



# NIGHT TIME CATERING *Menu*

Celebrating 10 years of  
catering across Toowoomba  
& The Darling Downs



*Catering*  
PEOPLE

[www.cateringpeople.com.au](http://www.cateringpeople.com.au)





# *A word from Rob*



As Catering People's CEO, I'm thrilled to announce the launch of our new menu! Our team has worked tirelessly to take you on a culinary journey that will delight your senses and leave you craving more.

We understand that every event is unique, which is why we've created a range of food and beverage packages that can be customised to match your specific preferences and budget. Our chefs have put together an extensive selection of mouth-watering dishes that are sure to impress your guests, from delectable starters to delicious main courses and decadent desserts.

We take pride in using only the freshest and locally sourced ingredients to create our dishes, ensuring that every bite is bursting with flavour. Our new menu includes options for special dietary requirements and allergies, so everyone will enjoy our food.

With our new menus, we're confident that we can deliver an exceptional catering experience that will exceed your expectations. So, whether you're planning a wedding, corporate event, or social gathering, let us take care of the food, and we'll ensure that your event is a success.

*Rob McGrath*

**CEO**

Community Catering People PTY LTD

*Celebrating*  
— 10 YEARS —



#CateringForGood

### *Essentials Details:*

#### **Professional Wait Staff**

Front of House staff \$45 per hour per person.  
Minimum of 2 hours.

#### **Delivery**

- \$25 up to 10km of Toowoomba CBD
- \$40 for 10 - 15 km of Toowoomba CBD
- POA more than 15 km from Toowoomba CBD

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10 years of being your trusted catering partner.  
Make every event stand out with Catering People.



**Catering  
PEOPLE**

*For All Enquiries Contact:*

**Rob McGrath**

0476 047 825

[functions@cateringpeople.com.au](mailto:functions@cateringpeople.com.au)



### *Dietary Requirements:*

All dietary requirements catered for with love.



### *Beverage Options:*

An array of options. Drinks, tea, coffee, and other beverages can be added to your catering for an additional charge. Just let us know what you need!



IMPRESS YOUR GUESTS

# Platters

All platters are made to serve 10 people.

Tantalise your guests with the best platters in town.

## Platters

Impress your guests



### Cheese & Antipasto

\$100

Various deli meats, cheeses and antipasto faves

### Plant-Based Platter

\$55

A selection of fresh, pickled and marinated veggies w/ crusty breads & smoky Babaganoush



### The Classic Platter

\$85

Pies, sausage rolls, BBQ chicken wings, mini quiches & arancini balls



### Sliders Platter

\$100

- BBQ beef brisket, Kewpie mayo & kimchi
- Pulled pork & slaw
- Fried chicken, coleslaw & whole egg mayo
- Veggie patty, hummus, tomato & lettuce (V)

### Superior Nibbles

\$110

Karaage chicken, tempura-battered fish, BBQ meatballs, chicken skewers, spinach and fetta pastries & pork Bao buns

### Delicious Dietary

\$75

An assortment of dietary-friendly rice paper rolls & sushi bites (GF/V)



### Yum Cha

\$85

Veggie dumplings, Karaage chicken, spring rolls, steamed pork buns & fried nori rolls

### Slices Platter

\$65

Chef's selection of favourite slices

### Fresh Fruit Platter

\$65

Beautifully-presented seasonal fruit





# Canapés

Minimum 20 guests

4 selections \$22pp

5 selections \$26pp

## Hot Canapés

1. Pumpkin and walnut arancini (GF, V)
2. Five-spiced pork belly pieces with miso caramel (GF)
3. Tempura battered fish with cocktail dipping sauce
4. Grilled chicken skewers served with blue cheese dip
5. Battered cauliflower bites with a hummus dip (V)
6. Lamb kofta with minted yoghurt (GF)

## Cold Canapés

1. Cucumber cups with dill cream cheese & pine nut crumble (V, GF)
2. Brie and caramelised onion tart (V)
3. Bruschetta with tomato confit & fresh herbs (V)
4. Smoked salmon and spinach roulade



