

BLANCO FOOD & EVENTS: RESTAURANT & CATERING AWARDS FOR EXCELLENCE

National Event Caterer of the Year 2008
South Australian Event Caterer of the Year 2003, 2004, 2005, 2007, 2008, 2009
South Australian Caterer of the Year 2003
South Australian Hall of Fame 2006, 2010
South Australian Sanctuary Adelaide Zoo – Venue Caterer of the Year 2010, 2011

ENQUIRIES

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BLANCO CATERING

14A PAYNEHAM ROAD, STEPNEY, SOUTH AUSTRALIA

EVENT INFORMATION



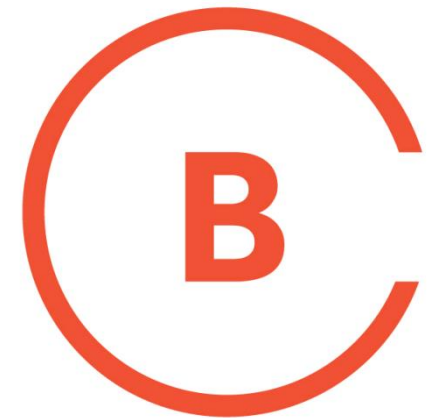
WELCOME

Since 1977 Blanco Catering has been providing private and corporate functions with innovative menus and impeccable service. We have always been a family run business, driven by passion for the culinary art and a pride for professional service that comes with personal attention.

Creativity and thought go into the creation of individual menus. The result is food that is truly memorable. Our aim is to go beyond the expectation of both the organisers and guests and have people talking for days. The fact that around 90% of our business comes from referrals is testimony to this.

Freedom from the restrictions of a constant venue or menu has allowed a level of imagination to influence our style of hospitality, which can be truly married to your event.

The Blanco Catering Special Events team draws on years of training in Event Management of international and national events. Consequently there is a high level of experience and knowledge to each event we undertake. Our national and state awards in event and catering management are testament to our professionalism.



BLANCO
CATERING

BOARDROOM AND HOME CATERING

Suitable for pick up and delivery. Delivery POA

CHARGRILLED MEATS**

**Please note minimum charcoal bbq order is \$2000

Maryland chicken	\$5.0
Chicken mignon	\$10.0
Chicken shaslick	\$8.0
Pork, veal, bacon and capsicum shaslick	\$8.0
Scotch fillet mignon 120g	\$12.0
Rack of lamb	\$15.0
Pork, chili and fennel sausage	\$4.0
American cut pork ribs	\$4.0

SLICED ROASTS

Roast pork 120g	\$8.5
Leg of lamb 120g	\$8.5

SEAFOOD

Baked whole snapper, white wine, cream, tomato	\$8.0
Atlantic salmon, dill, lemon, olive oil	\$8.0
Smoked salmon with capers and red onion	\$12.0
Half dozen SA natural oysters with lemon	\$12.0

PASTA

Traditional Italian lasagna	\$7.0
Spinach and ricotta cannelloni	\$7.0

INDIVIDUAL PLATTERS

Antipasto	\$9.0
Australian regional cheese platter	\$11.0
Mini sour dough rolls, baguettes and wraps	\$15.0

SALADS

	PER PERSON
Select three from the menu	\$8.0
Green leaf salad, balsamic and olive oil dressing	
Steamed baby potato, mustard grain egg mayonnaise	
Roasted pumpkin, baby spinach, chickpea & fetta	
Red cabbage, grated carrot coleslaw	
Baby cos, bacon, parmesan, egg, garlic croutons	
Cucumber, tomato, kalamata olives, marinated fetta	

VEGETABLES

Select three from the menu –	\$8.0
Roasted root vegetables, garlic, thyme	
Rosemary and garlic seasoned potatoes	
Honeyed carrots	
Sweet potato and eggplant korma	
Cous cous, cranberry, orange zest and sunflower seeds	

SWEET TREATS

Seasonal fruit platter	\$5.0
Mini sweet tarts & éclairs	\$5.0
Continental cakes	\$4.0
Heavenly Delights hand made giant cookie	\$2.0

