



Denby Caterers

Mark and Christine Carrell
Tikipunga Sports Park
Whangarei
Phone (09) 4371452
Fax: (09) 4371453
Mobile (027)4337914
Post: P.O. Box 217 Wellsford

Bookings for Functions:

Please fill in and return:

Name: _____

Address: _____

Phone: _____ Mobile: _____ Email: _____

Contact Person: _____

Deposit Amount: _____ Date Paid: _____

Date of Function: _____ Venue: _____

Names of organisers: _____

Guests number: (Approximate) _____

Signed: _____

DENBY CATERERS

(For Office use only)

RECEIPT: This will be returned to you.

Date deposit payment received: _____

Date of Function: _____

Amount received: _____

With Thanks: _____ (For Denby Caterers)



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Bookings for Function:

- Give us as Much notice as possible
- Included in the price per head is all the crockery and cutlery, we cover all tables, serviettes to the colour of your choice.
- All breakage's and losses are the responsibility of the hirer.
- *Setting up of a venue* - we get you to set out the tables how you would like and we will finish them from there.
- *Bar service* - If you are setting up your own bar, please make sure they have - tea towels, dishcloths, tongs or spoon for ice, bottle opener and corkscrew
- You will also have to hire glasses, jugs etc
- *Leftover food* - By negotiation. For health reasons we have changed this service. It is not permitted to return the meats or seafood's that are left.
- *Supply of own meats:* We regret that for several reasons we are not permitted to allow you to supply meats for your function. However, if you wish us to supply your salads and vegetables for you to serve with your meats we can negotiate, but we cannot supply staff to serve.

Payments:

- To confirm your booking please contact us then fill in the enclosed form and return by fax or post.
- Deposit - \$200 non-refundable deposit is required to confirm your booking.
- Payment - settlement is required at the conclusion of the function. This can be either cash, or cheque.
- Children: Under 10 years half price, under 4 no charge.
- There will be a travel charge to and from country districts.
- All prices **exclude** GST.



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Dinner Menu Selections

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Menu's include crockery, cutlery, serviettes and table coverings

Menu 1

\$32 per head

- 1 Carvery
- 1 Meat Dish
- 1 Pasta Dish
- 2 Hot Vegetable
- 3 Salads
- 2 Desserts

Menu 2

\$36 per head

- 1 Carvery
- 1 Meat Dish
- 1 Seafood
- 3 Hot Vegetables
- 4 Fresh Salads
- 3 Desserts

Menu 3

\$42.00 Per head

- 2 Carvery
- 1 Meat Dish 1 Pasta Dish
- 1 Seafood
- 3 Hot Vegetables
- 4 Fresh Salads
- 3 Desserts

From the Carvery

- Glazed Baked Ham on Bone - Served with accompaniments of pineapple salsa and mustards
- Succulent Roast Beef - Dressed and glazed with honey mustard, served with red wine jus
- Roast Leg of Lamb - Boned and slow roasted with rosemary and garlic - mint sauce

Meat Dishes

- Green Thai curry (To your Strength) with steamed saffron rice - Beef or Chicken
- Apricot Chicken - Roasted chicken pieces, in genuine apricots based sauce
- Meat Balls - Flame grilled Tuscan meatballs in a horopito and tomato based sauce
- Ragout of Beef - Beef batons in a spiced tomato sauce
- Cold Cuts - Selected meats with pickles and condiments
- Lamb Korma - Creamy Denby version with coconut and Lamb bites
- Butter Chicken - Yummy creamy classic - mild to taste
- Beef Madras - Slightly stronger but still creamy

Pasta Selection

- Pumpkin Ravioli - Pumpkin, cracked pepper and mascarpone ravioli in cream pesto sauce
- Spaghetti Marinara - Seafood mixture in a spicy tomato based sauce
- Siracusani - Vegetable and tomato based pasta - suitable for vegetarians
- Carbonara - Smokey Bacon and cream, with parmesan
- Chicken Tetrazini - Pulled Roast chicken with Cream and Cheese Sauce

Seafood Selection

- | | |
|-------------------|---|
| Mornay | - A thick mixture of seafood in a creamy, cheesy, winey sauce |
| Crumbed Selection | - Seafood Served with Sweet and Sour sauce to accompany |
| Mussels | - Fresh mussels poached in their shells with a wine and pesto sauce |
| Oysters naturale | - ½ Shell oysters with soya to accompany |
| Platters | - With a selection of Fresh, marinated and smoked seafood (chilled) |

