

# Accolade Catering Community Menu 2010/11

(registered not for profit organisations)



<b>Meal Code</b>	<b>Breakfasts</b>	
<b>BF 1</b>	<b>continental breakfast</b> fresh whole seasonal fruit, fruit in natural juice, yoghurts, cereals, selection of breads & spreads	<b>\$10.90 per person</b>
<b>BF 2</b>	<b>continental breakfast with pancakes</b> fresh whole seasonal fruit, fruit in natural juice, yoghurts, cereals, selection of breads & spreads served with pancakes and maple syrup	<b>\$11.90 per person</b>
<b>BF 3</b>	<b>cooked breakfast</b> bacon, chipolata, eggs, baked beans or spaghetti served with toast	<b>\$12.90 per person</b>
<b>BF 4</b>	<b>cooked breakfast with continental</b> fresh whole seasonal fruit, fruit in natural juice, yoghurts, cereals, selection of breads and spreads followed by bacon, chipolata, eggs, baked beans or spaghetti	<b>\$16.90 per person</b>

**all breakfasts served with orange & apple juice, tea, percolated coffee and milo**

## **Breaks - Morning, Afternoon Teas & Supper**

<b>Tea 1</b>	<b>regular break – choose one of the following</b> fruit & vegetable stix platter <u>or</u> scones, cream and spreads <u>or</u> muffins <u>or</u> chef's cake selection served with tea, coffee, orange & apple juice	<b>\$4.20 per person</b>
<b>Sup 1</b>	<b>supper</b> milo, tea, coffee and biscuits	<b>\$3.90 per person</b>

<b>Lun 1</b>	<b>make your own gourmet sandwich buffet</b> fresh bread selections, assorted cold cuts, tuna, cheese, egg, beetroot, lettuce, tomato, cucumber, condiments and whole fresh seasonal fruit	<b>\$11.90 per person</b>
<b>Lun 2</b>	<b>hot lunch (choose 1)</b> open beef burger <u>or</u> sausage sizzle with roll & onions <u>or</u> homemade pizza - all lunches served with garden salad and fresh whole seasonal fruit	<b>\$11.90 per person</b>

**lunch 1 & 2 served with tea, coffee, orange & apple juice**

<b>Lun 3</b>	<b>packed takeaway lunches</b> fresh roll with selected cold meat and salad, 100% juice pack, snack item and a piece of whole seasonal fruit (vegetarian rolls available on request) *please specify pick up time	<b>\$12.20 per person</b>
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<b>Orw</b>	<b>oven roasted wedges as an extra</b>	<b>\$4.20 per person</b>
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## Meal Code

## BBQ's

- BBQ 1**     **bbq 1**     ***\$13.50 per person***  
 100 % beef sausages, vegetable patties, onions, roll, potato salad, tossed garden salad, chef's salad, bread selections and condiments
- BBQ 2**     **bbq 2**     ***\$18.50 per person***  
 100% beef sausages, vegetable or beef patties, chicken, onions, hot gourmet potatoes, tossed garden salad, fresh roll, beetroot, shredded cheese, condiments and dessert

## Soup

- Soup**     pre dinner – vegetable minestrone or pumpkin     ***\$3.00 per person***

## Dinners

- Din 1**     **standard dinner - no dessert**     ***\$13.50 per person***  
 from our daily menu served with chef's "5 vegetable dish" of the day
- Din 2**     **standard dinner - with dessert**     ***\$15.90 per person***  
 from our daily menu served with chef's "5 vegetable dish" of the day
- Din 3**     **dinner plus – with 1 extra selection**     ***\$18.50 per person***  
 from our daily menu served with chef's "5 vegetable dish" of the day, dessert and with one of the following vegetarian selections:-  
 mild vegetable curry **or** vegetable lasagne **or** macaroni cheese **or** sweet potato bake

## Daily Dinner Menu

<b>Monday</b>	beef lasagne, potatoes and salad	chef's homemade dessert
<b>Tuesday</b>	roast beef gravy & vegetables	chef's cake selection
<b>Wednesday</b>	chicken cacciatore, rice and salad	chef's fruit crumble with custard
<b>Thursday</b>	pasta bolognaise, garden salad	chef's homemade dessert
<b>Friday</b>	baked fish, roasted potato wedges, salad	chef's cake selection
<b>Saturday</b>	herb chicken, chef's pasta, salad	chef's fruit crumble with custard
<b>Sunday</b>	roast of the day with gravy & vegetables	chef's homemade dessert

