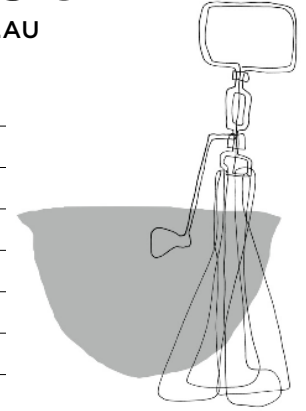


catering summary sheet

SHOP 1, 21-23 OLD BARRENJOEY RD AVALON. 2107. WWW.THECOOKSLARDER.COM.AU
 MAIL@THECOOKSLARDER.COM.AU. TEL: 02 99734370 FAX: 02 99734371
 VERSION #3. PRICES SUBJECT TO CHANGE



ORDER DATE:	
NAME:	
TELEPHONE:	EMAIL:
MOBILE:	FAX:
EVENT DATE:	TYPE OF EVENT:
PICK UP DATE:	PICK UP TIME:
NUMBER OF PEOPLE:	

WOULD YOU LIKE YOUR ORDER TO BE: BOXED OR PLATTERED: (please circle)
 All orders on Cooks Larder platters must leave a minimum cash deposit of \$50 which can be refunded immediately on return. For orders taken over the phone, platters deposit can be left at time of pick up. Picnic hampers and Corporate lunches are boxed and bagged with nothing to return.

NUMBER OF PLATTERS or COOKWARE TAKEN (office only):

PLATTER/COOKWARE RETURN DATE:

	SUB TOTALS	TOTAL # OF ITEMS	TOTAL COST OF ITEMS
A: BREAKFAST MORNING TEA CATERING			
B: TARTS / FRITTATA			
C: BAGUETTES			
D: ANTI PASTO PLATTER			
E: GREENS & PARM SALAD			
F: SALMON/GRAVLAX ETC			
G: CHEESE PLATTERS			
H: SAVOURY NIBBLE PLATE			
I: SWEET NIBBLE PLATE			
J: CAKES AND MUFFINS			
K: FRESH FRUIT SALAD			
L: PICNIC HAMPERS & CORP. LUNCHES			
M: DINNER PARTY			
other:			
other:			
other:			

ADDITIONAL NOTES:

PAYMENT DETAILS:		CATERING TOTAL:	
50% DEPOSIT = \$	DATE OF DEPOSIT / /	BALANCE: \$	DUE DATE: / /
METHOD OF PAYMENT:	DIRECT DEPOSIT	CASH	CREDIT CARD
TYPE OF CARD:	NAME ON CARD:		
NUMBER ON CARD:			EXPIRY:

CONDITIONS:
 A DEPOSIT OF 50% IS REQUIRED TO CONFIRM YOUR ORDER. FULL PAYMENT IS REQUIRED 7 DAYS BEFORE PICK UP DATE. THIS DEPOSIT IS NON-REFUNDABLE IF ORDER IS CANCELLED WITH LESS THAN 7 DAYS NOTICE TO PICK UP DATE. ORDERS PLACED WITH SHORT NOTICE. (IE LESS THAN 7 DAYS) MUST BE PAID IN FULL UPON ORDERING. A REFUND CAN ONLY BE GIVEN IF THE ORDER IS CANCELLED WITH 48HRS NOTICE. THIS REFUND WILL BE CALCULATED AT 50% OF THE ORDER TOTAL. A CASH DEPOSIT OF \$50 IS REQUIRED FOR ALL ORDERS ON COOKS LARDER PLATTERS, REFUNDABLE ON RETURN.

