

MILESTONES CATERING SERVICES

Gold Licence Caterer

MILES BLACKWELL

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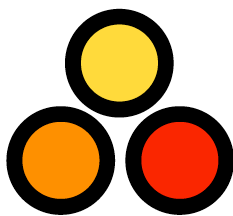
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www.milestonescatering.com.au

ABN 24057883753

February 2007



BREAKFAST MORNING & AFTERNOON TEA

Really needs to be ordered a day in advance

PRICES EXCLUDE GST

- Our own freshly baked muffins **\$2.75 each**
- Freshly baked mini muffins **\$1.60 each**
- A variety of baked by us mini Danishes **\$2.75 each**
- Freshly baked mini scones served with jam and cream **\$1.60 each**
- Freshly baked ham, cheese and tomato scones **\$1.60 each**
- Freshly baked date scones served with butter **\$1.60 each**
- Crispy bacon & scrambled egg and cheese tortilla **\$5.95 each**
- Scrambled egg, cheese, mushroom, tomato tortilla **\$5.95 each**
- Smoked salmon, chives, cheese and scrambled egg tortilla **\$5.95**
- Bacon & egg English muffins **\$4.10 each**
- Mushroom & egg English muffins **\$4.10 each**
- Little sausage rolls with tomato sauce **\$1.00 each**
- Homemade mini beef pies with tomato sauce **\$2.00 each**
- Turkish cheese toast with bacon, or tomato, or ham, or avocado or mushrooms **\$12 for 20 pieces**
- Croissants with homemade jam and butter **\$2.80 each**
- Chocolate filled croissants **\$2.95each**
- Croissants halved & filled with tomato & mushrooms **\$3.95each**
- Freshly baked sultana snail **\$2.75 each**
- Fruit skewers **\$2.50 each**
- Individual organic muesli pots topped with yogurt & berries **\$5.80each**
- Banana or mango & apricot bread served with passionfruit butter. **\$2.95 per slice**
- Mini bagel filled with smoked salmon & cream cheese **\$4.50 each**
- A selection of homemade mini cakes, banana, chocolate mud, mixed berry, mini custard tarts, all **\$1.60 each**. Iced or uniced
- Great Australian Cheese, fresh fruit, & wheat crackers **\$4.50pp**
- Fruit Platters \$15, \$25, \$35 \$45 size**

PRICES EXCLUDE GST

Minimum Order 10 persons

Continental Breakfast Basket \$7.95 per head + GST

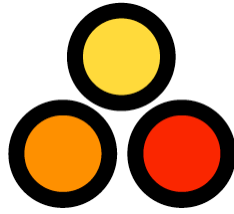
With croissants, pastries, mini muffins, scones and fresh fruit.

Hot Breakfast Basket \$10.95 per head + GST

With hot tortillas, filled croissants, sausage rolls, mini pies and fresh fruit.

Hot & Cold Breakfast \$13.95 per head + GST

With a mix of tortillas, mini muffins, pastries, mango & apricot bread, Individual muesli pots & fresh fruit



SANDWICH PLATTERS

A fabulous selection of baguettes that are baked on the premises, white, multi grain, pumpkin and herb and garlic. Wraps and Freshly cut sandwich bread, white, wholemeal and dark mixed grain. Baked on stone sour dough bread, sundried tomato and herb fougasse Sesame and cumin seed Turkish bread and Panini's with poppy seeds or pumpkin and sunflower seeds.

Toppings include our own cured meats: Nut crusted chicken fillets, Thai beef, tandoori chicken, satay beef, lemon & coriander chicken, double smoked ham, crispy bacon, smoked turkey breast, pastrami, mild salami, freshly smoked salmon and chargrilled vegetables. And the freshest salad ingredients from the markets each morning.

Toasted filled Turkish bread

Fillings include crispy bacon, avocado and cheese melt, tuna melt, beef steakhouse melt, chargrilled vegetables, cheese and hummus melt and ham, cheese and tomato melt.

Condiments all made by us include chilli jam, mango & apricot chutney, pesto mayo, tzatziki, aioli, dill dressing, dijonnaise, hummus lime mayo, corn salsa and eggplant salsa.

