



Quality Cuisine at its Finest  
*Checkers Catering Menus*

EST.1993

Welcome.

Big or Small, Checkers Catering is Your Quality Catering Provider that brings over 30 years of Experience to any Event.

We Believe that when it comes to Hospitality, Commitment to Quality Cuisine and Exemplary Service is Paramount.

Whether it is Corporate, a Five Star Occasion or a Social function, you can rest easy that a Checkers Catering event will always be one to remember.

### *Catering to your Needs*

- 🍽️ Catering & Delivery of any Cuisine ready to Serve
- 🍽️ Full Professional Waiter Service
- 🍽️ Entire Function Organisation: Staff, drinks, equipment, decorations to your desired theme.

### *Design Your Menu from Scratch*

A variety of food options for Luncheons, Board meetings and any Social Functions:

- |  |  |
|--|--|
| 🍽️ Sandwiches & Rolls                                    | 🍽️ Platters                              |
| 🍽️ Salads  | 🍽️ Barbeques                             |
| 🍽️ Hot and Cold Finger Food                              | 🍽️ Full buffet                           |
| 🍽️ Sit-down lunches & dinners<br>served on your premises | 🍽️ Assorted homemade Desserts<br>& Cakes |
|  | 🍽️ Fruit & Cheese Platters               |

To discuss your specific catering needs, please contact Paul, to ensure your next function or meeting is an outstanding success.

### *Book Your Successful Event Now*

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M- 0425 702 856

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*Cuisine Selections - Sandwiches and Rolls*

**Point Sandwiches**

Traditional rounds of white & brown bread filled with delicious combinations of fillings:

- ✦ Our best leg ham, tomato chutney & salad
- ✦ Chicken breast with mayo, lettuce & avocado
- ✦ Egg, alfalfa, cucumber & lettuce
- ✦ Beef, horseradish, tomato & lettuce
- ✦ Salmon, alfalfa & cream cheese

\$5.00 per round  
- 4 points per round

**Ribbon Sandwiches**

Popular cocktail or club sandwiches.

Three layers of buttered bread in combination with:

- ✦ Smoked salmon, cream cheese & alfalfa,
- ✦ Chicken, semidried tomatoes, lettuce & mayo
- ✦ Ham, chutney, roasted eggplant & capsicum
- ✦ Roast beef, horseradish, tomato & lettuce

\$6.00 / round  
- 3 ribbons per round

**Baguettes, Focaccias & Sour Dough Sandwiches**

- ✦ Lamb, eggplant, lettuce & tzatsiki
- ✦ Smoked cheese, lettuce, pesto & capsicum
- ✦ Smoked salmon, cream cheese, capers & lettuce
- ✦ Barbeque chicken with avocado, chives, lettuce, tomato & mayonnaise
- ✦ Roast beef, semi-dried tomatoes, lettuce & horseradish

From \$7.50 / round  
- 2 pieces per round

**Drinks**

- ✦ Orange Juice, Mineral Water, Coke or Flavoured Sodas (1.125litre & 2litre varieties)
- ✦ Champagne, Beers and Wine varieties (pricing is dependent on selections)

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*Buffet Cuisine*

**Pasta - choose 1 from below**

- ✦ Chicken & roast vegetable lasagne or traditional
- ✦ Spinach & ricotta ravioli with a tomato & basil sauce
- ✦ Tortellini with a tomato, olive & mushroom sauce
- ✦ Baked pumpkin & ricotta gnocchi with a fresh basil & tomato sauce

**Mains - choose 1 from below**

- ✦ Braised steak in port with wild mushrooms
- ✦ Red Thai chicken curry with fresh herbs in a light coconut sauce
- ✦ Beef Burgundy - tender pieces of beef simmered in red wine & mushrooms
- ✦ Chicken breast diced into a rich sour cream & apricot sauce
- ✦ Kashmiri lamb with mild Indian spices finished in a light yogurt sauce
- ✦ Tender pieces of braised beef in a rich Guinness, mushroom & bacon sauce
- ✦ Chicken breasts filled with a tarragon cheese mousse & a peppercorn sauce
- ✦ Fillets of fish oven baked with a tomato, olive & coriander sauce
- ✦ Seafood platter - your choice of seafood with a brandy cocktail sauce
- ✦ Salmon or Trout - baked whole, filled with spring onion, mushroom, leek, orange & ginger

