

JK Cafe & Catering

CATERING FUNCTION PACK

CAFÉ #1

SHOP 1, 71 NATIONAL AVE, LOFTUS
95426425

CAFÉ #2

ENGADINE COMMUNITY CENTRE
SHOP 1, 1034-1036 OLD PRINCES HWY,
ENGADINE
95486349

**WINNER 2009
BEST CAFÉ IN THE SUTHERLAND
SHIRE**

**FINALIST 2010
BEST CAFÉ IN THE SUTHERLAND
SHIRE**

admin@jkcatering.com.au
www.jkcatering.com.au

food prices do not include GST

LUNCH COMBINATIONS

These great packages make your ordering quick & easy allowing for a generous amount of food. A minimum order for 6 people applies.

COMBO 1 \$15.95/per person

Mixed Sandwiches(1)
Petite Baguettes(1)
Seasonal Fresh Fruit Platter

COMBO 2 \$19.95/per person

Mixed Sandwiches(1)
Assorted Wraps(1/2)
Petite Baguettes(1)
Seasonal Fresh Fruit Platter

COMBO 3 \$23.95/per person

Gourmet Mixed Sandwiches(1)
Hot or Cold Savouries selected from Deluxe Picks (4)
Seasonal Fresh Fruit Platter

COMBO 4 \$26.95/per person

Petite Baguettes(1)
Assorted Wraps(1/2)
Hot or Cold Savouries selected from Deluxe Picks (6)
Seasonal Fresh Fruit Platter

Petite Baguettes \$4.50/per person
Crusty petite baguettes filled with classic fillings

Sourdough Mini Sandwiches \$6.00/per person
Mini sourdough sandwiches made using classic fillings

Mixed Sandwiches \$6.00/per person
Traditional triangle point sandwiches made using an assortment of breads with classic fillings

Gourmet Mixed Sandwiches \$8.00/per person
Traditional triangle point sandwiches made using an assortment of breads with gourmet fillings

Turkish Roll \$9.50/per person
Soft and chewy with a lovely flavour w/ Gourmet Fillings.

Assorted Wraps \$9.50/per person
Thin flour tortilla bread rolled with healthy and delicious fillings, served in easy to hold halves.

GOURMET PLATTERS

Minimum 10 people per platter

FRUIT & CHEESE PLATTERS

Gourmet Cheese & Fruit Platter \$8.00/ per person
A selection of brie and cheddar cheese, with water crackers and slices of seasonal fruit.

Fresh Fruit Platter \$5.50/ per person

A selection of fresh fruits including Watermelon, Grapes, Kiwi Fruit, Strawberries, Orange, Pineapple and more. Depending on seasonal availability

Gourmet Cheese Platter \$7.95/ per person

A selection of local and imported cheese served with crisp breads and garnished with dried fruits.

Cheese & Crackers Platter \$6.50/ per person

An assortment of Australian cheese including camembert and two aged cheddars, fresh grapes and water crackers.

Fruit Skewers \$5.50/ per person

A selection of fresh fruits served on individual skewers. (3)

DELI PLATTERS

Continental Delicatessen Platter \$6.50/ per person
An array of Continental cold cuts, including mild salami, ham, roast beef, turkey, and smoked chicken breast accompanied by cheddar cheese cubes, olives & fresh Turkish bread.

Mediterranean Platter \$9.50/ per person

Includes prosciutto, salami, semi-dried tomatoes, Kalamata Olives, stuffed green olives, roasted peppers, marinated fetta, served with crisp breads.

Crisps and Dips Platter \$6.50/ per person

Selected dips with Turkish bread, corn chips, farmhouse brie, gourmet crisps, rice crackers, served with 2 dips.

Crudités with Dips \$6.50/ per person

Fresh vegetables including carrot, celery, capsicum, cucumber, baby roma tomatoes, corn chips, water crackers & a trio of dips.

