

# Oliver's Chaff Shed McLaren Vale



## Cindy's Classic Gourmet



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Blackwood  
SA 5052

**Cindy's Classic Gourmet has developed a style and trademark for attention to detail. The team at Cindy's is aware of the importance of customer satisfaction and is available to help with ideas and concepts for your day.**

**Cindy's Classic Gourmet has catered for many South Australian events:**

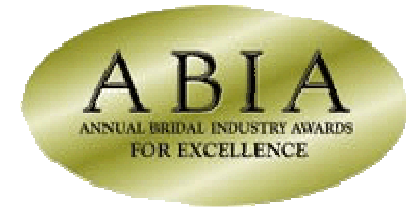
The Hon. John Howard, Prime Minister of Australia  
The Hon. John Olsen, Premier of South Australia  
The SA Police Force  
Transport SA  
Official caterer for SA Great Campaign (5 years)  
Catering coordinator for Lord Mayors Department ATM (3 years)  
Special events catering (current)  
Corporate clientele (current)  
Adelaide Airport Runway Extension 1998  
Welcome home parade, Commonwealth Games athletes, 1998  
Australian Liberal Party  
South Australian Ministerial Departments

**Cindy's Classic Gourmet has operated in South Australia for the past 18 years and is proud to be South Australian and strives for excellence in customer service.**

**Cindy's Classic Gourmet is available for:**

Corporate catering  
Product launch  
Birthdays  
Anniversaries  
Bereavements  
Christmas

# Cindy's Classic Gourmet



Award Winning Caterers  
ABIA

2001 Independent Wedding Caterer  
2003 Independent Wedding Caterer  
2004 Wedding Consultant of the Year  
2005 Special Wedding Services  
2006 Independent Wedding Caterer  
2007 Independent Wedding Caterer

### Entrée

Smoked salmon and macadamia nut salad with balsamic and feta dressing

Chicken and leek basil tart with tomato compote

Thai chilli lamb topped with roasted almonds & capsicum on a jasmine rice bed

Trio of dips with herb pita bread

Smoked salmon with prawn caper cream salad leaves and mango dressing

### Main

Fillet of beef roasted with red wine and mushroom sauce

Chicken fillet rolled & seasoned with ham, spinach & pine nuts dressed in a light mustard sauce

Chicken fillet with spring onions, white wine and zucchini salsa

Rack of lamb webber roasted

Fillet of beef spooned over with a chunky tomato and black olive salsa

### Dessert

Brandy snap basket filled with ice cream, fresh fruit salad and strawberry caulis

Tiramisu - Mocha Torte bathed with passion fruit sauce and fruit

Old fashioned apricot crumble served with ice cream and cream

Rich chocolate torte on a passionfruit skirt

Apple pie served with hills farm cream and dusted with Icing Sugar

Lemon Cheese Cake served with king island cream



### Menu prices:

1 Entrée + 1 Main + 1 Dessert	\$55 p/p
2 Entrée + 2 Main + 1 Dessert	\$70 p/p
Individual Table Buffet	\$55 p/p
Cheese Platters	\$45 each

Soups available on request

Children's menu available \$15  
Crumbed Chicken and chips

### Included in sit down menu price:

Waiting staff included in all menus  
Minimum 50 guests  
Maximum 80 guests  
Smaller functions catered for by request

Main meals served with seasonal vegetables  
gourmet salad bowls

Dinner roll and table butter

Teas, coffee and chocolates

We cater for vegetarians and any special diets

We can design any menu to suit your requested budget

Cindy's Classic Gourmet

### **Individual Table Buffet**

#### **Canapés**

Chicken and coriander cups

Sun dried Tomato Tarts

Roast Pumpkin and Feta cups

Seafood Boats

Smoked Salmon on Neufchatel Hearts

#### **Table Platters**

Chicken Fillet Roulade seasoned with ham spinach and pine nuts dressed in a béarnaise pistachio nut sauce

Apricot Chicken Tender pieces of chicken in apricot brandy and citrus sauce

Thai Chilli Lamb

Tender Fillet of Beef and walnut horseradish

Frittatas with chunky salsa and thai noodle

Mescaline Orange and Brie salad

Nutty Cous cous

Chunky potato and mustard cream

"The Wedding Cake" served with fresh fruit salad and strawberry coulis

### **Set Menu \$55 p/p**

Selection of canapés

#### **Entrée**

Leek and goats cheese tart

Tomato basil compote

#### **Main**

Fillet of oven roasted beef spooned with roasted mushroom and red wine sauces

Or

Chicken fillet rolled and seasoned with spinach, sundried tomato and pine nut topped with a béarnaise sauce

Served on Creamy potato mash

Brie and almond salad bowls

#### **Dessert**

The Wedding Cake

Selection of teas, coffee and chocolates

### **Extras costs for sit down menus if required:**

Pre dinner Mini Baguettes @ \$2.50 each  
Fillings - sundried tomato and roasted speck  
- chicken and coriander capsicum  
- vegetarian

Add your Wedding cake to any menu for dessert served with mixed berries and cream, save \$1.50 per person from any menu price

