professional and friendly  
service at your event (travel fees may apply)

## Staff Quantities

As a rough guide we recommend 1 x Staff member per 25 guests.

A Chef may be needed for events that require Cooking on Site.

Event Hosts are great if you are planning and event with  
distinguished guests and want to impress.

Event coordinators are great if you have a large scale event with  
multiple facets and need everything to run smoothly.





# Important Information

Some orders depending on location may require a minimum spend to qualify for delivery

Delivery fees and charges will apply depending on location.

## Conditions

Full payment must be received seven days prior to the event date.

Goods will not be released without full payment.

Corporate Customers can create an account with us, receipt of payment must be received within 7 days of invoice date.

Deposits and payments are non-refundable but can be transferred to a future event.

If order is placed less than 48 hours from event date full payment is required to secure the order.

In the event of any breakages occurring the customer will be charged for replacements.

Payment of a deposit is acceptance of these terms and conditions.