SANDWICH SELECTION INCLUDES

CLASSIC SANDWICH RANGE

Ham, Tasty Cheese & Tomato
 Tomato & Tasty Cheese
 Tuna, Cucumber & Mayonnaise
 Roast Chicken, Lettuce & Mayonnaise
 Tomato, Avocado, Cucumber & Lettuce
 Turkey & Cranberry
 Egg, Mayonnaise & Lettuce
 Roast Chicken & Avocado
 Roast Chicken, Sweet chilli sauce & lettuce
 Roast Beef & Seeded Mustard
 Corned Silverside with English mustard
 Creamy Chicken with Lettuce, Tomato, Cucumber & Tasty Cheese

GOURMET

Chicken Caesar Salad (most suitable in wrap)
 Roast Chicken, Mayonnaise, Char Grilled Capsicum, Swiss Cheese & Rocket
 Turkey, Avocado, Cranberry, Cucumber & Baby Spinach
 Rare Roast Beef, Lettuce, Red Onion & Tomato w/ Bush Chutney
 Smoked Salmon, Cream Cheese, Red Onions, Cucumber & Rocket
 Portuguese Grilled Chicken with Lettuce, Tomato & Chilli Mayo.
 Roast Beef, Caramelised Onion, Rocket, Fresh Tomato with Horseradish
 Roma Tomato & Boccocini with Pesto
 Grilled Chicken Breast, Avocado, Red onion & Lettuce.
 Char Grilled Vegetables (eggplant, capsicum, artichokes & sundried tomato) topped with fetta cheese
 Ham, Swiss cheese, Tomato Relish, grain mustard with Lettuce

CORPORATE BOXED LUNCHES

PERFECT FOR OFF SITE CATERING, WORKING LUNCHES OR AFTER HOURS DINNERS. PRESENTED IN INDIVIDUAL BOXES W/ NAPKIN & DISPOSABLE CUTLERY. MIN ORDER 12 PER MEAL BOX

(G) All boxes have Gluten Free Alternatives on request.

BITE MEAL BOX \$11.50/ per person

Traditional triangle point sandwiches made using an assortment of breads with classic fillings (1)
 Assorted Muffin (Apple & Blueberry or Banana) (1)
 Whole Piece of Fruit (apple or banana) (1)

CLASSIC GARDEN SALAD MEAL BOX \$13.50/per person

Crisp Iceberg & Cos Lettuce, with seasonal fresh salad vegetables(1)
 Home-made Creamy balsamic dressing
 Dinner Roll (1)
 Whole piece of fruit (apple or banana) (1)

CLASSIC MEAL BOX \$15.50/ per person

Traditional triangle point sandwiches made using an assortment of breads with classic fillings (1)
 Assorted Slices (1)
 Assorted Muffin (1)
 Whole Piece of Fruit (apple or banana)(1)

GOURMET WRAP BOX \$17.50/per person

Gourmet Wrap Selection with gourmet fillings(1)
 Assorted Slices (1)
 Fruit Yogurt or Fruit Salad (1)

CHICKEN CAESAR SALAD MEAL BOX \$18.50/per person

Traditional Chicken Caesar Salad
 Dinner Roll
 Assorted Slices
 Whole Piece of Fruit (apple or banana)

ADD ON ITEMS

Plunger Coffee & Tea Selections with disposable cups
\$2.75/per person
 Plunger Coffee & Tea Selections with Crockery
\$4.50/per person
 2L Just Delicious Juices **\$8.50 per bottle**
 300ml Just Delicious **\$3.50 per bottle**
 600ml Mineral Water **\$2.50per bottle**

MORNING & AFTERNOON TEA

DELICIOUS CAKES \$9.50/ per person

Freshly Baked assorted mini cakes(1)
 (Chocolate, carrot cake, Banana cake, plus many more)
 Assorted Bite Size Cookies(3)
 Plunger Coffee & Tea Selections with paper cups

