



It's Party Time!

Thank you for your enquiry regarding your upcoming event!

Just Cook specialises in hosting creative and memorable Events and Party celebrations and we look forward to working with you in making your event totally spectacular!

We have produced a range of packages specially created by our Executive Chefs designed to ensure you have a great selection of options for your event.

The Just Cook team has offerings from formal sit down events to classy cocktail parties and product launches.

We tailor packages and menus to suit even the most discerning palates and are happy to answer any questions or talk to you about suggestions that you may have to suit your needs. Please call or email your suggestions using the contact details to follow.





CANAPÉ MENU

SERVED AT ROOM TEMPERATURE

\$3.00 per piece

Selection of Sushi with Wasabi & Pickled Ginger
Rolled Smoked Salmon Pancake Dill Crème Fraiche
Crisp Bacon & Avocado on Rye
Bruschetta with Goats Cheese & Fresh Tomato v
Baby Sang Choy Bao with Pork & Water Chestnuts
Vietnamese Rice Paper Rolls with Pickled Vegetables & Sesame v
Turkish Breads with Dips & Bits v
Roasted Pumpkin Squares with Spicy Avocado Salsa v
Brie & Strawberries Pepper Croute v

\$3.50 per piece

Chilli Prawn & Cucumber Rounds
5 Spice Duck & Paw Paw Pancakes with Hoi Sin Sauce
Roast Beef with Mustard Cress & Herb Bread
Freshly Shucked Pacific Oysters (3 ways) –
with Vodka, Blue Curacao Jelly, Natural or with Soy, Ginger & Wasabi
Roast Beef & Onion Jam on Soft Rolls

SERVED WARM

\$3.00 per piece

Baby Pizza Tomato, Fresh Basil & Olive v
Baked Pumpkin & Leek Tarts v
Grilled Vegetable & Haloumi Skewers with Salsa Verde v
Baked Pumpkin & Zucchini Sausage Rolls v
Pork & Caramelised Onion Sausage Rolls
Crisp Fried Vegetable Ravioli with Roast Capsicum Aioli v
Smokey Bacon & Leek Tarts
Oven Dried Tomato, Basil & Goats Cheese Tarts v
Soy, Honey & Chilli Chicken Wings

\$3.50 per piece

Swordfish & Roasted Pepper Skewers Aioli
Roast Lamb & Rosemary Skewers
Grilled Sate Chicken Skewers
Roasted Pork with Apple & Crackling
Herb Roasted Baby Lamb Cutlets
Beef Kebabs with Tzatziki Dip
Mini Lamb Shank Pies
½ Shell Mussels with Toasted Gremolata Crumb
Mini Tuna Nicoise with Jacket Potato

Please choose a selection of 6 for your function with at least 2 vegetarian (v) options
Packages and rates: \$18 – 6 pieces pp, \$26 – 10 pieces pp, \$36 – 16 pieces pp
Please ask us about our range of dessert canapés starting from \$3.50 per piece



SUBSTANTIAL FINGER FOOD

\$6.50 per piece

Mini Fish & Chips in Paper Cone with Citrus Aioli
BBQ pork & Hokkien Noodle Stir Fry in Noodle Box
Thai Style Chicken Salad with Pumpkin
Sang Choy Bow
Roasted Moroccan Lamb with Couscous
BBQ Vegetables with Haloumi & Salsa Verde
Steamed Chilli Mussels with Coriander and Lime
Nasi Goreng
BBQ Sirloin with Semi Dried Tomato, Rocket and Fetta
Risotto of Spinach, Spring Pea and Mint

Buffet Options

Start from \$40.00 per person

Includes roast of your choice & 3 salads with bread

We have a selection of Roast Leg of Lamb, Glazed Ham sliced from the bone, your favourite Roast Beef & Béarnaise, Whole Baked Reef Fish or Vegetable & Goats Cheese Lasagne.

We combine your choice of the above with a selection of Salads & Bread to accompany.

Example Salads:

Warm Thai Beef Salad
Grilled Chicken & Paw Paw salad
Char-Grilled Mushroom, Rocket & Parmesan
Apple, Rocket & Blue Cheese with Toasted Walnuts
Rocket, Asparagus, Roast Capsicum & Fetta
Mixed Leaf & Garden Vegetable Salad
Fennel, Spinach & Grape Salad
Caesar Salad with Prosciutto
Thai Spiced Fried Rice Salad
Potato Salad with Chives & Mint
Roast Kipfler Potato & Grilled Asparagus Salad with Aioli

Please ask us to suggest something for your theme or occasion



SIT DOWN FUNCTIONS

Menu 1

\$40 per person

Please choose two dishes from each course from the following menu (alternate drop)

