



PROFESSIONAL CATERING SERVICE

WILL WHITE
Proprietor

Welcome to 2 Chefs Professional Catering Service Menu Selection

2 CHEF'S PROFESSIONAL CATERING SERVICE ARE PLEASED TO PRESENT
OUR RANGE OF MENU'S. THERE IS A MENU TO SUIT ALL OCCASIONS.

WE CAN TAILOR A MENU TO SUIT YOUR SPECIFIC NEEDS.

OUR AIM IS TO PROVIDE QUALITY FOOD AND PROFESSIONAL SERVICE
AT A COMPETITIVE PRICE.

WE TRUST OUR RANGE OF MENU'S MEETS WITH YOUR APPROVAL AND
WE LOOK FORWARD TO HEARING FROM YOU.

PLEASE NOTE: MACKAY GOLF CLUB CHARGES A HALL HIRE FEE OF
\$300.00 MADE PAYABLE TO THE MACKAY GOLF CLUB AND NOT TO 2
CHEF'S PROFESSIONAL CATERING SERVICE.

2012 Price List Including GST

2 Course Buffet Menu

No. 1	\$42.50 per Head
No. 2	\$44.50 per Head
No. 3	\$47.50 per Head
No. 4	\$49.50 per Head

3 Course Buffet Menu

No. 1	\$43.50 per Head
No. 2	\$46.50 per Head
No. 3	\$47.50 per head

3 Course Set Menu

No. 1	\$44.50 per Head
No. 2	\$46.50 per Head
No. 3	\$48.50 per Head

Our wedding package pricing is inclusive of both menu & decorations for the reception, so you pay no more to have your reception beautifully & elegantly presented. As well as providing quality cuisine & professional food service our package includes,

***Table service for efficient & friendly staff, (Note; table service applies to all set menus, buffet menus are self service , except for the bridal table,you can serve yourself if you like)**

***A gift table will be provided to ensure safety of gifts as well as a wishing well to receive wedding tokens**

***Table valances are provided for the bridal , cake & registration tables,as well as a sterling silver knife & bridal arch & decorations , as you cut your wedding cake to seal your first wishes as life long partners**

***All dining tables are draped with white linen tablecloths , a variety of centrepiece decorations are available to choose from, gold or silver sprinkles can be scattered over the tables or rose petals are another option open for your choice**

***Dining chairs are covered in a white fabric material professionally made to fit the chairs at this venue , a color sash is the finishing touch**

***We have a variety of colors to be used in our bridal backdrop, the ceiling draped with chiffon & fairy lights used to create that perfect ambiance for your special evening**

***Topiary trees lite with fairy lights scattered around the room , and if you wish for your first dance as husband & wife a magical cloud of dry ice to enhance that romantic moment (dry ice subject to availability)**

***Our aim is to provide you with a magical & unforgettable wedding reception with quality cuisine & professional food service at a competitive price**

***All menus can be mixed & matched , prices will be adjusted accordingly , please don't hesitate to ring me about any enquiries or changes you may like to make or add to our package**

***We hope our package meets your satisfaction & we look forward to hearing from you in the very near future**

**REGARDS
2 CHEFS PROFESSIONAL CATERING SERVICE**

2 COURSE BUFFET
MENU NUMBER 1

Nibblies

Assorted dips, nuts, pretzels, crackers and crudities

Main Course

Hot Dishes

Honey glazed baked leg ham
Roasted rumps of beef
Homemade lasagne
Chicken curry served with rice pilaf

Cold Dishes

Decorated mirror of tender roasted chicken

Your choice of six salad dishes from the enclosed selection

Vegetables

Pontiac chat potato tossed in parsley butter.
Tender green beans sprinkled with sautéed bacon pieces
Sweet juicy corn cobbettes
A selection of accompanying condiments and freshly baked crusty bread rolls

Dessert

Pavlova, the old fashioned favourite topped with fresh cream, strawberries and passionfruit

Apple crumble, sliced poached apples tossed in cinnamon and sugar topped with crumbles then baked

Sherry trifle, traditional favourite of sponge cake sprinkled with sherry, fruit salad, custard and cream

Coffee, tea and mint chocolates

2 COURSE BUFFET
MENU NUMBER 2

Nibblies

Cold Nuts, cheese, kabana, gherkin and crackers

Hot Spring rolls, samosas, meatballs served with accompanying sauces.