SIMPLE TASTE \$11.50/ per person

Mini Croissants (1)
 Mini Fruit Danish (1)
 Mini Banana Bread (1)
 Plunger Coffee & Tea Selections with paper cups

SWEET BITES \$13.50/ per person

Assorted Slices (1)
 (Caramel Slice, Honey & Almond, Raspberry or Chocolate Macadamia Nut Slice)
 Assorted Muffin (1)
 (Apple & Blueberry, Banana, Carrot & Walnut)
 Scone with Jam & Cream (1)
 Plunger Coffee & Tea Selections with paper cups

DELUX PACKAGE \$14.50/ per person

Mini Ham & Cheese Croissant (1)
 Baby baguette with scrambled eggs, bacon & chutney (1)
 Assorted Muffins (1)
 Plunger Coffee & Tea Selections with paper cups

GOURMET PLUNGER COFFEE & TEA SELECTION

Includes equipment (urn), tea box, milk, sugar & condiments
 With disposable cups, plastic spoon **\$2.75/per person**
 With crockery (cups & saucers) & tea spoons **\$4.00/ per person**

INDIVIDUAL MORNING OR AFTERNOON ITEMS

Classic Scones w/ jam & cream	\$3.00/per person
Assorted Danish	\$2.70/ per person
Fresh fruit Salad	\$4.50/ per person
Freshly Baked Croissant	\$3.00/ per person
Banana bread/banana & blueberry or Pear & Raspberry bread	\$3.50/ per person
Assorted Slices	\$2.75/ per person
Assorted Friands	\$3.25/ per person
Assorted Mini Muffins	\$2.50/ per person
Home-made Bite Size Cookies (3 mini cookies per person)	\$2.00/ per person

FRESH SALADS

All salads are based of 20-25people as a side dish style serve.

Traditional Garden Salad	\$60.00
A refreshing mixed lettuce topped with crisp seasonal salad vegetables and a garlic & balsamic dressing.	
Traditional Greek Salad	\$60.00
A traditional garden salad of iceberg lettuce, tomatoes, feta cheese, olives and cucumber with an olive oil and white vinegar dressing.	
Traditional Coleslaw	\$60.00
Shredded cabbage, carrot, celery and onion with a creamy homemade coleslaw dressing	
Creamy Potato Salad	\$60.00
Chunky potato pieces tossed with boiled egg, shallots, chives and freshly prepared mayonnaise.	
Creamy Pasta Salad	\$60.00
Served with seasonal vegetables and a creamy mayo dressing	
Thai Asian Noddles Salad	\$60.00
Chinese Cabbage, Shallots, Roasted Slithered Almonds, Crispy Noodles and Sweet Soy Dressing	
Caesar Salad	\$75.00
A traditional favourite combining cos lettuce, bacon, croutons, parmesan cheese and a creamy Caesar dressing.	
Bocconcini & Fresh Tomatoes	\$75.00
Layers of Sliced tomatoes, thin slices of bocconcino, topped with fresh basil and drizzled in aged balsamic	
Rocket Salad	\$85.00
Nashi pears, goats cheese, roasted walnuts & verjuice dressing	

JK SIGNATURE CANAPES

SIGNATURE COLD CANAPES

Choose any 4 \$17.95 pp (6 pieces per person)
Choose any 6 \$25.95 pp (10 pieces per person)

Bocconcini & Roma tomatoes on crostin with pesto*
Sweet Chilli and Coriander Prawns*
Rare Roast Beef topped with Horseradish Cream*
Prosciutto wrapped melon Balls*
Crostini of grilled veg and sun dried tomato*
Traditional Bruschetta on garlic crostini*
Assorted Sushi Rolls **
Seared Tuna on wakame salad, soy dressing on asian spoon**
Salmon Tartare with capers, eschalots, mustard on lavish**
Salmon Gravlax w/ cream friach and dill on melba toast**
Rice Paper Rolls**
Traditional Peking Duck pancake**

