

Cassandras Catering & Events

CATERING Menu 2022



131 Queen Street, St Marys 2760

0435378267

To order; email cassandrascatering@outlook.com

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

We can cater to all dietary requirements and allergies



Salad Platters

Salads	Regular	Large
Garden Salad	\$60	\$75
Pumpkin, Beetroot, Fetta, Baby Spinach & Walnut salad	\$65	\$85
Traditional Coleslaw	\$65	\$85
Traditional Greek Salad	\$70	\$90
Traditional Caesar Salad	\$70	\$90
Creamy Potato, Bacon and Egg Salad	\$75	\$95
Pesto Pasta Salad	\$70	\$90
Chicken Avocado Salad	\$70	\$90
Roasted Mediterranean Vegetable Salad	\$70	\$90
Vegan Roast Veg & Quinoa Salad	\$70	\$90
Asian Chicken Noodle Salad	\$70	\$90
Thai Beef Salad	\$70	\$90
Chicken Schnitzel Salad	\$75	\$95
Moroccan Cous Cous Salad	\$70	\$90
Seafood Salad	\$75	\$95

** All Salad Platters come ready made in a heavy duty foil tray

- Regular Salad as a side serving feeds approx. 25+
- Large Salad as a side serving feeds approx. 45+

Individual Salads

Individual Salad Cups Mini- From \$6 per cup/ Individual Salad Cups Large- From \$9

Noodle Box Salads- From \$9 per box

(minimum quantities apply)



Side Dish Platters

	Regular	Large
Trio of Roast Vegetables (Potato, Pumpkin, Sweet Potato)	\$65	\$85
Roasted Mediterranean Vegetables	\$65	\$85
Broccoli and Cauliflower Cheese Bake	\$65	\$85
Special Fried Rice	\$70	\$90
Bosciaola Pasta Bake	\$70	\$90
Traditional Beef Lasagne	\$70	\$95
Vegetable Lasagne	\$70	\$95
Traditional Creamy Cheesy Potato Bake	\$70	\$95
Creamy Potato & Sweet Potato Bake	\$70	\$95
Steamed Vegetables w/ herb butter (<i>broccolini, beans, corn, carrot</i>)	\$70	\$95

Cooked Meats

Regular Large

Marinated Roast Chicken (cut into 8's)	\$24 per chicken (minimum order quantity 3)	
Slow Cooked Lamb Shoulder	\$170	\$270
Crisp Crackle Pork Belly	\$150	\$230
Roast Beef	\$150	\$250

All platters come fully cooked ready to re-heat in a heavy duty foil tray- we can provide reheating instructions if needed

Regular Trays as a side dish feeds approx. 30+ people

Large Trays as a side dish feeds approx. 50+ people

Want Something Custom?

If you have a dish that is not listed please enquire as we are able to re-create any favourite dish!



Pick Up ONLY Prices Finger Food Platters

Anti-Pasto Platter \$100

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

Cheese Platter \$90

Includes a selection of Hard, Soft and Blue Cheeses, Fresh Fruit, Dried fruit, Dips, Nuts and Crackers

Meats Platter \$90

Includes a selection of locally cured Small Goods (Prosciutto, Salami, Csabai, & Smoked Ham) Chutneys, Fruit, Pickles & Crackers

Aussie BBQ Platter \$85

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

Veggie & Dips Platter \$85

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

Cobb Loaf \$65

Bacon, Cheese & Shallot
Or Cheesy Spinach

Each platter feeds as a snack approx. 10-15 guests

Finger Food Platters

Pick Up ONLY Prices



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

Assorted Mini Quiche (ham or spinach) \$42 per dozen

Petite Beef Pies \$40 per dozen

Petite Sausage Rolls \$42 per dozen

Mini Lamb skewers w/ Mint yoghurt and lemon \$140 per two dozen

Mini Chicken Skewers w/ Mint yoghurt and lemon \$60 per dozen

Italian Style Meatballs in Rich tomato Sauce \$84 per two dozen

Mini Hot Dogs with tomato sauce and mustard \$54 per dozen

Prawn Rice Paper Rolls w/ dipping sauce \$66 per dozen

Mini Pizzas- assorted flavours available \$72 per two dozen

Beef Empanadas w/ dipping sauce \$140 per two dozen

Mini Burgers

Mini Beef Cheese Burgers \$75 per dozen

Mini Fried Chicken Burgers \$75 per dozen

Mini Chicken Schnitzel Burgers \$75 per dozen

Mini Halloumi Burgers (v) \$75 per dozen

Mini Pulled Pork & Slaw Burgers \$150 per two dozen

Mini Pulled Lamb & Slaw Burgers \$150 per two dozen

Vegetarian

Avocado Rice Paper Rolls \$60 per dozen

Petite Vegetarian Quiche \$42 per dozen

Mushroom & Three Cheese Aranchini w/ Pesto & Aioli \$88 per 24

Vegetarian Mini Spring Rolls with Dipping Sauce \$40 per 50

Mini Vegetable Samosa with Dipping Sauce \$40 per 50

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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.