Cost per head \$8.45ph + GST = \$9.30 per head

Fruit and Cheese Platters

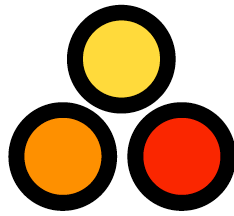
Great Australian Cheese, fresh fruit, & wheat crackers \$4.50per person + GST
Fruit Platters \$15, \$25, \$35 \$45 size + GST

Drinks

Orange juice, apple juice 2lt size \$7.95+ Gst
Mineral water, coke etc 1.5lt size \$5.00 + Gst

Lunch Package Served on Disposables Only

A mix of our fabulous baguettes and wraps, small fruit & cheese platter orange juice, mineral water, plastic cups, paper napkins and paper plates
No mess no returns
Minimum Order 12 persons \$150.00 +GST COD only



LUNCH BOXES

Going somewhere need to take something with you

An individual lunch box
You can choose or we can prepare a selection for you.

A freshly baked baguette, white or multigrain
Or a wrap filled with a variety of the following

Nut crusted chicken fillets,
Thai beef, tandoori chicken, satay beef, lemon & coriander chicken, double
smoked ham, smoked turkey breast, pastrami, mild salami,
freshly smoked salmon and chargrilled vegetables,
And the freshest salad ingredients from the markets each morning.
Condiments all made by us include chilli jam, mango & apricot chutney,
pesto mayo, tzatziki, aioli, dill dressing, dijonnaise, hummus lime mayo, corn
salsa and eggplant salsa.

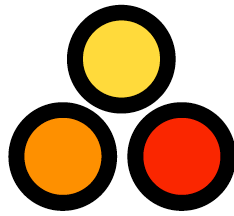
A piece of fruit, apple orange, banana, peach or nectarine,
depending on the season

A Homemade mini muffin, raspberry, chocolate chip, blueberry,
white chocolate or macadamia

An individual cheese and cracker plate

And a drink, a 300ml juice, orange, apple, lemon with spring water and
pineapple. 600ml water and 375ml cans of coke, diet coke, lift and zero

\$18.75 per box + Gst
Delivery CBD
Minimum Order 10 Boxes



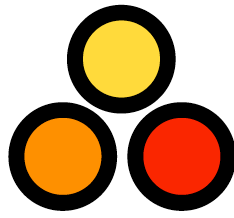
HOT & COLD FINGER FOOD

Everything on this menu is made by us.

Sugar cane prawns with chilli lime dipping sauce
Macadamia nut crusted fish pieces served with a mango salsa
Spiced lamb kofta kebabs served with a mint and yoghurt dressing
Parmesan crusted stuffed mushrooms
Prawn and ginger fritters with plum sauce
Mini chicken burger with rocket and pesto mayo
Mini steak sandwiches with onion marmalade
Smoked salmon, cream cheese crepes
Handmade vegetarian Saigon style rolls with hoisin dipping sauce
Skewered prawns served with a honey curry sauce
A variety of homemade sushi with dipping sauces
Oyster platter – 24 Oysters topped with lemon herb dressing and caviar, tomato, chilli and coriander prosciutto and balsamic and bloody mary oyster shots
Vegetable samosas with tzatziki
Ravioli served on a spoon topped with Neapolitan sauce
Mini chilli beef burger served with guacamole cheese & chilli
Chicken skewers marinated in lemon ginger & Vietnamese mint
Mini chicken & leek pie
Olives stuffed with fetta and crumbed served with aioli
Sausage rolls with tomato sauce
Tandoori chicken drumettes with yoghurt dipping sauce
Mini beef burgundy pie
Smoked salmon or pesto & fetta or vegetarian mini quiches
Spicy Vietnamese pork balls with a hot spicy chilli sauce
Thai crabcakes served with chilli lime salsa
Mini Moroccan Lamb burger with hommus mixed greens & roasted capsicum
Salt & pepper calamari with a chilli dipping sauce
Vegetarian spring rolls with sweet chilli dipping sauce
Falafel on crispy flatbread topped with hommus
Herb pancakes topped with salmon mousse
Freshly peeled king prawns with a mango & mint dipping sauce
Tuna or salmon sashimi with wasabi dipping sauce
Nut crusted garlic chicken fillets with pesto mayo
Small cups of pad Thai chicken or vegetarian
Malaysian style beef satays with peanut sauce
Chinese BBQ pork pancakes with hoisin sauce
Marinated grain fed rump sliced and served medium rare on freshly baked mini sour dough rolls with dijonaisse

Make your menu choices & we will provide you with a quote and worry free catering!