GOURMET SIGNATURE CANAPES

Choose any 4 \$21.95 pp (6 pieces per person)
Choose any 6 \$31.95 pp (10 pieces per person)

Petit Beef burgers with cheese & caramelized onions***
Petit Chicken Burgers w/ rocket & Pesto***
Petit Steak Sandwich w/ Bush Chutney***
Tempura battered Prawns ***
Falafel on Crisp Bread topped w/ Hommus***
Caramelised red onion tart with fetta cheese***
Prawns wrapped in Filo pastry with sweet chilli sauce***
Assorted Mini Quiches***
Salt & Pepper Fish Fillets with lemon & tartare sauce ***
Spiced Lamb skewers with tzatziki dressing ***
Baked brie in filo pastry with spiced apple chutney ***
Malaysian Satay Chicken Skewers***
Butternut Pumpkin Soup Shots***
Mini Sage Sausage Rolls***
Spiced Lamb cutlets with mint sauce ****
Prawn Cutlets w/ sweet chilli sauce****
Salt & Pepper Squid, served w/ sweet soy sauce ****
Herb and Garlic Prawns Skewers****

*Individual price \$2.25 per piece
** Individual price \$3.25 per piece
*** Individual price \$2.75 per piece
**** Individual price \$3.75 per piece

BUFFET MENU

AUSSIE BBQ ~ \$35 PER PERSON

MEAT SELECTION – Please choose THREE (3):

Variety of Gourmet Sausages
Lamb Kebabs with Tzaski dressing
Marinated Chicken Wings
Satay Chicken Kebabs
Premium Beef Steaks

SALADS - Please choose TWO (2):

Traditional Garden Salad w/ variety of dressings
Crispy Fresh Coleslaw Salad with Tasty Home Made Mayonnaise Dressing
Creamy Potato Salad
Greek Salad with Olives, fetta, red onion and roma tomatoes

ACCOMPLISHMENTS

Fried Onions
BBQ Corn on the Cob
Chat Potatoes with butter and parsley

DESSERTS

Seasonal Fresh Fruit Platter

PRICING

Price per person for the above menu is \$35
This menu also includes Fresh bread selections with butter portions. Menu is based on a minimum 20 guests.
Included in this menu price is hire of trestle tables, table cloths, Professional chef cooking the BBQ, BBQ Supplied.
Additional Charges applies for waitstaff.

GOURMET AUSSIE BBQ \$45 PER PERSON

MEAT SELECTION - Please choose TWO (2):

Lamb Cutlets
Marinated Sirloin Steak
Marinated Free Range Chicken
Lamb Kebabs with Tzaski dressing
Marinated Chicken Wings
Satay Chicken Kebabs
Variety of Gourmet Sausages

SEAFOOD SELECTION- Please choose ONE (1) of the following:

BBQ Garlic Prawn Skewers
Atlantic Salmon Steaks
Marinated Fish Kebabs
Grilled Fish served in foil with lemon

SALADS - Please choose TWO (2) of the following:

Traditional Garden Salad w/ variety of dressings
Crispy Fresh Coleslaw Salad with Tasty Home Made Mayonnaise Dressing
Creamy Potato Salad
Greek Salad with Olives, fetta, red onion and roma tomatoes

ACCOMPLISHMENTS

Field Mushrooms with chilli, garlic
Roast Potatoes with Rosemary
BBQ Corn on the Cob with chilli and lime butter
BBQ Onions

DESSERTS

Seasonal Fresh Fruit Platter or Cheese Platter

PRICING

Price per person for the above menu is \$45
This menu also includes Fresh bread selections with butter portions. Menu is based on a minimum 20 guests.
Included in this menu price is hire of trestle tables, table cloths, Professional chef to Cook the BBQ, BBQ Supplied.
Additional Charges applies for staffing fee if guest numbers increase to 30 or more guests.

