



eat your
greens

FUNCTION CENTRE & CATERING

CATERING MENU 2017

CATERING

AT OUR VENUE OR YOURS

Eat Your Greens Function Centre is the perfect location to hold your next function or event. Located just outside Eugowra, Central West NSW, this unique location will give you privacy and freedom to add your own individual touch to your occasion.

With over 15 years experience in outside catering at your location, Eat Your Greens catering handles all events, private or corporate, in a professional manner every time. We are able to travel to Bathurst, Orange, Dubbo and Young areas, as well as servicing our local areas of Forbes, Parkes and Cowra. Cooking is done on site, guaranteeing freshness every time. Be it marquees, an auditorium, town hall, pavilion, gymnasium, or a shearing shed, the list goes on. We have the most up-to-date equipment necessary to deliver hot fresh meals, for which Eat Your Greens is renowned, to large numbers of guests at conferences, meetings, balls, graduations and parties. All this while enjoying your own location.



THE FOOD

Fresh seasonal produce is at the heart of all our menus. Tailor your own menu or use our flexible menus, the choice is yours. The following menu covers cocktail menu, platters and picnic boxes through to two and three course meals. We are available to cater for breakfast through to evening. Our wines are available to accompany your menu or pay corkage and bring your own, again the choice is yours.

Our chefs have created several different menu options for you. We can also arrange a specific menu to suit your needs catering for special requirements and requests, for example; children, vegetarians and photographer meals. Please advise of any special requirements in advance.



BREAKFAST/BRUNCH

Scrambled eggs with fresh herbs
House smoked salmon
Slow roasted mushrooms with garlic butter
Semi dried tomatoes with olive oil
Slow cooked baked beans with chorizo
Potato hash
Crispy bacon
Shaved ham
Hollandaise sauce
Bacon and egg rolls with homemade BBQ sauce

Selection of breads, Danish and bagels

Mini quiches

- Semi roast tomato and brie
- Spinach, feta and ricotta
- Salmon, dill and lemon

Mini muffins, sweet and savoury

- Feta and tomato
- Olive and rosemary
- Orange and almond
- Choc chip

Fresh seasonal fruit platters with creamy yogurt



LIGHT LUNCH

Seasonal soups with crusty bread

Cauliflower and bacon
Coconut, and pumpkin with coriander pesto
Ham hock, pea and lentil

A selection of fresh sandwiches and wraps

Chicken aioli and pesto
Roasted pork loin, pickled onion and mustard
Rare roast beef with horseradish and water cress
Roasted peppers, smoked lamb and hummus
Falafel, tzatziki and tabouleh

Mini quiches

Semi roast tomato and brie
Spinach, feta and ricotta
Salmon, dill and lemon

Fresh fruit platters with yoghurt



MORNING &

Warm savoury muffins

Olive, semi dried tomato and feta
Spinach, ricotta and parmesan
Bacon, cheddar and thyme

