



KAREN SHELDON CATERING 2022

Christmas Menus



Christmas Fingerfood Menus

Christmas Conversation Platters

\$32.⁵⁰ PER PERSON (GST INC.)

MINIMUM 30 GUESTS

Treat your staff to some great Christmas fare this year at the office.

Delightful Christmas Conversation Platters featuring our best ever totally homemade fingerfoods with to-die-for dips & salsas char-grilled pitta bread fingers & corn chips

Honey Rum baked Christmas Ham
with Brie in tortilla wraps

Karens Famous Sausage Rolls
with tomato and cranberry chutney

Tiny Moroccan Spiced Turkey Pies

Honey Glazed Bacon & Apricot Spirals

Christmas Cocktail Celebration

\$36.⁵⁰ PER PERSON (GST INC.)

MINIMUM 30 GUESTS

Celebrate Christmas with our delightful cocktails and our unique handmade party morsels - each bursting with freshness and flavour.

Christmas Antipasto Platters featuring shaved leg ham and marinated Ovalini cheese with our famous guacamole bread shards and fingerpickin salad greens

Star Spiced Duck and Soba Noodle Ricepaper Rolls with Kakadu Plum Dipping Sauce

Karens Famous Sausage Rolls
with tomato and cranberry chutney

Coconut Crusted Turkey Fingers with
a plum dipping sauce

Spicy Marinated Chicken Bites with
Ranch dressing



Christmas Fingerfood Menus Continued...

"Not So Silent Night" Platters

\$44⁵⁰ PER PERSON (GST INC.)
MINIMUM 50 GUESTS

*The cream of Christmas offerings
to impress your special guests*

Honey Rum baked Christmas
Ham with brie in tortilla wraps

Freshly Shucked Oysters
served in their shells

Cheesy Bacon pull-apart Christmas Tree
with fruit chutney

Exotic Sushi and Sashimi
served with wasabi and soya

Tiny Moroccan Spiced Turkey Pies

Warm Smoked Salmon Tarts
with hollandaise and dill

Steamed Prawn and Ginger Dumplings
with Ginger Hoisin sauce

Soft Shell Crab in a Sesame Tempura
with Pickled Asian Slaw

ASK ABOUT OUR...

Homemade "Spiked"
Eggnog Shots

\$5 PER PERSON
MINIMUM 50 GUESTS



Christmas Dinner Menus

Christmas Buffet

\$57^{.50} PER PERSON (GST INC.)

MINIMUM 50 GUESTS

Entrée

Christmas Antipasto Platters featuring shaved leg ham and marinated Ovalini cheese with our famous guacamole bread shards and fingerpickin salad greens

Main Meal Buffet

Crispy Crackling Roast Pork with Rosella apple sauce and Wholegrain Mustard Gravy

Roast Seasoned Turkey with carrot & thyme stuffing served with traditional gravy & cranberry sauce

Italian Meat OR Vegetarian Lasagne - Your choice!

A selection of Country Baked potato, sweet potato, carrots & pumpkin

Butter braised Local & Organic Greens

Fresh Salad Smorgasbord

Crusty Country Breads and butter

Dessert Buffet

Homemade Plum Pudding with brandy cream custard

Chocolate Yule Log Gateaux with hot chocolate sauce

Christmas Carvery Buffet

\$64 PER PERSON (GST INC.)

MINIMUM 50 GUESTS

Entrée

Cranberry and Goat Cheese Tarts with Chives

Chicken and Mushroom Arancini Balls with Tomato Relish

Main Meal Buffet

Crispy Crackling Roast Pork with Rosella apple sauce and Wholegrain Mustard Gravy

Roast Leg of Lamb with rosemary infused gravy & mint jelly

Roast Seasoned Turkey with carrot and thyme stuffing served with traditional gravy & cranberry sauce

Baked Leg Ham Spectacular mulga smoked & glazed with bluegum honey rum and Christmas fruits

Creamy potato and leek gratin

Old Fashioned Roasted Reds - pumpkin, carrots, turnip, swede and sweet potato dusted with couscous

A medley of butter-braised local Organic Greens

Fresh Salad Smorgasbord

Crusty Country Breads

Dessert Buffet

Assorted Christmas Cupcakes





Christmas Dinner Menus Continued...

Elegant Set Menu Christmas Dinner

\$75.⁵⁰ PER PERSON (GST INC.)
MINIMUM 50 GUESTS

Entrée

Served as guests mingle...

Cheesy Bacon pull-apart Christmas Tree
with fruit chutney

Smoked salmon caper red onion rosettes
on mini bruschetta with sour cream

Arafura Prawns with
brandy seafood sauce

A selection of nori rolls & sushi

Main Meal

Served as alternate drop...

Christmas Duet

Roast Seasoned Turkey & Glazed Leg Ham
served with traditional gravy and cranberry
sauce, hussleback potato and baked vegetables

Pan Seared Atlantic Salmon

with mashed potato, steamed
asparagus spears, roasted
tomato truss and garlic aioli

Dessert Buffet

Served alternatively...

Dragonfruit Dreaming Pavlova Homemade

Plum Pudding with brandy cream custard

Christmas Dinner Menus Continued...

Our Best Ever Buffet Feast!

\$85.⁵⁰ PER PERSON (GST INC.)
MINIMUM 50 GUESTS

Entrée

Arafura Seafood Table Platters

Freshly shucked Oysters served Thai style

Springs Smoked Salmon Rosettes
served with capers and creme fraiche

Petit Caprese Skewer
with fresh basil and balsamic glaze

Sweet Glazed Prawn Cutlets

Main Meal

*Help yourself at leisure from our fabulous groaning
buffet of home-cooked traditional Christmas treats...*

Roast Seasoned Turkey with carrot and thyme stuffing
served with traditional gravy and cranberry sauce

Baked Leg Ham Spectacular mulga smoked and
glazed with bluegum honey rum and Christmas fruits

Roast Pork with mango, apple
salsa and pink peppercorn gravy

Husleback Potatoes old fashioned roasted
reds pumpkin, carrots, turnip, swede and
sweet potato dusted with couscous

A medley of butter-braised local Organic Greens

Fresh Salad Smorgasbord

Crusty Country Breads

Dessert Buffet

Homemade Plum Pudding
with brandy cream custard

Christmas Belle Pavlova with
fresh berries and creme fraiche



Merry Christmas!

FROM THE TEAM AT KAREN SHELDON CATERING



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