

Catering by



blessed
cheese

150 MAIN ROAD, MCLAREN VALE SA 5171

TEL: (08) 8323 7958

EMAIL: info@blessedcheese.com.au

PLATES AND PLATTERS

GOURMET CHEESE PLATTERS

DECADENT ANTIPASTO PLATTER

LUXURIOUS GRAZING TABLES

DELUX FRUIT PLATTERS

FRESH SANDWICHES, BAGUETTES OR WRAPS

GOURMET SALADS AND DIP PLATTERS

COCKTAIL PARTY & CORPORATE FINGER FOODS

GOURMET CAKES, PETIT FOURS, PASTRIES AND BISCOTTI

CHEESE TOWERS

FOR ALL OCCASSIONS

WEDDINGS – COCKTAIL AND PRE-DINNER

OFFICE PARTIES – BUSINESS BREAKFAST
& LUNCHESES

BIRTHDAYS – ANIVERSARY –CHRISTENING

MORNING AND AFTERNOON TEAS

CHEESE & WINE TRAILS

5 WORKING DAYS NOTICE IS REQUIRED FOR ALL CATERING

ALL ITEMS AND PRICES ARE SUBJECT TO CHANGE, INGREDIENTS MAY CHANGE SUBJECT TO SEASONAL
AVAILABILITY
ALL CATERING + GST

GOURMET CHEESE PLATTER

\$15 per person (minimum 2 people) + gst

Add Bread + \$1.00 per serve per person

OUR GOURMET CHEESE PLATTER INCLUDES A VARIETY OF LOCAL ARTISAN CHEESES, ONE SOFT, ONE SEMI-MATURED, ONE MATURED AND ONE BLUE, DRIED FRUITS AND NUTS, QUINCE PASTE AND CRACKERS.

Refundable deposit on return of platters \$10 per platter

OR

Disposable Platters \$10 per platter

Cellophane wrapping with ribbon \$2.50



INTERNATIONAL CHEESE PLATTER

\$18.50 per person (minimum 2 people) + gst

Add Bread + \$1.00 per serve per person

OUR GOURMET INTERNATIONAL CHEESE PLATTER INCLUDES A VARIETY OF ARTISAN CHEESES FROM AROUND THE WORLD, ONE SOFT, ONE WASHED RIND, ONE HARD AND ONE BLUE, DRIED FRUITS AND NUTS, QUINCE PASTE AND CRACKERS.

Refundable deposit on return of platters \$10 per platter

OR

Disposable Platter \$10 per platter

Cellophane wrapping with ribbon \$2.50



DECADENT ANTIPASTO PLATTER

\$19.90 PER PERSON (minimum 4 people) + gst
Add Bread + \$1.00 per serve per person

OUR GOURMET ANTIPASTO PLATTER INCLUDES A VARIETY OF CURED MEATS, LOCAL CHEESE, ONE SOFT, ONE SEMI MATURED AND ONE HARD CHEESE, OLIVES, FRESH SEASONAL AND DRY FRUIT, NUTS, AND CRACKERS, MARINATED, PICKLED OR FERMENTED VEGETABLES.

Refundable deposit on return of platters \$10 per platter

OR

Disposable platters \$10.00 per platter

Upgrade to International Cheese Selection \$3.50 per person

Cellophane Wrapping with Ribbon \$2.50 per platter



LUXURIOUS GRAZING TABLES

Our grazing tables are intended to allow your guests to enjoy a welcoming nibble over drinks as you greet them to your special occasion, or why not impress them with a spectacular feast as the main event! They work exceptionally well at weddings, private and corporate events.

- **An Entrée Graze** - is ideal as a morning /afternoon tea, your guests will find that an entrée graze will tide them over until lunch or dinner is served later. This is also perfect as an accompaniment to pre-dinner drinks where a main meal and dessert will be served later.
- ***Entrée Grazing Tables - \$21 per person (+gst)***
- **The Main Graze** — is ideal as the main fair for a lunch event, or evening event as an accompaniment to pre-dinner drinks where only a light meal and dessert will be served later. The serving size per person is significantly more than an entrée grazing table.
- ***Main Grazing Tables - \$29 per person (+gst)***

A Grazing table includes:

- Platters of cold meats, with a selection of Ham, Prosciutto and Salami.
- An assortment of marinated, pickled or fermented vegetables.
- A delicious array of local artisan Cheese, soft fudgy creamy Brie, semi-matured Cheese, such as Gouda, matured cheese such as Aged Cheddar and a delicious creamy Blue.
- An assortment of locally made bread, such as Sour Dough, Rye, Multi-grain, White continental and French sticks.
- Assorted wafers, dried fruits and nuts.
- Assorted Olives, Cornichons and Pickled Onions.
- An assortment of sweet products, such as Italian Biscotti, Pretzels, Popcorn and lollies.
- A beautiful selection of fresh seasonal fruit and edible flowers for both decoration and consumption.

