

ACCLAIMED

— catering • events —

CHRISTMAS CATERING
PACKAGES 2017



Have Yourself a Very Merry Christmas...

Christmas is our favorite time of year. A time for festive cheer and goodwill shared with friends and family over a delicious meal.

Acclaimed Catering have been providing fresh and personal catering services to Perth and surrounding areas for the past 20 years.

Our experience means we are perfectly suited to all types of Christmas celebrations, large or small, corporate or private. Our selection of canape, buffet or seated menus include all your favorites with a modern twist, beautifully presented.

This year we're also pleased to offer *Christmas Day catering*. Fresh, festive and delicious, all hand made by someone else!

Using fresh, seasonal and local produce the dishes will be ready to heat and serve, with only minimal assembly required by you... and no baking dishes to scrub!

Let us make your Christmas a cracker!



Christmas Day Catering

TRADITIONAL CHRISTMAS PACKAGE

Filled with all the traditional favorites (made just that little bit more special with our Chef's magic touch) this Christmas feast is all ready to just heat and serve.

Packaged in oven ready trays, we'll give you a detailed instruction sheet, so you know at what temperature and how long to pop everything in to the oven. All you need to do is add a little garnish, throw away the trays and, hey presto! A traditional Christmas fare with minimal sweat.

Fresh baked rolls and butter

Slow roasted turkey breast with a sage and chestnut stuffing, accompanied with a house made cranberry chutney.

Sugar, mustard and orange blossom ham on the bone.

Roast pumpkin with lemon and thyme butter and spiced seeds.

Layered beetroot and potato bake.

Green beans and broccolini with toasted fennel and pepita seeds.

Classic cloth wrapped pudding with custard.

White chocolate cheesecake with mixed berry coulis.

House made shortbread.

AUSSIE CHRISTMAS PACKAGE

Presented in lovely brown paper packaging, this menu is suited to those of you who are too busy with your backyard cricket match to want to turn on the oven on Christmas Day!

Simply dress the salads, sandwich the meringue together and you have a scrumptious feast suited to our Aussie climate.

Fresh baked loaf of caramelized onion bread and butter

Whole, cooked North-West king prawns with roasted garlic Maryrose sauce.

Pork, chicken and pistachio terrine.

Honey glazed bourbon ham on the bone with plum, star anise and cinnamon.

Roast potato salad with mustard cream.

Chickpea salad with rocket, diced fig and cumin spiced roasted pumpkin.

Tomato, mozzarella and torn basil salad.

Chocolate chunk meringue layered with cream and mixed berry coulis.

Mango and passionfruit trifle.

Chocolate truffles.

Catering Packages

CHRISTMAS DAY PACKAGES

To feed up to 15 guests	\$575.00
To feed between 15 and 25 guests	\$875.00

CANAPE

Selection of six canape options	\$27 per person
Selection of eight canape options	\$36.50 per person
Selection of ten canape options	\$47.50 per person

*approximately 1.5 portions of each canape selected is provided per person

SET DINING

*minimum 40 pax From \$65 per person

BUFFET

*minimum 40 pax \$59 per person

FESTIVAL STALLS

*minimum 120 pax \$15 per person, per stall

*Prices exclusive of GST

The Details

Cutoff for Christmas Day orders is 5pm Thursday 21st December 2017.

Delivery /Collection

All Christmas Day orders must be collected from 1/12 Carson Road, Malaga between 9am and 1pm on Christmas Eve, Sunday 24th December.

Deliveries may be accommodated depending on availability- contact us to discuss further.

Numbers and Special Requirements

Final numbers and dietary requests are required by 5pm Thursday 24th December. Gluten free can be accommodated for, and we will do our best to provide substitutes for any other dietary requirements, although this cannot be guaranteed. Contact us to discuss further.

Your Bit

We pride ourselves on a premium product - for Christmas Day catering we will require your help. Some items will require heating and / or assembly.

Food will be sent in suitable containers with detailed instructions on how to finish this dish, whether this be reheating meats, or adding dressing and garnish to a salad.



Contact Us

Have questions or want to discuss your specific requirements?

Our event coordinators LOVE chatting all things Christmas. If you don't see something that you love within this brochure just chat to us- our chefs are always looking for the opportunity to customise new menus that fit with your budget.

So that we can give you an accurate quote it is handy to have the following information available;

Date of the function

Venue

(or what you are looking for in a venue if you'd like our suggestions)

Number of guests

Service style

(canape, sit down etc.)

Approximate budget

TAHNEE UPTON

Event Coordinator

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