To Start

Creamed Leek & Potato Soup

Mezze Plate: Mixed Dips with Condiments & Crostini

Lemon & Garlic Marinated Baby Squid, Tomato & Wild Rocket

Curried Blue Swimmer Crab Risotto with Fennel & Baby Spinach

Baked Haloumi & Roast Pumpkin Tart Served with Roast Tomatoes & Kalamata Olives

To Follow

Herb Roasted Blue Eye Cod Fillet, with Crushed Potatoes & Ratatouille

Braised Beef Cheeks in Red Wine, Served with Creamy Mash & Petit Legumes

Harissa Crusted Atlantic Salmon served on Herbed Couscous and Asparagus

Char Grilled Rib Eye Steak with Garlic Mash, Herb Butter and Merlot Jus

Butternut Pumpkin & Smoked Mozzarella Risotto with Pesto Drizzle

Roast Capsicum, Olive & Goats Cheese Pappardelle

Roast Chicken Breast on a Braised Leek & Mushroom Risotto

Char Grilled Sirloin Steak with Kipfler Potatoes, Baby Spinach & Green Peppercorn Jus



Menu 2

\$50 per person

Please choose two dishes from the following menu (alternate drop)

To Start

Creamed Leek & Potato Soup
Mezze Plate: Mixed Dips with Condiments & Crostini
Lemon & Garlic Marinated Baby Squid, Tomato & Wild Rocket
Curried Blue Swimmer Crab Risotto with Fennel & Baby Spinach
Baked Haloumi & Roast Pumpkin Tart Served with Roast Tomatoes & Kalamata Olives

To Follow

Herb Roasted Blue Eye Cod Fillet, with Crushed Potatoes & Ratatouille
Braised Beef Cheeks in Red Wine, Served with Creamy Mash & Petit Legumes
Harissa Crusted Atlantic Salmon served on Herbed Couscous and Asparagus
Char Grilled Rib Eye Steak with Garlic Mash, Herb Butter and Merlot Jus
Butternut Pumpkin & Smoked Mozzarella Risotto with Pesto Drizzle
Roast Capsicum, Olive & Goats Cheese Pappardelle
Roast Chicken Breast on a Braised Leek & Mushroom Risotto
Char Grilled Sirloin Steak with Kipfler Potatoes, Baby Spinach & Green Peppercorn Jus

To Complete

Roasted Macadamia Crème Brulée served with Amaretto Ice Cream
Chocolate Lava with a Rich Melted Lindt Chocolate centre served with Vanilla Bean Ice Cream
Rustic Rhubarb and Pear Crumble and Hazelnut meal, Drizzled with warm Vanilla Cream Sauce
Passion Fruit & White Chocolate Parfait with Passion Fruit Syrup and Pistachio Nut Biscotti
Cheese Plate: Moss Valley Vintage Cheddar, Tasmanian Blue and Victorian Double Brie
accompanied by Dried Muscatel Grapes & Lavosh



BBQ CATERING MENU OPTIONS

BBQ ENTRÉE'S

Beef Kofta Kebabs
BBQ King Prawns with Chilli, Lemon & Herb Pesto
BBQ Octopus Salad with Spiced Sesame & Coriander Vinaigrette
BBQ Lamb & Rosemary Skewers (Red Wine & Garlic marinade)
Salmon Skewers with Lime & Chilli (Lime & Chilli dipping sauce)
Chicken & Onion Skewers (Satay sauce)
Vegetable & Haloumi Skewers (Salsa Verde)
BBQ Kangaroo Kebabs with Native Pepper and Red Wine Glaze
BBQ ½ Shell Scallops with Lime and Chilli

BBQ MAIN COURSES

BBQ Swordfish with Roasted Pepper Aioli
Whole BBQ Baked Snapper with Mediterranean marinade
Whole BBQ Roasted Leg of Lamb with Rosemary & Garlic
BBQ Sirloin Steak with Salad of Dried Tomatoes, Persian Fetta and Rocket
BBQ Glazed Leg of Ham with Golden Syrup & English Mustard
Prosciutto infused BBQ Turkey Breast with Marjoram & Cranberry Compote
BBQ Seafood Antipasto with Lime & Szechwan Pepper Aioli
Whole BBQ Steam Roasted Duck with Beetroot & Caramelised Apples
Rotisserie Roasted BBQ Chicken with Lemon & Thyme
BBQ Pork Roast with Apple, Onion & Sage
BBQ Pork & Hokkien Noodle Stir-Fry

SIDES

BBQ Vegetable Salad
BBQ Wok Seared Thai Noodle Salad
BBQ Pumpkin Salad with Fetta, Pinenuts & Spinach
BBQ Potato Salad with Grilled Shallots and Aioli
Mixed Leaf Salad
Nasi Goreng (Malaysian Fried Rice)

BBQ DESSERTS

Ricotta Hotcake's with Grilled Fruit Skewers & Maple syrup
BBQ Sticky Fig & Brandy Pudding
BBQ Apple & Raspberry Strudel
BBQ Chocolate Malton Puddings with Grilled Strawberries
Fresh Fruit with Lime and Honey Yoghurt



BBQ CATERING & EVENT PRICING

In order to ensure you have a fabulous event we ask that you read the catering and event terms and pricing as set out below.