PLEASE NOTE: *There is a minimum of 30 guests per Grazing Table order*, not including delivery/pick up costs. If you are not providing crockery and cutlery, we are more than happy to supply Bamboo cutlery and plates at an additional charge. Please ensure your venue has a suitable table available for the grazing set up, we recommend an 8ft long table top to accommodate up to 100 guests.

If there is something you wish to see, or wish to avoid, we are always happy to work with you to ensure your expectations are met.

Delivery and set up or pick up of platters is free if you are situated within 20km of McLaren Vale. A \$100 fee is applied to venues outside of this area.

If the minimum of guests is outside of your guest list and your expected budget, then please consider a selection of our delicious platters, and finger food options, this may be a more suitable option for you.

THE BLESSED CHEESE GRAZING TABLE



THE BLESSED CHEESE GRAZING TABLE



LUXURIOUS GRAZING PLATTERS

Grazing Platters are ideal for groups of less than 30 people

- **An Entrée Grazing Platter** - is ideal as a morning /afternoon tea, your guests will find that an entrée graze will tide them over until lunch or dinner is served later. This is also perfect as an accompaniment to pre-dinner drinks where a main meal and dessert will be served later. **Entrée Grazing Platter - \$21 per person (+gst)**
- **The Main Graze Platter** – is ideal as the main fair for a lunch event, or evening event as an accompaniment to pre-dinner drinks where only a light meal and dessert will be served later. The serving size per person is significantly more than an entrée grazing table. **Main Grazing Platter - \$29 per person (+gst)**

Refundable deposit on return of platters \$10 per platter

OR

Disposable platters \$10.00 per platter

Upgrade to International Cheese Selection \$3.50 per person

Cellophane Wrapping with Ribbon \$2.50 per platter



SEASONAL FRUIT PLATTER

\$8.00 PER PERSON (minimum 10 people) + gst

OUR FRESH SEASONAL FRUIT PLATTER IS DESIGNED TO ENJOY AFTER A MEAL OR AS AN ACCOMPANIMENT TO LUNCH, MORNING OR AFTERNOON TEA. DEPENDING ON AVAILABILITY, PLATTERS GENERALLY INCLUDE A SELECTION OF MELONS, GRAPES, WHOLE STONE FRUIT, PINEAPPLE AND BERRIES.

Refundable deposit on return of platters \$10 per platter

OR

Disposable Platter \$10 per platter

Cellophane wrapping with ribbon \$2.50



GOURMET SANDWICHES, WRAPS OR BAGUETTES PLATTER

10 PEOPLE MINIMUM

SANDWICHES

\$8.50 per sandwich X 10 = \$85.00 + gst

WRAPS

\$9.50 per wrap X 10 = \$95.00 + gst

BAGUETTES

\$10.50 per baguette X 10 = \$105.00 + gst

FILLING SUGGESTIONS:

SMOKED SALMON, AVOCADO & LETTUCE

HAM, CHEESE & SALAD

CLASSIC CHICEN, MAYO & LETTUCE

VEGETARIAN OPTION:

FREE RANGE EGG & LETTUCE

GOATS CURD, ROCKET &

SUNDRIED TOMATO PESTO

CHEESE AND SALAD

Refundable deposit on return of platters \$10 per platter

OR

Disposable Platter \$10 per platter

Cellophane wrapping with ribbon \$2.50



TRIO OF DIPS PLATTER

\$5.00 PER PERSON (minimum 10 people) + gst

A SELECTION OF THREE HOUSE MADE DIPS,
VEGETABLE BATONS, CRACKERS
& LOCAL OLIVES

Refundable deposit on return of platters \$10 per platter
OR

Disposable Platter \$10 per platter
Cellophane wrapping and ribbon \$2.50



GOURMET SALADS

\$8.00 PER PERSON (minimum 6 people) + gst

- PROCIUTTO, PARMASAN & ROCKET SALAD
 - PUMPKIN, ALMOND, COUSCOUS & CURRANTS
 - GREEK SALAD, FETA, SEASONAL GREENS, OLIVES, TOMATO & CUCUMBER
 - ROAST BEETROOT, ROCKET & LENTIL
 - CHEVRE, SUNDRIED TOMATO, ROCKET & ALMONDS
- Refundable deposit on return of platters \$10.00 per platter

COCKTAIL PARTY FINGER FOOD

Choose items to make up your own menu

There is a minimum number of 10 pieces per item

\$2.30 items + gst

- ❖ Flame Grilled Beef Meatballs served with smoky BBQ & tomato relish
- ❖ Chicken and Garlic Kiev balls served with garlic aioli



\$2.80 items + gst

- ❖ Vol au vents filled with cream cheese and topped with smoked salmon & dill
- ❖ Frittata squares with basil pesto & tomato
- ❖ Pastry wrapped asparagus with parmesan and Hollandaise sauce
- ❖ Cocktail pies, sausage rolls & pasties served with home style tomato relish



\$2.80 items + gst cont.....