**Roast- choose 1 from below**

- ✦ Topside of beef roasted with a mustard crust
- ✦ Roast pork & apple sauce
- ✦ Tandoori marinated lamb with a yogurt mint sauce
- ✦ Asian style chicken pieces with a sweet chilli sauce
- ✦ Roasted beef with a mushroom & prosciutto duxelle
- ✦ Whole boned chicken rolled with pork mince, sage, orange, lemon, wild rice & bacon on

**Vegetarians - choose 1 from below**

- ✦ Vegetarian Lasagne with leeks, mushrooms, lentils & capsicum in a rich tomato basil sauce
- ✦ Pumpkin and ricotta gnocchi with a creamy mushroom sauce
- ✦ Char grilled polenta with a tomato and roast vegetable sauce topped with shaved parmesan

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*Buffet Cuisine (continued)*

**Potato – choose 1 from below**

- ✦ Potato with bacon, spring onions & baby capers
- ✦ Potatoes baked with onions in stock & cream
- ✦ Baby new potatoes with a fresh herb butter
- ✦ Pumpkin & potato with a mustard & dill seed dressing

**Salads – choose 3 from below**

- ✦ Roasted vegetable on a bed of couscous with a harissa dressing
- ✦ Pasta tossed with pesto, asparagus, beans, broccoli & capsicum
- ✦ Thai chicken with bean sprouts, vegetables (add coconut dressing +\$1.00 /person)
- ✦ Caesar salad with all the trimmings
- ✦ Tossed salad with feta, tomatoes, cucumber, spring onions, olives
- ✦ Tortellini with ham, olives, tomatoes, onions and a herb dressing

**Desserts – choose 4 from below or from dessert list**

- ✦ Orange and lemon meringue trifle
- ✦ Chocolate almond torte with strawberries & cream
- ✦ Pavlova with a mixed berry sauce
- ✦ Chocolate truffle Torte flavoured with rum
- ✦ Apple and mixed berry pie

*In House Barbeque*

**Cooked on site or at a venue of your choice**

- ✦ Scotch fillet marinated with fresh herbs and garlic or homemade burgers
- ✦ Chicken shashlicks with a sweet chilli sauce
- ✦ A selection of flavoured sausages
- ✦ Tandoori lentil burgers for vegetarians
- ✦ Sizzling onions in brown sauce
- ✦ Sauces (a large selection is available)
- ✦ Basket of bread
- ✦ Salads – Greek, Potato with dill & a balsamic dressing, Coleslaw
- ✦ Dessert – Lemon & fruit cheesecake, Chocolate torte covered in a rich Ganache, Pavlova with a berry sauce

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*Set Menus*

**Menu 1**

- 🍽 Focaccia with an assortment of delicious fillings
- 🍽 Cake slices or fresh fruit platter

**Menu 3 - antipasto platters**

- 🍽 A selection of cheeses
- 🍽 Cold meats & olives
- 🍽 Roasted marinated vegetables
- 🍽 Salad leaves & pickles with crusty bread

**Menu 5 - baguette**

- 🍽 Lamb, eggplant, lettuce & tomato relish
- 🍽 Smoked Salmon, cream cheese, capers & lettuce
- 🍽 Barbeque Chicken with avocado, chives, tomato & mayo
- 🍽 Smoked Cheese, lettuce, olive pate & capsicum strips
- 🍽 Cheese and fresh fruit platter

**Menu 7 -casserole**

- 🍽 Served in chafing dishes
- 🍽 Casserole of your choice - Beef Burgundy, Thai Chicken, Chicken with a parmesan, mushroom and ham cream sauce, Lamb Kashmiri - a light Indian dish with ground almond in a creamy tomato sauce
- 🍽 Rice & a tossed salad
- 🍽 Basket of bread

**Menu 2**

- 🍽 Point Sandwiches with assorted fillings
- 🍽 A selection of finger food
- 🍽 Assorted slices of cakes

**Menu 4**

- 🍽 Assorted Schwab's sour dough sandwiches
- 🍽 A selection of finger food
- 🍽 Platter of sliced cakes