Additional cutting of Wedding Cake not used in menu \$3.00 per person

Bar staff at \$30 per staff per hour

Cindy's Classic Gourmet

### Cocktail 1 \$30 p/p

A selection of Mediterranean nibbles  
Chicken and coriander cups  
Smoked salmon and Neufchatel on rye  
Sun dried tomato tartlets  
Spring rolls with sweet chilli sauce  
Samosas with sweet chilli sauce  
Crumbed chicken with minted yoghurt dressing  
Corn and spinach puffs with apricot jam  
Selection of cocktail pasties  
Selection cocktail quiches

- Chicken and sweet potato
- Spinach and blue cheese
- Leg ham and brie
- Vegetarian

### Cocktail 3 \$38 p/p

A selection of Mediterranean nibbles  
Chicken and coriander cups  
Smoked salmon and Neufchatel on rye  
Corn and spinach puffs apricot jam  
Chicken satays with minted yoghurt dressing  
Thai Meat Balls  
Lemon and Lime Prawn skewers  
Oyster with salmon roe  
Selection of assorted pastries  
Cocktail vegetarian bites  
Selection cocktail quiches

- Chicken and sweet potato
- Spinach and blue cheese
- Leg ham and brie
- Vegetarian

### Cocktail 5 Vegetarian \$30 p/p

Corn and spinach puffs with fig jam  
Eggplant with sweet harissa and mint  
Sweet potato and chilli cups  
Artichoke tartlets with Parmesan  
Foccacia bread and sundried tomato  
Stuffed mushroom  
Lemon caper Neufchatel toasts  
Zucchini tarts with horseradish  
Tiny pizza bread

### Cocktail 2 \$33 p/p

A selection of Mediterranean nibbles  
Smoked salmon and brie on mini toasts  
Curried chicken and basil tarts  
Seafood boats  
Vegetarian bites  
Samosas with sweet chilli sauce  
Spring rolls with sweet chilli sauce  
Thai curry meat balls  
Selection of cocktail pasties  
Mini cocktail meat pies  
Lemon and lime prawn skewers  
Selection cocktail quiches

- Chicken and sweet potato
- Spinach and blue cheese
- Leg ham and brie
- Vegetarian

### Cocktail 4 \$42 p/p

Smoked salmon and lemon caper dill  
Chicken, chickpea, feta and mint cups  
Roast beef rolled in pesto bites  
Lemon and lime prawn skewers  
Shot glass oysters with salmon roe  
Chicken satay with coconut and coriander  
Meatballs with tomato chutney and basil  
Thai meatballs with satay sauce  
Selection cocktail quiches

- Chicken and sweet potato
- Spinach and blue cheese
- Leg ham and brie
- Vegetarian

\*Taste in a box:  
Rogan josh lamb on jasmine rice with raita  
Thai chicken, snow peas and noodles  
Mini tempura whiting with aioli and shoe string fries

\*These are served in small dishes with splayd

### Included in cocktail menu price:

Selection of teas, coffee and chocolates  
Children's menu available on request  
Waiting staff included in all menus  
Minimum 50 guests  
Maximum 100+ guests  
Smaller functions catered for by request

### Extra costs for cocktail menus if required:

Pre dinner Mini Baguettes @ \$2.50 each  
Fillings - sundried tomato and roasted speck  
- chicken and coriander capsicum  
- vegetarian

Add your Wedding cake to any menu for dessert served with mixed berries and cream, \$3.50 p/p

Additional cutting of Wedding Cake not used in menu \$3.00 per person

Bar staff at \$35 per staff per hour

Cindy's Classic Gourmet

#### Facilities Available

- BYO and Fully Licensed (please contact Sue Oliver for more information)
- Commercial cool room and ice making facility
- Equipped kitchen
- Polished timber trestles and chairs
- White crockery, glassware, cutlery and carafes
- Gas space heaters
- CD player
- Pot-belly wood burning heater
- Drip filter coffee and tea making facility
- Disabled facilities
- Ample parking - floodlit at night
- Bus friendly

Venue hire \$30 per person, payable to Oliver's

Oliver's "White Hill Estate" B&B available, more information available at <http://www.oliverscc.com.au/bandb.htm>

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# Cindy's Classic Gourmet



Oliver's  
Contact Sue Oliver  
(08) 8323 9190  
[www.oliverscc.com.au](http://www.oliverscc.com.au)

**Confirmation Form - Oliver's**

Cindy's Classic Gourmet  
ABN 63 048 626 703  
P.O. Box 285 Blackwood S.A. 5052  
Ph: 0414 618 433 or 0422 141 513

Booking Date.....  
Function Date.....

Payment Options:

EFT Payment  
BSB Number 065 108  
Account Number 1021 7172

Cheques made payable to Cindy's Classic Gourmet

We do not accept credit cards

Names: Bride and Groom				
Postal Address				
Contact Details	Ph Home		Ph Work	
	Ph mobile		Fax	
	Email			
We understand the terms and conditions outlined in this document.				
Signature/s				

Thank you for booking your wedding with Cindy's Classic Gourmet

**Booking Conditions**

To confirm a booking, a deposit of \$500.00 is required to Cindy's Classic Gourmet with the completed confirmation form.

Prices quoted for food are fixed once your menu has been chosen.  
In the event of a cancellation, your deposit is non-refundable.  
Prices valid until December 2010.

Final numbers are required 10 days prior to the function and full payment is requested at the final appointment, 5 days prior to the function.

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