## Bigger Than Bite-Sized Platters

Each platter serves 10 - \$80

- Potato skin, bolognese, topped with cheese
- Southern-fried chicken wings with chipotle mayo
- Pulled BBQ brisket Bao with kewpie mayo and kimchi





# Buffet

**Minimum 30 guests**

## One-Course - \$42pp

Main only  
(includes 3 salads)

## Two-Course - \$50pp

Main & dessert  
(includes 3 salads, choose 2 desserts)

### Option 1. Buffet Roast Dinner



- Roast beef, chicken & pork
- Roast root vegetables
- Potato bake
- Cauliflower gratin
- Sauces and gravies



#### Salads (included)

- Potato salad with bacon, shallots, seeded mustard & egg mayo **(GF)**
- Rocket, roasted beetroot, roast pumpkin, feta, walnuts & vinaigrette **(GF, V)**
- Caesar salad with cos lettuce, crispy bacon, boiled egg, shaved Parmesan, garlic croutons

### Option 2. Buffet Feasting Menu



- Braised beef & mushroom in a red wine sauce with potato mash
- Mustard & thyme chicken on risotto
- Pork belly with Asian greens
- Massaman lamb on coconut rice
- Steamed basmati rice



#### Dessert (select 2)

- Chocolate mud cake
- Decorated individual pavlovas **(GF)**
- Apple crumble with vanilla custard
- Sticky date pudding with butterscotch sauce
- Seasonal fresh fruit salad **(GF, VG)**





# *Alternate Drop*

**Minimum 20 guests**

## **Main Course Only**

\$42 pp

## **Two Course**

\$55 pp

Choose Entrée + Main

OR Main + Dessert

## **Three Course**

\$67 pp

Choose Entrée, Main & Dessert

## **Kids Choices \$12.50pp**

- Fish & chips or
- Chicken nuggets & chips
- Decorated cupcake dessert

*All options served with a  
freshly baked dinner roll and chilled butter*



**ALTERNATE DROP ENTREE OPTIONS**

*Entrees*

**Minimum of 20 guests.**

Please choose 2 from these selections:

**Dukkah-Crusted Chicken**

Peanut dukkah-crusted chicken fillets over a fresh Asian-style slaw with sweet and sour dressing

**Beef Short Rib (GF)**

Slow-cooked beef short rib, with creamy mash, smoky bourbon BBQ sauce, and parmesan crisp

**Camembert Bruschetta (V)**

Tomato basil pesto and Camembert on ciabatta with a balsamic drizzle

**Mushroom Gnocchi**

Mushroom gnocchi with a generous sprinkle of crisp pancetta, white wine sauce & shaved parmesan

**Pumpkin Chickpea  
Cumin Croquette (VG)**

Cumin-roast pumpkin and chickpea croquette with cauliflower puree and rocket salad





## Alternate Drop MAINS

### Selections:

#### Rib Fillet

Slow-roasted rib fillet with rosemary mash, broccolini, maple roast pumpkin & red wine jus

#### Chicken Breast

Pesto and thyme marinated chicken breast with vegetable ratatouille, broccolini & creamy garlic sauce

#### Roast Pork Belly

Roast pork belly with crushed potatoes, buttered greens & fig and port jus

#### Atlantic Salmon

Pan-fried Atlantic salmon with white wine, bacon and potato ragout, & tomato and fennel relish

#### Chickpea Casalette

Sweet potato and smoked chickpea cassalette with truffle mash & eggplant chips (VG)

### MAIN MEALS ALTERNATE DROP

## Main Meals

**Minimum of 20 guests.**

Please choose 2 from the options provided.





