

Sweet Platters

EACH PLATTER SERVES 8-10 PEOPLE

Biscuit Platter - \$45

Selection of gourmet homemade biscuits

Homemade Scones - \$45

Traditional homemade scones served with whipped cream & assorted jams

Danish Pastries - \$50

An assortment of freshly baked pastries

Silver Cake Platter- \$50

Chefs selection of delicious cakes such as orange, carrot & chocolate

Platinum Cake Platter - \$55

Selection of sweet treats such as
- New York Style Cheesecake
- Decadent Chocolate Mud Cake
- Macadamia Slice
- Cherry Ripe Slice

Cup Cake Heaven - \$55

Assortment of freshly baked cup cakes such as double chocolate & French vanilla

Fruit Platter - \$65

A stunning selection of seasonal fruit to inspire healthy eating at all times of the day.



Cold Savoury Platters

EACH PLATTER SERVES 8-10 PEOPLE

Dip and Crudités Platter - \$50

Oven Baked Garlic Pita Shards and Vegetables Crudités served with three delicious dips such as Tuscan Eggplant

Extra Plate of Pita Shards - \$20

Mini French Baguettes - \$55

Gourmet French style rolls cut into bite size portions with filling such as
- Turkey, Cranberry, Camembert and Crisp Mesculin Leaf
- Smoked Salmon, Cream Cheese and Dill
- Tasty Cheese, Ripe Tomato and Rocket
- Sliced Ham, English Mustard, Mesculin Leaf and Tasty Cheese

Assorted Wrap Platter - \$55

Four different varieties of individual wraps such as

- Tandoori Chicken, Mango Dressing, Cream Cheese and Mesculin Leaf
- Baby Spinach, Fetta, Sun-dried Tomato and Red Onion
- Herbed Chicken, Avocado and Rocket

Cheese Platter - \$60

A selection of cheeses served with dried fruit and water crackers

Quiche & Frittata Platter - \$60

An assortment of gourmet quiche and frittata slices such as

- Smoked Salmon and Dill
- Chicken and Asparagus
- Potato, Leek and Bacon

Tapas Platter - \$65

Madigans' Tapas Selection of Marinated Olives, Chilli Calamari, Grilled Chorizo Sausage with Bush Tomato Chutney, Fresh Homemade Dip and Turkish Bread

Traditional Assorted Sandwich Platter - \$65

Four different varieties of sandwich triangles such as

- Tasty Cheese, Tomato and Rocket
- Turkey, Cranberry, Camembert and Crisp Mesculin Leaf
- Salami, Char-grilled Eggplant and Feta

Gourmet Petite Salads - \$65

A selection of boxed salads including
- Tuna and Dill Pasta Salad
- Chicken Caesar Salad
- Asian Noodle Salad
- Leafy Greek Salad

Sushi - \$65

Assorted petite Sushi Rolls prepared in authentic Japanese Style accompanied with Asian condiments

Mediterranean Tapas - \$65

An impressive array of Turkish bread accompanied with Smoked Salmon, Salami, Capers, Sun-dried Tomatoes, Pepper, Crusted Pastrami and served with Mixed Garden Leaves



Are you considering a
Business Function,
Cocktail Party,
Birthday Celebration,
Product Launch,
or just after work drinks....

great catering
options are available
all year round!

Hot Savoury Platters

EACH PLATTER SERVES 8-10 PEOPLE

Savoury Cakes & Fritters - \$55

An assortment of fresh savoury cakes and fritters such as

- Middle Eastern Felafels
- Crunchy Thai Chicken Cakes
- Zucchini and Haloumi Fritters
- Thai Fish Cakes

Savoury Tartlets Platter - \$60

An assortment of mini crisp pastry cups with fillings such as

- Sun-dried Tomato and Feta
- Chicken, Asparagus and Corn
- Smoked Salmon, Capers and Dill
- Baby Spinach and Ricotta

Warm Chicken Platter - \$65

Roast chicken cut into pieces and served on a bed of crisp lettuce

Asian Yum Cha Platter - \$65

Crispy Asian delicacies such as Thai fish cakes, vegetarian spring rolls, chicken won tons and vegetarian samosa