Fresh baked cookies, cakes and slices

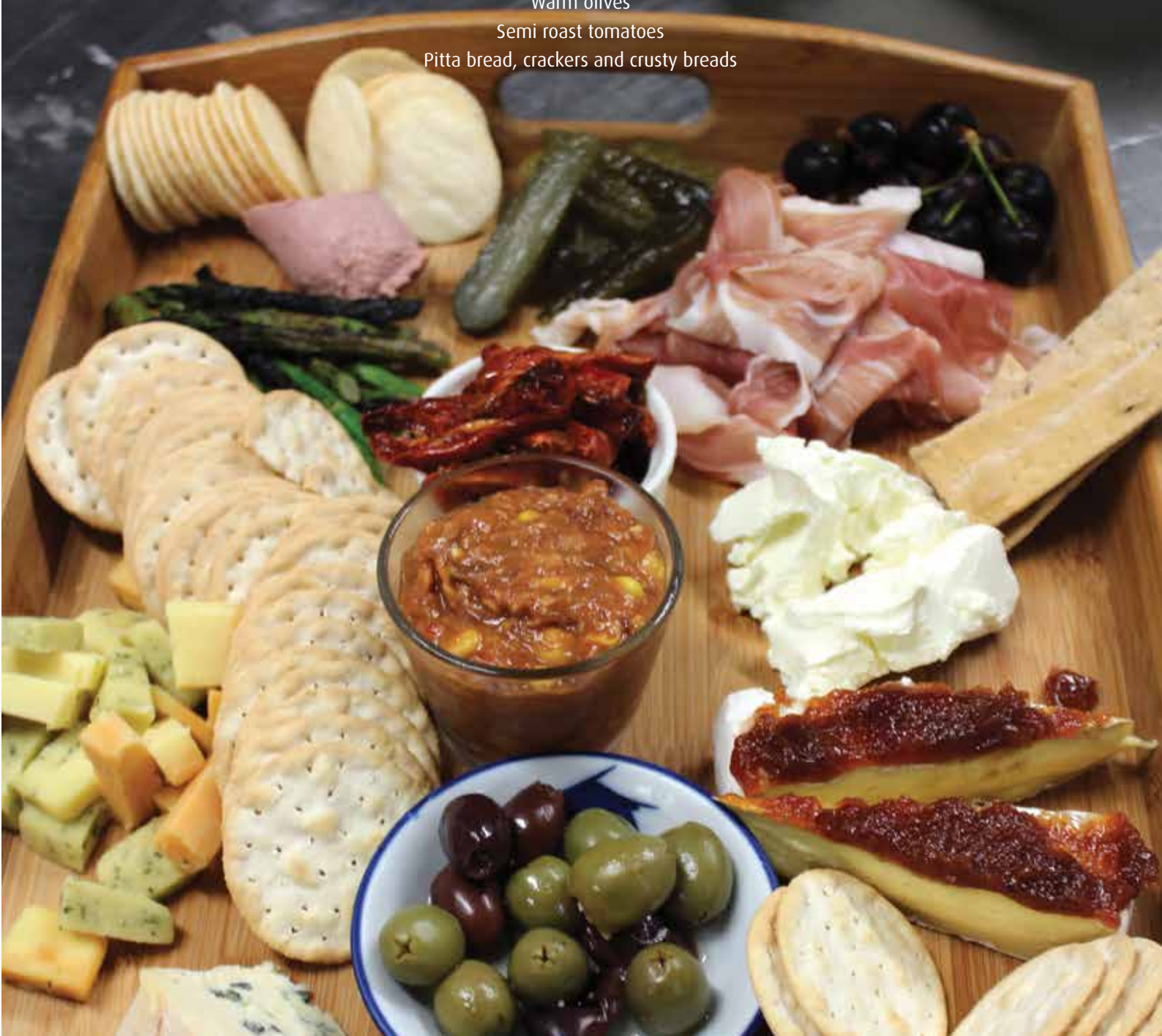
Scones with jam and cream
Jam drops
Choc chip
Anzac
Caramel slice
Jam and coconut slice
Orange and almond slice
Chocolate brownie
Carrot cake with cream cheese icing
Lemon syrup cake



AFTERNOON

Fresh seasonal fruit platters
Cheese and anti-pasto platters

A selection of meats, cheeses dips, bread and crackers,
which may include some of the following:
Spiced pumpkin and yogurt dip, labne and olive oil, Romesco dip, smoked hummus
Shaved prosciutto salami chorizo
Truffled arancini
Warm olives
Semi roast tomatoes
Pitta bread, crackers and crusty breads



PLATTERS & PICNIC BOXES

Mini English pork pies

- Semi roast tomato and brie
- Spinach, feta and ricotta
- Salmon, dill and lemon

- Ham off the bone
- Chicken stuffed with herbs and lemon
- Pork loin stuffed with cranberry's and herbs
- Smoked lamb with chimichurri



Semi dried tomatoes with rosemary

Roasted capsicum and olive oil

Marinated feta

Rissoni salad with semi dried tomatoes, feta and salsa verde

Simple green salad with raspberry dressing

Classic potato salad with chorizo, garlic and herbs

Quinoa tabouleh with spinach, pine nuts and pumpkin

Fresh bread with whipped butter



2-3 COURSE MEALS

Entrée

House made pork terrine, smoked tomato chutney, dill pickle and crusty bread
Cider Braised Pork belly, white bean soffrito, chorizo
Smoked trout croquets, roast garlic yogurt and herb salad
House smoked salmon, avocado puree, candied lemon semi dried tomato watercress
Confit duck salad, beans, beetroot, walnuts, pickled fennel and balsamic dressing
Spiced lamb ribs, romesco sauce, almonds, beans, apple and shallot salad
Master stock chicken, green papaya chilli ginger and lime salad Nahm jim dressing

