



DIAMONDS



for excellence in catering

ABN NO. 47 430 332 516

JANUARY 2014

Thank you for enquiring about our catering service for your function. As requested, we have pleasure in attaching several of our menus for your perusal.

The menus are the most popular of our range and can be used as a guide. We are, of course, always prepared to alter or combine various aspects of our menus to suit your particular budget or theme.

Our prices are all inclusive, covering a Chef/Cook in attendance at all times (ensuring the highest of standards are maintained), stainless steel cutlery, crockery (or in the case of the Budget Spit Menu quality disposable plates) and your choice of colour of dinner sized serviettes.

The Spit Roast and Buffet menus are presented smorgasbord style on our own buffet table with linen tablecloths. All spit roasts are freshly cooked on site, and we pride ourselves in serving an abundance of the best quality and freshest food available. All our staff are correctly uniformed and will provide excellent service to you and your guests.

*Full Banquet Style menus available on request. **Sundays and Public Holidays incur a 10% loading.***

Please Note 10% GST to be added to all menus.

We would be very happy to visit with you at a time convenient to discuss any of your catering requirements. To arrange this please do not hesitate to call us on 1800 351 444.

Yours sincerely

Carole and Ray Elliott

Ray & Carole Elliott
diamondscatering@bigpond.com



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PRICING ADJUSTMENTS FOR SMALLER NUMBERS

*Menu Prices are based on a minimum of 50 guests (**except for Spit Menus which have their own pricing**)*

Tea and Coffee available on all menus at \$2.50 per guest (Urn, disposable cups etc. included or \$3.50 per guest including crockery cups and saucers)

For 40 – 50 guests please add \$4.50 per guest to each menu.

For 30 –40 guests please add \$5.50 per guest to each menu.

For Numbers less than 30 the minimum charge for 30 guests on each menu applies.

Also with smaller numbers the Smorgasbord Menus will have two hot, two cold, and two desserts instead of three.

Please do not hesitate to call for any further information.

Sundays and Public Holidays incur a 10% surcharge

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BUDGET SPIT ROAST MENU

*\$14.50 per guest plus GST (Based on a minimum of 60 guests)
(Under 60 guests minimum charge applies)*

Tender Roasted Beef with Condiments including Gravy

Tasty Roasted Chicken with Diamonds' Special Seasoning

(Freshly cooked on Site with Chef in Attendance)

Jacket Potatoes with Sour Cream and Chives

PLUS

Freshly Tossed Garden Salad

Coleslaw with Tangy Dressing

Pasta Salad with Light Dressing

*Minted Pineapple **OR** Whole Baby Beets*

Freshly Baked Bread Rolls And/Or Damper

PLUS

Platter of Fresh Seasonal Fruit

Price Includes Chef/cook, (At least 1 Waitstaff required @ \$150.00) extra waitstaff will be necessary dependant on number of guests, Stainless Steel Cutlery, Quality Disposable Plates, and Serviettes.

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SPIT ROAST MENU

(Please choose two meats)

PORK, BEEF, CHICKEN, LAMB, HONEY GLAZED LEG HAM

(All Freshly Cooked on Site and served with gravy)

SALADS

(Please choose five)

*German Potato; Creamy Basil Pasta; Baby Spinach with Pinenuts and Crispy Bacon;
Thai Noodle Salad; Cherry Tomato/ Bocconcini/ Basil and Spanish Onion;*

Rocket, Pear, Walnut and Shaved Parmesan;

*Roast Pumpkin and Green Bean Salad; Tossed Salad with Avocado; Greek Salad;
Seafood Salad; Marinated Baby Mushrooms; Hot Baby Potatoes with Sour Cream*

(Vegetables available instead of Salads if Required)

Fresh Bread Rolls And/Or Damper

DESSERT

(Please Choose Two)

*Cheesecake, Fresh Fruit Salad, Chocolate Bavarian Cream Pie,
Apple Strudel, Chocolate Mud Cake, Individual Pavlovas with Raspberry Coulis,
Sticky Date **OR** Decorated Platter/s Of Fresh Fruit instead of dessert.*

*Price includes buffet tables with white linen tablecloths for buffet tables, Chef/Cook, **stainless steel cutlery, crockery plates**, dinner sized serviettes in colour or colours of your choice, and condiments*

