



duck duck goose catering & events



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South Coast Catering - Nowra, Berry and Shoalhaven

Duck Duck Goose: catering with integrity.

Integrity of ingredients. Integrity of service.

Integrity in our approach to our environment.

We're committed to using local produce and serving it with inspiration.

Based on the South Coast of NSW, Duck Duck Goose catering draws fresh produce from our own vegetable gardens and orchards. Our chickens and pigs are free-range.

Our pastry, bread and ice-cream are handmade. Our dedicated team will ensure that our passion and commitment make your wedding, party or event memorable.

Duck Duck Goose: your first choice for catering on the South Coast

menu options **canapés**

List A \$3.00 per piece

arancini balls with mozzarella & romesco
california rolls w/ wasabi mayonnaise
spring lamb koftas w/ tzatziki
polenta puffs w/ parmesan & basil pesto
boozey chicken liver pate w/ sourdough & pickle
chorizo, ricotta & spinach involtinis
mini zucchini & feta frittatas w/ smoky tomato jam
rillettes—rustic pork pate on organic sourdough w/ cornichons & truffle oil
bruschetta w/ goats cheese + quince jam
tempura fish w/ roast garlic and herb aioli

List B \$3.50 per piece

vietnamese rice paper rolls w/ tasmanian smoked salmon & fresh bitter greens
sugarcane prawns w/ nam jim
sate chicken skewers w/ coriander & lime
mini bagels w/ free range ham, aioli & honey roasted tomatoes
pizzette w/ caramelised onion, gorgonzola, pear & walnut

List C \$4.00 per piece

sticky onion & gruyere tarts
smoked duck breast on zucchini & ginger pikelets w/ hoi sin
local greenwell point oysters w/ fresh citrus
master stock pork dumplings
seared scallops w/ crispy pork crackling, black sesame & ponzu
prawn mousse w/ crème fraiche on chive blini & caviar
torched salmon sashimi w/ wasabi & soy
braised beef + porcini pies
lamb cutlets—smoked paprika, rosemary & garlic w/ mint yoghurt
mushroom periogi—crispy dumpling w/ sour cream & chives

menu options antipasto **grazing station**

with dips, pancetta, salami, char grilled capsicum, zucchini and eggplant, sweet potato and basil frittatas, char grilled asparagus and haloumi, marinated olives, marinated artichoke hearts, dolmades, sundried tomatoes, dutch carrots, a selection of cheeses and crusty bread

\$9p/p (when accompanied by canapes)

\$12p/p (stand alone)

menu options **substantial canapés**

bowls

chinese braised pork belly on steamed rice

braised beef w/ paris mash

malay chicken curry w/lime, coriander & steamed rice

tempura fish w/ triple cooked chips, lemon & herb aioli

Vietnamese beef w/ glass noodles & fragrant herbs (cold)

sliders

Pulled pork w/ coleslaw & bbq bourbon sauce

Felafel, tahini yoghurt & rocket

\$6.00 per piece

menu options **sweet canapés**

brandied custard pots w/ fresh berries

bitter chocolate tarts w/ salted caramel

cocktail icecream cones w/ your favourite flavour

rosewater macarons

individual passionfruit cheesecake

paris brest—crisp choux puffs w/ hazelnut cream

\$4.00 per piece

Add

cheese platter— consisting of excellent cheeses, wafers, grissini, fruit paste *\$8.50p/p*

menu options **something on the side**

bowls of buffalo wings w/ blue cheese sauces *\$6p/p*

housemade felafels w/ romesco sauce *\$6 p/p*

old school cob loaf dip - roasted capsicum & cheese *\$4p/p*

mezze plate a selection of house made dips, local marinated olives,
fresh tomato coriander salsa and warmed turkish bread *\$7p/p*

menu options **supper**

house made sausage rolls—select 1:

pork & fennel

lamb & harissa

roast pumpkin, ricotta & lentil

\$4 per piece

lamb wraps—braised lamb w/ salad, tabouli & tatziki ***\$8.50 p/p***

braised beef roll w/ red wine sauce & mustard ***\$8.50 p/p***

menu options **gourmet barbeque buffet**

mains

middle eastern lamb kibbeh with hummus

moroccan chicken with minted tzatsiki

slow cooked pork spare ribs w/ duck duck goose BBQ & bourbon sauce

sweet potato & brazil nut burgers w/ tahini yogurt sauce

sirloin steak marinated with rosemary and garlic

grilled john dory fillets w/ zesty salsa verde

grilled chicken w/ coriander chilli and lemongrass

salads

salad of roasted beetroot and goats cheese w/ candied walnuts

mixed greens with french dressing

panzanella - Italian tomato and bread salad w/ roasted capsicum + capers

salad of shaved fennel, rocket, lemon and red onion

traditional greek salad of cherry tomatoes, cucumber, olives, spanish onion and feta

fusili pasta w/ rocket pesto, roast cherry tomato & feta

roasted pumpkin salad w/ sweet potato, feta & risoni

witlof, pear & pomegranate salad w/ gorgonzola

french sticks with fresh herb butter

tea & coffee

choice of 3 mains and 3 salads for \$38 p/p

staff wages @ \$35 p/h (Sunday @\$42 p/h + Public Holiday's @ \$49 p/h)

menu options table **banquet**

entrees

seafood antipasto with tiger prawns, freshly shucked oysters, barbeque baby octopus with chilli and lime, smoked salmon with capers, seared tuna with salsa verde, lemon and house made sauce

smoked duck salad of pear, watercress & candied walnuts

heirloom tomato & goats cheese tart w/ rocket pesto

country style pate w/ pickles, cornichons & sourdough

1 selection \$12 p/p

2 selections \$18 p/p

mains

6 hour braised lamb shoulder w/ orange, cinnamon & olives served with israeli cous cous & braising juices

sides of hot smoked salmon w/ fennel tomato salsa & fresh greens

sticky soy pork belly w/ vietnamese red cabbage slaw

roasted fillet of beef w/ a roasted baby veg & red wine jus

boneless chicken galantine w/ roasted chats

lemon & herb crusted john dory w/ kale & fennel salad + lemon buttermilk dressing

All selections served with:

fresh mixed leaf salad

sliced baguette & herb butter

tea & coffee

NB: additional vegetarian options available upon request

Choice of 2 mains \$42 p/p

staff wages @ \$35p/h (Sunday @\$42 p/h Public holiday @ \$49 p/h)

menu options **seated menu**

canapés

4 chef's selection

entrees

panfried ricotta & potato gnocchi w/ rich tomato passata

Kingfish ceviche—currarong kingfish marinated in coconut & lime w/ avocado salsa

goats cheese, smoked tomato & basil tart w/ chargrilled eggplant + rocket salad

terrine of chicken, pistachio & muscatel w/ sticky red onion + brioche toasts

asian braised porkbelly w/ bok choy + crispy wonton

mains

pan fried chicken breast w/ truffle scented potatoes + wild mushroom cream

lamb rump w/ grilled polenta, caponata & red wine sauce

eye fillet w quince glaze, taleggio, rosemary potatoes + jus

chinese braised duck w/ shitake + ginger fricassee & asian greens

barramundi fillet w/ green bean & spicy tomato salsa

desserts

maple glazed pears w/ spiced mascarpone + sticky ginger cake

frangelico + white chocolate pannacotta w/ burnt orange syrup

double chocolate tart w/ vanilla cream + berry compote

crème catalan w/ roast almond biscotti

Baked ricotta cheesecake w/ passionfruit + vanilla crème anglaise

\$75 per person - canapés + choose 2 entrees, 2 mains and 2 deserts (served alternately)

staff wages @ \$35p/h (Sunday @\$42 p/h + Public Holiday's @ \$49 p/h)

NB bookings under 20 people will receive 1 selection of entrée, main & dessert only

Add sides of

Mixed leaf salad \$7 p/bowl

Herb crushed potatoes \$9 p/bowl

Baby root veg \$15 p/bowl

Mixed seasonal greens \$13 p/bowl

menu options brunch menu

high top cappuccino + white chocolate muffins

fresh fruit salad w/ rose geranium syrup and cardamom cream

free-range ham, spinach + gruyere strata w/ smokey tomato jam

corn fritters w/ chorizo & avocado salsa

assorted french danish

fresh baked bacon + egg roll

mini blueberry pancakes, in stacks w/ honey and ricotta

sunrise breakfast trifle: rhubarb + strawberry compote, crunchy granola +honey, natural yogurt, and fresh fruit

choice of 4—\$28pp

Staff wages @ \$35p/h (Sundays \$42 p/h + public holidays @ \$49 p/h)

min 25 people

Add:

assorted herbal teas & ground coffee \$4 pp

mixed bottled juice \$3 pp

spiced Apple juice \$3 pp

sunset juice w/ berries, soda & fresh mint \$3 pp

Please note: we do not supply tea & coffee cups or plungers required, these would need to be hired if the venue was unable to supply them.

menu options cheese wheel cake



cheeses include—Cheddar, Brie, Blue, Goats cheese
accompaniments include -Muscatels, seasonal chutney/paste or similar,
crackers & bread
decorations— Flower decoration + seasonal fruits + greenery
duck duck goose chefs will set up the cheese and decorate on arrival. Post
cake cutting they will serve a large platter for guests to share.