Then we come back later that day or the following day to pack everything down.

Minimum spend for a set up depends on the location and each event is quoted on an individual basis.

Check out our Instagram page @Cassandrascatering for inspo





Sandwich/ Wrap Platters

Pick Up ONLY Prices

Standard Mixed Sandwich Triangles * \$6.50 each (we recommend 1.5 p.p)

Egg, Lettuce, Mayo

Ham & Cheese

Ham, Cheese, Tomato

Salad & Avocado

Chicken, Lettuce & Mayo

Premium Mixed Sandwich Triangles * \$8.50 each (we recommend 1.5 p.p)

Roast Beef & Tomato Relish

Salmon & Cream Cheese

Turkey & Cranberry

Chicken, Cucumber & Avocado

*(*All come with Salad items on sandwich) (*minimum 5 sandwiches)*

- We use a variety of white and wholemeal bread.

Assorted Sandwich Platter; 5 x Assorted sandwiches cut into triangles \$40

Kids Mixed Sandwich Triangles \$3.50 each (we recommend 1.5 p.p)

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

Assorted Filled Mini Rolls \$7.50 each

Assorted Filled Wraps (minimum 6) \$13.00 each (2 pcs)

Assorted Filled Mini Wraps (minimum 8) \$7.00 each (2 pcs)



Grazing Boards

Perfect for guests on arrival before a main meal!

Hardwood timber boards filled with all your favourite antipasto snacks served to guests before a main meal (all you need to do is return the board to us)

Small Package \$300 *(caters as a snack approx. 20-30 people)*

- Selection of Cheeses
- Selection of locally cured Meats
- Selection of Dips, Olives, Vegetables, Nuts
- Breads & Crackers
- Dried Fruit and mixed Nuts
- Seasonal Fresh Fruit

Large Package \$500 *(caters as a snack approx. 40-50 people)*

- Selection of Cheeses
- Selection of locally cured Meats
- Dips, Olives, Vegetables, Nuts
- Breads & Crackers
- Dried Fruit and mixed Nuts
- Seasonal Fresh Fruit

Includes;

Tongs and serving ware, plastic plates, cutlery and napkins-
Delivery charge may apply depending on time and location of
event.

A \$50 refundable bond is required

Have a look through our 'Platters Menu' to see what else you can
add to your Grazing Board!



Morning Tea/ Brunch Items

Pick Up ONLY Prices

- Assorted Croissants \$39 (12 pieces)
- Assorted Danish Pastries \$30 (12 pieces)
- Mini Waffles (w/ maple and berries) \$34 (10 pieces)
- Smoked Salmon Cream Cheese Bagels \$42 per 6
- Blueberry and Cream Cheese Bagels \$32
- Banana Bread \$30 (12 pieces)
- Pear and Raspberry Bread \$30 (12 pieces)
- Mango Coconut Bread \$30 (12 pieces)
- Homemade Scones w/ Jam & Cream \$48 per dozen
- Gluten Free Caramel Slice \$30 (12 pieces)
- Gluten Free Friands \$26 (6 pieces)
- Gluten Free & Dairy Free Fig Nut Bar \$5 each
- Gluten Free Chocolate Brownie \$5 each

Fruit Platters

	Regular	Large
Seasonal Fruit Platter	\$65	\$100
Seasonal Fruit Salad	\$50	\$90
Individual Fruit Salad Cup- <i>prices starting from</i>	\$5.00	
Fruit Skewers- <i>prices starting from</i>	\$4.50 each	

Minimum quantities for fruit salad cups and fruit skewers is 2 dozen



Sweets Platters

	Regular (16 pieces)	Large (36 pieces)
Morning Tea Sweets Platter	\$55	\$85
-Chefs selection of Sweet Breads, Assorted Pastries & Cakes <i>Decorated with fruit</i>		
Standard Sweets Platter	\$60	\$90
-Chefs selection of Petit Slices, Pastries & Cakes <i>Decorated with fruit</i>		
Deluxe Sweets Platter	\$65	\$100
-Chefs selection of Premium Cakes, Slices and Filled Doughnuts <i>Decorated with fruit</i>		
Gluten Free Sweets Platter	\$65	\$100
<i>Decorated with fruit</i>		
Health Conscious Sweets Platter	\$60	\$100
-Chefs selection of Wholesome Muffins, Seed Bars and Wholefood Cakes <i>Decorated with fruit</i>		