I ACCEPT THIS QUOTE & TERMS & AUTHORISE THE COOKS LARDER TO PROCEED AS SPECIFIED

NAME: SIGNATURE: DATE:

BREAKFAST /MORNING TEA CATERING AVAILABLE FROM 7.30AM. PERFECT FOR EARLY MORNING MEETINGS, FILM SHOOTS OR WHEN YOU HAVE MANY GUESTS. ALSO SEE OUR FRUIT PLATTERS

	QTY	PRICE	TOTAL COST
BACON AND FREE RANGE EGG ROLLS WITH HOME MADE TOMATO RELISH AND ROCKET		9.50	
HOME MADE GRANOLA WITH KING ISLAND YOGHURT AND BERRIES		9.50	
MUFFINS - WARM FROM THE OVEN WE HAVE A HUGE RANGE OF FLAVOURS. MINIMUM OF 6		3.95	
HOME MADE SCONES WITH OUR HOME MADE JAMS AND/OR MARMALADE AND BUTTER MINIMUM OF 6		3.95	
HOME MADE SAVOURY SCONES WITH BUTTER. MINIMUM OF 6		3.95	
HOME MADE RHUBARB & COCONUT BREAD OR BANANA BREAD FULL LOAF APPROX 10 SLICES PLEASE CIRCLE		35.00	
HOME MADE MINI COFFEE WALNUT CAKES. MINIMUM OF 6		3.50	
MINI ORANGE AND ALMOND CAKES MINIMUM OF 6		2.95	
TOTAL A:			

FRUIT PLATTER

	SIZE	QTY	PRICE	TOTAL
A SELECTION OF SLICED PREMIUM SEASONAL FRUITS - UP TO 8 PEOPLE	MED		\$65	
A SELECTION OF SLICED PREMIUM QUALITY SEASONAL FRUITS - UP TO 12 PEOPLE	LRG		\$85	
SUB TOTAL B:				

HOME MADE TARTS & FRITTATAS TARTS ARE MADE FROM OUR HOME MADE REAL BUTTER PUFF PASTRY & BOTH ARE MADE WITH FREE RANGE EGGS.

	QTY	CUT INTO OR SIZE	PRICE	TOTAL COST
TART 1: SMOKED SALMON WITH LEEK & ASPARAGUS. WHOLE LONG TART 42.00 INDIVIDUAL \$8.95				
TART 2: ORGANIC TOMATO, RICOTTA & ROCKET. WHOLE LONG TART 32.00 INDIVIDUAL \$7.95				
TART 3: CARAMELISED ONION & MEREDITH GOATS CHEESE. WHOLE LONG TART 32.00 INDIVIDUAL \$7.95				
TART 4: OLIVES, ROASTED CAPSICUM, SWEET WHITE ANCHOVY & FETA. WHOLE LONG TART 32.00 INDIVID \$7.95				
FRITTATA 1: PRAWN, ROCKET & LEMON - INDIVIDUAL \$7.95 MINIMUM OF 6			6.95	
FRITTATA 2: PROSCUITTO, ARTICHOKE, ROCKET & PECORINO - INDIVIDUAL \$5.95 MINIMUM OF 6			5.95	
FRITTATA 3: CHORIZO, ROASTED SWEET RED PEPPER & PEA - INDIVIDUAL \$5.95 MINIMUM OF 6			5.95	
FRITTATA 4: FETA, SPINACH, SEMI DRIED TOMATOES AND PESTO - INDIVIDUAL \$5.95 MINIMUM OF 6			4.95	
TOTAL C:				

BAGUETTES FRESH BAKED SOUR DOUGH BAGUETTES FILLED WITH THE BEST QUALITY FOODS FROM OUR DELI. LEAVE THEM WHOLE OR SLICE INTO 4 FOR A MEAL OR UP TO 10 FOR FINGER FOOD

