



Why choose The Cowrie & Onda Exclusive and Corporate Catering?

The Cowrie Exclusive and Corporate Catering has been established for over 15 years, with an **award winning** reputation for **quality, professionalism and excellence**. Our **experienced** catering and management team can co-ordinate any event, including intimate dinner parties, stunning weddings, large corporate functions, birthdays, christenings, wakes, engagement parties, family and school reunions, graduations, product launches and more. We are committed to providing our clients with a unique approach to food presentation and the highest levels of professional service from start to finish. We consistently win awards because we don't compromise on quality leading us to be one of Australia's most awarded catering companies.



Your meals are prepared in our **commercial kitchen** which is purpose built for large scale catering ensuring all food is handled according to **National Food Safety** guidelines. We have large commercial **cold storage** rooms and a fleet of commercial **food transport vehicles** to deliver your meals at the **correct temperature** to the venue of your choice. No meals are prepared in our home or garage kitchen and we never deliver food at hazardous temperature levels. Our staff are all highly experienced and trained in **Food Safety**. Our chefs are **fully qualified** and our service staff are **RSA certified**. We have all necessary insurances for our staff and public liability insurance. Karen Coldwell, our catering manager, is highly experienced in fine dining restaurants and high class catering. Mark Rashid, our head chef, has over 24 years experience as a chef, 18 of those in off-site catering. **We are also a Gold License Caterer with a full approved liquor license to serve alcohol on and off premises.**



The price you are quoted **includes** staff, preparation, set-up, linen, crockery, cutlery, pack down and clean up. There are **no hidden costs** or nasty surprises on the day, our pricing is inclusive and we are regularly told by our clients, we are less expensive than other caterers.



We welcome the opportunity to discuss **your special event** with you and to design a menu which will ensure the **best possible package** for **your budget**.

WINNER 2010 CENTRAL COAST CATERER & 2010 NSW CORPORATE CATERER
Central Coast Restaurant and Catering Awards for Excellence

Canapés
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Canapés

Canapés \$3.50 per piece – Noodle Boxes \$4.95 per box

V – vegetarian VA – vegetarian available GF – gluten free

Prices include delivery, staff up to 3 hours, crockery, cutlery and napery

- Smoked cod and stilton cheese filo parcels
 - Smoked salmon and asparagus strudel
 - Salt and pepper squid skewers
 - Garlic and sweet chilli prawn skewers GF
 - Thai fish cakes with mirin dipping sauce
 - Oven roasted Greek style Pacific oyster with feta, spinach and bacon GF
 - Lemon pepper seared scallop on semolina crouton
 - Slow roasted tomato, mushroom and mozzarella balls V
 - Caramelised leek and roasted pumpkin tartlet V
 - Gourmet vegetarian calzone V
 - Roasted pumpkin and mozzarella risotto balls V
 - Smoked chicken caesar lavosh cone
 - Beef wellington with garlic aioli
 - Thai beef satay's GF
 - Moroccan lamb skewers with minted yoghurt
 - Spanish Kalamata olive and basil bruschetta V
 - Roasted corn, sweet potato and wild rocket croquette V
 - Tandoori butter chicken skewers GF
 - Slow cooked caramelised Asian pork belly GF
 - Variety of gourmet quiches VA
 - Dukkah spiced chicken skewers GF
 - Slow cooked Puerto Rican pulled pork mini baguette
 - Mini hot dogs with a spicy tomato relish or American mustard
 - Variety of gourmet petit pies VA
 - House made sausage rolls - Italian pork, Thai chicken, Mexican beef or Vegetarian VA
 - Mini Wagyu beef or Free Range chicken burgers
 - Spinach and cheese triangles V
 - Mixed Japanese sushi rolls GF VA
 - Pork and shitake mushroom san choy bow GF
 - Shredded duck rice paper rolls with hoi sin sauce GF
 - Hand rolled Vietnamese vegetable spring roll V
 - Mini steamed pork buns
 - Selection of mixed yum cha served in bamboo steamers VA
- Mini Sweet treats**
- Citrus tart
 - Baked cheesecake
 - Rich chocolate brownie
 - Chocolate mud cake GF
 - Mini gelato cones
 - Portuguese tarts
 - Chocolate dipped strawberries GF
 - Profiteroles
 - White chocolate mousse with raspberry jelly GF
 - Baileys crème brulée GF
- Noodle Boxes**
- Moroccan style lamb with Jasmine rice
 - Beef rogan josh and steamed Saffron rice GF
 - Portugese chicken with tomato cous cous
 - Asian vegetable stir fry with Hokkien noodles V
 - Thai beef salad with Vermicelli rice noodles GF
 - Beer battered flathead fillets with chunky fries
 - Sticky Chinese pork ribs and Jasmine rice GF
 - Vegetable and refried Mexican bean taco with Guacamole V