SUBSTANTIAL CANAPES

Minimum of 12 per item must be ordered

MINI SALT & PEPPER FISH FILLETS \$6.50/per item

Served with tatrare sauce & lemon wedge

MINI SALT & PEPPER SQUID \$7.00/ per item

Drizzled with sweet soy sauce & served on a bed of crispy asian salad

MINI NOODLE BOXES(served cold) \$7.50/ per item

Vietnamese Lemongrass Beef or Prawn vermicelli salad
Chili King Prawns wok tossed organic buckwheat noodles
Thai Satay Chicken Vermicelli Salad

MINI BUTTER CHICKEN \$6.95/per item

Served on jasmine rice with naan bread

DESSERT CANAPES

MINI BRAVO GELATO CONES \$2.50/per item

Chocolate, Freckle, Coconut or Choc& Nut

MINI CHOCOLATE MOUSSE SHOTS \$2.50/per item

served in a shot glass with a topped with fresh whipped cream & strawberries

CHOCOLATE DIPPED STRAWBERRIES \$2.50/ per item

ASSORTED PETITE CUPCAKES \$3.25/per item

ASSORTED MINI CAKES \$3.00/per item

ASSORTED PROFITEROLES \$3.00/ per item

FINGERFOOD MENU

All Fingerfood Menu are based on a minimum 30 guests. Additional Charge will apply for number under 30. Including in the menu price is all disposable plates, cutlery & serviettes required to facilitate the above menu. Staff Fees are not included in the menu price

DELUXE QUICK PICKS

Choose any 4 \$9.95 pp (6 pieces per person)
Choose any 6 \$14.95 pp (10 pieces per person)

Cocktail Spring Rolls with Sweet chilli dipping sauce *
Traditional Sausage Rolls with dipping sauce*
Traditional Cocktail Meat Pies*
Seasoned potato wedges with sweet chill & sour cream*
Meatballs with dipping sauce*
Seafood Wonton with sweet soy dressing*
Vegetable Samosa*
Chilli, Leek & Chive Potato Balls**
Bacon & Jalapeño Potato Balls**
Thai Curry Vegetable Puffs**
Marinated Chicken Wings**
Spinach & Cheese Triangles**
Greek Spinach & Cheese Twist**
Assorted Mini Pizza**
Sweet Chilli Chicken Dippers**
Honey Mustard Chicken Dippers**
Devil Wings**
Tempura Breast Chicken Nuggets**

PREMIUM QUICK PICKS

Choose any 4 \$12.95(6 pieces per person)
Choose any 6 \$19.50 pp (10 pieces per person)

Peppered Beef and Mushroom Gourmet Pie***
Lamb and Rosemary Gourmet Pie***
Thai Chicken Gourmet Pie***
Cocktail Quiches with mixed fillings***
Chicken with Lime and chilli Mayonnaise Vol un vents***
Creamy Mushroom Duxcell Vol un vents***
Salt & Pepper Squid with sweet Chilli sauce***
Thai Fish Cakes***
Tuscan Vegetable Risotto Balls***
Pumpkin & Fetta Risotto Balls***
Chicken & Blue Cheese Triangles***

*Individual price \$1.20 each

** Individual price \$1.50 per piece

*** Individual price \$2.00 per piece

ITALIAN BUFFET **\$35 PER PERSON**

Please choose ONE (1):

Traditional Beef Lasagne
Traditional Vegetarian Lasagne

Please choose ONE (2) of types of pasta:

Penne Pasta
Spaghetti
Linguini
Fettuccine
Beef Ravioli
Spinach and Ricotta Ravioli

Select your favourite sauce to accompany the pasta:

Bolognese ~ traditional Italian meat sauce
Pesto ~ fresh basil, pine nuts, touch of cream and cheese
Carbonara ~ bacon, cream, egg and black pepper
Mushrooms, bacon, spring onions, pesto and cream
Roast Tomato & Italian Herb Sauce
Fresh seafood with garlic parsley in a rich tomato sauce
(additional \$3.00 per guests)