	QTY	CUT INTO	PRICE PER UNIT	TOTAL COST
A GRADE SMOKED SALMON <u>W</u> LEMON CREME FRAICHE & WILD ROCKET			45.00	
RARE ROAST BEEF <u>W</u> CHEDDAR, ORGANIC TOMATO, HORSERADISH CREAM & GREENS			37.00	
RARE ROAST BEEF <u>W</u> HOME MADE CHILLI JAM, CHEDDAR, GREENS & HOME MADE MAYO			37.00	
RARE ROAST BEEF WITH BALSAMIC ONIONS, BABY SPINACH, HOME MADE AIOLI & CHEDDAR			37.00	
CHILLI CHICKEN WITH ASIAN GREENS/HERBS, BEAN SHOOTS, LIME MAYO & ROASTED PEANUTS			37.00	
SMOKED CHICKEN, MARINATED ROAST CAPSICUM, HOME MADE AIOLI, SPINACH & FETA			37.00	
SMOKED CHICKEN WITH ONION MARMALADE & ROCKET			37.00	
OVEN ROASTED TURKEY BREAST WITH CRANBERRY SAUCE, BRIE & ROCKET			37.00	
ANTIPASTO VEGETABLES WITH HERBED RICOTTA AND GREENS (VEGETARIAN)			37.00	
ROASTED PUMPKIN, RICOTTA, PESTO, SEMI DRIED TOMATOES AND ROCKET (VEGETARIAN)			37.00	
MILD SALAMI, SWEET ROASTED CAPSICUM, ARTICHOKE, PROVOLONE CHEESE & ROCKET			37.00	
PASTRAMI, CORNICHON MAYO & FINE COLESLAW			37.00	
PASTRAMI, BALSAMIC ONIONS, CHEDDAR, ROCKET & MAYO			37.00	
TUNA WITH ROCKET AND EGG SALAD (IE HARD BOILED EGG <u>W</u> DICED CORNICHONS, HERBS & MAYO)			37.00	
SUB TOTAL D:				

ANTI PASTO PLATTERS CREATE A STUNNING PLATTER FOR ANY NUMBER OF PEOPLE FROM OUR EXTENSIVE SELECTION OF THE BEST QUALITY OLIVES, COLD CUTS, CGARGRILLED AND MARINATED VEGETABLES. ADD PATES (\$9.95) HOME MADE TERRINE, (ADD \$9.95) OR SMOKED SALMON (ADD \$12 FOR SMALL PLATTERS, \$16 FOR LARGE)

	SIZE	PER UNIT	QTY	TOTAL COST
SMALL PLATTER SERVING 4-6 AS A LIGHT MEAL/ ENTREE/ NIBBLE	SML	65.00		
MEDIUM PLATTER SERVING 6-10 AS A LIGHT MEAL/ ENTREE/ NIBBLE	MED	85.00		
LARGE PLATTER SERVING 10-12 AS A LIGHT MEAL/ ENTREE/ NIBBLE	LRG	120.00		
BACCO'S HANDMADE FLAT BREADS	250G	13.95		
FRESH SOUR DOUGH ALSO AVAILABLE FROM \$7.00. PLEASE ASK FOR THE BREADS DELIVERED ON YOUR ORDER DATE				
SUB TOTAL E:				

CHEESE PLATTERS

WE CAN ASSIST YOU TO SELECT THE RIGHT CHEESES FOR YOUR EVENT - WHETHER IT BE AUSTRALIAN OR IMPORTED CHEESE. YOU ARE WELCOME TO COME IN STORE BEFORE HAND FOR TASTINGS.

	SIZE	PER UNIT	QTY	TOTAL COST
3 CHEESES, QUINCE PASTE, WALNUTS & MUSCATELS	SML	65.00		
3 CHEESES, QUINCE PASTE, WALNUTS & MUSCATELS	MED	78.00		
4 CHEESES, QUINCE PASTE, WALNUTS, MUSCATELS & HOMEMADE PRUNE FIG WALNUT LOG	LRG	110.00		
LAVOSH BREAD 250g \$6.95, BACCO'S HANDMADE FLAT BREADS 250G \$12.95 PLEASE CIRCLE	250G			
FRESH SOUR DOUGH ALSO AVAILABLE	FROM	7.00		
QUINCE PASTE - SML \$3.95 QUINCE PASTE - LRG \$13.95 PLEASE CIRCLE				
COOKS LARDER HOME MADE PRUNE, FIG AND WALNUT LOG 100g	100G	6.00		
SUB TOTAL F:				