Main Course

Hot Dishes

Roasted legs of pork

Beef Mexican (beef strips in a tomato cream sauce)

Chicken A La King (diced chicken in a sherry cream sauce)

Whole baked fresh reef fish

Rice Pilaf

Cold Dishes

Decorated mirrors of tender roasted chicken and freshly carved leg ham off the bone

Your choice of six salads from the enclosed selection

Vegetables

Idaho potatoes with sour cream and chives

Honey and poppy seed carrots

Steamed broccoli

An assortment of accompanying condiments and freshly baked crusty bread rolls

Dessert

Black Forest Gateaux, chocolate flavoured sponge cake layered with black cherries, Kirsch and fresh cream

Apple and Blueberry Strudel, apples and blueberries wrapped in filo pastry and baked until golden brown

Fresh tropical fruit salad and ice cream

Coffee, tea and mint chocolates

2 COURSE BUFFET
MENU NUMBER 3

Nibblies

Cold Salmon mousse, pate, tomato salsa served with Melba toast and corn chips

Hot Assorted vol au vents, calamari rings, teriyaki meat balls served with accompanying sauces

Main Course

Hot Dishes

Honey Glazed Baked Leg Ham

Roasted Rib Fillets of Beef

Whole Baked Reef Fish

Beef Stroganoff & Rice Pilaf

Curried Prawns

Cold Dishes

Decorated mirror of tender roasted chicken

Your choice of six salads from the enclosed selection

Vegetables

Potato Bake

Steamed Broccoli

Honey Glazed Carrots

An assortment of accompanying condiments and freshly baked crusty bread rolls

Dessert

Coffee Crème Gateau, vanilla sponge cake layered with a coffee cream cheese filling

Baked Lemon Cheese Cake, served with ice cream

Strawberry Basket, a chocolate basket filled with marinated strawberries & crème chantilly

Coffee, tea and mint chocolates

2 COURSE BUFFET
MENU NUMBER 4

Nibblies

Cold Guacamole & corn chips, pate & melba toast, salmon mousse and crackers

Hot Battered fish pieces, crumbed mushrooms, teriyaki meat balls, prunes & bacon

Main Course

Hot Dishes

Roasted loins of pork

Buttered roasted turkey breast

Whole baked reef fish

Chicken Tetrazinni

Lamb Curry & rice pilaf

Beef in red wine

Cold Dishes

Decorated mirror of honey baked leg ham

Your choice of six salads from the enclosed selection

Vegetables

Potato bake

Steamed broccoli Polonaise

Orange glazed carrots

An assortment of accompanying condiments and freshly baked crusty bread rolls

Dessert

Mud Cake, the chocolate lover's delight served with ice cream

Honey and Whisky Gateau, vanilla sponge sprinkled with whisky and honey garnished with fresh cream

Three Berry Torte, a thin almond torte topped with fresh cream and berries finished with a berry couli

Coffee tea and mint chocolate

Buffet Menu No 1

Choose any three dishes from the entrées and desserts.
These three are then served alternately to your table.
The bridal table will have a choice of these selections.

Crusty hot baked bread rolls served with your entrée.