**Menu 6**

- 🍽 Vegetable Frittata with cheese & pinenuts
- 🍽 Focaccia - Double Smoked Ham, tomato, cheese & lettuce
- 🍽 Chicken Breast, pesto, eggplant & lettuce
- 🍽 Prosciutto, avocado, tomato relish & lettuce
- 🍽 Swiss Cheese, mushroom, semi dried tomatoes & lettuce
- 🍽 Middle Eastern Spiced Lamb on skewers

**Menu 8 - sandwich / finger food**

- 🍽 Selection of Schwob's sour dough sandwiches
- 🍽 A platter of mixed finger food
- 🍽 Finger slices of cake
- 🍽 Fresh fruit and cheese

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*Set Menus* (continued)

**Menu 9**

- 🍽️ Roast beef with a pepper crust served with our homemade chutney
- 🍽️ Marinated chicken pieces
- 🍽️ Tossed green salad
- 🍽️ Coleslaw
- 🍽️ Pasta salad with Asian vegetables and a Thai dressing
- 🍽️ Basket of bread
- 🍽️ Fresh fruit platter
- 🍽️ Chocolate truffle torte

**Menu 11**

- 🍽️ Tandoori marinated lamb sliced and splattered with a yogurt sauce
- 🍽️ Thai style chicken with sweet chilli sauce
- 🍽️ Baby potato salad with a balsamic dressing
- 🍽️ Tossed salad with feta and olives
- 🍽️ Roasted vegetable salad with a tomato dressing & couscous
- 🍽️ Basket of Bread
- 🍽️ Lemon and orange meringue torte
- 🍽️ Chocolate and almond cake with fresh cream and strawberries

**Menu 10**

- 🍽️ Antipasto platter of assorted meats, semi-dried tomatoes, olives, dips, marinated roasted vegetables
- 🍽️ Finger slices of quiche
- 🍽️ Our homemade focaccia pizza
- 🍽️ Tossed green salad
- 🍽️ Baby potato with mayonnaise and spring onions
- 🍽️ Basket of bread
- 🍽️ Baked cheesecake with a mixed berry glaze
- 🍽️ Chocolate almond torte with a cherry and chocolate truffle filling covered in Ganache

**Menu 12**

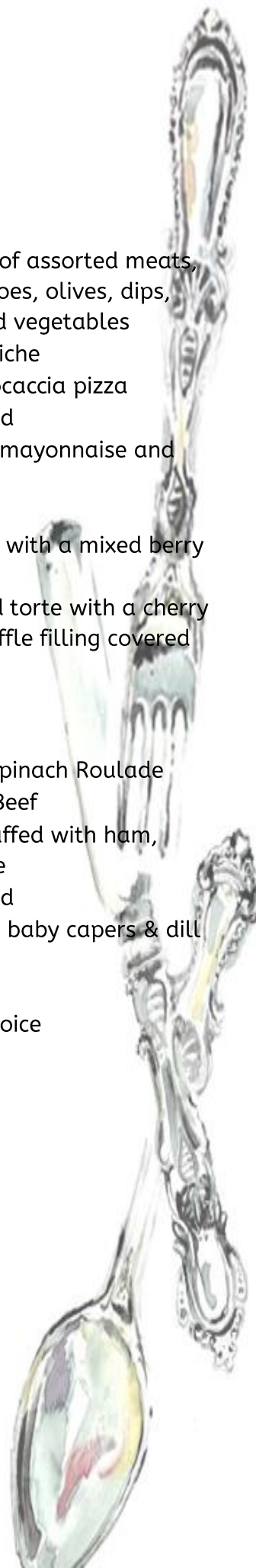
- 🍽️ Smoked Trout & Spinach Roulade
- 🍽️ Mustard Crusted Beef
- 🍽️ Chicken Breast stuffed with ham, cheese & five spice
- 🍽️ Tossed green salad
- 🍽️ Potato Salad with baby capers & dill mayonnaise
- 🍽️ Crusty Bread
- 🍽️ Dessert of your choice

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*Set Menus* (continued)

**Menu 13 (oriental mixer)**

- 🍴 Japanese Style Porterhouse
- 🍴 Marinated Calamari
- 🍴 Cajun Marinated Chicken
- 🍴 Double Smoked Ham
- 🍴 Smoked Salmon
- 🍴 All platters with chargrilled vegetables, olives, semi sundried tomatoes & sauces
- 🍴 Tossed Salad
- 🍴 Crusty Bread
- 🍴 Fresh fruit platter
- 🍴 Cheese and dessert

