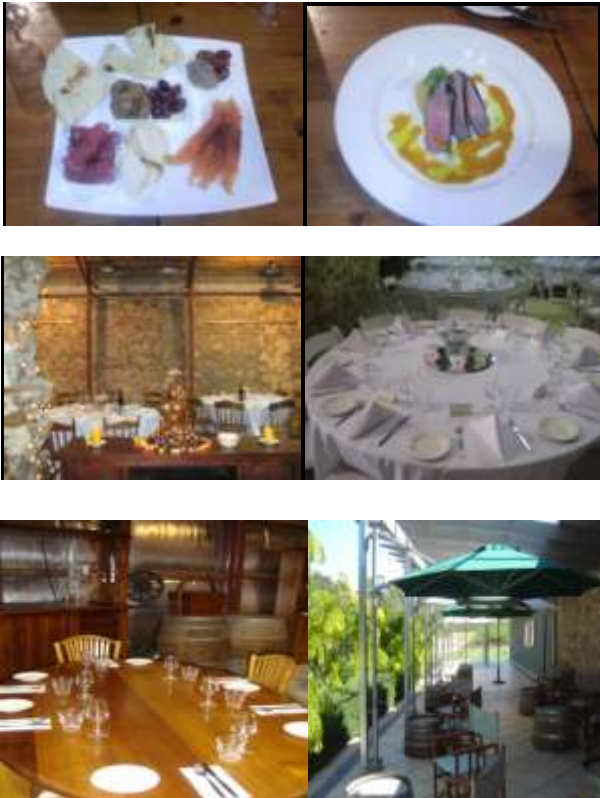




## Catering & Menus 2010





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## Platters and Cocktails

Some functions may be better suited by the catering style of platters &/or cocktail food. Platters are presented on tables for self-serve whereas cocktails are distributed personally by floor staff.

### Platters

The following platters are available:

<b>Antipasto platter</b>	<i>Chorizo, olives, marinated seafood, pickled mushrooms, eggplant, feta cheese</i>
<b>Trio Dips platter</b>	<i>Selections from basil pesto, tzatziki, hummus, guacamole, olive tapenade, sun dried tomato pesto, etc.</i>
<b>Pate platter</b>	<i>Duck liver parfait with tomato chutney &amp; pickled grapes</i>
<b>Cheese platter</b>	<i>Chefs selection of two cheeses with walnut bread, glazed apricots, fig &amp; walnut rolada &amp; spiced nuts</i>

Pricing Options			
<b>Cost (pp)</b>	<b>Duration (approximately)</b>	<b>Patrons (min)</b>	<b>Comments</b>
\$15	¾ hour	50	Unless followed by a second menu
\$20	1½ hours	40	
\$25	2½ hours	30	

### Cocktail Food

Two alternatives are 'finger food' or 'box & fork'. A 'mix & match' option is also available.

#### 'Finger Food' Options

Catering for cocktail, 'finger food' is based upon eight selections, four hot and four cold as follows:

<b>Cold</b>	<i>Trio of dip platter with pita bread &amp; vegetable batons Smoked salmon mousse in cucumber Duck liver pate with tomato chutney Mixed chef's selection of canapés on croutons</i>
<b>Hot</b>	<i>Mushroom &amp; parmesan arancini with dipping sauce Deep fried whitebait with garlic aioli Marinated prawn skewers Mini-Yorkshire puddings with caramelised onion roast beef &amp; Béarnaise sauce</i>

Any item on the cocktail selection may be substituted (ie. 1:1 at no cost); otherwise, extra items (ie. with costs as shown) may be selected from the following list:



### Cocktails – Other Selections

Item	Description	Cost (if extra pp)
<b>Hot</b>		
Spring rolls with sweet chili sauce		\$3.50
Hot shot soup	eg. bisque, artichoke, ox tail broth	\$3.50
Indian samosas with soy sauce		\$3.50
Bacon & spinach frittata		\$3.00
Vegetarian frittata		\$3.00
Meatballs with dipping sauce		\$3.50
Glazed pork belly skewers		\$3.50
Barramundi gujons in yeast batter		\$4.00
Chicken gujons in dukkah		\$3.50
Mixed tapas platters		\$5.00
<b>Cold</b>		
Chef's selection: cold soup shot	eg. tomato essence, cucumber consomme	\$3.50
Chef's selection: crostinis (3)	duck confit, olive tapenade, basil, pesto	\$4.00
Natural oysters	one in the shell	\$3.00
Oyster shot with bloody Mary	one per shot glass	\$4.50
Eggplant & chutney roll		\$3.50
Pepper seared beef with olive tapenade		\$4.00
Cheese & cold meat platter		\$3.00
Chef's selection: sorbets	eg. lemon, rhubarb, blood orange, passion fruit,	\$3.50
Antipasto platters		\$4.50
Cheese & fruit platters		\$5.00
<b>'Dessert Options'</b>		
Lemon curd tartlet		\$4.00
Chocolate & hazelnut truffles		\$4.00
Chocolate tartlets		\$4.00
Frangipane & raspberry tarts		\$3.50
Scones with jam & cream		\$3.50
Profiteroles with vanilla custard		\$3.50

