

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.

Canapé Menu

COLD CANAPÉS

Basil, fetta and cherry tomato tartlets Smoked Salmon Bruschetta **-GF option**

Chargrilled Scallop topped with Spanish Chorizo Apple Balsamic- **GF option**

Chilled watermelon with torched goats cheese and apple balsamic- GF, V

Fig and goats cheese crostini

Italian ham and pear crostini

Jamon wrapped melon

Olive tapenade and ricotta bruschetta

Oysters with Aperol Spritz granita and orange zest

Rare roast beef crostini with blistered tomato and balsamic

Roast cauliflower fritters, smoked garlic aioli & micro basil

Roasted beetroot, Persian fetta and orange tartlet-V

Seared bass with avocado, pomegranate seeds in waffle cups

Smoked oyster crostini with fennel cream

Smoked Salmon Mousse in a Poppy Seed Cone

Smoked Turkey Tenderloin on Whey Bread Crouton with Caramelized Cranberries

HOT CANAPÉS

Calamari with smoky paprika and citrus aioli

Caramelised ham hock & clove croquets

Coconut and sesame crusted King prawn with wasabi infused mayo

Cranberry and brie pastries

Mushroom & Truffle Tartlet

Pork belly skewers with sticky honey soy sauce and cucumber

Spinach & Pumpkin Risotto Balls with Shaved Parmesan – GF ,V

Sweet corn and ricotta cake with avocado mousse

SWEET BITES

Chocolate dipped homemade shortbread

Christmas truffles

Individual trifle with summer berries

Mini fruit mince pies

Mini vanilla bean pavlova with Chantilly cream and berry coulis

Set Dining

ENTRÉE

Basil, fetta and cherry tomato tart

Beetroot cured ocean trout with soft herbs

Blue cheese tart with waldorf salad

Calamari, citrus and chilli salad

Chargrilled prawns with watermelon, fetta and torn bread

Festive antipasto plate to share between the table

MAIN

Barramundi with braised green beans, cherry tomato, dill and mint

Herbed turkey roll with meyer lemon mayonnaise on a radish a witlof salad

Horseradish and herb crusted roast chateaubriand steak with garlic crushed potatoes, roasted baby tomatoes and asparagus

Lemon thyme roasted chicken with roast tomato and zucchini salad

Roast chicken with tarragon butter, dutch carrots and creamed potatoes

**Vegetarian and Vegan available on request

DESSERT

Chocolate and cherry layer cake

Mango and passionfruit mess

Peach and prosecco trifle

Traditional Christmas pudding with dark chocolate and orange, served with warmed custard

Vanilla bean pavlova with summer fruits and coulis

Lightly toasted pantone with spiked mascarpone cream and fresh berries



Buffet Menu

ENTRÉE

A CHOICE OF ONE OF THE FOLLOWING;

Antipasto grazing board consisting of Spanish jamon, smoked chicken breast, Hungarian salami, chorizo, prosciutto, chilli salami, Swan Valley olives, local fetta, chargrilled eggplant and zucchini, choice of crusty bread or toasted lavosh.

Or

Caramelised onion and fetta tartlet on a rocket salad

Or

Soup of the day served with fresh baked bread and whipped French butter



MAINS

SELECT ANY THREE OF THE FOLLOWING

Clove, honey and cider glazed ham on the bone, dijon grainy mustard

Horseradish and herb crusted beef

Roast chicken with freekah and pancetta stuffing

Roast pork belly with apple, almond and fennel salad with star anise, chilli and pineapple jam

Rosemary pepper beef with a porcini jus

Slow roasted turkey breast, lemon thyme, chestnut and raisin sour dough stuffing

Fresh King prawns served with seafood sauce and lemon wedges

Field mushroom schnitzel with a goat's cheese and basil crumb, with a Sicilian eggplant caponata

CHOOSE TWO OF THE FOLLOWING;

Carrots with garlic, ginger, spring onion and smoked chilli butter

Potato and celeric gratin

Roast pumpkin with almond, goats cheese and tahini dressing

Sautéed Brussel sprouts with crispy kale, bacon and chestnuts

Duck fat roasted potatoes

CHOOSE TWO OF THE FOLLOWING;

Broccoli, hazelnut and rocket salad

Honey roasted vegetables with chickpea and pesto dressing

Peach, basil, jamon and pumpernickel salad with a hazelnut vinaigrette

Pickled beetroot and heirloom carrot salad with green lentils, cumin and Greek style yoghurt

Roasted beetroot, Danish fetta, green beans and rocket salad

Zucchini salad with parmesan, mint and lemon dressing

DESSERT

Peach and prosecco trifle

Traditional Christmas pudding with dark chocolate and orange, served with warmed custard

Vanilla bean pavlova with summer fruits and coulis

House made chocolate dipped shortbread

Christmas truffles



Festival Menu

Served from styled stalls, our festival menu allows guests to choose from a variety of cuisines at a time that suits them... and it perfect for large corporate functions wanting to achieve a laid-back vibe.

Ole', Ole',Ole'

Paella

Choice of chicken and chorizo; seafood; vegetarian

(Choice of any two tapas)

Patatas Bravas(fierce potatoes)

Chorizo Croquetas

Smoked Chorizo, Chickpea and Chili

Spanish Meatballs

Rockemellon wrapped in finely shaved jamon

Vegetable Tortill

Hawker Cart

Crispy chicken wings with egg noodles and crispy shallots

Salad of rare roast beef, vermicelli noodles and lemon grass

Assorted bao buns and steamed pork buns

By the Sea

(Choice of any three)

South of the Border

(Choice of any three)

Pulled beef, chipotle, black bean and rice bowl.

Three cheese stuffed peppers

Chorizo and cheese quesadillas

Pork and lime empanadas

Star Spangled Banner

(Choice of any three)

Assorted sliders including pork belly sliders with pickled cabbage and maple mustard, roast beef with caramelized onion and aged cheddar, Cajun spiced

chicken and bacon

Southern fried chicken

Molasses BBQ ribs

Mac 'n cheese

Beer battered whiting and crispy fries

Tempura prawns on Asian slaw

Chilli mussels served with crusty bread

Smoked salmon, prawn and avocado crostini with lime and coriander

Salad Stall*

English spinach and mango salad with shaved parmesan and crispy pancetta

Watermelon, feta and ripped mint with spinach and apple balsamic

Raddicho, pear, red onion and nero tomatoes

Caprese salad of buffalo mozzarella, roma tomato and ripped basil

Bon Appetite

(Choice of any three)

Pan fried ravioli with tomato sugo

Italian meatballs with sugo and sage

Individual chicken parmigiana

Caprese salad

Assorted bruschetta including traditional tomato and basil and mixed mushroom

Aussie BBQ

Gourmet lamb and rosemary sausages

Burger bar consisting of beef, vegetarian and chicken burgers, grilled pineapple, sautéed onion, beetroot and assorted salad and condiment options.

Donuts and Gelato

Donut balls filled with your choice of; Cherry jam, nutella, custard, caramel sauce or lime curd

Assorted gelato served in waffle cones

Jar-licious

(Choice of any four)

Vanilla bean panna cotta with berry coulis

Double chocolate mousse with coffee bean praline

Coconut, mango and macadamia trifle

Banoffee pie

Apple, pear and walnut crumble with custard

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

*Priced 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

0430 021 817

info@acclaimedcatering.com.au