SMOKED SALMON & SALMON GRAVLAX

	SIZE	QTY	PRICE	TOTAL COST
WHOLE SIDE SALMON OR GRAVLAX (NB SIZE IS APPROXIMATE)	1KG		65.95	
H'MADE MAYO 380ML \$8.95 H'MADE AIOLI 380ML \$9.95 (PLEASE CIRCLE)			FR 6.50	
SUB TOTAL G:				

ORGANIC SALAD LEAF & PARMESAN SALAD

	SIZE	QTY	PRICE	TOTAL COST
ORGANIC GREENS DIRECT FROM THE FARM WITH GRANA & FORVM CHARDONNAY DRESSING - SERVES 4-7	350G		25.00	
ORGANIC GREENS DIRECT FROM THE FARM WITH GRANA & FORVM CHARDONNAY DRESSING - SERVE 8-10	550G		45.00	
SUB TOTAL H:				

SAVOURY NIBBLE PLATTERS

OUR DIPS AND PATES ARE ALL NATURAL AND HOME MADE AT THE COOKS LARDER. PERFECT FOR YOUR NEXT DRINKS PARTY OR ADD TO ANTI PASTO OR CHEESE PLATE. OUR DIPS ARE SEASONAL SO CALL/EMAIL FOR DETAILS

	SIZE	QTY	PRICE PER UNIT	TOTAL COST
3 DIPS, CHICKEN LIVER PATE & FRESH BAGUETTE	SML		48.00	
3 LARGE DIPS, 1 H'MADE CHICKEN LIVER PATE, FLAT BREADS & FRESH BAGUETTE	MED		75.00	
3 LARGE DIPS, 2 H'MADE CHICKEN LIVER PATE, COOKS LARDER MARINATED OLIVES, FLAT BREADS & BAGUETTES	LRGE		95.00	
SUB TOTAL I:				

SWEET NIBBLE PLATTERS

A CASUAL BUT LAVISH DESSERT WITH ALL OF YOUR FAVOURITES READY TO EAT IN BITE SIZE PIECES. INCLUDES A GENEROUS SELECTION OF OUR FAVOURITE SWEET THINGS INCLUDING OUR HOME MADE LINDT BROWNIES, ROCKY ROAD, BISCOTTI, LEMON SHORTBREADS, MINO ORANGE & ALMOND CAKES. CHOCOLATE CHIP COOKIES, ALONG WITH IMPORTED ROSE TURKISH DELIGHT, NOUGAT & A SELECTION OF NUTS AND LOLLIES

	SIZE	PER UNIT	QTY	TOTAL COST
MEDIUM, SERVING 6-10 PEOPLE AS A STAND ALONE DESSERT	MED		85.00	
LARGE 11-16 PEOPLE AS A STAND ALONE DESSERT	LRGE		120.00	
SUB TOTAL J:				

HOME MADE CAKES, PASTRIES & MUFFINS

OUR FAMOUS CAKES ARE MADE TO ORDER WITH THE FRESHEST INGREDIENTS INCL REAL BUTTER - NO ARTIFICIAL FLAVOURS, COLOURINGS OR ADDITIVES - ALL NATURAL HOME BAKING. OUR FLOURLESS CAKES ARE GLUTEN FREE. THE CAKES CUT TO 12 FOR VERY GENEROUS SERVES.