### 'Box & Fork' Options

An alternative or additional option to 'finger food' is the 'box & fork' where a larger serving is offered in a cardboard container with a wooden fork. Options include:

#### Selections

Salt & pepper squid with lime mayonnaise  
 Soft shell crab with mango salad  
 Green chicken curry with rice  
 Beef burgundy with roast potatoes  
 Vegetable soup

### Cocktail Pricing

#### 'Finger Food'

Cost pp	Pieces	Duration Approx. hours	Patrons min	Comments
\$20	6	¾	50	Includes 8 choices; Items may be substituted 1:1
\$30	10	1 ½	35	Additional pieces at extra cost
\$50	18	2 ½	20	Two pieces from 10 & 18 piece options may be substituted for one 'Box & Fork'

#### 'Box & Fork'

Cost pp	Pieces	Duration hours	Patrons min	Comments
\$20	2	¾	50	Single alternative to the minimum 'Finger Food'
\$8	1	¾ <sup>+</sup>	50	As an extra piece in addition to 'Finger Food' options



## A la Carte

The *a la Carte* menu is intended for seated functions with full table service with up to three courses and a maximum of three choices per course. Bread rolls are served prior to the first course.

### Menu

#### **Entree & Soup**

*Roast Pumpkin Soup with Fromage Blanc Profiteroles*  
*Roasted Tomato & Capsicum Soup with Crème Fraiche*  
*Jerusalem Artichoke soup with freshly grated Nutmeg & Truffle Oil*  
*French Onion Soup with Gruyere Croutons*  
*Cumin Encrusted Quail with Goats Chevre on a watercress & Radish salad with Vincotto Vinaigrette*  
*Duck Liver & Porcini Terrine with Port Wine jelly & Vincotto*  
*Soft Shell Crab on Mango and pickled ginger salad with lime & soy dressing*  
*Braised Ox Cheek on Kipfler potatoes with mushroom and speck with a cinnamon port glaze*  
*Baked Chilli King prawns on snow peas & Ginger mint sauce*  
*House Smoked Salmon with Cauliflower puree & Oregano Oil*  
*Goats Cheese Soufflé on a walnut & Pecorino Salad with Raspberry vinaigrette*  
*Marinated Tommy Ruff Fillets on citrus & Broad Beans*  
*Yellow fin Tuna Carpaccio with Tobbiko, herb oil & Murray River salt flakes*

#### **Main Course**

*Roast Beef on Gratin Potatoes, Baby Spinach & Peppercorn glaze*  
*Confit Duck Leg on a salad of Baby Spinach, Kalamata Olives & sliced Fennel*  
*Walnut Crusted Chicken Breast with Cabbage salad & Beurre Noisette*  
*Lamb Shank on Pommes Puree with Gremolata & Rosemary Glaze*  
*Venison Pie with pancetta & eschalotes & Stout Jus*  
*Atlantic Salmon with Fondant Potatoes, Blood Orange & Hollandaise sauce*  
*Barramundi on Roast Kipflers, Eschalotes & Jerusalem Artichokes with Beurre Rouge*  
*Chicken Roulade on Crushed Potatoes with Basil, White Wine & sundried tomato sauce*  
*Kangaroo Fillet on Sweet potato puree with redcurrants & sauce Madeira*  
*Pork Cutlet on Sage Potatoes with Date & apple sauce*  
*Beef Sirloin on Rosemary Roesti with Muscat glaze & Béarnaise sauce*  
*Mushroom & Cep Risotto with Rocket Pesto & Truffle oil*  
*Goats Cheese, Eschalote & baby spinach tart with sundried tomato coulis*  
*All tables are served with side dishes of Roast or Steamed Vegetables & Garden Salad*

