

School Dinners Packages

Amadeus Catering has years of experience with regard to catering and event coordination for schools in the Sydney District. This purpose built package has been created with a key focus on our past experiences and what really appealed to the students graduating from both the 10th and 12th grades.

The package incorporates the following:

- Either one of the 3 menu options below
- Unlimited Soft Drink, Juice and Water
- All Crockery, Cutlery, Glassware, Table Linen and Bar Setup
- Team of Chefs to Prepare the food in either your kitchen or our satellite kitchen
- Supervisors to manage your students
- Linen Napkins to suit the colour scheme of your school

Price

- Package with either menu option 1 or 2 \$45.00 p.p.
- Package with menu option 3 \$55.00 p.p.

Menu Option 1 - Three Course Dinner

Choice of two dishes from each course, served alternatively.

Entree

- Traditional Caesar Salad with Roasted Chicken, Garlic Croutons, Parmesan Cheese and Crispy Bacon
- Meat Terrine with a Tomato Bush Chutney and a Garden Fresh Salad
- Chicken Satay Skewers served on Fried Rice with a Peanut Sauce
- Penne Pasta Bake with Italian Sausage, Sun Dried Tomato and Cheese Crust, accompanied by a Rocquette Salad

Main

- Succulent Chicken Breast Filled with Sun-Dried Tomato and Ricotta Cheese, with Green Vegetables, Sweet Potato Mash and Drizzled in a Grain Mustard Cream sauce
- BBQ Scotch Fillet of Beef on Baked Herb Potatoes with Green Vegetables and a Red Wine Jus
- Pan Fried Fish of the Day served on Tomato Infused Risotto, Green Vegetables and Saffron Cream Sauce
- Vegetarian Option – Red Capsicum Stuffed with Rice, Vegetables and Pine Nuts, served with Rich Tomato and Basil Sauce

Dessert

- Lemon Lime Tart with Fresh Pineapple and Passion Fruit Dressing
- Chocolate Mud Cake with Double Cream and Mixed Berry Coulis
- Cinnamon Apple Strudel with Custard and Ice Cream
- Sticky Date Pudding with Butterscotch Sauce and Cream

Menu Option 2 - Two Course Buffet

All dishes below are served at buffet stations, Main Buffet will be followed by Dessert.

Main Buffet

- Garden Fresh Salad
- Traditional Caesar Salad with Garlic Croutons, Parmesan Cheese and Crispy Bacon
- Basil Pesto and Penne Pasta Salad with Roasted Capsicums

- Beef Stroganoff with Fragranced Rice
- Chicken Breast Marinated in Oregano and topped with a Sundried Tomato Sauce
- Perch Fillets with Leek Ragout and White Wine Cream Sauce
- Herb Baked Baby Chat Potatoes
- Selection of Vegetables

Dessert Buffet

- Fresh Fruit Platters
- Gourmet Miniature Cakes
- Assorted Slices

Menu Option 3 - Two Course Buffet "Globe Trotter"

All dishes below are served at buffet stations, Main Buffet will be followed by dessert.

Main Buffet

- Greek Salad with Kalamata Olives and Fetta Cheese
- Thai Infused Glass Noodle Salad with Chicken Mince and Herbs
- German Style Potato Salad with Seeded Mustard and Red Onion

- Indian Butter Chicken with Saffron Rice
- Spanish Chorizo Sausage on a Bed of Mashed Potato and Candied Spanish Onion
- Fillets of Cajun Fish of the Day with Fresh Lemon and Roasted Pumpkin
- Italian Beef Lasagne with layers of Béchamel and Napolitana Sauce
- Mixed Asian Greens, Mushroom and Water Chestnuts in Oyster Sauce

Dessert Buffet

- Fresh Fruit Platters
- Lebanese Baklava and Turkish Delight
- French Tort and Gateaux Cake Display