Platters

Platters \$12.00 per guest

V – vegetarian VA – vegetarian available GF – gluten free GFA – gluten free available

Gourmet sandwiches OR wraps GFA VA

Antipasto GFA VA

Ploughman’s lunch GFA VA

Cheese and fruit V GFA

Sushi Platter VA GFA

WEDDING PLATTERS AVAILABLE FROM \$150

Seafood Platter

Seafood Platter \$69.00 per guest

Seasonal seafood platter made with market fresh produce GFA

Morning and Afternoon Tea

Coffee and tea served with biscuits \$3.50 per guest

Coffee and tea served with select pastries \$12.50 per guest

All day conference package including:

Morning tea, lunch and afternoon tea \$37 per guest



Availability of all menu items is subject to seasonal change – Sunday and public holiday surcharges apply

We cater for a wide variety of dietary requirements, please let us know when you enquire

All food is prepared in premises which also process nuts – A travel surcharge will apply in some areas

Buffet
Buffet
Buffet

Select Buffet 1, 2 or 3 and personalise your event from the menu items listed below
All buffets are for a minimum of twenty guests and include a bread basket and condiments

BUFFET ONE

\$35.00 per Guest

CHOICE OF

- 3 x Cold Sliced Meats +
- 2 x Hot Dishes +
- 2 x Salads +

BUFFET TWO

\$45.00 per Guest

CHOICE OF

- 3 x Cold Sliced Meats +
- 2 x Seafoods +
- 2 x Hot Dishes +
- 3 x Salads +

BUFFET THREE

\$55.00 per Guest

CHOICE OF

- 4 x Cold Sliced Meats +
- 3 x Seafoods +
- 3 x Hot Dishes +
- 4 x Salads +

COLD SLICED MEATS

- Double smoked ham
- Rare roast beef
- Roast pork

FRESH SEAFOOD

- Oysters
- Ocean king prawns
- Blue swimmer crab
- Balmain bugs
- Smoked salmon
- Marinated calamari
- Octopus char grilled

FRESH SALADS

- Pumpkin, cumin and macadamia
- Almond and spinach salad with honey and olive oil dressing
- Greek Salad
- Potato Salad
- Coleslaw
- Asian noodle Salad
- Green garden Salad
- Roasted vegetable Salad
- Caesar Salad
- Tomato, basil and bocconcini

HOT DISHES

- Tandoori chicken with rice
- Moroccan style lamb with Jasmine rice
- Coriander chicken stir fry with oyster sauce
- Seafood paella
- Penne carbonara
- Rigatoni primavera
- Hokkien stir fry vegetables
- Vegetarian tortellini with tomato and olive sauce
- Smoked salmon and dill quiche
- Beef Bourguignon
- Hot roast vegetables

Silver service hot meat carving can be added for \$5 per guest

Dessert with tea and coffee can be added for \$7 per guest, see our dessert selection

Prices include delivery, staff up to 4 hours, crockery, cutlery and napery

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Degustation
Degustation
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\$90 per guest – with wine to match add \$70 per guest

V – vegetarian VA – vegetarian available GF – gluten free

Amuse Bouche and a glass of sparkling on arrival

Chilli salt squid. Thai herb pudding, Spanish chorizo and squid ink coulis.
Coriander shoots GF

Twice cooked pork belly with braised cabbage and fennel. Apple and muscatel
Chutney, calvados aniseed remoulade. Sweet potato crisps GF

House churned sorbet refresher course GF V*

Crispy skin Atlantic salmon. Parsley risotto, salt and pepper eschallots, parsley crisps
and squid rings. Beurre blanc and olive tapenade GF

Belgian chocolate gateau with raspberry mousse and berry coulis V GF

Chefs selection of cheese for the table
(1 Platter per table)

Coffee, tea and petit fours

Prices include delivery, staff up to 4 hours, crockery, cutlery and napery

***Freezer needed on site for this dish**

Menus
Menus
Menus

Choose from our selection of entrees, mains, desserts and canapés
to create your personalised menu.

