

Welcome to Checkers Catering,

Established in 1993, Big or small, Checkers Catering is your Quality Catering Provider that brings over 38 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 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
- Salads
- Hot and Cold Finger food
- Sit-down lunches & dinners served on your premises
- Platters
- Barbeques
- Full buffet
- Assorted homemade desserts and cakes
- Fruit and 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

Sandwiches and Rolls

Point sandwiches:	
<p>Traditional rounds of white & brown bread filled with simple but delicious combinations of fillings, such as:</p> <ul style="list-style-type: none"> • our best leg ham, tomato chutney and salad • chicken breast with mayo, lettuce and avocado • egg, alfalfa, cucumber & lettuce, • beef, horseradish, tomato and lettuce • salmon, alfalfa and cream cheese. 	<p>\$7.00 per round 4 points per round</p>
Ribbon sandwiches:	
<p>Our very popular cocktail or club sandwiches. Three layers of buttered bread containing the following combinations:</p> <ul style="list-style-type: none"> • smoked salmon, cream cheese & alfalfa, • chicken, semidried tomatoes, lettuce & mayo • ham, chutney and roasted eggplant & capsicum • roast beef, horseradish, tomato & lettuce 	<p>\$9.00 per round 3 ribbons per round</p>
Baguettes, focaccias and sour dough sandwiches:	
<ul style="list-style-type: none"> • lamb, eggplant, lettuce & tzatziki • smoked cheese, lettuce, pesto & capsicum strips • smoked salmon, cream cheese, capers & lettuce • barbeque chicken with avocado, chives, lettuce, tomato & mayonnaise • roast beef, semi-dried tomatoes, lettuce & horseradish 	<p>From \$11.00 per round 2 pieces per round</p>
Drinks	
<p>Orange juice, mineral water, coke or flavoured drinks 1.125 – 2 litre bottles</p>	<p>\$4.50 - \$7.50 each</p>

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 shashliks with a sweet chilli sauce
- A selection of flavoured sausages
- Tandoori lentil burgers for vegetarians
- Sizzling onions in brown sauce
- Sauces
- 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

Staff

Staff - waiter staff \$45.00 per hour per person including G.S.T

Chefs \$60.00 per hour per person including G.S.T

*minimum 4 hours including travel time

10% surcharge Saturday

20% surcharge Sundays and public holidays

Equipment

Barbeques - \$150.00.

For tables, chairs, glassware, marquees please refer to the hire list

Cool Room - \$250.00

This is only one of the menus available, talk to us about designing a menu to suit you.

<p>Menu 1 Focaccia with an assortment of delicious fillings Cake slices or fresh fruit platter</p>	<p>Menu 2 Point Sandwiches with assorted fillings A selection of finger food Assorted slices of cakes</p>
<p>Menu 3 Antipasti platters A selection of cheeses, cold meats, olives, roasted marinated vegetables, salad leaves & pickles with crusty bread</p>	<p>Menu 4 Assorted Schwob's sour dough sandwiches A selection of finger food Platter of sliced cakes</p>
<p>Menu 5 Baguettes filled with: 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</p>	<p>Menu 6 Vegetable Frittata with cheese & pine nuts Focaccia with: Double Smoked Ham, must, 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</p>
<p>Menu 7 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</p>	<p>Menu 8 Selection of Schwob's sour dough sandwiches A platter of mixed finger food Finger slices of cake Fresh fruit and cheese</p>
<p>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</p>	<p>Menu 10 Antipasti 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</p>
<p>Menu 11 Tandoori marinated lamb sliced and plattered 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</p>	<p>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</p>
<p>Menu 13 Japanese Style Porterhouse Marinated Calamari Cajun Marinated Chicken Double Smoked Ham Smoked Salmon All plattered with chargrilled vegetables, olives, semi sundried tomatoes & sauces Tossed Salad Crusty Bread Fresh fruit platter, cheese and dessert</p>	<p>Menu 14 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</p>

These are samples only and prices vary depending on numbers.

Different foods can be mixed and matched to suit your needs.

When placing large orders, there is a larger variety of salads, meats and desserts to choose from.