*Please note: **Turkey can be provided at \$1.50 per guest extra***

SCALE OF CHARGES BASED ON A MINIMUM OF 35 GUESTS

35 – 40 GUESTS	\$27.50
41 – 50 GUESTS	\$25.50
51 – 65 GUESTS	\$23.00
66 – 80 GUESTS	\$21.00
81--100 GUESTS	\$19.00
101 PLUS GUESTS	\$18.50

Waitstaff \$150.00 each (at least one required) extras will depend on number of guests

All prices plus 10% GST

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OPTIONAL APPETISERS
(Must Accompany a Main Meal)

HOT

A Selection of Savoury Filled Vol-au-Vents
Cheese & Spinach in Fillo
Cocktail Vegetable Spring Rolls
Vegetable Samosas with Dipping Sauce
(Oven Required)

OR

COLD

Garnished Platter of Pate and French Bread
Mixed Continental Platter Served with
Cheese Twists and Water Crackers
Marinated Baby Mushrooms

PRICE

Up to 60 Guests - \$8.00 Per Guest
60 or more guests - \$7.50 Per Guest

Waitstaff to serve \$150.00 each (at least one required)
(all prices plus GST)

These are our 'standard' appetisers.

We are always prepared to vary this selection to suit your particular tastes.

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FINGER FOOD MENU NO. 1

\$24.00 PER GUEST

(Based on a Minimum of 50 Guests)

Platters of Pate, Cheese, Olives and Crackers

HOT SELECTION

Mushrooms filled with Crabmeat and Cream Cheese

Herb and Garlic Prawn Skewers

A Variety of Tartlets

Char Grilled Meatballs

A Selection of Savoury Vol au Vents

COLD SELECTION

Chicken and Avocado Ribbon Sandwiches

Crudites and a Selection of Dips

Sundried Tomato Aoli & Prawn Canapes

Smoked Salmon on Rye

Tomato & Basil Bruschetta

Chocolate Dipped Strawberries

DECORATED PLATTER OF FRESH FRUIT

Optional Extras at \$7.50 per item per guest

Platters of Oysters open on Shell

Platters of Fresh Medium King Prawns

Platters of Smoked Salmon with Dill Sauce

Price Includes Food Preparation Specialised Food Cooking, Serving Equipment, Napkins.

Wait Staff - \$150.00 each – At least one required

(2 Wait Staff recommended per 50 guests) All prices plus 10% gst

Please Note : Petite Dessert Rolls can be provided at an extra charge of \$3.50 per guest

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FINGER FOOD MENU

\$18.00 PER GUEST NO. 2

(Based on a Minimum of 50 Guests)

HOT SELECTION

*Vegetable Spring Rolls with Thai Sweet Chilli
Marinated Chicken Pieces
Chicken and Avocado in Bouchee Cases
Cocktail Samosas with Indian Yoghurt Dipping Sauce
Mini Chicken Schaslick with Satay Sauce
Sundried Tomato & Olive Pastries*

COLD SELECTION

*Seafood Dip with Crudites
Cucumber Rounds with Cottage Cheese
Open Danish Sandwiches
Creamy Grand Marnier Pate with Crusty Bread
Strawberries Stuffed with Camembert cheese
Marinated Mushrooms*

DECORATED PLATTER OF FRESH SEASONAL FRUIT

*Price Includes Food Preparation, Specialised Food Cooking & Serving Equipment,
Napkins.*

Wait Staff - \$150.00 each – At least one required, recommend 2 per 50 guests

*Please Note :
All prices plus 10% GST*

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FINGER FOOD MENU NO. 3
\$16.00 PER GUEST
(Based on a Minimum of 50 Guests)

Please Select Five Hot and Five Cold Items

HOT SELECTION

Miniature Quiches, Cheese and Spinach in Fillo, Savoury Vol au Vents, Char Grilled Beef Balls, Mini Chicken Kebabs (marinated in herbs and garlic), Vegetable Samosas, Thai Fishcakes, Fish Cocktails, Cocktail Sausage Rolls, Calamari Rings, Cocktail Spring Rolls (Served with a Selection of Tasty Dipping Sauces)

COLD SELECTION

Seafood Dip with Crackers, Guacomole Dip with Tortilla Chips, Crudites with a Selection of Dips, Pate and French Bread, Cheese with Crackers and Olives, Gourmet Ribbon Sandwiches, Open Sandwiches with Prawns in a Cocktail Sauce

DECORATED PLATTER OF FRESH SEASONAL FRUIT

Price Includes Food Preparation Specialised Food Cooking, Serving Equipment, Napkins.