**Menu 14 (seafood)**

- 🍴 Oysters Natural & Kilpatrick
- 🍴 Cajun Prawns with a Creole dipping sauce
- 🍴 Marinated and chargrilled Calamari
- 🍴 Sliced chicken breast stuffed with ham, brie and marinated capsicum
- 🍴 Roasted Vegetable Salad
- 🍴 Potato & Sweet Potato Salad with a mustard & dill dressing
- 🍴 Tossed Salad Crusty Bread
- 🍴 Dessert and cheese and fruit

**Your Menu Creation by Consultation**

If you do not see a menu to your liking here, we allow you to mix and match to suit your needs.

We even create your own Menu from scratch if required.

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*Desert Menu*

Complete the occasion with one of our Devine Deserts.

**Chocolate Hazelnut** – a flourless sponge with rich chocolate & ground hazelnuts. Filled with strawberries, cream & coated in a chocolate glaze. Can be surrounded in a chocolate collar, topped with curls & finished with ribbon.

**Orange & Lemon Meringue Trifle** – a delicious dessert of sponge fingers in lemon curd layered with a tangy light cheesecake topped with meringue.

**Chocolate Almond Torte** – a flourless chocolate sponge with a sour cherry or chocolate truffle centre, coated in Ganache.

**Lemon Tart** – glazed & topped with strawberries.

**Angelfood Cake** – an eggwhite sponge, plain or chocolate filled with strawberries, fresh cream & raspberry coulis or homemade lemon curd.

**Summer Pudding** – filled with mixed berries & covered in berry coulis.

**Orange & Almond** – a cake made with blended oranges & almonds.

**Vecluse** – vanilla sponge with strawberries, raspberry coulis & fresh cream covered in white chocolate flakes.

**Cheesecake** – baked or unbaked topped with fresh fruit & cream.

**Blackforest** – fresh cream, Kirsch, sour cherries covered in dark chocolate flakes.

**Chocolate Fudge** – chocolate or butterscotch cream covered in rich Ganache.

**Pavlova** – topped with fresh cream and fresh fruit and berry sauce.

**Truffle Torte** – delicious chocolate rum mousse layered with sponge & covered in Ganache.

**Apple Strudel** –with sultanas & toasted almonds.

**Pudding** – ginger & pear with a butterscotch sauce.

**Tiramisu** – sponge fingers soaked in coffee & brandy layered with chocolate & Mascarpone mousse.

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### *Morning & Afternoon Tea*

Allow us to provide you a hassle free set menu for your board room, meeting or all day event.

We generally suggest a choice of four items per person.

#### **Morning Tea –**

- ☛ Mini croissant plain or filled with Swiss cheese and ham
- ☛ Assorted mini Danish
- ☛ Fresh fruit platter
- ☛ Muffins – apple and cinnamon or blueberry
- ☛ Assorted biscuit platter
- ☛ Finger slices of cake – lemon, orange and poppyseed, chocolate
- ☛ Fruit cake slices
- ☛ Mini savoury muffins – bacon, feta and olive, blue cheese and walnut
- ☛ Cheese scones or straws
- ☛ Mini bacon and egg pies

#### **Afternoon tea –**

- ☛ Scones halved and topped with jam and fresh cream
- ☛ Canadian lemon cake
- ☛ Carrot cake
- ☛ Fruit cake
- ☛ Chocolate cake with a Ganache topping
- ☛ Individual lemon tarts
- ☛ Strawberry tarts
- ☛ Fresh fruit or fresh fruit and cheese
- ☛ Homemade biscuits
- ☛ Poppy seed and orange cake
- ☛ Orange and almond cake

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### *Lunch Finger Food Options*

Easily select your lunch to perfection.