LUMBERJACK CAKE (APPLE, DATE, COCONUT) \$65	CALLEBAUT CHOCOLATE & PISTACHIO TORTE \$68	
F'ESS CALLEBAUT CHOCOLATE CAKE: RASPBERRY <u>OR</u> ESPRESSO \$65	FLOURLESS ORANGE ALMOND CAKE W CITRUS SYRUP \$65	
FIG, PECAN & MAPLE SYRUP CAKE \$65	F'LESS PASSIONFRUIT, COCONUT MANGO CAKE & SYRUP \$65	
FINE LEMON TART W HOMEMADE PASTRY \$60	PEAR AND GINGER CAKE \$65	
SLOW BAKED LEMON CHEESE CAKE \$65	CHOCOLATE WHISKY MUSCATEL CAKE \$65	
CARAMELISED PEACH, PEAR <u>OR</u> NECTARINE VANILLA CAKE (SEASONAL) \$65	CALLEBAUT CHOC BROWNIE \$79.50/TRAY (20) OR \$4.95 EA	
F'LESS APPLE, RAISIN, GINGER AND ALMOND CAKE \$65	MUFFINS (ASK ABOUT FLAVOURS) \$42/DOZ OR \$3.95 EA	
TOFFEE BANANA CAKE \$65	DOUBLE CREAM 200ML \$5.95	
BLACKBERRY OR RASPBERRY MACADAMIA CRUMBLE CAKE \$65	GLACE ICE CREAM 500ML \$14.95	
TARTS: RASPBERRY BAKED CHOC MOUSSE <u>OR</u> APPLE & RAISIN \$7.50 EA	SUB TOTAL K:	

PICNIC HAMPERS & CORPORATE LUNCHES

PERFECT FOR A SPECIAL DAY BY THE WATER OR WHEN YOU ARE ZIPPING OFF INTO THE CITY FOR A CONCERT IN THE PARK. OUR LUNCH BOXES ARE PERFECT FOR CORPORATE MEETINGS & FILM CREW CATERING. ALL PRICES INCLUDE CUTLERY, CUPS & NAPKINS

	SIZE	PER UNIT	QTY	TOTAL COST
SIMPLE PICNIC HAMPER FOR 2 : 2 BAGUETTES OF THE DAY; COOKS LARDER MARINATED MIXED OLIVES; HERB SPICED NUTS; LRG SAN PELLIGRINO SPARKLING MINERAL WATER; 2 LINDT CHOC BROWNIES.			55.00	
LUXURY PICNIC HAMPER FOR 2: HOME MADE ORGANIC CHICKEN LIVER PATE; COOKS LARDER MARINATED OLIVES; GIPPS-LAND BRIE; LAVOSH BISCUITS; 2 FRITATTAS OF THE DAY; ORGANIC GREENS & PARMESAN SALAD; LRG SAN PELLIGRINO SPARKLING MINERAL WATER; NOUGAT; CHOCOLATE COATED TURKISH DELIGHT WITH ALMONDS.			75.00	
SIMPLE LUNCH BOX FOR 1: BAGUETTE OF THE DAY; SAN PELLEGRINO MINERAL WATER; LINDT CHOCOLATE BROWNIE			19.95pp	
LUXURY LUNCH BOX FOR 1: SMOKED SALMON, CREME FRAICHE & ORGANIC GREENS BAGUETTE, MARINATED OLIVES, AUSTRALIAN BRIE & CRACKERS, SAN PELLEGRINO MINERAL WATER, DARK CHOCOLATE & ROASTED ALMOND NOUGAT.			29.95pp	
SUB TOTAL L:				

NB MINIMUM ORDER OF 2 LUNCH BOXES

DINNER PARTY CATERING

HOSTING A DINNER PARTY IS NO LONGER A DAUNTING TASK BECAUSE THE COOKS LARDER CAN DO ALL THE HARD WORK FOR YOU!

OUR SPECIALLY DESIGNED SEASONAL MENU IS CAREFULLY AND CREATIVELY CONSTRUCTED SO YOU CAN SIMPLY PLACE YOUR DISHES DIRECTLY IN THE OVEN OR REHEAT ON THE STOVE TOP WITHOUT COMPROMISING THE QUALITY OF THE FOOD. WITH OUR CLEAR INSTRUCTIONS YOU CAN RELAX AND BE THE PERFECT HOST - YOUR GUESTS NEVER NEED TO KNOW WE WERE INVOLVED!

