

E M P R E S S C A T E R I N G MENU



CATERING

• PACKAGES •

BRONZE

\$21.95 Per Head

INCLUDES:

1 Meat + 1 Gravy/Sauce + 1 Roast Vegetable + Rice + Salad + Bread + Butter.

Disposable Cutlery, Plates & Napkins will also be provided.

SILVER

\$23.95 Per Head

INCLUDES:

2 Meats + 2 Gravy/Sauces + 3 Roast Vegetables + Rice + Salad + Bread + Butter.

Disposable Cutlery, Plates & Napkins will also be provided.

GOLD

\$25.95 Per Head

INCLUDES:

3 Meats + 1 Gravy/Sauces + 4 Roast Vegetables + Rice + Salad + Bread + Butter.

Disposable Cutlery, Plates & Napkins will also be provided.

DELIVERY FREE WITHIN A 30KM RADIUS OF CAMPBELLFIELD

DROP OFF - 30 GUEST MINIMUM | FULL SERVICE - 50 GUEST MINIMUM

MEATS

O1. ROAST LAMB

Leg of lamb perfectly seasoned and slow roasted with gravy.

O2. ROAST BEEF

Garlic and rosemary tender beef slow roasted in a rich gravy.

O3. ROAST CHICKEN

Roasted lemon and pepper chicken thigh pieces.

O4. CHICKEN SCHNITZEL

Golden and crispy outside, tender and juicy inside.

O5. CHICKEN PARMIGIANA

Crumbed chicken covered in Napoli sauce & 2 cheeses.

06. BEEF SKEWERS

Grilled Mediterranean beef pieces threaded on a skewer.

O7. LAMB SKEWERS

Grilled Mediterranean lamb pieces, capsicum and onion.

08. CHICKEN SKEWERS

Grilled Mediterranean chicken skewers.

09. BEEF MEATBALLS

BBQ Mediterranean style beef meatballs.

10. LAMB MEATBALLS

Beautifully spiced Moroccan lamb meatballs.

11. CHICKEN MEATBALLS

Italian style grilled chicken meatballs.

12. BEEF CHAVAPS

Authentic Albanian Kosovar succulent beef qebapa.



SALADS

- 01. GARDEN
- 02. MEDITERRANEAN
- 03. COLESLAW
- 04. CREAMY POTATO
- 05. CREAMY PASTA

VEGETABLES

- 01. ROAST POTATOES
- 02. ROAST CARROTS
- 03. ROAST SWEET POTATOES
- 04. ROAST PUMPKINS
- 05. ROAST GREEN BEANS
- 06. ROAST BEETROOT



EXTRA SALAD OPTIONS

01.

ROAST BEEF SALAD

Tender roast beef, chargrilled zucchini, variety of lettuce and asparagus with a zesty tomato, lemon dressing.

02.

ROAST CHICKEN SALAD

Freshly roasted chicken, tossed in mixed salad leaves with a sweet and herby vinegar dressing, topped with toasted peri-peri seeds.

03.

COUS COUS SALAD

Traditional cous cous salad with a Mediterranean spin. Perfectly seasoned with a bright lemon dressing,

04.

CREAMY CHICKEN MAYO SALAD

Roast chicken and mixed greens, deliciously seasoned with freshly made in-house mayo.

PASTA

- 01. CREAMY VEGETARIAN 01. ALBANIAN STYLE
- 02. BOLOGNESE
- 03. CHICKEN & MUSHROOM 03. VEGETABLE
- 04. NAPOLI
- O5. PUMPKIN & BASIL
- 06. PESTO & PINE NUT

RICE

- 02. STEAMED
- 04. CHICKEN
- O5. BEEF
- 06. FRIED VEGETARIAN

SOUP

- 01. CHICKEN NOODLE
- 02. VEGETABLE
- 03. MINESTRONE
- 04. PUMPKIN
- 05. POTATO & LEEK

CASSEROLE

- 01. BEEF GOULASH
- 02. BEEF STROGANOFF
- 03. LAMB ROGAN JOSH
- 04. BUTTER CHICKEN
- 05. MOROCCAN CHICKEN
- 06. VEGETABLE



