



# 2022 CHRISTMAS CATERING

House Made by  
Blood Orange

NAME:

CONTACT NUMBER:

PICK-UP DATE & TIME:

DIETARY REQUIREMENTS:

<b>Protein</b>		QTY
Turkey Breast Stuffed w/ Cranberry, Pancetta, Pistachio, Orange & Thyme (GF, DF)	\$67.50kg	
Eye Fillet w/ Horseradish Cream & Caramelised Onion (GF)	\$89.50kg	
Asian Style Baked Salmon w/ Sesame, Soy & Pickled Cucumber (GF) <b>*see staff</b>	\$89.50kg	
Chicken Breast Stuffed w/ Feta, Spinach & Sundried Tomato	\$55.00kg	
Whole Chicken Stuffed w/ Cranberry, Pistachio & Pancetta (GF, DF) <b>*uncooked</b>	\$24.50ea	
Whole Chicken Stuffed w/ Cranberry, Pistachio & Pancetta (GF, DF) <b>*cooked</b>	\$29.50ea	
Slow Cooked Lamb w/ Tomato & Oregano (GF, DF)	\$87.50kg	
Slow Cooked Beef Cheeks w/ Red Wine (GF, DF)	\$87.50kg	
Ham "on the bone" - small approx 4kg-6kg large approx 8kg-10kg	\$24.00kg	
Ham "on the bone" - small approx 4kg-6kg large approx 8kg-10kg <b>GLAZED</b>	\$36.50kg	
Sliced Ham "off the bone"	\$42.50kg	
Australian U/10 Tiger Prawns w/ Seafood Sauce (not peeled) <b>*price may vary</b>	\$49.50kg	
Australian Oysters w/ Asian Style or Mignonette Dressing <b>*price may vary</b>	\$28.50doz	

<b>Salads</b>		QTY
Freekeh w/ Almonds, Dried Fruits & Fresh Herbs (DF, V)	\$40.00kg	
Char-Grilled Vegetables w/ Halloumi, Basil & Almond Pesto (GF)	\$48.50kg	
Slaw w/ Broccoli, Charred Corn, Kale, Cranberries, Fresh Herbs & Almonds (GF, V)	\$40.00kg	
Roast Baby Carrot & Parsnip w/ Purple Carrots, Spinach, Thyme & Lemon (GF, DF, V)	\$48.50kg	
Vegetarian Thai Noodle Salad w/ Sesame & Soy Dressing (GF, DF, V)	\$45.00kg	
Pearl Cous Cous w/ Dried Fruits, Toasted Seeds & Fresh Herbs (DF, V)	\$40.00kg	
Potato w/ Pickles, Mustard, Egg, Parsley & House Made Aioli (GF, DF)	\$35.00kg	
Roast Beetroot & Sweet Potato w/ Goats Cheese, Spinach & Herbs (GF)	\$40.00kg	
Green Salad w/ Snow Peas, Sugar Snaps, Beans & Asparagus (GF, DF, V)	\$48.50kg	
Farro w/ Cherry Tomato, Cucumber, Olives, Capsicum, Red Onion, Feta & Herbs	\$40.00kg	
Cauliflower & Broccoli Tabbouleh w/ Currants, Toasted Almonds, Spring Onion & Fresh Herbs (GF, DF)	\$48.50kg	

Quinoa w/ Fresh Herbs, Toasted Seeds & Dried Fruits (GF, V)	\$40.00kg	
Roast Kipfler w/ Olives, Feta, Parsley & Marinated Capsicum (GF)	\$45.00kg	
White Cabbage Slaw w/ Parmesan & Parsley (GF)	\$35.00kg	
Beetroot & Carrot Slaw w/ Mint (GF, V)	\$40.00kg	
Green Bean & Asparagus w/ Cherry Tomato, Broccolini, Herbs & Seeds (GF, V)	\$48.50kg	

Sides		QTY
Roast Potatoes w/ Sea Salt & Rosemary (GF, V)	\$15.00kg	
Roast Pumpkin w/ Olive Oil & Sea Salt (GF, DF)	\$13.50kg	
Roast Carrot w/ Olive Oil & Sea Salt (GF, DF)	\$13.50kg	
Potato Bake w/ Cheese, Cream & Spring Onion (GF) <b>serves 6-8</b>	\$30.00ea	
Cheesy Cauliflower & Broccoli Bake <b>serves 6-8</b>	\$35.00ea	

Dessert		
Lemon Curd Tart w/ Double Thick Cream, Fresh Berries & Cherries <b>serves 8-10</b>	\$60.00ea	
Champagne Christmas Pudding w/ Vanilla Bean Custard <b>serves 2-4</b> (500gm pudding)	\$43.50ea	
Tiramisu <b>serves 5-7</b>	\$50.00ea	
Chocolate Mousse (GF)	\$35.00kg	
Eton Mess w/ Mango Jelly, Lemon Curd, Fresh Berries & Cream (GF)	\$12.00p/p	
House Made Vanilla Custard 500ml	\$12.50ea	

ALL ORDERS MUST BE PLACED PRIOR TO THE 20<sup>th</sup> DECEMBER 2022

**MERRY CHRISTMAS**

**LOVE BLOOD ORANGE**