2 courses \$50

Entree and main OR main and dessert

3 courses \$65

Entree, main and dessert

4 courses \$75

Canapés, entree, main and dessert

If you would like to have entree and main with your wedding/birthday cake served as dessert
please let us know.

Our set menus include bread rolls, vegetables, tea and coffee with petit fours,
napery, crockery, cutlery, delivery and staff up to 4 hours

We also offer an in house chefs menu for private dinner parties.

Please contact us for our current menu.

**To cut and serve your wedding cake with berries and cream we offer this
service for an additional \$5.00 per guest**

Entrees
Entrees
Entrees

V – vegetarian VA – vegetarian available GF – gluten free

- Grilled garlic and lemon grass tiger prawns with a Vietnamese glass noodle salad GF
- Warm sugar spiced duck and cucumber salad with fig balsamic reduction GF
- Goats cheese and caramelised onion tart with baby herb and cherry tomato salad. White balsamic dressing
- Coconut kaffir lime crab cakes with Asian slaw and coriander aioli GF
- Twice cooked apple glazed pork belly, parsnip puree and sundried apple mint salsa GF
- Caramelised Bosc Pear wrapped in prosciutto with gorgonzola and toasted sour dough. Aged balsamic reduction
- Thai beef salad with Asian greens, vermicelli rice noodles and nam jim dressing GF
- Smoked chicken, roasted kumera and baby pea risotto with shaved Parmesan and garlic aioli GF
- Homemade ricotta gnocchi with three cheese sauce and basil pesto V
- Beetroot cured Atlantic salmon with snow peas, Thai herb pesto and sweet potato shards GF
- Seared scallops with hazelnut puree, parsnip crisps and a wild rocket salad GF
- Salt and lemon pepper squid with slow roasted heirloom tomatoes and baby herb salad. Garlic aioli GF

Vegetarian Options Available on Request

Mains *Mains*

V – vegetarian VA – vegetarian available GF – gluten free

- Roasted chicken breast filled with brie. Slow roasted tomatoes, confit kipfler potatoes and asparagus GF
- Char grilled beef eye tenderloin with garlic potato mash, wild mushroom ragout and port wine jus GF
- Malaysian crusted wild barramundi fillet on wasabi wash, Chinese broccoli and sweet ginger soy reduction GF
- North African lamb rump on roasted kumara mash, Moroccan vegetables and minted cucumber yoghurt
- Slow poached chicken breast with wilted Asian greens and a coconut lemon grass broth GF
- Twice cooked confit duck leg on a potato galette. Roasted root vegetables and blood orange jus GF
- Egyptian dukkah spiced salmon fillet with a warm potato salad. Lime aioli GF
- Beef fillet with pan seared garlic prawns, potato vegetable stack and sauce béarnaise GF
- Roasted lamb rack on a minted pea puree with beetroot reduction and macadamia crumble GF
- Veal involtini filled with Swiss brown mushrooms and bocconcini on roasted garlic mash and cabernet jus C
- Ocean trout with a saffron potato rosti, char grilled asparagus and prosciutto. Citrus beurre blanc GF
- Pork wellington with celeriac puree and caramelised apple. Red wine jus GF

Vegetarian Options Available on Request

Desserts
Desserts
Desserts

V – vegetarian VA – vegetarian available GF – gluten free

- Individual wild berry baked cheese cake
- Lemon lime tart with double cream and raspberry coulis
- Mocha mousse with Persian floss and ganache GF
- Passion fruit panna cotta with baked almond curls
- Traditional tiramisu with coffee liqueur syrup
- Burnt honey brûlée with rhubarb compote and a chocolate cigar GF
- Warm apple strudel with vanilla bean cream
- Mini sweet treats (see canapé menu)
- Sticky date pudding with caramel sauce and double cream
- Triple chocolate mousse with clotted cream GF
- Belgian chocolate gateau with raspberry mousse and a berry coulis GF