Entrée

Pumpkin Soup

Garnished with cream, croutons & chopped
parsley

Chicken Parcels

Tender chicken pieces & sweet corn
wrapped in thin pastry baked and topped
with a cheese and chive sauce

French Mushrooms

Delicious button mushrooms sautéed with
bacon in a white wine cream sauce

Seafood Cocktail

A selection of seafood presented on crisp
presented on crisp lettuce with brandy cocktail
sauce

Chicken Terrine

A light chicken mince & vegetable slice
presented on crispy noodles served with a red
current sauce

Buffet

Roasted rumps of beef

Legs of roasted pork

Herb infused roasted chicken pieces

Whole baked reef fish

Roast potatoes

Steamed broccoli

Glazed carrots

Cauliflower Au gratin

Decorated mirror of ham

Your choice of six salads from our selection

Accompanying condiments

Dessert Selection

Pavlova

The old favourite with fresh cream,
strawberries and passionfruit

Tropical Fruit Salad

Fresh local fruit in season and cream or
ice cream

Baked Lemon Cheesecake

Served with cream or ice cream

Sherry trifle

Traditional favourite of sponge, sprinkled
with sherry, fruit salad, custard and cream

Black Forest Gateaux

Layers of chocolate sponge topped with
black cherries and cream

Apricot or Apple Crumble

Australian favourite with custard or cream

Buffet Menu No 2

Choose any three dishes from each entrée and dessert.
These three are then served alternately to your table.
The bridal party will have a choice of these selections.

Crusty hot baked bread rolls served with your entrée.

Entrée

French Onion Soup

A popular start to any meal topped with
garlic croutons

King Prawn Cocktail

Succulent Prawns with a traditional cocktail
& brandied seafood sauce

Warm Chicken Salad

A light salad with slivers of chicken breast,
apple, and toasted almonds served on a
crisp garden salad

Pork Satays

Marinated Asian pork garnished with stir-
fried rice and peanut sauce

Calamari Salad

Tender calamari marinated and served on a
crisp garden salad

Buffet

Roasted rumps of Beef
Roasted Legs of Pork
**Roasted Leg of Lamb spiced with
Rosemary**
Chicken Tetrzinni
Whole Baked Reef Fish
Carved & Decorated Leg Ham
Roast Potatoes
Honey & Poppy seed Carrots
Cauliflower Au Gratin
Steamed Broccoli

Your choice of six salads from our
selection

Accompanying condiments and sauces

Dessert Selection

Apple & Blueberry Strudel

Served with pastry, cream or fresh whipped cream

Crème Caramel

Smooth egg custard topped with it's own caramel sauce

Raspberry Charlotte

Sponge fingers circling a light raspberry mousse garnished with cream

Chocolate Profiteroles

Light choux pastry buns filled with custard and coated with chocolate sauce

Chocolate Cheesecake

A rich creamy cheesecake laced with chocolate and served with ice cream

Buffet Menu No 3

Choose any three dishes from each entrée and dessert.
These three are then served alternately to your table.
The bridal party will have a choice of these selections.

Crusty hot baked bread rolls served with your entrée.

Entrée

Cream of Mushroom

Freshly sliced mushrooms flavoured with
tarragon & cream

Mini Seafood Basket

Crumbed prawns, calamari, scallops & reef
fish garnished with homemade tartare sauce

Warm Asian Salad

Beef shavings marinated, stir fried with fine
vegetables & presented on crisp salad leaves

Smoked Salmon Roulade

Finest smoked salmon rolled with cream
cheese & chives, served with melba toast

Tortellini

Popular Italian pasta tossed in a white wine
cream & bacon sauce

Prawn & avocado Delight

Tasty king prawns tossed with avocado, mango
& salad leaves, with a passionfruit dressing

Buffet

Roasted Ribs of Beef

Loins of Pork

Buttered Roasted Turkey Breast

Whole Baked Reef Fish

Seasonal Prawns on Ice

Beef Mexican & Rice Pilaf

Sliced & Decorated Leg Ham

Roast Potatoes

Steamed Broccoli

Honey Glazed Carrots

Cauliflower Au Gratin

Your choice of six salads from our
selection

Accompanying condiments and sauces

Dessert Selection

Strawberry Baskets

Strawberries marinated in liqueur in a chocolate basket with fresh cream

Fruits of the Forest Cheese Cake

Traditional creamy cheese cake with a selection of whole berries served with ice cream

Trio of Bavarois

A light trio of vanilla, strawberry & chocolate mousse

Fantasy Mudcake

Dreams are made of this; pure chocolate fantasy served with ice cream

Almond and Berry Torte

Sweet almond tart topped with a selection of fruits & cream Chantilly

Three Course Set Menu Number 1

Choose any three dishes from each course
These three are then served alternately to your table.
The bridal party will have a choice of these selections.