- 🍽️ Yorkshire puddings with roast beef and horseradish sauce
- 🍽️ Smoked salmon on sour dough rye circles with sour cream and dill
- 🍽️ Caramelised tart of leek, onion, sundried tomato and capers
- 🍽️ Ribbon sandwiches
- 🍽️ Small filled focaccia
- 🍽️ Tandoori or Thai style chicken skewers
- 🍽️ Tofu and Wakame rice balls
- 🍽️ Falafels with a minted yogurt sauce
- 🍽️ Bacon and egg pie
- 🍽️ Mini quiche of spinach and ricotta or bacon and brie
- 🍽️ Mushroom caps topped with a pesto and Swiss cheese stuffing
- 🍽️ Lime and lemon grass crab cakes
- 🍽️ Sausage rolls
- 🍽️ Nori sushi rolls with smoked salmon & avocado or vegetarian
- 🍽️ Asparagus rolled and baked with parmesan, ham and filo
- 🍽️ Rice paper rolls with Hoisin sauce
- 🍽️ Antipasto tartlets with sundried tomatoes, marinated eggplant & capsicum, salami, olives and cheese - can be made vegetarian
- 🍽️ Baby dill scones with a smoked salmon mousse
- 🍽️ Pumpkin, blue cheese & walnut or bacon, feta and olive mini muffins
- 🍽️ Potato Rosti with smoked salmon mousse
- 🍽️ Corn cakes with smoked trout, crème fraiche
- 🍽️ Finger slices of focaccia pizza
- 🍽️ Chicken Satay sticks

### *Finger Food Desert Menu*

Add a sweet cleanser to complete your palate

- 🍽️ Lemon cake
- 🍽️ Poppy seed and orange
- 🍽️ Profiteroles filled with an custard cream dipped in chocolate
- 🍽️ Banoffee tarts
- 🍽️ Lamington bites
- 🍽️ Individual lemon tarts
- 🍽️ Fruit cake
- 🍽️ Chocolate almond torte with chocolate Ganache
- 🍽️ Chocolate brownie

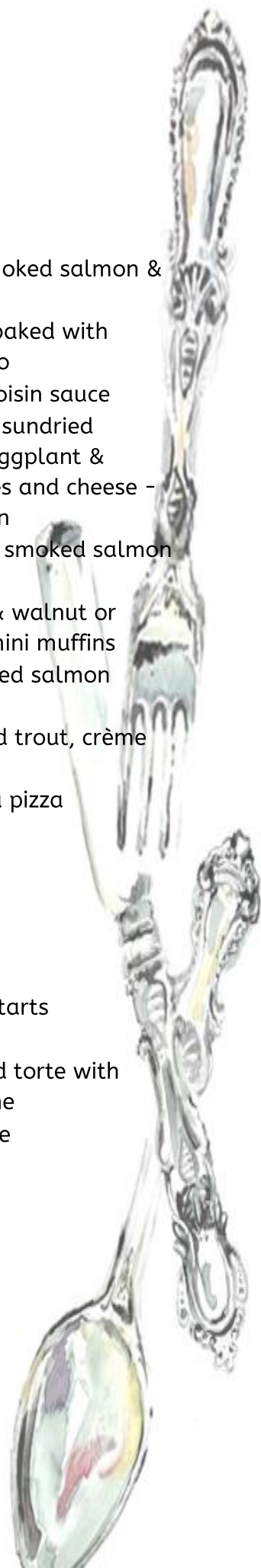
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*Weddings, Birthdays & Special Occasions*

For that perfect catering experience where quality and service is a must.

**Entree Selections**

**Soups**

- ☛ Roasted tomato soup complimented with mussels, garlic croutons and diced vegetables
- ☛ Roast pumpkin soup with crispy shallots, coriander and goats cheese
- ☛ Cream of potato and watercress with crème fraiche

**Cold Entree**

- ☛ Smoked trout and salad greens tossed with baby capers, wasabi mayonnaise and dill
- ☛ Toasted nori and rice topped with wasabi avocado and smoked salmon
- ☛ Pepper crusted salmon on a bed of salad leaves with red capsicum sauce
- ☛ Chicken and pistachio terrine with a homemade chutney

**Hot Entree**

- ☛ Fettuccine with salmon based in a tomato, green olive, baby spinach and caper sauce
- ☛ Prawn cakes flavoured with lemongrass, chilli and lime with a coriander sweet chilli sauce
- ☛ Roasted eggplant, sweet potato, feta and caramelised onion tart served with rocket pesto
- ☛ Seafood agnolotti with a saffron tarragon sauce