Mains

Prosciutto wrapped chicken breast, creamy polenta and mushroom ragu
Pulled lamb shoulder, figs, olive and freekah salad, roast spiced carrots
Pork cutlet, sticky onions, roasted potatoes, peas and a lemon cream sauce
Salmon, with braised fennel, orange, olives and tomatoes, skordalia potatoes and lemon
Beef fillet with truffled polenta, smoked beetroot and asparagus
Rack of lamb, warm quinoa tabouleh, parsley eggplant and pomegranate molasses
Scotch fillet, leek, onion and spec sauce, lemon and garlic potatoes
Pork loin wrapped in prosciutto, braised red cabbage, greens and peppercorn sauce
Beef cheek with potato puree, spec and mushroom ragu, green beans



Desserts

Honey almond tart with poached pear and cream
Classic vanilla bean crème brulee
Middle eastern pear crumble, cream
Sticky date pudding with butterscotch sauce and praline
Meringue roulade with vanilla cream and fresh fruit
Coconut panna cotta with pineapple salad
Chocolate and hazelnut tart with fresh berries
Apple and rhubarb crumble with vanilla cream

Mini dessert buffet

Mini lemon meringue tarts
Chocolate Caramel slice
Chocolate brownie
Orange and almond cake
Chai panna cotta with crumble
Mini Eton mess fresh fruit and cream
House made passionfruit marshmallow
Middle eastern pear crumble



TABLE GRAZING

Platters of meats, salads and vegetable dishes, sent to each of your tables for guests to share

Meat dishes

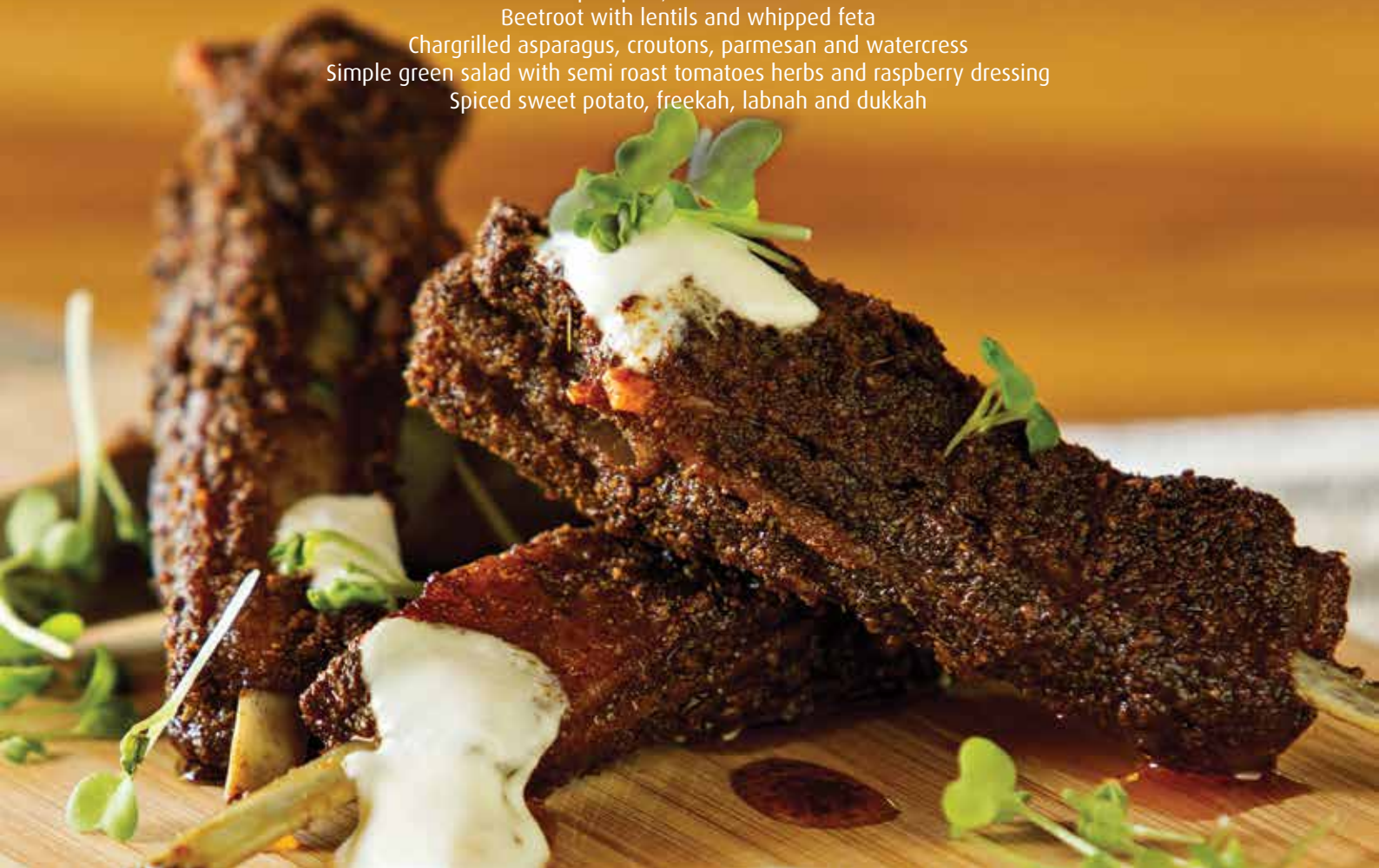
Slow braised lamb shoulder with figs
Roasted chicken with almonds, preserved lemon, and olives
Steamed salmon with lemon and baby herbs
Crispy pork belly, with apples and sticky onions
Scotch fillet with mustard and brandy sauce
Glazed beef short ribs with chimichurri sauce
Masterstock chicken, coriander, puffed rice and peanuts
Spiced roasted lamb belly with almonds and pistachios