Salads- Please choose TWO (2) of the following:

Traditional Garden Salad w/ variety of dressings
Classic Caesar Salad with Garlic Croutons
Bocconcini & Fresh Tomatoes and aged balsamic
Mediterranean Roasted Vegetables

Dessert

Fresh Fruit Platter or Mixed Mini Dessert Platter

PRICING

Price per person for the above menu is \$35
This menu also includes Fresh bread selections with butter portions. Menu is based on a minimum 20 guests.
Included in this menu price is hire of trestle tables, table cloths, Professional chef to Cook & prepare.
Additional Charges applies for staffing fee if guest numbers increase to 30 or more guests.

GOURMET CARVING BUFFET **\$55 PER PERSON**

MEAT SELECTION - Please choose TWO (2) of the following meats to be carved by our professional chefs:

Roast Beef with Garlic and Red wine Jus
Roast Lamb with Rosemary Jus or Mint Sauce
Roast Loin of Pork with Apple Sauce
Glazed Leg of Ham

Choose ONE (1) of the following to be available in chaffing dishes:

Portuguese Style Chicken Breast
Herb Crusted Sirloin
Pork Medallions topped with apple sauce
Veal Medallions with red onion jam

VEGETABLES- Please Choose THREE (3) of the following:

Roast Sweet Potato
Roast Potato with Rosemary and garlic
Glazed Carrot Minted Peas
Creamy Potato Bake with Garlic and Onion

SALADS - Please Choose THREE (3) of the following:

Traditional Garden Salad w/ variety of dressings
Classis Caesar Salad with Garlic Croutons
Crispy Fresh Coleslaw w/ Home Made Mayonnaise Dressing
Creamy Potato Salad
Greek Salad with Olives, fetta, red onion and roma tomatoes
Penne Pasta with sun dried tomatoes and pesto dressing

DESSERTS - Please choose THREE (3) of the following:

Lemon Meringue Tartlets Chocolate Rocher (creamy mousse)
Crème Caramel Classic Chocolate Mud Cake
Sticky Date Pudding Assorted Mini Cheesecakes
Cheese Platter or Fruit Platter

PRICING

Price per person for the above menu is \$55
This menu also includes Fresh bread selections with butter
Menu is based on a minimum 20 guests.
Included in this menu price is hire of trestle tables, table cloths, Professional chef to Cook & prepare.
Additional Charges applies for staffing fee if guest numbers increase to 30 or more guests.

PLATED FORMAL DINNER

ELEGANT SIT DOWN MEAL

\$50 per person

All meals are alternate drop.

Please choose from 2 entrees, 2 mains & 2 desserts

ENTREES

Salt & Pepper Squid served w/ mini Asian salad & sweet soy dipping sauce
Butternut Pumpkin Soup served w/ bush tomato sourdough bread
Crispy Prawns served w/ mini Asian salad & sweet chilli dipping sauce
Spicy Lamb Skewers served with cucumber salad, tzatiki & flat bread

MAINS

Prosciutto Wrapped Chicken Breast on a bed of creamy mash potatoes, spinach & mushrooms and roasted tomato sauce
Scotch Fillet Steak & Garlic Prawns, crispy sweet potatoes, creamy garlic sauce served with chips & salad
Teriyaki glazed Salmon on a bed of Asian vegetable
Seared Lamb Cutlets, roasted chat potatoes, baby carrots, green beans topped with rosemary gravy

DESSERT

Passionfruit Panna Cotta
Crème Caramel
Dark Chocolate & Espresso Mousse
Caramel Cheesecake