#### **Desserts**

*Pannacotta with Burnt Orange sauce & sugared citrus zest*  
*Vanilla Crème Brulee with Dark Toffee Crust*  
*Individual Pavlova with Berry Compote & Passion fruit Coulis*  
*Citrus Tart with Mascarpone & Blood Orange Coulis*  
*Brandy Snap Basket with fruit salad & seasonal sorbet*  
*Chocolate tart with macerated strawberries & vanilla ice cream*  
*Sticky Date Pudding with Butterscotch sauce & caramel ice cream*  
*Bread & Butter Pudding with Sauce Anglaise & Honey Ice Cream*  
*Chocolate Fudge Torte with Chantilly Cream & Raspberry Coulis*  
*Tropical Fruit Mille Feuille with Passion fruit coulis*  
*Rhubarb & Pear Crumble with ice cream & fresh pear slices*  
*Apricot & hazelnut Clafoutis with pouring cream*



## Pricing Structure

The price per person is based on the number of courses required and the number of choices per course:

<b>Courses</b>	<b>Price pp</b>	<b>Additional Choice Per Course</b>
<i>Entrée &amp; Main, or Main &amp; Dessert</i>	\$40	\$5
<i>Entrée, Main &amp; Dessert</i>	\$50	\$4
<i>Children under 12</i>	50%	

Examples of two and three course options with multiple menu choices are shown as follows:

<b>Examples of a la Carte Menu Choices</b>			
<b>Entrees</b>	<b>Mains</b>	<b>Desserts</b>	<b>Price pp</b>
1	2		\$45
2	2		\$50
3	3		\$60
2	2	2	\$62
3	3	3	\$74

## Finishing Touches

Your dinner menu may be complemented with pre-dinner, during and post-dinner options:

<b>Item</b>	<b>Cost pp</b>
<i>½ hour pre-dinner canapés</i>	\$8
<i>Antipasto starter (on table)</i>	\$12
<i>Seasonal sorbet (between entrée &amp; main courses)</i>	\$3.50
<i>Petit Fours (post dinner)</i>	\$3
<i>Cheese &amp; fruit platters</i>	\$5

## Children's Menus

There are two alternatives for children's (under 12 years) menus:

<b>Option</b>	<b>Price pp</b>
<i>Half sized meals as per the adult menu &amp; choices</i>	50%
<i>Entrée: Mini-pizza with tomato, bacon &amp; cheese</i>	\$25
<i>Main: Chicken nuggets or fish with sauce, chips &amp; salad</i>	
<i>Dessert: Ice cream sundae (chocolate, strawberry or caramel)</i>	



## Buffet Menus

The buffet option provides a two or three-course dinner, with presentation and self service from a central location. There are three alternative menu styles for main course.

<b>Entrees</b>	<b>Alternative Styles for Main Course</b>			<b>Desserts</b>
	<b>Roasts</b>	<b>Casseroles</b>	<b>Gourmet BBQ</b>	
	<b>[Select 2 choices]</b>			<b>[Optional]</b>
	<b>[Select 5 choices]</b>			<b>[Select 2 choices]</b>
<i>Antipasto platters</i>	<i>Beef with horseradish cream</i>	<i>Beef burgundy</i>	<i>Pork ribs</i>	<i>Citrus tart with burnt orange sauce</i>
<i>Chef's soup kettle</i>	<i>Turkey with cranberry sauce</i>	<i>Lamb navarin</i>	<i>Marinated chicken wings</i>	<i>Chocolate fudge torte with berry compote</i>
<i>Bread rolls</i>	<i>Pork with apple sauce</i>	<i>Seafood paella</i>	<i>Tomato &amp; basil beef sausages</i>	<i>Lemon cheesecake with King Island cream</i>
	<i>Lamb with mint jelly</i>	<i>Osso buco</i>	<i>Seafood skewers</i>	<i>Chocolate macadamia tartlet with passion fruit coulis</i>
	<i>Chicken with sage stuffing</i>	<i>Coq au vin</i>	<i>Swordfish cutlets</i>	<i>Fresh fruit platter with natural yoghurt</i>
	<i>Vegetarian lasagne</i>	<i>Beef vindaloo</i>	<i>Marinated kangaroo fillets</i>	<i>Cheese platter with walnut bread, nuts &amp; dried fruit</i>
		<i>Curried vegetables</i>	<i>Marinated lamb cutlets</i>	
			<i>Char-grilled vegetables</i>	
	<i>Gravy, potatoes, steamed vegetables &amp; garden salad</i>	<i>Garden salad, mash or rice</i>	<i>Coleslaw, potato salad &amp; garden salad.</i>	

*Additional choices at \$5 per dish pp*

The Buffet is priced at \$40 per person for two courses or \$50 per person for three courses.