Wait Staff - \$150.00 each – At least one required, recommend two per 50 guests

Please Note : Petite Dessert Cakes can be provided at an extra charge of \$3.50 per guest

All prices plus 10% gst

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FINGER FOOD MENU NO. 4

\$28.50 Per Guest

Antipasto Platter – Char grilled Vegetables, Dips, and Cured Meats

Smoked Salmon and Cream Cheese Roulade

Selection of Finger Sandwiches fillings include:

***Roast Chicken, Walnuts and Celery in Creamy Mayonnaise
Salmon with Caper Mayonnaise and Chives,
Roasted Turkey Breast, Cranberry and Avocado
Shaved Ham, Tomato and Grain Mustard***

Thai Fish Cakes served with a Sweet Chilli Sauce

Mediterranean Chicken Drumsticks with Tzatziki

Garlic and Herb Prawn Skewers

Spinach and Fetta Fillo Quiche

Fresh Seasonal Fruit with Mango Cream

Price Includes – Food Preparation and service equipment, and napkins

*Wait Staff Available - \$150 each – at least one required.
Recommend two per 50 guests*

All prices Plus 10% GST

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FINGER FOOD MENU NO. 5 **\$35.00 PER GUEST**

Ricotta and Fetta Dip with a Selection of Crudites
Gourmet Finger Sandwiches
Sundried Tomato Aioli and Prawn Canapes
Cucumber Croutes with Red Salmon and Cream Cheese
Smoked Salmon, Lemon & Pepper Blini
Bocconcini, Olive & Cherry Tomato Skewers with Pesto
Mushrooms with Crabmeat & Cheese
Tomato & Basil Bruschetta with Avocado
Garlic and Herb Prawn Skewers
A selection of Savoury Tartlets
Garlic Tempura Prawns

Price Includes Food Preparation, Specialised Serving Equipment, Napkins

Wait Staff Available \$150.00 each – at least one required – recommend two per 50 guests

Please Note – Petite Dessert Cakes can be provided at an extra Charge of \$3.50 per guest
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SMORGASBORD MENU

\$29.00 PER GUEST (Based on a Minimum of 50 Guests)

Cold Selection

*Whole Honey Glazed Leg Ham
Seasoned Roast Chicken on Salad Platters*

Salads (please choose four)

*Tossed Salad, Seafood Salad, Thai Noodle Salad,
German Potato Salad, Basil Tomato Salad,
Creamy Pasta Salad, Marinated Baby Mushrooms, Greek Salad,
Caesar Salad, Roast Pumpkin & Green Bean Salad, or any
salad from the other menus*

Hot Selection (please choose two)

*Beef & Pumpkin Curry, Chicken Scallopini, Sweet and Sour Fish
Thai Chicken & Sweet Potato Curry, Curried Prawns, Beef Stroganoff.
Fettucine with Field Mushrooms in Herb Cream Sauce*

*All served with rice or pasta,
Bread rolls and/or Damper*

Dessert Selection (please choose two)

*Black Forest Torte, Individual Pavlova with Raspberry Coulis, Sticky Date,
Chocolate Mud Cake, Chocolate Bavarian Cream Pie, Strawberry Cheesecake*

OR

Decorated Platters of Fresh Fruit

Price Includes

*Buffet Tables with White Linen Tablecloths, **Cutlery, Crockery**, Serviettes, Chef/Cook
– Waitstaff \$150.00 each (at least one required) recommend two per 50 guests*

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SMORGASBORD MENU

\$25.00 PER GUEST

(Based on a Minimum of 50 Guests)

Cold Selection

*Leg Ham and Pineapple on Salad Platters
Chicken and Asparagus on Salad Platters*

Salads (please choose four)

*Tossed Salad, Coleslaw, Bocconcini Salad, Creamy Pasta Salad
Thai Noodle Salad, Cucumber & Spanish Onion Salad, German Potato Salad,
Apple Walnut & Celery Salad (Waldorf)*

Hot Selection (please choose two)