**SEE NEXT PAGE FOR SOME SET MENU PACKAGES
OR LET US CREATE A MENU FOR YOU**



HOT & COLD FINGER FOOD SET MENU PACKAGES

MINIMUM 10 PERSONS \$16.50 per head + GST

Menu 1 for Approx 1 hour function 6 pieces per person

Sugar cane prawns with chilli lime dipping sauce

Mini chicken burger with rocket and pesto mayo

Handmade vegetarian Saigon style rolls with hoisin dipping sauce

Mini beef burgundy pie

Herbed pancakes topped with salmon mousse

Parmesan crusted stuffed mushrooms

MINIMUM 10 PERSONS \$23.50 per head + GST

Menu 2 for Approx 1.5 hour function 8 pieces per person

Spiced lamb kofta kebabs served with a mint and yoghurt dressing

Thai crab cakes served with chilli lime salsa

Nut crusted garlic chicken fillets with pesto mayo

A variety of homemade sushi with dipping sauces

Mini chilli beef burger served with guacamole, cheese & chilli

Sugar cane prawns with chilli lime dipping sauce

Chicken skewers marinated in lemon ginger & Vietnamese mint

Small cups of pad Thai chicken or vegetarian

MINIMUM 10 PERSONS \$29.50 per head + GST

Menu 3 for Approx 2 hour function 10 pieces per person

Sugar cane prawns with chilli lime dipping sauce

Mini Moroccan Lamb burger with hommus mixed greens & roasted capsicum

Salt & pepper calamari with a chilli dipping sauce

Handmade vegetarian Saigon style rolls with hoisin dipping sauce

Malaysian style beef satays with peanut sauce

Macadamia nut crusted fish pieces served with a mango salsa

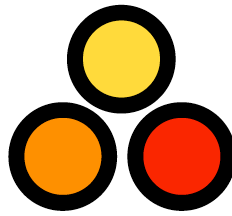
Parmesan crusted stuffed mushrooms

Chinese BBQ pork pancakes with hoisin sauce

Marinated grain fed rump sliced and served medium rare on freshly baked

mini sour dough rolls with dijonaisse

All food delivered plattered ready to serve
Sydney and North Sydney CBD No Charge

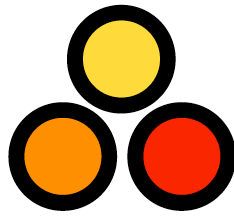


These menus we cook at your place and includes the cost of a chef and kitchen assistant

MINIMUM 20 PERSONS \$45.50 per head + GST
Menu 4 for Approx 2 hour function 10 pieces per person

Freshly peeled king prawns with a mango & mint dipping sauce
Tuna and salmon sashimi with a wasabi dipping sauce
Spicy Vietnamese pork balls with a hot spicy chilli sauce
Parmesan crusted stuffed mushrooms
Hawkesbury river calamari cooked with fresh limes coriander and fresh chillies
Chinese BBQ pork pancakes with hoisin sauce
Marinated grain fed rump sliced and served medium rare
on freshly baked mini sour dough rolls with dijonaisse
Mini Moroccan Lamb burger with hommus mixed greens & roasted capsicum
Cajun crusted Atlantic salmon on skewers served with fresh lime juice & sea salt
Individual noodle box with chicken pad Thai or
A Thai red chicken curry & jasmine rice

MINIMUM 20 PERSONS \$65.50 per head + GST
Menu 4 for Approx 2.5 – 3 hour function 15 pieces per person
Oyster platter – Oysters topped with lemon herb dressing and caviar, with tomato, chilli and coriander, with prosciutto and balsamic and bloody mary oyster shots
Freshly peeled king prawns with a mango & mint dipping sauce
Tuna and salmon sashimi with a wasabi dipping sauce
Marinated grain fed fillet sliced and served medium rare
on freshly baked mini sour dough rolls with dijonaisse
Chinese BBQ duck pancakes with hoisin sauce
Thai crab cakes served with chilli lime salsa
Mini chilli beef burger served on baby brioche with guacamole, cheese & chilli
Handmade vegetarian Saigon style rolls with hoisin dipping sauce
Individual noodle box with chicken pad Thai or
A Thai red chicken curry & jasmine rice
Beer battered fish and chips served with aioli. We bring our own deep fryer
Mini iced chocolate mud cakes
Fresh fruit, Australian cheese & crackers