Hot Vegetables

- | | |
|--------------------------|---|
| Roast Potatoes | - Oven Baked in Olive Oil and fresh Rosemary |
| Gourmet Potatoes | - Hot dressed in our own Kawakawa butter |
| Oven Roasted vegetables | - Medley of seasonal vegetables roasted in oil and rosemary |
| Dutch Vegetables | - Poached vegetables with a hollandaise sauce |
| Vichy Carrots | - Served Al Dente with honey and sesame |
| Cauliflower and Broccoli | - With Cheese and wine Sauce |
| Green Beans | - In sauté bacon, onion and garlic |
| Savoury Kumara | - Scalloped Kumara in a three cheese wine sauce, baked |

Fresh Salads

- | | |
|--------------------|--|
| Tossed Green Salad | - Mesculin mixture of green leaf with a basil vinaigrette |
| Curried Egg Salad | - Sliced egg in our mustard, green onion and mayo dressing |
| Gourmet Potato | - Diced gourmet potato in our own blue cheese and chive dressing |
| Tomato and Basil | - Quartered tomato, Parmesan and spring onion in sweet vinaigrette |
| Baby beets | - With red onion and yogurt (equally nice warmed) |
| Carrot Salad | - Savoury, with a tomato based capsicum dressing |
| Chorizo Salad | - Spicy meats and salami's in shell pasta |

Desserts

- | | |
|------------------------|---|
| Fruited Pavlova | - Generously creamed with seasonal fruit garnish |
| Trifles | - Traditional with custard filling and a hint of liqueurs |
| Fruit Salad | - Seasonally supplemented tropical salad mix |
| Chocolate Log | - Rich Chocolate with jam and cream iced. |
| Brandy Snaps | - Cream filled, crisp and rich |
| Cheesecakes | - made creamy and seasonal |
| Chocolate Mousse | - Rich, creamy and yes of course chocolatey |
| Steamed Fruit Puddings | - Warmed, served with custard |
| Apple Crumble | - Our own recipe served with custard |
| Chocolate Éclairs | - Cream filled |
| Cheese Platters | - Selection of cheeses with crackers and other nibbles |
| Fresh fruit platters | - (In season) |

*Travel Charge will apply



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Casual Selections \$30 per head

Menu's include crockery, cutlery, serviettes and tablecloths

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Menu 1

- | | |
|--------------------|---|
| Roast Beef Carvery | - Glazed with honey mustard, served with red wine jus |
| Apricot Chicken | - Roasted chicken pieces, in genuine apricots based sauce |
| Gourmet Potatoes | - Hot dressed in our own Kawakawa butter |
| Green Beans | - In sauté bacon, onion and garlic |
| Savoury Kumara | - Scalloped Kumara in a three cheese wine sauce, baked |
| Fruited Pavlova | - Generously creamed with seasonal fruit garnish |
| Trifles | - Traditional with custard filling and a hint of liqueurs |
| Fruit Salad | - Seasonally supplemented tropical salad mix |

Menu 2

- | | |
|--------------------|--|
| Glazed Baked Ham | - Served with pineapple salsa and mustards |
| Meat Balls | - Flame grilled meatballs in a Tuscan tomato based sauce |
| Roast potatoes | - Oven Baked in Olive Oil and fresh Rosemary |
| Tossed Green Salad | - Mesculin mixture of green leaf with a basil vinaigrette |
| Curried Egg Salad | - Sliced egg in our mustard, green onion and mayo dressing |
| Baby beets | - With red onion and yogurt (equally nice warmed) |
| Fruited Pavlova | - Generously creamed with seasonal fruit garnish |
| Chocolate Log | - Rich Chocolate with jam and cream iced. |

Menu 3

- | | |
|-----------------------|---|
| Kiwi Barbecue Patties | - (Hand Prepared and Seasoned, 100gm each |
| Gourmet Sausages | - Not just a sausage |
| Roast potatoes | - Oven Baked in Olive Oil and fresh Rosemary |
| Tossed Green Salad | - Mesculin mixture of green leaf with a basil vinaigrette |
| Curried Egg Salad | - Sliced egg in our mustard, green onion and mayo dressing |
| Citron Coleslaw | - Traditional favourite but up a notch with citrus dressing |
| Brandy Snaps | - Cream filled, crisp and rich |
| Chocolate Éclairs | - Custard and cappuccino filled fingers |

*Travel Charge will apply