BUFFET FUNCTION AT JK CAFÉ & CATERING

Maximum 30 guests

ITALIAN ~ \$30 per person

Brushetta or Garlic Bread on arrival

Choice of 2 mains meals

Beef Tortellini, with creamy bacon & mushroom sauce
Vegetarian Penne w/ char grilled vegetables & sundried
tomato sauce
Beef Lasagne
Spagatatti Bolaganise

Served with Garden Salad & Caesar Salad

Dessert

Chocolate Mud Cake coated in Chocolate Ganache served
with mixed berry sauce & ice-cream
Tiramisu with French vanilla ice cream
White Chocolate & Caramel Mousse
Berry Cheesecake

MEXICAN BUFFET ~ \$30 PER PERSON

ON ARRIVAL

Mushroom Quesadillas
Chicken Quesadillas

MAINS

MAKE YOUR OWN FAJITAS
Spicy Beef & Chicken Fajitas served with
accompaniments:
Lettuce, Tomato, Cucumber, Cheese, Sour cream,
Salsa, Avocado, Red onions & Jalapeños

DESSERTS

Chocolate Rocher served with vanilla bean ice-
cream
Apple & Rhubarb crumble served with toffee
sauce and vanilla ice-cream
Lemon & Lime Tart served with Lime Gelato
Carmel Cheesecake served with vanilla ice-cream

EXCULSIVE EVENT AT JK CAFÉ LOFTUS

JK Café also offers onsite catering at 71 National Ave Loftus.
The café can cater for a Birthdays, Christenings, Corporate
Functions or just a family or friends get together. We are
happy to tailor a menu to your needs.

JK Café Events offers, sit down meals, buffets or a stand-up
cocktail function, depending on what you are personally
looking for we are happy to tailor a menu to your needs.
Exclusive functions can take place any day of the week and
the space is available from 5pm onwards.

All events are charged a \$75 per hours hire use, with a
minimum of 3 hours.

BYO is available at a charge of \$2.00 per person
Cakeage Charge of \$1.50 per person
Minimum of 15 guests.

Please contact Julie-ann Kirkland to discuss the possibility of
holding your next function at JK Café & Catering.

95426425
0404535669

julieann@jkatering.com.au

CLASSIC CARVING BUFFET \$45 PER PERSON

**MEAT SELECTION - Please choose ONE (1) of the
following meats to be carved by our professional chefs:**
Roast Beef with Red Wine Jus
Roast Lamb with Rosemary Jus or Mint Sauce

**Choose ONE (1) of the following to be
available in chaffing dishes:**
Portuguese Style Chicken Breast
Pork Medallions topped with apple sauce

VEGETABLES - Please choose TWO (2) of the following:
Roast Sweet Potato
Roast Potato with Rosemary
Glazed Carrot
Minted Peas
Creamy Potato Bake with Garlic and Onion

SALADS - Please choose TWO (2) of the following:
Traditional Garden Salad w/ variety of dressings
Classis Caesar Salad with Garlic Croutons
Crispy Fresh Coleslaw w/ Home Made Mayonnaise Dressing
Creamy Potato Salad
Greek Salad with Olives, fetta, red onion and roma tomatoes
Penne Pasta with sundried tomatoes and pesto dressing

DESSERTS - Please choose TWO (2) of the following:
Lemon Meringue Tartlets
Chocolate Rocher (creamy mousse)
Crème Caramel
Classic Chocolate Mud Cake
Sticky Date Pudding
Assorted Mini Cheesecakes
Cheese Platter or Fruit Platter

PRICING

Price per person for the above menu is \$45
This menu also includes fresh bread selections with butter
Menu is based on a minimum 20 guests.
Included in this menu price is hire of trestle tables, table
cloths, Professional chef to Cook & prepare.
Additional Charges applies for staffing fee if guest numbers
increase to 30 or more guests.