BUFFET LUNCH

MINIMUM 10 PERSONS

All prices exclude Gst

\$17.50 per head 1 hot dish and 1 salad

\$26.50 per head 2 hot dishes and 2 salads

\$35.50 per head 3 hot dishes and 2 salads

All food delivered ready to serve with freshly baked baguettes and butter

Salads

Rocket, teriyaki chicken and avocado salad with a tangy vinaigrette dressing

Smoked salmon, mixed greens, semi dried tomatoes, avocado salad with dill mayo

Cous cous salad with roasted mediteranean vegetables

Grilled chicken breast with lemon infused cous cous salad

Roasted mediteranean vegetables with balsamic dressing

Penne pasta, oven dried tomatoes, fetta cheese, & olives with a herbed oil dressing

Greek salad with virgin olive oil dressing

Spiced lentil salad with falafels and minted yoghurt dressing

Thai beef and snow pea noodle salad

Roasted potatoes with rosemary and lemon or potato bake

Chicken risotto with mushrooms & baby spinach

Vegetarian risotto with mushrooms, baby spinach, and oven roasted tomatoes

Homebaked lasagna meat or vegetarian

Chorizo sausage fresh roma tomato olives and parsley tossed with linguine

Spaghetti marinara tossed in a fresh tomato and basil sauce

Penne pasta with prosciutto mushroom in a marsala cream sauce

Thai red chicken curry and rice

Massaman beef curry and jasmine rice

Malaysian style satay beef with rice with a peanut sauce

Lamb and spinach curry with toasted almonds served with basmati rice

Moroccan lamb tagine served with cous cous

Chicken breast marinated in Cajun spices served with a vegetable rice pilaf

Sliced chicken breasts marinated in honey mustard & lemon served with aioli

Farmhouse bacon and egg pie

Roma tomato and fresh ricotta tart

Medallions of beef with wild mushrooms and a marsala and cream fraiche sauce

Fillets of Ling roasted with crispy potatoes, mushrooms and salsa Verde

Nut crusted veal schnitzel topped with a spicy tomato salsa

Traditional beef stroganoff served with steamed rice and sour cream

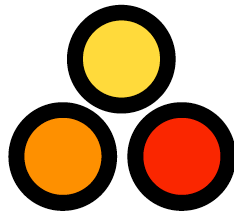
Risoni served with spinach, macadamia nuts and fresh salmon fillets

Lamb shanks with a red wine jus and garlic mash

Grilled chicken breast with lemon infused cous cous salad

Macadamia nut crusted fish fillets served with mango salsa

Snapper fillets wrapped in banana leaves served with coconut and ginger rice



BOARDROOM

PLEASE CHOOSE ONE ENTRÉE, ONE MAIN COURSE & ONE DESSERT

ENTRÉE

Vietnamese style twice cooked quail with a pepper lime dipping sauce

Prawn leek and spinach linguine

Freshly cooked and peeled King Prawns & Balmain Bugs out of the shell with mango & mint dressing.

Risotto with lemon thyme prosciutto pecorino and crumbled Persian feta

Mascarpone, Gorgonzola & marinated vegetable flan with onion marmalade.

Seared Hawkesbury River calamari served on a bed of rocket with a lemon dressing

MAIN COURSE

Tray baked snapper fillets with pancetta, snake beans and pine nuts served with lemon roasted potatoes

Pesto beef fillet served with a root vegetable rosti, green beans and roasted vine tomatoes

Rack of lamb served with sweet potato and sage mash sautéed mushrooms and mixed Asian greens

Grain fed beef fillets chargrilled & topped with field mushrooms served with rosemary potatoes

Coriander and sesame and coconut crusted chicken breast with kaffir lime sauce served on a bed of wild rice

Pepperwine beef fillet served with crispy rosemary potatoes, asparagus and sautéed leeks

Seared encrusted tuna steak with coriander and basil served with baby potatoes and green beans

Lamb fillets chargrilled topped with mediteranean vegetables & hummus, served on a bed of cous cous.