Sweets

Dessert Cups \$5.50 each (*minimum quantity of 24 each*)

- Banoffee
- Strawberry
- Tim Tam
- Passionfruit
- Cookies & Cream
- Lemon Meringue
- Golden Gaytime



Slices *(minimum quantity of 12 each)*

- Chocolate Fudge Brownie \$3.00
- Berry Frangipan Slice \$4.00
- Caramel Slice \$4.00
- Rice Crispy Slice \$3.00
- Mars Bar slice \$3.50
- Pecan Slice \$4.00

Small Tarts \$4.50 each *(minimum quantity of 12 each)*

- Lemon Meringue
- Strawberries & Cream
- Chocolate Salted Caramel
- Banoffee
- Custard Fruit Tart

Whole Round Decorated Cakes- \$65 each

- Chocolate Mud
- Caramel Mud
- Carrot & Walnut
- Marble Mud Cake
- Red Velvet
- Chocolate Cream
- Bake ricotta Cheesecake
- Chocolate Mousse

Cupcakes *(minimum quantity of 12 each)*

Assorted Decorated Cupcakes- \$3.80 each



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 Standard Hot Side Dish

Choose Two Standard Salads

Silver Package \$39.90 p.p

Roast Chicken Pieces & Roast Angus Beef

Choose Three Standard Hot Side Dish

Choose Three Standard Salads

Gold Package \$54.90 p.p

Roast Chicken Pieces, Roast Angus Beef &

Crisp Crackle Pork Belly

Choose Three Standard Hot Side Dish

Choose Four Standard Salads

- Free upgrade to premium salads & sides

Platinum Package \$69.90 p.p

Roast Chicken Pieces, Roast Angus Beef &

Crisp Crackle Pork Belly

Choose Four Standard Hot Side Dish

Choose Four Standard Salads

Australian Tiger prawns, Natural Oysters,

Lemon and Seafood Sauce

- Free upgrade to premium salads & sides



Standard Hot Side Dishes

Roast Potatoes (v) (gf)
Roast Pumpkin (v) (gf)
Trio Roast Veg (v) (gf)
(Potato, Pumpkin, Sweet Potato)
Steamed Seasonal Vegetables (v) (gf)
Special Fried Rice (v)
Cauliflower and Broccoli Bake w/ Béchamel
Sauce (v)
Steamed Green Beans with Caramelised
onions and Flaked Almonds (v) (gf)
Roasted Mediterranean Vegetables with
Garlic and Oregano (vg) (gf)

Premium Hot Side Dishes

(Upgrade of \$1 per person per dish)

Classic Beef Lasagne
Vegetarian Lasagne (v)
Creamy Garlic, Bacon and Mushroom
Pasta Bake
Bolognese Pasta Bake
Classic Cheesy Potato Bake (v) (gf)
Cheesy Potato and Sweet Potato Bake (v)
(gf)
Seasoned Corn Riblets
Mediterranean Vegetable Pasta Bake with
Napolitana Sauce (v)

Standard Salads

Chefs Seasonal Garden Salad (vg)(gf)
Traditional Greek Salad (v)(gf)
Classic Coleslaw (v)(gf)
Classic Caesar Salad
Roast Pumpkin, Beetroot, Fetta and Walnut
Salad (v) (gf)

Premium Salads

(Upgrade of \$1 per person per dish)

Pesto Pasta Salad;
Creamy Potato Salad;
Mediterranean Roast Vegetable Cous
Cous Salad
Chicken Avocado Salad;
Seafood Salad
Thai Beef Salad
Asian Chicken Noodle Salad
Roasted vegetable Quinoa salad (vg)



Additions to Buffet Packs- Grazing Boards

Small Package ~~\$300~~ (*caters to approx. 20-30 people*)

- Selection of Cheeses
- Selection of locally cured Meats
- Dips, Olives, Vegetables, Nuts
- Anti-Pasto
- Breads & Crackers
- Dried Fruit and mixed Nuts
- Seasonal Fresh Fruit