Hot Cocktail Platter - \$65

An assortment of mouth watering treats such as marinated meatballs, mini pies and sausage rolls and petite quiches served with a selection of dips and sauces

Satay Platter - \$70

Assortment of grilled satay kebabs such as
- Tandoori Chicken Satay
- Lamb Kofta Satay
- Balsamic Glazed Vegetable Shaslick

Crumbed Seafood Platter - \$70

Assortment of crumbed seafood such as calamari, fish bites and prawns served with dipping sauces and lemon wedges

Meal Options

MINIMUM OF 15 PEOPLE

MEAL ONE - \$16 per person

Traditional Lasagne (Beef or Vegetarian)
Accompanied with Garden Salad
Bread Roll and Butter

MEAL TWO - \$16 per person

Choice of
Cottage Pie topped with Creamy Mash
or
Vegetarian Farmers Pie topped with Mash
Accompanied with Garden Salad
Bread Rolls and Butter

MEAL THREE - \$18 per person

Indian Butter Chicken
Vegetable Korma Curry
Accompanied with Steamed Rice
and Pappadums



Hot Mains

EACH DISH SERVES 16 - 20 PEOPLE
\$145 PER DISH

Indian Butter Chicken

Tandoori chicken baked in mild creamy tomato spiced curry

Vegetable Korma Curry

Assorted vegetables prepared in a spicy cream based sauce

Traditional Beef Lasagne

Layers of pasta, bolognaise and creamy cheese sauce with a cheese crust

Vegetarian Lasagne

Layers of pasta, seasonal vegetables and creamy cheese sauce with a cheese crust

Chicken and Mushroom Casserole

Country style chicken with a creamy sauce

Indian Style Meatballs

Meatballs cooked in a creamy Indian sauce

Cottage Pie

Traditional cottage pie topped with creamy mash

Italian Meatballs

Rich tomato sauce with meatballs

Tomato and Lamb Casserole

Slow cooked lamb with a herbed tomato sauce

Vegetable Casserole with Simmering Eggs

Hearty casserole topped with simmering eggs and parmesan

Braised Shiraz Beef

Traditional casserole with tender pieces of beef and thick sauce

Pork and Capsicum Hot Pot

Hearty casserole with a hint of paprika

Individual Asian Herbed Fish Foils

Fresh fish cooked with Asian flavours

Seafood Mornay Penne Pasta

Seafood tossed through creamy pasta

Accompaniments

EACH DISH SERVES 16 - 20 PEOPLE

Fragrant Steamed Rice \$30

Roast Gourmet Potatoes,
Sea Salt and Cracked Pepper \$50

Creamy Pasta Bake \$50

Steamed Jacket Potatoes
tossed in Herb Butter \$50

Steamed Seasonal Vegetables \$50

Potato Au Gratin
with Parmesan Crust \$60

Garden Vegetable Risotto \$70

Papadums \$1 per person
(two papadums per person)

Bread Rolls with Butter \$1 per person

Salads

EACH SALAD SERVES 10 PEOPLE

Pesto Pasta Salad \$40

Asian Noodle Salad \$40

Garden Salad \$40

Mediterranean with feta & olives \$50

Creamy Potato Salad \$50

Cous Cous Salad \$50



Dessert

EACH DISH SERVES 16 - 20 PEOPLE
\$80 PER DISH

Sticky Date Pudding
with Butterscotch Sauce

Chocolate Pudding with Chocolate
Sauce

Pineapple and Coconut Pudding
with Syrup

Cherry Pudding with Cherry Custard

Pear and Ginger Pudding with Syrup

Apple Crumble with Custard

Bread and Butter Pudding
with Maple Syrup

Hot dishes are delivered in a stainless steel food service dish (approx 50cm x 30cm), which will need to be kept warm in an oven. Alternatively, chafing dishes (see picture) are available at an additional fee of \$25 per unit including heater fuel.

While the equipment is delivered with the catering order, it is the clients responsibility to ensure equipment is returned clean within 48 hours to the Alice Springs Desert Park.