**all meals served with bread basket, condiments, tea, coffee, orange & apple juice and whole fresh seasonal fruit**

## Daily Packages – from the Most Popular Selections

- Package 1**     continental breakfast (BF 1) morning & afternoon teas (Tea 1) hot, soup and packed lunches (Lun 2,3 and 4) dinner with dessert (Din 2)     ***\$45.90 per person***
- Package 2**     cooked breakfast with continental (BF 4) morning & afternoon teas (Tea 1) any lunch, any dinner and supper (Sup 1)     ***\$55.90 per person***

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### Camp Location:

**Camp:**

<b>Client Name:</b>		
<b>Arrival Date:</b>	<b>Day:</b>	<b>First Meal:</b>
<b>Departure Date:</b>	<b>Day:</b>	<b>Last Meal:</b>
<b>Contact Person:</b>		<b>Booking ID No:</b>
<b>Home Phone:</b>	<b>Work Phone:</b>	<b>Mobile No:</b>

**Date:**

**Day:**

Meals & Times	Meal Code	Meal Details / Choice	No of People	No of Children U/9
Breakfast - 7.30				
Morning Tea - 10.30				
Lunch - 12.30				
Afternoon Tea - 3.00				
Pre Dinner Soup				
Dinner - 6.00				
Din 3 Selection				
Supper - 8.30				
Package No				

**Date:**

**Day:**

Meals & Times	Meal Code	Meal Details / Choice	No of People	N No of Children U/9
Breakfast - 7.30				
Morning Tea - 10.30				
Lunch - 12.30				
Afternoon Tea - 3.00				
Pre Dinner Soup				
Dinner - 6.00				
Din 3 Selection				
Supper - 8.30				
Package No				

**Date:**

**Day:**

Meals & Times	Meal Code	Meal Details / Choice	No of People	No of Children U/9
Breakfast - 7.30				
Morning Tea - 10.30				
Lunch - 12.30				
Afternoon Tea - 3.00				
Pre Dinner Soup				
Dinner - 6.00				
Din 3 Selection				
Supper - 8.30				
Package No				

The same meal times apply to packages

Please photocopy this page for extra days

## Accolade Catering Special Dietary Requirements

<b>Special Needs</b>	<b>Name</b>	<b>Details</b>
Coeliac		
Diabetes 1 & 2		
Vegetarian		
Vegan		
Lactose		
Preservatives		
Nut Intolerance		
Religious		
Other (including attachments)		
<b>If sending separate attachment please state the number pages</b>		

### Accolade Catering Conditions

1. **Booking Procedure:** Complete the booking and dietary forms attached with the menu and return at least 4 weeks prior to your booking. Accolade Catering will then issue you a pro-forma invoice with a request for a 50% deposit to secure your booking.
2. **Final Numbers** are required within 5 working days of your camp. **Meal Times** can be changed within 30 minutes of designated times. An extra cost will be incurred for meal times outside arranged hours.
3. **Terms:** Full payment is required upon completion of each camp.
4. Clients with **Special Dietary Requirements.** In certain circumstances clients may provide food to supplement special diets in consultation with Accolade Catering. It is the clients responsibility to advise of all special dietary needs.
5. Accolade Catering does not use **Nuts** in its Community Menus. Accolade Catering is unable to take responsibility for nut trace elements in goods supplied.
6. Community Menus are served as a nutritionally balanced buffet.
7. **Meal Selections** for breaks, suppers, dinners, and desserts etc are **one selection per group, not individual choices.**
8. **Prices:** A 10% surcharge will apply on **Sundays & Public Holidays.** All prices listed are charged per person. GST is included. Accolade Catering reserves the right to amend prices.
9. **Service:** All clients are responsible for setting up and keeping the dining room clean, clearing dishes to the scullery and wiping tables.
10. **Community Menus** are for **Registered Not For Profit Organisations.** Children 9 and under can use the Accolade Catering Primary School Menu Pricing.
11. Accolade Catering offers a free NZ Natural ice-cream voucher to its Community Menu guests as a **Gratitude** when they leave camp. Please indicate if your organisation does /does not want to take part. Please indicate your preference and who is to receive the voucher\_\_\_\_\_

**I have read and understand the above conditions.**

Name: \_\_\_\_\_ Title: \_\_\_\_\_

On behalf of: \_\_\_\_\_ Mobile: \_\_\_\_\_

Signed: \_\_\_\_\_ Dated: \_\_\_\_\_