Crusty hot baked bread rolls served with your entrée.

Entrée

Pumpkin soup

Garnished with cream, croutons & chopped parsley

Chicken Parcels

Tender chicken pieces & sweetcorn wrapped in filo pastry, oven baked topped with a chive & cheese cream sauce

French Mushrooms

Fresh button m/rooms sautéed with bacon in a white wine white sauce

Seafood Cocktail

A selection of fresh seafood presented on salad leaves drizzled in a cocktail sauce

Chicken Terrine

Alight chicken & vegetable slice presented on fried noodles topped with red currant sauce

Mains

Veal Scallopini

Tender fillet of veal pan-fried & topped with a white wine and mushroom cream sauce

Red Throat Emperor

Delicate reef fish fillets brushed with lemon butter & grilled

Chicken Cocoon

Plump chicken breast entwined with laces if puffed pastry baked and presented on a rich herb sauce

Reef and Beef

Rib fillet steak char grilled & topped with a seafood sauce

Pork Fillet Calvados

Prime pork fillet pan fried served with a apple brandy cream sauce

Dessert Selection

Pavlova

The old favourite with fresh cream, strawberries and passionfruit

Tropical Fruit Salad

Fresh local fruit in season and cream or ice cream

Baked Lemon Cheesecake

Served with cream or ice cream

Sherry Trifle

Traditional favourite of sponge, sprinkled with sherry, fruit salad, custard and cream

Black Forrest Gateau

Layers of chocolate sponge topped with black cherries and cream

Apricot or Apple Crumble

Australian favourite with custard or cream

Three Course Set Menu Number 2

Choose any three dishes from each course
These three are then served alternately to your table.
The bridal party will have a choice of these selections.

Crusty hot baked bread rolls served with your entrée

Entrée

French Onion Soup

A popular start to any meal topped with
garlic croutons

King Prawn Cocktail

Succulent Prawns with a traditional cocktail
& brandied seafood sauce

Warm Chicken Salad

A light salad with slivers of chicken breast,
apple, and toasted almonds served on a
crisp garden salad

Pork Satays

Marinated Asian pork garnished with stir-
fried rice and peanut sauce

Calamari Salad

Tender calamari marinated and served on a
crisp garden salad

Mains

Cowra Chicken

Plump chicken breast stuffed with tender
asparagus finished with a mustard cream
sauce

Apricot Pork

Tasty pork stuffed with juicy apricots
roasted, topped with a port wine sauce

Queensland Barramundi

A favourite grilled to perfection with a
tomato & basil concasse

Prime Rib Fillet

Selected grain fed beef char grilled &
coasted with a mushroom sauce

Red Emperor Fillets

Delicious reef fish grilled topped with a
lemon grass & yogurt sauce

Dessert Selection

Apple & Blueberry Strudel

Served with pastry cream or freshly
whipped cream

Crème caramel

An oven baked egg custard with its own
caramel sauce

Raspberry Charlotte

Sponge fingers circling a raspberry mousse

Chocolate Profiteroles

Choux pastry buns filled with a orange
custard topped with chocolate

Tropical Delight

Fresh tropical fruits served with icecream

Chocolate Cheesecake

A creamy chocolate cheesecake served with
icecream

Three Course Set Menu Number 3

Choose any three dishes from each course
These three are then served alternately to your table.
The bridal party will have a choice of these selections.

Crusty hot baked bread rolls served with your entrée.