1 Course - \$30pp / 2 Courses - \$40pp / 3 Courses - \$50pp / Side Dishes - \$5pp

Above prices are based on a choice of 2 options per course; if you require further options per course we are more than happy to accommodate and prices will be charged at \$5 per additional course per person.

Our professional Chefs will work with you to cook and serve the best BBQ for your function when hosted on site. Food will be set up as a buffet upon serving and you will be able to enjoy the BBQ creations with your group.

All catering options are subject to the discretion of Just Cook and may be changed (with notice) subject to ingredient availability or pricing.

All hire equipment and venue costs will be happily organised for your event however any costs incurred will be the responsibility of the client and added to the final bill.

All dietary requirements will be happily accommodated. Please advise on booking and we will forward an interesting selection of options to suit your guest.

We look forward to ensuring your event is a total success!



STAFF FOR YOUR FUNCTION

Chefs

Chefs are required to cater for your function with cocktail parties and sit down events. Chefs will be charged at \$45.00 per hour (minimum 3 hours) and time and half on Sundays / Public holidays.

Cocktail & Bar Staff

If food or beverage service staff are required for your function we happily provide staff to serve your guests at \$40.00 per hour for a minimum of 3 hours. A suggested number will be advised based on numbers and requirements.

TERMS & CONDITIONS

Just Cook offers private group functions a range of fabulous options to choose from & in order for us to ensure a memorable event we ask you to read the following terms & conditions & confirm your understanding by completing your acceptance at the bottom of this page & return fax to 02 9387 8358.

Just Cook happily accommodates private group bookings from 20 to 500 with cocktail menus and set choice menu options.

Group bookings require a 50% deposit to hold the booking and final payment (plus any incidentals) will be required 48 hours prior to event with payment to reflect confirmed numbers. (Payments are non-refundable)

Final numbers are to be confirmed 48 hours prior to the event & will be the minimum number charged for on the night. (Additions in numbers can be accommodated, however, confirmed number will be the minimum number charged for)

Service staff are there to ensure your function a complete success where you don't have to lift a finger however, where a guest is leading towards intoxication, we reserve the right to deny offering any further alcoholic beverages in accordance with RSA and liquor licensing laws.

A service fee of 10% will be added to your final bill in acknowledgement of your service for the event.

All prices & terms are current at the time of print & are subject to change without notice.

To confirm your booking and understanding, please complete your acceptance and payment options on the booking form and return to us by fax on 02 9387 8358. Payments can be made by credit card, direct deposit or by posting a cheque or Australia post money order to the details to follow.



BOOKING FORM

To book with Just Cook Catering you can either:-

- Print this form, complete & fax to **(02) 9387 8358** with credit card payment.
- Print this form, complete & mail to: **Bar-Be School, P.O Box 500, 127 Bondi Rd, Bondi NSW 2026** with cheque payment.
- Any queries, please contact us on **1300 227 745**

Contact Name:			
Contact Number:			
Contact Email:			
Function Type:			
Function Venue:			
Date / Time of Function:			
Number of Guests:			
Selected Menu / Beverage Package:	Menu:	Beverage:	
Special Requirements :			
How did you hear about us?			

METHOD OF PAYMENT

Catering booking payments can be made by either credit card, direct deposit or by posting a cheque or Australia post money order to P.O Box 500, 127 Bondi Rd, Bondi NSW 2026.

Direct Deposit	Cheque	Money Order	Cash	Visa	MasterCard	Amex 3% surcharge
-----------------------	---------------	--------------------	-------------	-------------	-------------------	-----------------------------

Direct Deposit to: Just Cook: - St. George. BSB 112-879 Account No. 068506041

Card Number	Expiry Date		
--------------------	--------------------	--	--

Signature	Function Total:

For Office Internal Purpose Only:

Number of Staff Required		Staff:				
Function Total		50% Deposit		Final Payment		
ACT	Excel	Quote Sent	Invoice	Confirmation Email	Payment rec'd	Run Sheet

Processed By: _____ **Date:** _____
Comments: