

# BORONIA

## KITCHEN

YOUR AT HOME CATERING ORDER FORM	Price per item	QTY	COST
<b>HOT - Estimated portion for 6 guests</b>			
Slow roasted rosemary and garlic lamb shoulder (avg 1.2kg, whole)	\$75.00		
Crispy rolled pork belly (avg 1.2kg)	\$75.00		
Rotisserie chicken	\$18.50		
Rotisserie beef rump cap (avg 1.2kg)	\$75.00		
Beef lasagna	\$70.00		
Beef and mushroom pie	\$55.00		
Beef and burgundy pie	\$55.00		
Lamb family pie	\$55.00		
Chicken and leek pie	\$55.00		
Chicken and mushroom pie	\$55.00		
<b>COLD SEAFOOD</b>			
Hot smoked salmon (avg 1.2kg, whole, estimated portion for 6 guests)	\$80.00		
Hot smoked salmon, yogurt tahini, walnut tarator (avg 1.2kg, whole, estimated portion for 6 guests)	\$110.00		
Traditional fish pie (requires cooking)	\$90.00		
Boronia Kitchen house smoked salmon 100g	\$7.40		
Boronia Kitchen house smoked salmon 200g	\$14.80		
Sydney rock oysters (opened, per dozen)	\$24.00		
Cooked king prawns (1kg, whole prawns are medium - large with shell on)	\$49.00		
Lemon, soy, ginger dressing (300g to serve with oysters)	\$15.00		
Marie Rose sauce (300g to serve with cooked prawns)	\$15.00		
<b>BORONIA KITCHEN SALADS - Estimated portion for 6 guests</b>			
Cabbage and herb slaw	\$35.00		
Broccoli, farro, feta, almonds	\$35.00		
Cauliflower, pomegranate, white raisins, cumin	\$35.00		
Kale and chickpea salad	\$35.00		
Greek salad	\$35.00		
Garden salad	\$30.00		
Basil pesto pasta salad	\$35.00		
Caesar salad	\$35.00		
Bean tabouli	\$35.00		
Potato salad	\$35.00		
Boronia Kitchen tomato bois boudran sauce (300g)	\$15.00		
Boronia Kitchen lemon salad dressing (300g)	\$15.00		
<b>HOT SIDES - Estimated portion for 6 guests</b>			
Duck fat crispy potato	\$40.00		
Roast seasonal vegetables	\$40.00		
Cauliflower cheese	\$40.00		
Steamed green vegetables	\$40.00		
<b>ADDITIONAL ITEMS - per person price</b>			
Bread with house made butter	\$4.00		
Yorkshire pudding	\$2.50		
Garlic bread	\$6.00		
Jacket potato with sour cream and chives	\$3.00		
Dill pickled cucumbers	\$1.00		
Gravy	\$2.00		
Corn on the cob	\$2.00		
<b>DESSERTS - Estimated portion for 10-12 guests</b>			
Pavlova, lemon curd, cream, berries (all elements packaged separately)	\$65.00		
Strawberry and cream sponge cake	\$65.00		
Lemon meringue tart	\$75.00		
Chocolate tart	\$75.00		
Baked berry crumble with cream anglaise	\$65.00		
<b>TOTAL COST INCLUDING GST *</b>			
*All items (excluding the traditional fish pie) will be provided to you cooked and hot. Should you wish to receive your order differently, please let us know.			
<b>GUESTS DETAILS &amp; CONFIRMATION OF ORDER</b>			
Name:	Contact Number:		
Pick up date:			
Approx. pick up time:			
Email:			
<b>CREDIT CARD DETAILS</b>			
Name of card holder:			
Credit card number:			
Expiry date:	CCV code:	Amount: \$	
Signature of card holder and confirmation of above order:			
<b>* 48 hours notice required for all orders and pre payment made upon order</b>			