



To the School Formal Planning Committee

I would like to take this opportunity to introduce myself to you. We are a locally owned and operated Catering Company based in Rotoura.

Delicious food is only the beginning...

With a track record of success over 20 years, The Catering Company knows what flawless events are all about

- Complete professionalism
- Focused attention to every detail
- Absolute reliability
- Organisational excellence
- Fabulous food and smooth service are non-negotiable.

Your School Ball is one of the most important events of your school calendar so we will ensure that it is the most special and relaxing night, for you and your fellow students

Our extensive experience from catering School Balls will ensure that the food and service will be memorable, with a "walk in and walk out" stress-free night to remember.

I would like the opportunity to be able to quote for your upcoming School Ball.

I have attached some sample menus for your perusal. If you have a preferred menu choice or budget you would like me to work with, I would be more than happy to provide a menu and quote for you based on this. All menus are excluding GST.

Please contact myself, Helen Gainsford directly on 07 348 3885 or email sales@thecateringco.co.nz



School Formals Dinners

Banquet Menu One \$36.00

Selection of Fresh Breads and Buns

Hot Buffet

Roast Beef with a Rich Gravy
Buttered Chicken with Jasmine Rice
Ham & Mushroom Carbonara

Parslied Potatoes
Honey Glazed Baby Carrots & Buttered Beans

From the Sea

Classic Shrimp Seafood Salad
Battered Fish Goujons with Tartare Sauce

Cold Buffet

Glazed Ham off the Bone with Pineapple Sauce and Mustard

Tossed Green Salad with Raspberry Dressing
Kumara Salad with Aioli & Spring Onion
Penne Pasta with Sundried Tomatoes, Spicy Salami & Feta

Dessert

Homemade Chocolate Decadence Mud Cake
Kiwi Pavlova with Fruit Garnish
Fresh Strawberry Cheese Cake
Whipped Cream & Natural Yoghurt

Tea & Coffee



School Formals Dinners

Banquet Menu One \$40.00

Selection of Fresh Breads and Buns

Hot Buffet

Roast Pork with Apple Sauce
Cajun Encrusted Fish Fillets with Tartare Sauce
Tender Chicken Drums marinated in Satay Sauce

Hot Potatoes with sour cream
Seasonal Mixed Roast Vegetables

Cold Buffet

Glazed Ham off the Bone with Pineapple Sauce and Mustard
Classic Coleslaw
Kumara Salad with Aioli & Spring Onion
Penne Pasta with Sundried Tomatoes, Spicy Salami & Feta
Tossed Gourmet Greens with Raspberry Dressing

Dessert

Homemade Chocolate Decadence Mud Cake
Kiwi Pavlova with Fruit Garnish
Fresh Strawberry Cheese Cake
Whipped Cream & Natural Yoghurt

Tea & Coffee



School Formals Dinners

Banquet Menu Two \$45.00

On the Guests Tables

Gourmet Breads & Dips Platters

Garlic Aioli, Tomato Salsa, Basil Pesto, Rosemary Infused Olive Oil

Hot Buffet

Roast Pork with an Apple Glaze

Roasted Chicken Breast stuffed with Apricots, Raisins, and Mushrooms with a tomato sauce

Minted Baby Potatoes

Seasoned & Roasted Kumara, Pumpkin, Baby Carrots and Red Onion

Garden Fresh Broccoli & Cauliflower finished with Cheese Sauce

From the Sea

Fresh half shell mussels with a tomato karengo salsa

Cold Buffet

Char Grilled Kawakawa Chicken on Mixed Bean & Watercress Salad with Roasted Hazelnuts, Spring Onions & Citrus Dressing

Tossed Lettuce Salad with Dressing

Classic Coleslaw

Lightly Curried Penne Pasta Salad with Char grilled Vegetables

Kumara and Orange Salad

Dessert

Homemade Dessert Platters with tasty treats

Tea & Coffee



During the Planning Stages

- We will confirm in writing that your date is available
- We will provide a written quote for food, beverages, services and equipment
- Supply you with a booking form
- Supply you with The Catering Companies Terms and Conditions
- We will provide you with an itemized Function Plan for your approval
- We will supply you with a check list so you can track your function
- We will designate a Service Manager and Service team

Full Beverage Service

We can offer you a full beverage service for your School Formal. This would include:

- Supply of glassware
- We would remove all empties from tables, clean, wash & delivery glassware
- Beverage staff
- Supply of all non alcoholic beverages including, chilled water, juice, fizzy and a tropical punch
- Supply of tables and table cloths for beverages
- Supply chillier units to store beverages
- Supply Ice
- We would remove all rubbish associated with the beverage service including rubbish bins.