

DINNER



KAREN
WILL
CATER

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At Karen Will Cater, we like to provide individually tailored quotes for dinner parties and functions requiring a main meal.

Each unique menu that we create allows us to:

- Take the requirements of you and your guests into consideration
- Use seasonal produce
- Tailor our meals to suit the facilities at your venue
- Work within your specified budget range
- Work to the timing of your event
- Shape the meal to suit a plated or buffet service

For more sample menus or a tailored quote please contact us.

As a starting point, below are some sample menus that we have served for our clients in the past

BASIC BBQ BUFFET

- Honey Soy Kebabs
- Gourmet Beef Sausages
- Gourmet Potato Salad with Ham, Egg, Celery & Mint
- Traditional Greek Salad
- A Selection of Fresh Dinner Rolls with Butter Portions
- Chocolate Muddies with Ganache

GOURMET BBQ BUFFET

- Long Eye Beef Fillet
- Chicken Fillets with Honey & Mustard
- English Spinach, Roast Pumpkin & Pine Nut Salad
- French Bean, Cherry Tomato & Macadamia Salad
- Minted Cous Cous with Chickpeas & Semi Dried Tomato
- A Selection of Fresh Dinner Rolls with Butter Portions
- Individual Lemon Meringue Pies

PLATED MAIN MEALS

- Barramundi with a Herb & Parmesan Gremolata Crust
- Atlantic Salmon with Crab & Chardonnay Sauce
- Coronation Chicken with Mango & Cashews
- Bacon Wrapped Chicken Mignons with Spinach & Ricotta Stuffing
- Pork Fillet with Cherry & Cranberry Glaze
- Roast Pork with Juniper Berries & Homemade Peach Chutney
- Moroccan Lamb on Spinach & Puy Lentils with Minted Yoghurt
- Garlic & Sage Racks of Lamb with White Figs & Caramelised Onion
- Thai Beef Salad with Glass Noodles
- Beef Fillet with Cranberry & Hazelnut Stuffing
- Mixed Lentil & Chickpea Dahl with Spinach, Yoghurt & Roti
- Roast Pumpkin Lasagne

SALADS & SIDES

- Mixed Green Garden Salad with Avocado & Balsamic Mint Dressing
- Traditional Greek Salad – Fetta, Olives, Tomato, Lemon Vinaigrette etc.
- Crispy Asian Coleslaw
- Apple, Proscuitto, Pecorino & Pecan Salad
- Gourmet Potato Salad with Ham, Egg, Celery & Mint
- French Bean, Cherry Tomato & Macadamia Salad
- Tomato, Basil & Bocconcini
- Pasta Salad with Olives, Semi Dried Tomatoes, Salami & Pesto
- Caesar – with Bacon, Egg, Croutons & Creamy Dressing
- Salad Nicoise – Tuna, Egg, Olives, Capers
- Tabouleh
- English Spinach, Roast Pumpkin & Pine Nut
- Traditional Spinach, Apple, Currant & Cashews
- Chat Potatoes with Parsley Butter
- Potato, Pumpkin or Parmesan Mash
- Steamed Seasonal Vegies
- Warm Roast Vegetable Salad
- Stir Fried Asian Greens with Oyster Sauce
- Oven Roasted Tomatoes & Mushrooms
- Spinach & Pine Nut Pilaf
- Mediterranean Roast Vegetables with Cous Cous & Chickpeas
- Spanish Rice with Currents, Mint & Red Onion

wait staff

\$35.00 per waitperson per hour

We require 1 wait person for every 20-25 guests

Bar Staff

\$40.00 per staff person per hour

We require 1 bar person for every 40-50 guests