## Miscellaneous

### Celebratory Cakes

Celebratory cakes for weddings, anniversaries or other significant functions may be delivered for presentation and consumption on-premise. There is no charge for cake cutting and buffet availability in conjunction with other catering options. Otherwise, there is a service charge as follows:

<b><i>Cake Presentation</i></b>	<b><i>Price pp</i></b>
<i>Cut &amp; self service from a buffet</i>	<i>Included in catering options</i>
<i>Cut, plated &amp; served</i>	<i>\$3 pp</i>
<i>Cut, plated (with cream, fruit &amp; coulis) &amp; served</i>	<i>\$5 pp</i>

### Special Dietary Requirements

Please provide advice to the chef of any dietary requirements and a specific menu will be constructed at the same cost per head as the selected catering preference.



## Corporate Workshop & Seminar Catering

Catering is available for occasions when the facilities are rented for private functions including workshops, seminars or general meetings. Fresh coffee, assorted teas and juices are served with each of the following options.

### Tea Breaks

<b>Morning Tea</b> <b>\$10 pp</b>	<b>Afternoon tea</b> <b>\$10 pp</b>
Freshly baked scones with jam & cream Chef's selection cookies & Fresh fruit platter	Platter of international cheese, dried fruit & nuts served with walnut bread Fresh fruit platter

### Light Lunch Menus

<b>Soup &amp; Cocktails</b> <b>\$13 pp</b>	<b>Antipasto &amp; Dips Platter</b> <b>\$15 pp</b>	<b>Baguette / Focaccia</b> <b>\$15 pp</b>
Homemade soup & crusty bread Cocktail pies, pasties & mini-quiche	Assortment of marinated seafood, vegetables, cold meat cuts, olives, sundried tomatoes & duck liver pate.  Three dip platter served with pita bread & vegetable batons	Fresh baguettes or foccacias with assorted gourmet fillings. Fresh fruit platters.

### Hot Lunch Menus

<b>Quiche &amp; Pies</b> <b>\$17 pp Select 2</b>	<b>Hot Buffet Luncheon</b> <b>\$20 pp Select 2</b>	<b>BBQ Luncheon</b> <b>\$20 pp Select 4</b>
<i>Quiche Lorraine</i> <i>Vegetarian Quiche</i> <i>Steak &amp; kidney pie</i> <i>Beef burgundy pie</i> <i>Chicken &amp; leek pie</i> <i>Pork pie</i>	<i>Beef burgundy</i> <i>Coq au vin</i> <i>Green chicken curry</i> <i>Beef stroganoff</i> <i>Lamb madras</i> <i>Seafood paella</i> <i>Vegetarian lasagna</i>	<i>BBQ pork ribs</i> <i>Marinated chicken wings</i> <i>Tomato &amp; basil beef sausages</i> <i>Seafood skewer</i> <i>Marinated rump steak</i> <i>Marinated kangaroo fillets</i> <i>Marinated lamb cutlets</i> <i>Char-grilled vegetables</i>
<i>Served with fresh garden salad</i>	<i>Served with rice or mash, fresh garden salad &amp; crusty bread</i>	<i>Served with coleslaw, potato &amp; garden salads, bread &amp; condiments</i>
<i>Extra choices add \$2 / dish pp</i>	<i>Extra choices add \$3.50 / dish pp</i>	<i>Extra choices add \$3 / dish pp</i>

### Bistro Set Menu

A set menu can be offered when the Bistro is also open to the public (refer to website for operating days). Up to four choices for each of entrees and main courses may be selected in advance from the menu available for the day. Meal selections must be pre-ordered on the morning of your function. The meal prices are as per the menu of the day. Numbers are limited to 20 patrons unless by prior arrangement.



## Terms

A payment schedule, advice of numbers and menu options and exchange of function planners will be arranged in advance. All of our indoor spaces are smoke free.

Howard Vineyard endorses the responsible consumption of alcohol and are unable to serve alcohol to minors or intoxicated guests.

***This brochure is intended as a guide in response to general enquiries only and the management of Howard Vineyard reserves the right without notice, to amend &/or withdraw the options, menus and prices contained herein.***

## Contacts

Telephone: 08 8188 0203  
 Fax: 08 8388 0623  
 Email: [functions@howardvineyard.com](mailto:functions@howardvineyard.com)  
 Website: [www.howardvineyard.com](http://www.howardvineyard.com)

*Just 25 minutes from Adelaide's CBD, or 5 minutes from Hahndorf, the Howard Vineyard, cellar door and Pardalote Bistro are located near Nairne on the corner of the old Princes Highway and Bald Hills Road.*

UBD Map Reference 161 K12