BBQ Menu
BBQ Menu
BBQ Menu

V – vegetarian VA – vegetarian available GF – gluten free

YOU CHOOSE 3 MEATS

Scotch fillet
Gourmet sausages
Marinated chicken pieces with tzatziki
Garlic and herb marinated prawns
Dukkah salmon fillet with aioli
Rosemary and garlic lamb kebabs

YOU CHOOSE 3 SALADS

Garden salad
Coleslaw
Roasted vegetable salad
Baby spinach and almond salad
Potato salad
Pasta salad
Corn on the cob

YOU CHOOSE 1 DESSERT

Per 15 guests
Chocolate Brownie
New York Baked Cheesecake
Apple Pie
Mississippi Mud Cake

BBQ includes Onions, Bread Basket and Condiments

DIY BBQ - \$37 per person for groups of 20 or more
Includes delivery of food, paper napkins, plastic plates and plastic cutlery
Crockery, cutlery and table cloths can be added for \$5 per guest

FULLY CATERED – \$47 per person for groups of 20 or more – Includes a chef, linen tablecloths,
linen napkins, plates, cutlery, BBQ set up and clean up.

Prices for smaller groups available on request.

Buffet Breakfast
Buffet Breakfast
Buffet Breakfast

\$35 per guest for groups of 15 or more

V – vegetarian VA – vegetarian available GF – gluten free

COLD BUFFET

Selection of fresh and stewed fruits
Mixed cereals and flavoured yoghurt
Danish pastries, muffins and croissants

HOT BUFFET

You choose four items

Baby beef chipolatas
Honey baked Virginia ham
Char-grilled petit steaks
Basil and lemon marinated lamb chops
Crispy bacon rashers
Italian pork sausages
German bratwurst sausages with seeded mustard sauce
Fried Singapore style noodles in a light oyster sauce
Grilled Roma tomatoes with a polenta basil crust
Spinach and mushroom stuffed tomatoes
Cherry tomato and button mushroom sauté
House made hash browns
Baked beans
French toast
American style pancakes with maple syrup
Spicy Spanish omelette
Mushroom, bacon and camembert omelette
Lightly scrambled eggs with fresh chives
Grilled brioche topped with poached eggs and smoked salmon
Fried eggs
Fresh tomato and herb scrambled eggs

Includes tea and coffee, cutlery and crockery

Ala Carte
A la Carte Breakfast
Ala Carte

\$40 per guest for groups of 15 or more

V – vegetarian VA – vegetarian available GF – gluten free

YOU CHOOSE 1 ENTRÉE

A selection of seasonal fruit, passionfruit pulp and fresh yoghurt

Toasted muesli with dried apricot, almonds and blueberries

A selection of individual cereals with fresh strawberries

Poached apple and pear with honey infused Greek yoghurt

A selection of seasonal fruit and fruit yoghurt on a platter to share

A selection of Danish pastries and mini croissants

YOU CHOOSE 2 MAINS

Alternate drop

Scrambled eggs on multi-grain muffins with a crisp bacon rasher and grilled tomato

Eggs Florentine. Poached eggs on English muffins, spinach and a cherry tomato mushroom sauté. Sauce mornay

Eggs Benedict. Poached eggs on English muffins, parma ham and a cherry tomato mushroom sauté. Sauce hollandaise

Grilled foccacia bread, scrambled eggs, bacon, field mushrooms and roasted Roma tomatoes

Mushroom and spinach frittata, grilled tomato, hash brown and baked beans

Spinach and Persian fetta flavoured scrambled eggs with Turkish bread

Fried eggs on toast with bacon, chipolatas, tomato and field mushrooms

Includes staff up to 3 hours, delivery, set up, plates, cutlery and clean up

Spit Roast Spit Roast *Spit Roast*

\$47 per person for groups of 50 or more

V – vegetarian VA – vegetarian available GF – gluten free

YOU CHOOSE 2 MEATS

Whole rump encrusted with seeded mustard
Apple cider glazed boned leg of pork
Lamb leg studded with rosemary and garlic
Cajun spiced chicken

Whole suckling pig price available on request

YOU CHOOSE 3 VEGETABLES

Roasted root vegetables
Garden salad
Coleslaw
Roasted vegetable salad
Baby spinach and almond salad
Potato salad
Pasta salad
Corn on the cob

Spit roast includes, bread basket, jus and condiments

Includes staff up to 3 hours, delivery, set up, linen tablecloths,
linen napkins, plates, cutlery and clean up.