Vegetables

Roast chat potatoes with rosemary sea salt
Steamed broccolini, and beans with toasted pumpkin seeds and vincotto dressing
Roasted carrots with smoked hommus and candied walnuts
Roasted root vegetables with seeded mustard and honey
Butternut pumpkin mac and cheese

Salads

Roast pumpkin, walnuts and rocket
Beetroot with lentils and whipped feta
Chargrilled asparagus, croutons, parmesan and watercress
Simple green salad with semi roast tomatoes herbs and raspberry dressing
Spiced sweet potato, freekah, labnah and dukkah



COCKTAIL

A selection of hot and cold canapes followed by bamboo boats
Service of menu not to exceed 3 hours.
Menu subject to seasonal variations.

Cold

Oysters, freshly shucked served 3 ways

- Natural
- Eshallot vinaigrette
- Vietnamese hot and sour dressing

Vegetable nori rolls with pickled ginger

Prawn nori roll with pickled ginger

Smoked salmon blini, crème fraiche, chives

Smoked salmon, pickled onion, and caper crustini

Chicken and peppercorn boudin with herb aioli

Smoked lamb rump, chimichurri sauce

Seasonal tarts

- Caramelised onion
- Blue cheese, pear and honey
- Fetta olive and tomato

Pork and quince rillet

Gazpacho, and olive oil shooters

Pulled pork and slaw tortillas

Hot

Pork cigars with apple sauce

Chicken and bacon sausage rolls

House made, pork and fennel sausages

Beef brisket sliders, mustard and pickles

Prawn and chicken dumplings with nahm jim

Herb arancini with aioli

Cauliflower and blue cheese soup with bacon crumble

Pumpkin and fetta quiche

Chicken satay skewers with peanut and coconut sauce

Spiced lamb meatballs with hummus

Bamboo boats to finish

Chang mai pork curry, steamed rice

Braised beef with rissoni and salsa verde

Slow cooked chicken, tomato, olives and pasta

Pulled pork with smoky beans, and brown rice



ADDITIONAL INFORMATION

AT OUR VENUE

Venue hire fee's apply, please seek a formal quote for rates.

Linen hire charge is not included in this quote (we can organise this for you).

Bar staff wages @ \$30/hr /staff member is an additional charge to your account.

The venue is a fully air conditioned and licensed premises.

Public holidays and Sundays attract a 10% surcharge.

Final numbers given 7 days prior to the event. No reduction in numbers to the subsequent bill will be accepted after that date.

We require a \$500 booking non-refundable deposit to secure your date. See Terms & Conditions No.2 for further information.

Accounts must be settled on the function day.

Please read our standard terms and conditions prior to paying your deposit.

If the meal commencement time exceeds 20 mins to that specified, a penalty of \$30 per hour per staff member will be charged to your account.

AT YOUR VENUE

Prices includes cutlery, crockery, GST and kitchen staff only.

Service staff to be supplied and paid by you. Sometimes we can supply service staff at an hourly rate of \$25 per staff member commencing at departure time from Eat Your Greens and finishing back at Eat Your Greens. We do not supply tea and coffee crockery or urn.

For events we require a kitchen tent approx. 6m x 5m with sides, a floor, drinkable running water, power, lights and located alongside the main marquee.