*Beef & Carrot Ragout, Chicken Scallopini, Sweet and Sour Fish
Penne Pasta with Tomato, Olive & Basil Sauce, Apricot Chicken, Curried Beef
with Vegetables*

*All served with rice or pasta
Bread rolls and (or) Damper*

Dessert Selection (please choose two)

*Pavlova with Strawberries and Cream,
Apple Strudel with Cream, Chocolate Bavarian Cream Pie
Fresh Fruit Salad with Cream.*

OR

Decorated Platters of Fresh Fruit

Price Includes

*Buffet Tables with White Linen Tablecloths, Cutlery, Crockery, Serviettes, Chef/Cook
Waitstaff \$150.00 each (at least one required) recommend two per 50 guests
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COLD BUFFET MENU
\$18.50 PER GUEST PLUS 10% GST

WHOLE DECORATED LEG HAM

ROAST CHICKEN

PLATTERS OF COLD CUTS

AND CHOOSE FOUR SALADS

*Basil Tomato, German Potato, Seafood Salad,
Caesar Salad, Greek Salad, Tossed Salad with Avocado.
Marinated Baby Mushroom Salad, Caesar Salad, or any salad from
the other menus*

BREAD ROLLS AND/OR DAMPER WITH BUTTER

AND CHOOSE TWO DESSERTS

*Individual Pavlovas with Raspberry Coulis, Apple Strudel,
Cheesecake, Chocolate Bavarian Cream Pie,
Chocolate Mudcake
OR*

DECORATED PLATTER/S OF FRESH FRUIT

*Price Includes: Buffet Tables with Linen Tablecloths, Cutlery, Crockery and,
Serviettes – Waitstaff \$150.00 each (at least one required) recommend two per 50
guests*

All Prices Plus 10% GST

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DINNER MENU NO. 1

ENTRÉE

**Chicken & Mushroom Vol au Vent
&
Smoked Salmon with Dill**

MAIN COURSE

**Roast Pork with Apple Sauce
&
Roast Fillet of Beef with Mushrooms
With a Panache of Vegetables**

Dinner Roll with Butter

DESSERT

**Mixed Berry Cheesecake
&
Apple Strudel with Cream**

Scale of Charges:

30 – 40 guests \$45.00 per guest plus GST

41 – 60 guests \$40.00 per guest plus GST

60 Plus guests \$38.00 per guest plus GST

Under 30 guests \$1,500.00 plus GST

Price Includes: All Food Preparation and Service Equipment, Cutlery, Crockery & Serviettes

Waitstaff \$150.00 per person.

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DINNER MENU NO. 2

ENTRÉE

Prawn Twisters
(crispy seasoned king prawns in wonton wrap)

Chicken Caesar Salad

MAIN COURSE

Chicken Breast Kiev

Loin of Lamb with Mint Jelly Glaze

Panache of Vegetables

Mixed Gourmet Rolls

DESSERT

Jaffa Torte with Chantilly Cream
Individual Pavlova with Raspberry Coulis

Scale of Charges:

30-40 guests \$55.00 per guest plus GST

41-60 guests \$52.00 per guest plus GST

60 Plus guests \$50.00 per guest plus GST

Under 30 guests \$1,350.00 plus GST

**Price Includes: All Food Preparation and Service Equipment, Cutlery,
Crockery and Serviettes.**

Waitstaff \$150.00 per person

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DINNER MENU NO. 3

APPETISERS

*Savoury Filled Bouchee Cases
Tempura Fish Goujons
Herb & Garlic Prawn Skewers
Vegetable Spring Rolls with Thai Sweet Chilli*

ENTRÉE

*Avocado & Prawns with Lemon Pepper Aoli
Field Mushroom Fettucine*

MAIN COURSE

*Chicken Breast with Mango
Grain Fed Rib Eye Roast with Herb Crust
(Served with a Panache of Vegetables)*

Assorted Gourmet Dinner Rolls

DESSERT

*Chocolate Brulee Tart
Baked Lime Infused Cheesecake*

Scale of Charges:

30-40 guests \$65.00 per guest plus GST

41-60 guests \$63.00 per guest plus GST

60 Plus guests \$60.00 per guest plus GST

Under 30 Guests \$1,900.00 plus GST

Price Includes: All Food Preparation and Service Equipment, Cutlery, crockery & Serviettes.

Waitstaff \$150.00 per person

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