Usually \$300 with
any Buffet
purchase only **\$250**

Large Package ~~\$550~~ (*caters to approx. 40-60 people*)

- Selection of Cheeses
- Selection of locally cured Meats
- Dips, Olives, Vegetables, Nuts
- Anti-Pasto
- Breads & Crackers
- Dried Fruit and mixed Nuts
- Seasonal Fresh Fruit

Usually \$500 with
any Buffet
purchase only **\$400**

Includes;

Hardwood timber boards, serving ware, plates, cutlery, napkins



Corporate Morning Tea Menu

(minimum 10 people)

Morning Delight \$10.90 p.p

Chefs selection of assorted pastries, slices, cakes (2 p.p)
Seasonal Fruit Platter

Sweet Temptations \$13.90 p.p

Chefs selection of assorted pastries, slices, cakes (3 p.p)
Seasonal Fruit Platter

Deluxe Morning Tea \$18.90 p.p

Chefs selection of assorted pastries, slices, cakes (2 p.p)
Individual Yoghurt and Muesli Cups (1 p.p)
Individual Fruit Salad Cups (1 p.p)

Sweet & Savoury Morning Tea \$18.90 p.p

Chefs selection of assorted pastries, slices, cakes (2 p.p)
Vietnamese Rice Paper Rolls w/ dipping sauce (1 p.p)
Assorted Petit Quiches (1 p.p)
Seasonal Fruit Platter

Healthy Start \$14.90 p.p

Bircher Muesli Cup OR Yoghurt and Muesli Cup (1 p.p)
Seasonal Fruit Salad
Wholemeal Muffin of the Day

Morning Tea Grazing Table \$20.90 p.p

A selection of the following;
Sweet and Savoury Pastries, Cakes and Slices, Seasonal
Fruit, Yoghurt, Dried Fruit, Cheese and Crackers

Individual Morning Tea Box \$18.90 p.p

Chefs selection of assorted pastries, slices, cakes (5 p.p)
Seasonal fruit garnish

Additions

Seasonal Fruit Platter

Regular \$65

Large \$100

Tea and Coffee Station

\$4.90 p.p

Selection of Twining's Teas
and 100% freshly ground
Arabica Coffee

Disposable Coffee Cups, Lids
& Stirrers

Full Cream, Skim & Soy Milk
(Minimum 25 people)

Orange Juice & Iced Water

Station \$4.90 p.p

Premium Orange Juice & Still
Water Served in chilled dispensers
with ice

(Minimum 25 people)

Bottle Orange juice \$3.50

Bottle Water \$3

Plastic Plates, Cutlery &

Napkins \$2 p.p

Mini Serving Tongs \$3 each



Corporate Afternoon Tea Menu

(minimum 10 people)

Afternoon Delight \$10.90 p.p

Chefs selection of assorted pastries, slices, cakes (2 p.p)
Seasonal Fruit Platter

3pm Cravings \$13.90 p.p

Chefs selection of assorted pastries, slices, cakes (3 p.p)
Seasonal Fruit Platter

Afternoon Tea Grazing Table \$20.90 p.p

A selection of the following;
Assorted Cakes and Slices, Seasonal Fruit,
Dried Fruit, Cheese, Cured Meats, Dips and Crackers

Anti Pasti Afternoon \$14.90 p.p

Anti-Pasto Selection Including;
Danish Fetta, Grilled Haloumi, Vintage Cheddar,
Mild Salami, Prosciutto, Dips, Grilled Vegetables,
Seasonal Fruit, Bread Sticks & Crackers

Sweet & Savoury Afternoon Tea \$20.90 p.p

Chefs selection of assorted pastries, slices, cakes (2 p.p)
Anti-Pasto Platter w/ cured meats, cheese, olives, dips,
Dried fruit, nuts and crackers
Seasonal Fruit Platter

Individual Afternoon Tea Box \$18.90 p.p

Chefs selection of assorted pastries, slices, cakes (2 p.p)
Assorted wrap pinwheels (2 p.p)
Assorted petit quiche (1 p.p)
Seasonal fruit garnish

Additions

Seasonal Fruit Platter

Regular \$60
Large \$100

Tea and Coffee Station \$4.90 p.p

Selection of Twining's Teas
and 100% freshly ground
Arabica Coffee
Disposable Coffee Cups, Lids
& Stirrers
Full Cream, Skim & Soy Milk
(Minimum 25 people)

Orange Juice & Iced Water Station \$4.90 p.p

Premium Orange Juice & Still
Water Served in chilled
dispensers with ice
(Minimum 25 people)