DROP THE PANS BACK TO THE STORE THE NEXT DAY IN THE BAG SUPPLIED AND WE WILL EVEN FINISH OFF THE WASHING UP! SIMPLE!.

CONTACT US TO ASSIST YOU TO DESIGN YOUR DINNER PARTY FROM THE MENU BELOW.

NB: MINIMUM OF 4 SERVES OF EACH DISH.

3 WORKING DAYS NOTICE REQUIRED FOR ALL ORDERS.

\$100 FULLY REFUNDABLE CASH DEPOSIT REQUIRED FOR COOKWARE

NUMBER
OF
SERVES
REQUIRED

TOTAL
COST

ENTREES

PLEASE TICK YOUR CHOICE:

- SHELL FISH BISQUE WITH PRAWN TORTELLINI \$18PP
- FRENCH ONION TART WITH GRUYERE & THYME \$16PP
- CHICKEN LIVER PARFAIT WITH PORT JELLY, GRILLED ORGANIC SOURDOUGH & CUMBERLAND SAUCE \$17PP
- PANFRIED CRAB CAKES, SWEET CORN RELISH WITH ORGANIC GREEN SALAD \$21PP

MAINS

PLEASE TICK YOUR CHOICE:

- CLASSIC BEEF WELLINGTON WITH PEPPERCORN JUS SERVED WITH FRENCH STYLE BABY PEAS \$27PP
- WHOLE ROAST DUTTON PARK DUCK WITH CASSIS SAUCE SERVED WITH PARMENTIERE POTATOES \$28PP
- BRAISED SPATCHCOCK NORMANDIE WITH CIDER, APPLES & SMOKEY BACON SERVED WITH FRENCH BUTTER POMMES PUREE \$25PP
- WHOLE STEAMED BABY SNAPPER, SOY SESAME SPRING ONION SERVED W GINGER, CITRUS INFUSED JASMINE RICE \$MP (OUR CHEFS GO TO THE FISH MARKETS REGULARLY THROUGH THE WEEK & WILL PERSONALLY SELECT YOUR FISH (ASK FOR A GENERAL PRICE GUIDE).

SIDES

- SIMPLE ORGANIC GREEN LEAF SALAD WITH FORVM CHARDONNAY VINAIGRETTE \$6PP
- GREEN BEANS WITH HAZELNUT BUTTER \$5PP
- GLAZED CARROTS \$5PP
- POTATOES - CREAM MASH OR HERB ROASTED CHATS \$5PP
- ORGANIC SOURDOUGH BREADS (PLEASE ASK ABOUT THE BREADS AVAILABLE ON THE DATE OF YOUR DINNER)

DESSERTS

- STRAWBERRY MASCARPONE & MERINGUE CELEBRATION TORTE SMALL \$75 (FEEDS 8) LARGE \$90 (FEEDS 12)
- INDIVIDUAL FINE LEMON TARTS WITH DOUBLE CREAM \$9.95PP
- INDIVIDUAL FRESH DATE PUDDINGS WITH CARAMEL SAUCE & DOUBLE CREAM \$8.95PP
- INDIVIDUAL BAKED CHOCOLATE MOUSSE TARTS WITH RASPBERRY REDUCTION & DOUBLE CREAM \$75 (SERVES 8-12)
- CHEESE PLATTERS : PLEASE FILL OUT CHEESE SECTION - SEE OVER

DRINKS & COFFEE

- LARGE SAN PELLEGRINO SPARKLING MINERAL WATER 750ML \$5.50
- 200G FRESH ORGANIC SINGLE ORIGIN BEANS (GROUND TO ORDER FOR YOUR TYPE OF MACHINE) \$10

TOTAL M