## *Alternate Drop* DESSERTS



### ALTERNATE DROP DESSERT OPTIONS

#### *Delectable Dessert*

**Minimum of 20 guests.**

Please choose 2 from these selections:



#### **Pavlova**

Soft pavlova, raspberry curd, chocolate chard, and dollop cream

#### **Citrus Flan**

Citrus flan, lavender anglaise, and macerated strawberries



#### **Apple Crumble**

Apple crumble tart with butterscotch sauce and praline



#### **Chocolate Pudding**

Chocolate pudding, berry compote, bitter chocolate ganache, and vanilla dollop cream



**NEW • NEW • NEW •**

**Pop**

# Let us cook for you

We set up and cook wherever you are

- Burgers - \$15 pp
- Noodles - \$12 pp
- Carvery - \$18 pp
- Baked ham - \$12 pp
- Burrito bar - \$15 pp





# General Terms & Conditions

## Final Attendee Numbers & Changes to Orders

When placing a catering request please realistically estimate the number of attendees you anticipate will attend your function. Final attendees numbers must be advised by email to [functions@cateringpeople.com.au](mailto:functions@cateringpeople.com.au)

Invoicing / charging will be based on this final number, regardless of turnout. Unless the number increases, whereby the additional guests will be included in the final invoice.

Every effort will be made to facilitate any changes required to your catering order after the time outlined below, however, changes may be subject to a processing fee of \$20 per change.

## Catering Orders Due

In house catering orders are required to be confirmed 14 days prior to the event.

Catering orders must be placed 5 days before the event. Last-minute catering orders will be accommodated should business levels allow.

Please call us directly to discuss your requirements in further details.

## Payment of Accounts

Payment may be made by Cash, Credit Card, Cheque, Direct Deposit of EFT. Visa and Mastercard are our preferred Credit Cards.

Payment by cheque is required 7 days prior to the event commencing.

Credit card surcharge - 2%.

## Product Availability & Prices

Due to product availability, quality and unforeseen market price fluctuations, we reserve the right to substitute products if required. A change in pricing may occur in this instance.

## Special Dietary Requirements

Catering People understands the importance of catering to specialised dietary needs. **Our menu includes options for Vegetarian, Gluten-Free, Halal, Lactose-Free, Dairy-Free and Vegan. Diabetic options can be catered for on request.**

Whilst all care will be taken to provide special meals to meet all dietary requirements, Catering People is unable to guarantee any meal will be 100% free of all traces of nuts, gluten, or other products that may produce allergic reactions for certain people. For extreme allergies, special arrangements must be discussed with your Event Manager.

## Commitment to Food Safety

The management of Catering People follow strict Food-Safe practice and take all reasonable precautions to fulfil our 'due diligence' responsibilities of providing safe food to our customers.

Catering People operates under a Food Safety Program which ensures that each process step is systematically analysed. Potential problems are identified and sufficient controls are put in place to reduce or eliminate risks.

Catering People will not be held liable for the health and safety of our customers for any food removed from the venue or consumed more than sixty minutes after the specified service time.

## Weddings & Large Events

### Booking Confirmation

A deposit of 30% of your catering cost is required within 7 days of confirming your reservation. This amount will be deducted from the final invoice.

### Final Payment

Payment is required 14 days before the event. We ask that final numbers are confirmed 14 days prior to your booking and we charge at your confirmed numbers. Small increases in numbers can be accommodated up to 48 hours prior to the event.

### Cancellations

Cancellations which give 3 months notice, 20% of the payment will be forfeited. Cancellations which give 2 months notice, 50% of the payment will be forfeited. Cancellations within 1 month, will forfeit 100% of the payment.

### Damages

Organisers are financially responsible for any damages or loss sustained to the Catering People equipment and/or the venue during the course of an event.

### Responsible Service of Alcohol

Catering People uphold the principles of Responsible Service of Alcohol and in accordance with Liquor Licence laws, reserves the right to refuse service to persons suspected of being under the age of eighteen years and to any person who shows signs of intoxication.

### Public Holidays

A menu surcharge of 15% will apply.





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PEOPLE

## *Contact Us:*

**CEO Rob McGrath**

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## *Catering People*

### AWARDS, ACCOLADES & MEMBERSHIPS



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