Prices for smaller groups available on request.

Spit is available for hire

High Tea High Tea *High Tea*

YOU CHOOSE 5 SWEET ITEMS

MACAROONS

Chocolate with coffee cream
Malted milk with hazelnut chocolate ganache
Strawberries and cream
Peanut butter and raspberry
Mint and chocolate
Salted caramel
Violet with white chocolate ganache

CUPCAKES

Pandan chiffon with kaffir lime icing
Vanilla cream
Pink musk
Chocolate indulgence
Cherry cream
Banoffe
Mango cream

BISCUITS

Double chocolate
Lemon cream shortbread
Hazelnut praline
Honey coconut
Melting moments

TARTS

Caramel tart
Triple chocolate mousse tart
Lemon meringue tart
Key lime tart

OTHERS

Profiteroles
Chocolate dipped strawberries
Vanilla slice
Chocolate eclairs

YOU CHOOSE 5 SAVOURY ITEMS

RIBBON SANDWICHES

Cucumber with aioli and chives
Smoked chicken, crème fresh and dill
Turkey and cranberry jelly
Egg, mayonnaise and watercress
Salmon mousse and avocado
Chargrilled eggplant, bocconcini, olive and eggplant

QUICHES

Mushroom and brie
Spinach and fetta
Parma ham and Swiss cheese

SCONES

Served with double cream and select preserves
Pumpkin
Date
Original
Ham and gruyere cheese
Saffron and raisin

\$49 per guest including a selection of high quality Madura teas

Minimum of 10 guests

add \$15 per guest for French sparkling

MADURA TEA SELECTION INCLUDES *English breakfast, peppermint, earl grey, green, te chai, camomile, white, and lemon myrtle*

Includes crockery and cutlery

* Delivery charges may apply, pick-up available on request



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Children's
Children's Parties
Children's

\$25 per child for groups of 15 or more

YOU CHOOSE 6 ITEMS

SAVOURY SELECTION

Sausage rolls
Mini beef burgers
Mini chicken burgers
Mini hot dogs
Mixed mini pies
Fish goujons
Mini pizzas
Mini pluto pups
Mini snack wraps
Sourdough crusted chicken bites
Kids noodle box
Mini corn cobs
Mini quiches
Mini Spring rolls
Kids select pasta box

THE SWEETER THINGS

Fruit skewers
Jelly oranges
Frogs in a pond
Patisserie cupcake selection
Mixed popcorn selection
Mixed mini gelato cones
Chocolate mousse cups
Baked cinnamon doughnuts
Chocolate orange fudge bites
Green grass lamingtons
Honey eyed toffee apples
Caramel slice bites
Coconut ice bites
White chocolate and macadamia rocky road

Includes paper napkins, plastic plates and plastic cutlery

* Delivery charges may apply, pick-up available on request

Market Stalls Market Stalls *Market Stalls*

Our Market Stalls are fully mobile cuisine inspired and themed stalls that can be hired for large events of all types

Please ask us for a quote for our Market Stalls

THE CARVERY

Roast beef rolls
Roast pork rolls
Char-grilled chicken breast rolls

THE CURRY POT

Lamb rogan josh
Tandoori chicken
Butter chicken

WOK HUT

Hokkein noodle tiger prawn stir fry
Egg noodle vegetable stir fry
Thai style rice noodle beef stir fry

FISH BITE

Beer battered fish and chips
Salt and pepper squid and chips
Crumbed crab claws with sweet chilli sauce

TASTE OF SPAIN

Spanish seafood paella
Pepper beef empanadas
Cinnamon churros with chocolate dipping sauce

AMERICAN HOT DOG STAND

Hot dogs with cheese, mustard and tomato sauce
Cinnamon pretzels

FIESTA MEXICAN

Spiced chicken tacos
Vegetarian nachos
Beef and oregano quesadillas

PEARL OF THE SEA

Fresh king prawns and Sydney Rock oysters