5 tier—\$600

Terms & Conditions

To confirm your booking A non refundable 20% deposit is required to secure a quote. Upon payment of the deposit the customer will have been deemed to have accepted the Terms & Conditions as outlined below. Tentative booking will be held for 2 weeks, at which time the date will be reopened unless deposit has been received.

Minimum spend Applies to all duck duck goose functions of \$1000.00

Final Numbers Attending the function are required no less than 2 weeks prior to the event date and must be paid for

All function accounts Must be paid in full 7 days prior to the scheduled event date

Seasonality Menu items are subject to seasonal availability

Dietary requirements must be advised no less than 2 weeks prior to the event date with guest name, severity of requirement and allocated place setting. Failure to advise of dietary requirement is likely to result in the guest not receiving an adequate meal

In the event of cancellation the following terms are applicable:

• *Over 3 months prior notice, your deposit will not be refunded but can be transferred to another date (availability dependant)*

• *Under 3 months notice, no deposit will be refunded and 30% of the full cost of the function is to be paid*

• *Under 1 month notice, no deposit will be refunded and 50% of the full cost of the function is to be paid*

Crew meals Please note when booking bands, DJs, photographers or celebrants a crew meal charge is applicable, \$25 per crew member

Menu selection Meal options must be confirmed no less than 2 weeks prior to your event date. If less than 2 weeks notice is provided, the menu served will be chosen by the duck duck goose chefs

Groups under 20 selected our plated menu option are restricted to one selection from each course.

Canapé selection ddg will not agree to provide any less than one per person of each of the canapés selected

Staffing your event All menu options require staff to cook and serve onsite. Recommended staffing levels are:

Canapé menu (cocktail style event) - 1 waitperson to 30 guests, 1 chef to 25 people + kitchen hand over 50 px.

BBQ Menu – 1 chef, 1 waitperson, + 1 kitchen-hand to 30 guests . Additional chef required 50+ guests

Banquet menu — 1 chef, 1 waitperson + 1 kitchen hand to 25 guests. Additional chef required 50+ guests

Sit down menu – 1 chef, 1 waitperson + 1 kitchen hand to 25 guests (over 120, additional kitchen-hand required) + additional chefs for functions over 20 guests

Staff required for approximately: (depending on final run sheet)

• Cocktail only – 6 hours

• BBQ or banquet Only – 4 Hours

• Canapé + BBQ or banquet – 6 Hours

• Sit down – 7 Hours

Staff charges

· Monday to Saturday - \$35.00 per hour per staff member (minimum 3 hours)

· Sunday - \$42.00 per hour per staff member (minimum 3 hours)

· Public holiday—\$49.00 per hour per staff member (minimum 3 hours)

Travel If function location is outside the local area (staff have to travel more than half an hour to venue) travel charges will be incurred at a rate of \$35.00 per hour per staff member.

Staff finish times if the client does not make a conscious effort to have the event run on time and staff are forced to remain onsite to complete the service by no direct result of actions from ddg (i.e.. Speeches continue on well past allocated time) the client will need to pay the adjusted wages

Other food items duck duck goose is responsible for food as outlined on agreed menu and will not prepare or cook any other additional food that may be onsite

Satellite kitchen If venue selected does not have a full functional kitchen or the location of the kitchen is not in close proximity to food service area, a satellite kitchen may need to be set up. duck duck goose will advise on hire requirements upon selection of the menu, however all hire equipment charges will be incurred by client

Refrigeration ddg does not cook any food until onsite, therefore fridge space is absolutely necessary for all events and must be provided by the client. If adequate fridge space is not available onsite a coolroom would need to be provided as the clients expense

Tea & coffee mixed tea bags, ground coffee, milk & sugar cubes will be provided by ddg. The client is responsible for providing cups, saucers, urn, milk jugs, sugar pots, tea pot & plungers

Crockery & cutlery ddg does not provide crockery and cutlery for guests, this is the responsibility of the client.

Venue set up is the responsibility of the client. Including erection of chairs, tables, laying of tablecloths, cutlery, plate ware & glassware. ddg can advise on appropriate ware for menu selected or can provide this service by prior arrangement.

Bar ddg can offer additional RSA certified staff to look after the bar service, however we do not provide bar accessories (trays, nip pourers, bottle openers, eskies for storing drinks, ice or cool room) these are the responsibility of the client

Water onsite the client must ensure ddg has immediate access (hose is ok) to water from the location of the caterers marquee or location