Travel charges are applicable and will be provided with the formal quotation.

Public holidays and Sundays attract a 10% surcharge.

Final numbers given 7 days prior to the event. No reduction in numbers to the subsequent bill will be accepted after that date.

We require a \$500 booking fee deposit to secure your date (refundable only up to 42 days prior to event day). See Terms & Conditions No.2 for further information.

Accounts must be settled on the event day.

Please read our standard terms and conditions prior to paying your deposit.

Tea, coffee and associated crockery are not available at Catering Events. If needed this must be provided by others.

If the meal commencement time exceeds 20 mins to that specified, a penalty of \$30 per hour per staff member will be charged to your account. Minimum numbers for a Saturday wedding is 80 guests.

Check out our web site on **www.eatyourgreens.com.au**

TERMS AND CONDITIONS

The contract between the patron and Eat Your Greens Function Centre is undertaken on the basis of our standard terms and conditions for all functions once a booking is accepted and/or deposit payment made. These are simple and straight forward and designed for both parties protection. Please read carefully.

1. Deposit: Payment of \$500.00 min. Within 14 days of booking to confirm your booking. If a deposit is not received by 14 days the date may be rebooked.
2. Cancellations: The \$500.00 deposit is non-refundable, a further \$500.00 will be billed to you as a cancellation fee, if notice of cancellation is given within 42 days of the function date and the date is subsequently rebooked. The full deposit will be retained in the event that the date is not rebooked.
3. Final numbers: A guaranteed minimum number of guests to attend the function will be given 7 days prior to the function date (this will be the minimum number for catering and accounting purposes and no reduction in this number will be accepted for the subsequent bill).
4. Terms of payment: The balance of the account including any corkage charges where applicable is to be settled 7 days prior to the function date based on the "final numbers". Where beverages are charged on a "consumption basis" the account is estimated with any variation settled on the night of the function. We accept bank cheque, direct deposit, cash or EFTPOS (EFTPOS available at our venue only).
5. Our quotes clearly set out the menu prices and any extras are also clearly stated on the menu quote. The quoted price is subject to review and possible change without notice.
6. Venue hire fee's apply, please seek a formal quote for rates.
7. A linen hire applies for functions.
8. For all functions bar staff wages at \$30.00 / hour/ bar staff member will be charged to the clients account for the entire duration of the function.
9. The musicians award states all musicians booked for 4 hours or more are entitled to a meal. We can provide a main meal for \$30.00 / person including coffee and soft drinks. Any approved alcohol consumption will be charged to the clients account. Drink glasses are not permitted on the dance floor once the entertainment begins. Our policy is to change from glassware to plastic, following the completion of dinner and speeches at a time left to the management's discretion. This usually occurs sometime during dancing.
10. Patrons will conduct their function in an orderly and respectful manner and in full compliance of the law and Eat Your Greens management initiatives. We reserve the right to exclude or remove any person from the function or premises without liability.
11. The persons arranging the function will be personally responsible to fully compensate Eat Your Greens for any damage to or loss of Eat Your Greens property during the time the function guests are on the property other than damage or loss caused by Eat Your Greens principals or staff.
12. Eat Your Greens will not be liable to any claim for loss of or damage to property or injury to function organisers or guests while on the premises other than that directly caused by Eat Your Greens principals or staff. Eat Your Greens will not accept any responsibility for the loss or damage of personal property left at other function premises.
13. Eat Your Greens will not be liable for any claim for compensation for loss arising out of delay in delivering of the meals to the people at the function.
14. Social Media Clause. By engaging Eat Your Greens you consent to photographs taken at the function and commentary regarding the same being used on social media websites and in other print or web based publications.

The patron is responsible for advising Eat Your Greens as to whether any guests do not consent to having their photograph and or identity published.

Should a guest request that their photograph, identity or commentary on the same be removed from a social media site or online publication after publication or uploading, Eat Your Greens will take every reasonable step to adhere to the request within a reasonable time frame.

Eat Your Greens will not be liable for any claim for loss or damage as a result of publication of photographs, identities or commentaries on the same on social media websites or other print or web based publications.
15. Strictly no food* or beverages are to be brought onto the property of Eat Your Greens for consumption during the Conference/Event, or removed from the properties after the event unless approved by Function's Manager.

Eat your Greens Club reserves the right to request any guest not complying with the above policy to vacate the premises immediately, as per the Liquor Licensing requirements



FUNCTION CENTRE & CATERING

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