SAUCES, GRAVIES, TOPPINGS

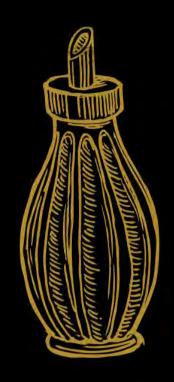
- 01. RICH BEEF GRAVY
- 02. BLACK PEPPERCORN GRAVY
- O3. CREAMY MUSHROOM SAUCE

COKE & PEPSI VARIETIES

10. STANDARD SIZE DESSERT CUPS

- 04. HERB & GARLIC SAUCE
- O5. CHILLI SAUCE

- TZATZIKI DIP
- 07. CAPSICUM DIP
- 08. AVOCADO DIP
- 09. EGGPLANT DIP
- 10. OLIVE DIP
- 11. CARROT DIP

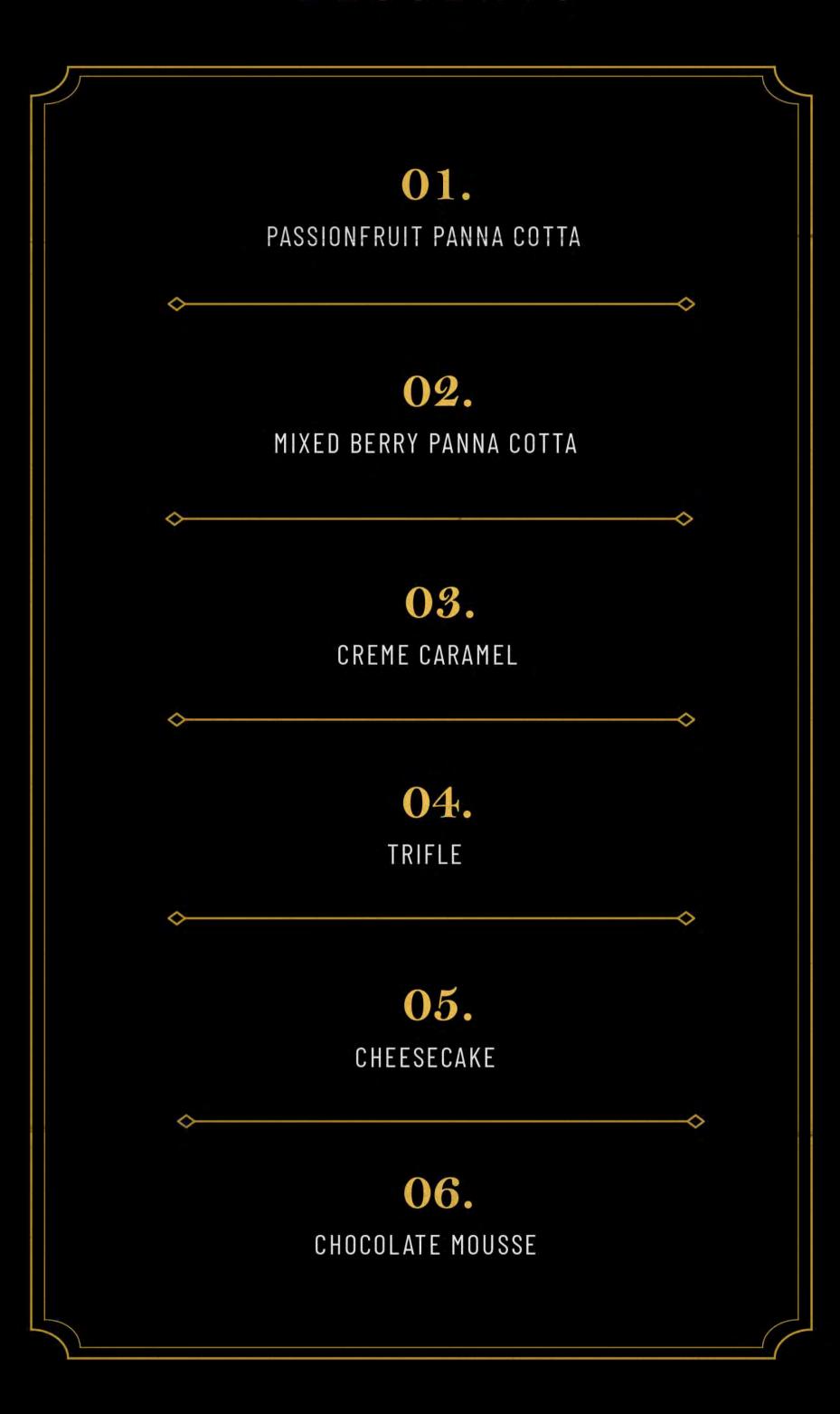


PRICING IS PER GUEST

4.50

EXTRAS O1. EXTRA SALAD 3.00 O2. SOUP 3.00 O3. CASSEROLE 4.00 O5. LASAGNA BEEF/VEGETABLE 3.90 06. SEASONAL FRUIT PLATTER 3.00 \$ O7. COFFEE & TEA STAND 2.00 08. BEVERAGES - SELF SERVE: 2.00 COKE & PEPSI VARIETIES, WATER, JUICE (APPLE/ORANGE) 09. BEVERAGES - SOFT DRINK CANS: 3.50

DESSERTS



ALBANIAN MENU

ITEMS	PRICING IS P	ER GUEST
O1. FASULE BEANS	\$	1.00
02. PITE/BUREK (CHEESE	E)	2.50
03. PITE/BUREK (MINCE	BEEF) \$	3.50
O4. PITE/BUREK (PUMPK	IN) \$	2.50
05. PUTELLA ME HUDHER	\$	3.50
06. SARMA CABBAGE WITH MINCE BEEF	\$	3.00
07. SARMA VINE LEAVES (VEGETARIAN)	\$	2.00
08. SPECA TE MBUSHURA (MINCE + RICE)	\$	3.90
09. FLIJA TRAY (32 SERV	ES) \$	150