DESSERT

Fruit & cheese platter with seasonal fruit and Australian cheese

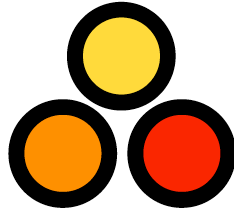
Chocolate pots served with king island cream.

Individual raspberry crumbles served with homemade vanilla ice cream.

Baked peaches with vanilla ice cream and caramel sauce.

COST \$65 per head + GST this includes chefs and all kitchen staff.

STAFF \$35 per hour + GST to serve the wine etc



THESE MENUS REALLY NEED TO BE ORDERED ONE DAY IN ADVANCE

VEGAN MENU

ALL PRICES EXCLUDE GST

Breakfast / Morning Tea

Buckwheat pancakes with homemade preserves \$5.50 per serve

Fruit toast topped with fresh tomato \$5.50 per serve

Turkish toast topped with avocado and fresh banana \$5.50 per serve

Fresh fruit plate \$5.50 per serve

Individual pots of muesli with soya milk topped with berries \$5.80 each

Lunch

Wraps and/or freshly baked baguettes filled with a mix of salad

And roasted vegetables and homemade hommus

Antipasto platter with semi dried tomatoes, dolmades, olives, roasted vegetables, mushrooms stuffed with nuts and garlic, handmade

Saigon style rolls with hoisin sauce

Minimum order 4 persons \$19.50 per head

Hot and cold Finger food Minimum order 4 persons

Vegetable samosas, vegetable spring rolls, Saigon rolls, mini lentil burgers,

Onion bhajias and sweet potato and cashew empanadas

Minimum order 4 persons \$24.50 per head

Vegetable curry and rice **Or** vegetarian pasta with Mediterranean style

Vegetables \$17.50 per head

GLUTEN FREE MENU

Breakfast / Morning Tea

Freshly baked berry muffins \$3.50 each

Buckwheat pancakes with homemade passionfruit butter \$5.50 per serve

Fruit toast topped with fresh banana \$5.50 per serve

Bacon & egg frittata \$5.80 each

Fresh fruit plate \$5.50 per serve

Lunch

Sandwiches on gluten free bread \$9.50 per head

Antipasto platter with fresh chicken, smoked salmon,

semi dried tomatoes, dolmades, olives, roasted vegetables

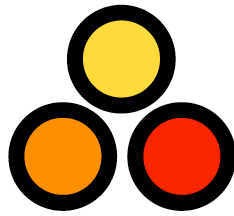
and stuffed baby capsicum

Minimum order 4 persons \$19.50 per head

Bombay beef curry and rice **Or** rice pasta with chicken & mushrooms

Or vegetable pad Thai \$17.50 per head

ALL PRICES EXCLUDE GST



PLATTERS

Prices exclude GST

Milestones Asian Platter with sushi, vegetarian Vietnamese rolls, Chinese chicken pankcakes, Thai beef wraps, prawn & peanut dip with rice crackers and honey soya marinated chicken wings. Approx 50 pieces

Serves 6. \$90.00

Three dips platter

Guacamole, smoked salmon dip & eggplant & salsa dip served with handmade corn chips.

Serves 6. \$51.00

Antipasto platter with our own cured meats, smoked salmon, domaldes, semi dried tomatoes, olives, fetta, roasted vegetables & salami.

Serves 6. \$75.00

Cheese and Fruit Platter

Mangoes, strawberries, melon, Australian cheddar & Brie & crackers.

Serves 6. \$27.00 Serves 10. \$45.00

After work beers Platter

Mini pies, sausage rolls, mini chilli beef burgers and mini hot dogs with caramelised onions and mustard. Approx 40 pieces

Serves 6 \$75.00

Oyster platter

24 Oysters topped with lemon herb dressing and caviar, tomato, chilli and coriander
prosciutto and balsamic and bloody Mary oyster shots **\$72 + GST**

Prices exclusive of GST

Plattered ready to serve

Minimum order \$90.00

The prices quoted are Monday to Friday prices only.
Any catering for weekends will attract an additional charge depending on the size of the event.

Please add 10% GST to all prices

Thankyou and happy eating

Miles and Jane Blackwell