Plastic Plates, Cutlery & Napkins \$2 p.p

Mini Serving Tongs \$3 each

Bottle Orange juice \$3.50
Bottle Water \$3



Corporate Lunch Menu

(minimum 10 people)

Simple Lunch \$10.90 p.p

Assorted filled Tortilla Wrap (1/2 p.p)

Assorted filled Triangle Point Sandwich (2/4)

Lunch and Fruit Combo \$13.90 p.p

Assorted filled Tortilla Wrap (1/2 p.p)

Assorted filled Triangle Point Sandwich (2/4)

Seasonal Fruit Platter

Gourmet Lunch \$15.90 p.p

Assorted filled Tortilla Wrap (1/2 p.p)

Assorted filled Triangle Point Sandwich (2/4)

Assorted filled Mini Rolls (1 p.p)

Sandwich Salad Combo \$15.90 p.p

Assorted filled Tortilla Wrap (1/2 p.p)

Assorted filled Triangle Point Sandwich (2/4)

Individual Salad Cup of Choice (1 p.p)

Hot and Cold Lunch \$19.90 p.p

Assorted filled Tortilla Wrap (1/2 p.p)

Assorted filled Triangle Point Sandwich (2/4)

Petit Sausage Rolls, Petit Quiches, Petit Beef Pies

(3 pcs p.p)

Asian Flavours Lunch \$16.90 p.p

Vietnamese Rice Paper Rolls w/ dipping sauce (2)

Assorted filled Sushi pieces w/ soy and pickled ginger (3)

Asian Salad Noodle Box (1p.p)

Sandwich Fillings on White Bread/ Wholemeal Bread/ Wraps

Roast Beef & Tomato Relish

Egg, Lettuce, Mayo

Ham & Mustard Pickles

Chicken, Cucumber &
Avocado

Turkey & Cranberry

Ham & Cheese

Ham, Cheese, Tomato

Salad & Avocado

Chicken, Lettuce & Mayo

Chicken Schnitzel & Cheese



Corporate Lunch Menu

(minimum 10 people)

“Little Bit of Everything” \$17.90 p.p

Assorted filled Tortilla Wrap (1/2)
Assorted filled Mini Rolls (1)
Vietnamese Rice Paper Rolls w/ dipping sauce (1)
Assorted Quiche (1)

Sweet and Savoury Lunch \$17.90 p.p

Assorted filled Tortilla Wrap (1/2 p.p)
Assorted filled Triangle Point Sandwich (2/4)
Chefs selection mixed sweets (2 pcs p.p)
Seasonal Fruit Platter

Fresh and Healthy Lunch \$15.90

Assorted filled Triangle Point Sandwich (2/4)
Vietnamese Rice Paper Rolls / dipping sauce (1 p.p)
Individual Salad Cup of Choice (1 p.p)
Seasonal Fruit Platter

Roast Chicken Lunch \$15.90 p.p

Cassandras Rotisserie Chicken Pieces (1/4 chicken p.p)
Choice of 2 x Salads
Bread Rolls and Butter portions

Hot Chicken Feast \$18.90 p.p

Cassandras Rotisserie Chicken Pieces (1/4 chicken p.p)
Choice of 2 x Salads
Hot Chips
Gravy & Aioli

Sandwich Fillings on White Bread/ Wholemeal Bread/ Wraps

Roast Beef & Tomato Relish
Egg, Lettuce, Mayo
Ham & Mustard Pickles
Chicken, Cucumber &
Avocado
Turkey & Cranberry
Ham & Cheese
Ham, Cheese, Tomato
Salad & Avocado
Chicken, Lettuce & Mayo
Chicken Schnitzel & Cheese



Event Staff (*Minimum 3 Hours*)

	Mon- Fri	Sat- Sun
Food and Beverage Attendant	\$40 p.h	\$50 p.h
Event Host	\$45 p.h	\$55 p.h
Event Manager	\$45 p.h	\$55 p.h
Chef	\$45 p.h	\$60 p.h
Kitchen Hand/ Cleaner	\$40 p.h	\$50 p.h

Staff are fully uniformed and trained to provide a professional and friendly service at your event.

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.

Other Services

- Event Planning and Design
- Equipment and Prop Hire
 - Flower Arrangements
- Magician & Kids Face Painting
 - Dessert Buffets



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

We require a deposit prior to the event.

Account: Cassandras Catering BSB: 062597 ACC: 10902183

Reference: "Your Name" Catering

Full payment must be received on or before the event date.

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

Deposits 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.