PLACING YOUR CATERING ORDER

1. Complete the order form and fax to (08) 8955 1131 or email madigans@wpsnt.com.au
2. All orders must be placed by 3 business days prior to required day of catering.
3. Your order will be confirmed by return email or fax with the delivery time allocated.
4. We deliver on time every time. Invoices are issued once order is confirmed with payment required prior to delivery or on the day of delivery.
5. Minimum of two platters (or \$100 order) required per order between 9am and 5pm
6. Minimum of four platters (or \$200 order) required per order between 5pm and 7.30pm, No deliveries after 7.30pm
7. Delivery fee of \$15 applies to all orders with Alice Springs. Pick up option available from Madigans @ Alice Springs Desert Park.

COMPANY:

CONTACT NAME:

EMAIL: PHONE:

BILLING ADDRESS:

DATE OF DELIVERY: TIME OF DELIVERY:

DELIVERY ADDRESS:

PAYMENT : Payment is required prior to delivery, client will not receive their order if payment is not received.

Bankcard MasterCard Visa

Name on Card:.....

Credit Card Number: Expiry:.....

Cheque made out to Wildlife Park Services Direct Deposit to Account: BSB: 035 303 Acc: 171 229

SWEET PLATTERS	PRICE	QTY
Biscuits	\$45	_____
Homemade Scones	\$45	_____
Danish Pastries	\$50	_____
Silver Cake	\$50	_____
Platinum Cake	\$55	_____
Cup Cakes	\$55	_____
Fruit Platter	\$65	_____

COLD PLATTERS	PRICE	QTY
Dip & Crudités	\$50	_____
Extra Pita Shards	\$20	_____
Baguettes	\$55	_____
Assorted Wraps	\$55	_____
Cheese Platter	\$60	_____
Quiche & Frittatas	\$60	_____
Tapas Platter	\$65	_____
Sandwiches	\$65	_____
Petite Salads	\$65	_____
Sushi Platter	\$65	_____
Mediterranean Tapas	\$65	_____

HOT PLATTERS	PRICE	QTY
Savoury Cakes/Fritters	\$55	_____
Savoury Tartlets	\$60	_____
Warm Chicken	\$65	_____
Hot Cocktail	\$65	_____
Asian Yum Cha	\$65	_____
Satays	\$70	_____
Crumbed Seafood	\$70	_____

HOT MEALS	PRICE	QTY
Butter Chicken	\$145	_____
Vegetable Korma	\$145	_____
Beef Lasagne	\$145	_____
Vegetarian Lasagne	\$145	_____
Chicken Casserole	\$145	_____
Indian Meatballs	\$145	_____
Cottage Pie	\$145	_____
Italian Meatballs	\$145	_____
Tomato & Lamb	\$145	_____
Vegetable Casserole	\$145	_____
Braised Shiraz Beef	\$145	_____
Pork Hot Pot	\$145	_____
Fish Foils	\$145	_____
Seafood Mornay	\$145	_____

ACCOMPANIMENTS	PRICE	QTY
Steamed Rice	\$30	_____
Roast Potatoes	\$50	_____
Pasta Bake	\$50	_____
Steamed Potatoes	\$50	_____
Seasonal Vegetables	\$50	_____
Potato Au Gratin	\$60	_____
Vegetable Risotto	\$70	_____
Papadums	\$1pp	_____
Bread Roll	\$1pp	_____

SALADS	PRICE	QTY
Pesto Pasta	\$40	_____
Asian Noodle	\$40	_____
Garden Salad	\$40	_____
Mediterranean Salad	\$50	_____
Creamy Potato	\$50	_____
Cous Cous	\$50	_____

DESSERT	PRICE	QTY
Sticky Date Pudding	\$80	_____
Chocolate Pudding	\$80	_____
Pineapple Pudding	\$80	_____
Cherry Pudding	\$80	_____
Pear & Ginger Pudding	\$80	_____
Apple Crumble	\$80	_____
Bread & Butter Pudding	\$80	_____

MEAL OPTIONS	PRICE	QTY
Meal One	\$16pp	_____
<i>Beef or Vegetarian</i>		
Meal Two	\$16pp	_____
<i>Cottage Pie or Vegetarian Pie</i>		
Meal Three	\$18pp	_____

Chafing Dish	(\$25each)	_____
ORDER TOTAL	\$	_____
<i>delivery fee</i>		\$15
TOTAL	\$	_____