STAFF & EQUIPMENT

Hi-ball drinking glasses	\$1.00
Wine glasses	\$1.00
Beer glasses	\$1.00
Champagne flutes	\$1.00
Entrée/side plate	\$0.75
Dinner plate	\$1.25
Soup bowl	\$0.75
Knives/forks/spoons	\$0.50

EVENT HIRE

Trestle tables (8ft X 2ft)	\$13.00
Portable electric oven	\$80.00
Coffee percolator	\$70.00
Hot water urns	\$70.00
Portable Cooker single burners	\$20.00
BBQ (including tools & gas)	\$95.00
Chaffing dishes with inserts	\$60.00
Large Blue Plastic Ice Buckets	\$5.00
Stainless Steel Round Ice Buckets	\$5.00
Marquees 3M X 6M	\$200.00
(INSTALLATION INCLUDED)	

LINEN

Tablecloths From \$15.40 per cloth
- Square 228cm x 228 cm
- Rectangle 274cm x 137cm
- Long Rectangle 365cm x 137cm

Delivery Fee charged for all equipment hire calculate on a per event basis depending on distance travelled.

STAFF HIRE FEE

Professional Chef	Mon-Fri	\$40 per hour
	Saturday	\$50 per hour
	Sunday	\$65 per hour
Waiter/Bar Tender	Mon-Fri	\$25 per hour
	Saturday	\$35 per hour
	Sunday	\$50 per hour

JK CAFÉ & CATERING **TERMS & CONDITIONS**

BOND

A cash bond of \$50 is required (though we may vary this amount depending on the number of platters). The bond is refunded on the return of equipment to JK Café & Catering premises. Deductions will be made for loss or damage of platters or equipment.

PAYMENT TERMS

Payment is required 7 days prior to the event by direct deposit into our bank account or by cash. You can also make arrangements to pay cash on the day, however please ensure you have the correct amount as our staff do not carry change.

CANCELLATIONS

A minimum of 3 days' notice is required for notification of cancellation.

DELIVERY

Delivery charges start at \$50 or food may be picked up from our premises for no additional cost. If you require us to collect the platters following your function, an additional charge equal to the delivery fee is applicable.

GLUTEN FREE CATERING

JK Café & Catering Specialises in Gluten Free Products, feel free to come into our café and try some of our great range.

BREAKFAST & MORNING TEA

Chocolate Danish	\$3.75/ per person
Croissant	\$3.75/per person
Banana Bread	\$3.50/ per person
Apple & Blueberry Bread	\$3.50/ per person
Carrot & Walnut Bread	\$3.50/per person
Raspberry Slice	\$2.50/per person
Chocolate Macadamia Nut Slice	\$2.50/per person
Almond & Honey Slice	\$2.50/per person
Caramel Slice	\$2.50/per person
Lamington	\$3.00/per person
Chocolate Mud Cup Cakes	\$4.00/per person
Raspberry & Coconut	\$4.00/per person
Sticky Date Cupcake	\$4.00/per person
Orange & Almond Cake	\$4.50/per person
Chocolate Flourless Cake	\$4.50/per person
Chocolate Rocher	\$6.00/per person

LUNCH

Spinach & Fetta Quiche	\$6.00/per person	Tomato & Bacon Quiche
Antipasto Quiche		Australian Beef Pies
Potato & Lentil Pie		Roasted Vegetable Pie
Homemade Frittata served with Gluten Free Bread	\$10.00/ per person	

GOURMET SANDWICHES

Tomato & Mozzarella, topped with pesto on Gluten free bread	\$10.00/per person
Roasted Chicken & Avocado w/ melted Tasty Cheese & Sweet Chilli Sauce on Gluten free bread	\$11.00/per person
Rare Roast Beef w/ red onion & Bush Chutney on Gluten free bread	\$13.00/per person
Tomato, cucumber, red onion, beetroot, char grilled capsicum & mixed lettuce	\$10.00/per person
Sautéed Mushroom Open Melt served with caramelised onions & covered in melted cheese & topped with pesto	\$11.00/per person