Entrée

Cream of Mushroom Soup

Freshly sliced mushrooms flavoured with tarragon & cream

Mini Seafood Basket

Crumbed prawns, calamari, scallops & reef fish, garnished with homemade tartare sauce

Warm Asian Salad

Beef shavings marinated, stir fried with fine vegetables and presented on crisp salad leaves

Smoked Salmon Roulade

Finest smoked salmon rolled with cream cheese & chives, served with melba toast

Tortellini

Popular Italian pasta sautéed in a white wine cream & bacon sauce

Prawn & Avocado Delight

Tasty king prawns tossed with avocado & salad leaves, dressed with mango & passionfruit sauce

Mains

Reefers Chicken

Chicken breast stuffed with scallops topped with a prawn, bacon & mushroom cream sauce

Teriyaki Beef Fillet

Rib fillet marinated in teriyaki sauce topped with a red wine jus

Tropical Trout

A favourite fish, grilled drizzled in a mango hollandaise

Rack of Lamb

Tender lamb rack stuffed with spinach & pinenuts presented on a tomato sauce

Trio of Tenderloins

Beef, lamb & pork fillet char grilled topped with a pepper sauce

Barramundi Macadamia

Grilled barra drizzled with a macadamia nut white wine cream sauce

Dessert Selection

Strawberry Baskets

Marinated strawberries served in a chocolate basket & crème chantilly

Fruits of the Forrest Cheesecake

Traditional cheesecake served with whole berries & icecream

Trio of Bavarois

A light combination of vanilla, chocolate & strawberry mousse

Fantasy Mudcake

Dreams are of this; pure chocolate fantasy served with icecream

Almond Berry Torte

Sweet Almond Tart topped with fresh berries & served with crème chantilly

Australian Cheese & Fruit

Individual array of cheese's & dried fruits served with crackers

Coffee, tea and mint chocolates

Vegetarian Selection

**Please advise numbers when
confirming your menu
selection**

Mushroom Strudel

Button mushrooms
rolled in sour cream and
dill then wrapped in
wafer thin pastry and
baked in the oven

Stir-fry Vegetables

Fresh seasonal
vegetables lightly
steamed and tossed with
sesame oil, ginger, garlic
and a shake of soy sauce

Garden Parcels

Fresh herbs and local
vegetables encased in filo
pastry served with a
spicy sauce

Children's Menu

Choice of one each course

Please advise number on menu
selection

Cost \$6.00 per child
(Age 3 years to 12 years)

Chicken Nuggets

Fish Bites

Sizzling Sausages

Mimi Steaks

Jelly and Ice Cream

Chocolate Mousse

Ice Cream and Topping

Salad Selection: Choice of Six

Coleslaw

Traditional favourite

Baby Potato Salad

Baby potatoes with mayonnaise, parsley & onion

Rice Salad

A delicious combination of corn, capsicum & shallots tossed in a curry dressing

Pasta

Tasty salad dressed with either a sweet chilli or barbecue sauce

Garden Salad

Crisp lettuce leaves tossed with tomato, cucumber, celery & red onion rings

Waldorf

Apple, celery & walnut chunks dressed in creamy mayonnaise

Prawn Salad

Cost 70c Extra P/P

Baby Prawns dressed with a light salad & seafood sauce

Bean & Nut Salad

Crisp green beans tossed with red capsicum & nuts with an orange dressing

Cucumber & Sour Cream Salad

Skinned cucumber with sour cream & dill

Pineapple & Mandarin

A delicious fruity combination finished with sour cream

Watermelon & Mint

Fresh watermelon cubes spiked with mint leaves & onion rings

Curried Melon Salad

Sweet seasonal melon dressed with a curried mayonnaise

Florets Salad

Lightly steamed cauliflower & broccoli, capsicum strips tossed in a Cajun dressing

Tomato & Chives Salad

Juicy red tomato slices seasoned with cracked black pepper & fresh chives

Asian Beef

Cost 30c Extra P/P

Thin strips of cooked beef dressed with a delicious sauce

Chinese Noodle

A colourful noodle & combinations of fine vegetables & sesame oil

Chicken & Almond

Cost 80c extra P/P

Salad tossed with tender chicken pieces & toasted almonds & apple finished with a honeyed dressing

Mushroom Salad

Button mushrooms marinated in mustard vinaigrette sprinkled with shallots