\$3.00 items + gst

- ❖ Cocktail Quiches, Cheesy Chorizzo, Lorraine, Spinach & Fetta
- ❖ Buffalo OR Devilled Chicken served with Blue Cheese Dressing OR Chilli Sauce



\$3.50 items + gst

- ❖ Smoked Salmon topped Bruschetta with lemon Hollandaise
- ❖ Roast Beef with Horseradish cream Bruschetta
- ❖ Gourmet Three Cheese Tart Slice
- ❖ Cocktail croissants cheese & ham filling



Refundable deposit on return of platters \$10.00 per platter
OR

Disposable Platter \$10 per platter
Cellophane wrapping with ribbon \$2.50

CAKE SELECTION FOR MORNING/AFTERNOON TEA

A SELECTION OF GOURMET CAKES
SCONES WITH JAM AND CREAM
ASSORTED DANISH PASTRIES
ASSORTED ITALIAN BISCOTTI

\$4.80 PER CAKE + gst
\$5.00 PER SERVE (2/SERVE) + gst
\$5.00 PER SERVE (2/SERVE) + gst
\$2.00 PER BISCOTTI + gst

Refundable deposit on return of platters \$10 per platter

OR

Disposable platter \$10 per platter

Cellophane wrapping with ribbon \$2.50



CHEESE TOWERS

\$16 PER PERSON (+GST)

INCLUSIVE OF ASSEMBLY, DRIED FRUIT, NUTS, EDIBLE FLOWERS, RIBBON & DELIVERY WITHIN 20KM OF MCLAREN VALE

WE BUILD BEAUTIFUL CHEESE TOWERS AS A STUNNING CENTREPIECE FOR YOUR SPECIAL EVENT, CHEESE TOWERS ARE A STRIKING AND DELICIOUS ALTERNATIVE TO THE TRADITIONAL WEDDING, BIRTHDAY OR SPECIAL OCCASION CAKE FOR THOSE OF YOU WHO LOVE CHEESE, AND THEY ARE A FABULOUS OPTION TO COMPLIMENT THE DESSERT COURSE OF YOUR SPECIAL OCCASION. APPROXIMATELY 70GMS OF CHEESE PER PERSON IS SERVED WITH ACCOMPANYING DRIED FRUIT AND NUTS. CHEESE TOWERS GENERALLY CONSIST OF A HARD MATURED CHEESE, A SOFT FUDGY CREAMY CHEESE AND A BLUE CHEESE, HOWEVER WE ARE HAPPY TO WORK WITH YOU TO CATER TO YOUR REQUEST. PLEASE NOTE: WE RECOMMEND A MINIMUM OF 50 GUESTS TO BUILD A CHEESE TOWER.



Allergies and Intolerances:

It is possible for us to create “tables, platters and cheese towers” to a variety of intolerances and allergies upon your instructions, we take great care to ensure no foods are cross contaminated with products containing nuts, meat, lactose, gluten and seafood, however we cannot guarantee that guests have not cross contaminated once the grazing commences. We are more than happy to make up small platters to cater to a few guests dietary needs at no extra cost. The variety may be limited to products clearly labelled by the manufacturers for your guests with special dietary requirements.

All produce is subject to availability.

Terms and Conditions**Confirmation**

All bookings are required to be a minimum of 5 working days prior to the scheduled event. Contact details and delivery details must be confirmed at this point.

Menu Selection and Service Requirements

Final numbers, menu choices, special dietary requirements are to be confirmed 5 working days before your event.

Minimum Order

\$200 minimum order is required for free delivery within the McLaren Vale district between the hours of 8am and 6pm Monday to Friday, excluding Public Holidays. A \$30 surcharge may apply to orders under this minimum or outside this area. Additional surcharges may apply to orders outside of the specified times or on weekends or on public holidays. A \$10 refundable surcharge applies to every platter.

Cancellation

Cancellation of bookings must be in writing and received 2 working days prior to your event to avoid incurring costs. A 100% cancellation fee may apply to cancellations received with less than two working days’ notice.

Payment Options

A 50% deposit is payable with your order and full payment is required 3 working days prior to your event. We accept cash or credit card payments and issue receipts upon request.