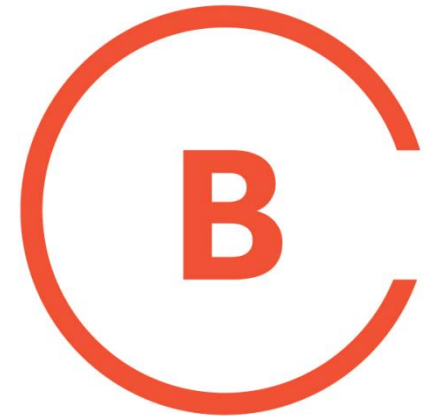
BEVERAGES

Vittoria coffee, Twinings tea – up to 2 hours	\$5.0
Orange Juice – up to 2 hours	\$5.0
Soft drinks and Orange Juice – up to 2 hours	\$9.0

EXTRA

Sourdough bread rolls	\$1.2
Paper plates, napkins and plastic cutlery	\$1.5
China plates, stainless steel cutlery and cloth napkin	\$2.5

All prices are subject to change at the discretion of Blanco Food & Events
Menu substitutions may be made by Blanco Food & Events due to availability



BLANCO
CATERING

EQUIPMENT HIRE & STAFF

Marquee, Pavilions, Flooring, Dance Floors, Lighting and Electrical Equipment are available on request, please ask our staff for further information. All prices are inclusive of GST. 10% Accidental Damage and missing goods surcharge applies

TABLE

Tables, seating and linen	each
Rectangle trestle table x 6ft seats 8	\$15.0
Rectangle trestle table x 8ft seats 10	\$15.0
Round table x 6ft seats 10	\$20.0

SEATING

Round garden white plastic table seats 4	\$15.0
Plastic white garden chairs	\$3.0
Americana white chair	\$10.0

LINEN

Rectangle 72 x 120 white or black tablecloth	\$16.0
Square 90 x 90 white or black tablecloth	\$19.0
Napkin white or black	\$1.2

CROCKERY & CUTLERY - supplied in multiples of 10

Dinner plate white 12"	\$15.0
Dinner plate white 10"	\$10.0
Entrée plate white	\$10.0
Side plate white	\$10.0
Coffee cup and saucer	\$10.0
Knives (butter, entrée, main)	\$8.0
Forks (entrée, main, dessert)	\$8.0
Spoon (soup, dessert, tea)	\$8.0
Salt and pepper shaker white (pair)	\$5.0
Milk jug white (each)	\$5.0
Sugar bowl white (each)	\$5.0

Accidental damage and missing goods 10% surcharge

GLASSES - supplied in multiples of 10

Champagne flute	\$10.0
White wine (hastings)	\$10.0
Red wine (hastings)	\$10.0
Beer/water/juice (hastings)	\$10.0
Spirit (hastings)	\$10.0
Port/sherry (hastings)	\$10.0
Accidental damage and missing goods 10% surcharge	

EQUIPMENT

Bakbar turbo oven	\$220
20 tray convection oven	\$500
Hotbox warmer	\$150
Coolroom	\$300
Coolroom Truck/Van	\$350

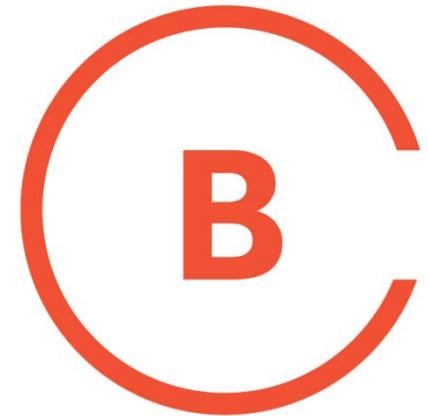
Fuel extra

STAFF

	per hour
Supervisor	\$50
Chef	\$50
Cocktail barman	\$50
Waiter	\$45
Kitchen staff	\$45
Barman	\$45

DELIVERY OF HIRE EQUIPMENT

Metropolitan	POA
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