**Mains Selections**

- ☛ Chicken with smoked salmon & brie topped with a saffron, lemon & chive cream sauce
- ☛ Grilled marlin with an avocado & coriander salsa
- ☛ Roasted eye fillet served on a root veg melange & splashed with a sticky shallot glaze
- ☛ Loin of pork with crushed sweet potatoes & a mustard sauce
- ☛ Salmon baked in filo with spinach & feta with basil sauce
- ☛ Chicken fillet topped with asparagus & bacon with a mustard hollandaise
- ☛ Eye fillet with sautéed mushrooms, caramelised onions & baby spinach with a red wine jus
- ☛ Honey and mustard marinated lamb with a rosemary jus
- ☛ Lemon marinated chicken atop a soft olive polenta

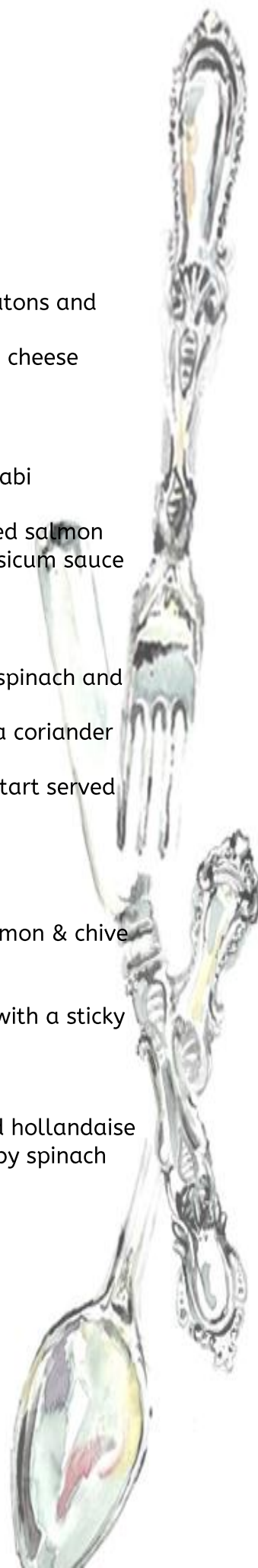
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*Weddings, Birthdays & Special Occasions (continued)*

Desserts- choice of two

- ✿ Chocolate mocha tart with iced coffee parfait
- ✿ Orange tiramisu with brandy and chocolate flakes
- ✿ Caramelised apples and ginger custard tart
- ✿ Lemon tart with a mixed berry coulis
- ✿ Tiramisu with Mascarpone, coffee and brandy
- ✿ Coffee and pistachio iced parfait with a chocolate sauce
- ✿ Apple and berry pie with sauce anglaise and cream
- ✿ Chocolate and hazelnut torte with cream, strawberries and espresso syrup
- ✿ White chocolate mousse with a raspberry sauce
- ✿ Raspberry and frangipane tart with a vanilla bean froth

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## *Staff & Equipment*

### Staff

- ✦ Waiter Staff \$35.00 per hour
- ✦ Chefs \$45.00 per hour  
(minimum 4 hours inc G.S.T.)

### Glasses

- ✦ Beer, Champagne, Wine
- ✦ Spirit, Cocktail
- ✦ Water jugs 2 litre

### Urns

- ✦ Electric, hot water 8 litre, 40 cups
- ✦ Electric, hot water 27 litre, 120 cups

### Warmers

- ✦ Electric pie warmer
- ✦ Warming oven – 6 trays including gas bottle
- ✦ Chafing dishes
- ✦ Barbeques

### Tables and chairs

- ✦ Trestle 8ft – seats 10
- ✦ Round seats 10
- ✦ Chairs white plastic
- ✦ Chair covers

### Crockery

- ✦ Entrée, side, dinner & soup bowl
- ✦ Pasta or salad bowls
- ✦ Coffee pots, tea pots, cups & saucers

### Cutlery

- ✦ Knives, forks, soup spoons,
- ✦ Dessert spoons

### Tablecloths

- ✦ Trestle
- ✦ Round

### Candelabra

- ✦ Black iron 3 arm
- ✦ Metal 5 arm candelabra
- ✦ Gilded carved wood single candle holder

### Marquees

- ✦ 12' x 24' seats 30 people
- ✦ 20' x 20' seats 40 people
- ✦ 20' x 30' seats 60 people
- ✦ 20' x 40' seats 80 people
- ✦ 20' x 50' seats 100 people
- ✦ 20' x 60' seats 120 people

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