Desserts

- Chocolate Hazelnut - a flourless sponge with pure chocolate & ground hazelnuts filled with strawberries & cream & coated in chocolate glaze, can be surrounded in a chocolate collar, topped with curls and 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
- Angel food Cake - an egg white 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
- Vaucluse - vanilla sponge with strawberries, raspberry coulis & fresh cream covered in white chocolate flakes
- Cheesecake - baked or unbaked topped with fresh fruit & cream
- Black forest - made with fresh cream, Kirsch, sour cherries covered in dark chocolate flakes
- Chocolate Fudge - filled with chocolate or butterscotch cream & covered in rich ganache
- Pavlova topped with fresh cream and fresh fruit and berry sauce
- Truffle torte, a delicious chocolate rum mousse layered between sponge and covered in ganache
- Apple Strudel with sultanas and toasted almonds
- Ginger and pear pudding with a butterscotch sauce
- Tiramisu - sponge fingers soaked in coffee and brandy layered with chocolate and mascarpone mousse

Finger food Desserts

- Lemon cake
- Poppyseed and orange
- Profiteroles filled with a custard cream dipped in chocolate
- Mixed nut caramel tart
- Mixed berry Brulee tarts
- Lemon tarts
- Fruit cake
- Chocolate almond torte with chocolate ganache
- Chocolate brownie
- Belgium chocolate tarts

Morning Tea We suggest a choice of 4 items per person	Afternoon tea We suggest a choice of 4 items per person
<ul style="list-style-type: none"> • 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 	<ul style="list-style-type: none"> • 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 • Poppyseed and orange cake • Mixed berry Brule tarts • Belgium chocolate tarts

Lunch Designed as finger food, ideal for working lunches	
<ul style="list-style-type: none"> • 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 focaccias • 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 	<ul style="list-style-type: none"> • 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 • Antipasti 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 roesti with smoked salmon mousse • Corn cakes with smoked trout, creme fraiche • Finger slices of focaccia pizza • Chicken Satay sticks

Dinner options

Entree

Soups

Roasted tomato soup with basil, 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

Fettucine 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

Chicken with a prosciutto and cheese filling topped with a saffron, lemon and chive cream sauce

Roasted eye fillet served on a root veg melange and splashed with a sticky shallot glaze

Loin of pork with crushed sweet potatoes and a mustard sauce

Salmon baked in filo with spinach and feta with basil sauce

Chicken fillet topped with asparagus and bacon with a mustard hollandaise

Eye fillet with mushrooms, caramelised onions and baby spinach with a red wine jus

Honey and mustard marinated lamb with a rosemary jus

Lemon marinated chicken atop a soft olive polenta

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

Vegetarian and Vegan Options

Entrée

Roasted eggplant, sweet potato, feta and caramelised onion tart served with rocket pesto

Kale, quinoa, pomegranate, wild rice, corn and coriander salad

Tofu, wakame and rice burgers on mixed salad greens

Main

Baked Pumpkin gnocchi with a roasted tomato and basil sauce and rocket leaves

Roasted vegetable and lentil lasagne with a salad and pesto dressing

Tofu Wellington with a rich mushroom sauce

Baked polenta with roasted fennel and capsicum and a tomato and basil sauce

Salads

- Superfood salad – quinoa, kale, corn, tomato, puy lentils, coriander and feta with a tangy dressing
- Soba noodle salad with snow peas, capsicum, broccoli, Thai basil, bean shoots with an Asian style dressing
- Mediterranean - capsicums, pumpkin, zucchini, baby chats roasted with herbs and garlic with a tomato harissa dressing
- Potato with bacon, spring onions and basil with a balsamic dressing



Hire Equipment

<p>Staff</p> <ul style="list-style-type: none"> • Professional and friendly waiters, • Waitresses \$45.00 per hour • Chefs \$60.00 per hour • Min 4 hours Inc GST <p>Note: 10% Surcharge on Saturdays 20% Surcharge on Sundays</p>	<p>Crockery</p> <ul style="list-style-type: none"> • Plates – dinner, entrée, side, soup bowl, pasta or salad bowls, coffee pots, tea pots, cups and saucers
<p>Glasses</p> <ul style="list-style-type: none"> • Beer • Champagne • Wine • Spirit • Cocktail • Water jugs 2 litre 	<p>Cutlery</p> <ul style="list-style-type: none"> • Knives, forks, soup spoons, dessert spoons and forks, knives • Ashtrays
<p>Urns</p> <ul style="list-style-type: none"> • Electric, hot water 8 litre, 40 cups • Electric, hot water 27 litre, 120 cups 	<p>Tablecloths</p> <ul style="list-style-type: none"> • Tressle • Round
<p>Warmers</p> <ul style="list-style-type: none"> • Electric Oven - \$150.00 • Warming oven – 6 trays including gas bottle • Chafing dishes - \$25.00 • Barbeques - \$150.00 • Cool room - \$250.00 	
<p>Tables and chairs</p> <ul style="list-style-type: none"> • Tressle 8ft – seats 10 • Round seats 10 • Chairs white plastic • Chair covers 	<p>Marquees</p> <ul style="list-style-type: none"> • 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

