## **ALASYA CATERING**



## **ORDER FORM 2025**

ltem	Dietry	Description	Unit	Cost Per Unit Qu	uantity Required	Line Total
		SALAC	S			
			Small	\$35.00		\$0.00
Mediterranean Salad		Garden salad with tomato, cucumber, capsicum, red cabbage, carrot, feta and red onion. Dressed with olive oil and balsamic vinegar	Medium	\$40.00		\$0.00
	GF, V		Large	\$60.00		\$0.00
		Continental parsley, spring onion, fresh mint,	Small	\$35.00		\$0.00
Tabbouli		crushed wheat and tomato salad	Medium	\$40.00		\$0.00
	V	Crushed wheat and tornato saidu	Large	\$60.00		\$0.00
			Small	\$35.00		\$0.00
Cous Cous		Cous cous salad with tomato, zuchinni and spices	Medium	\$40.00		\$0.00
	V		Large	\$60.00		\$0.00
		Boiled potatoes, spring onion, parsley, fresh mint,	Small	\$35.00		\$0.00
Potato Salad		red capsicum. Dressed with olive oil, sumac and	Medium	\$40.00		\$0.00
	GF, V	malt vinegar	Large	\$60.00		\$0.00
		Boiled cannellini beans, flat leaf parsley, red	Small	\$35.00		\$0.00
Cannellini Beans		onion and red capsicum. Dressed with olive oil	Medium	\$40.00		\$0.00
	GF, V	and lemon juice	Large	\$60.00		\$0.00

Item	Dietry	Description	Unit	Cost Per Unit	Line Total
		DI	IPS		
	GF, V	Cacik – yoghurt cucumber and garlic		\$25.00	\$0.00
	GF, V	Humus- chickpea		\$25.00	\$0.00
	GF, V	Babaganush- eggplant		\$25.00	\$0.00
	GF, V	Tahin- sesame seed and garlic		\$25.00	\$0.00
Dips	GF, V	Cheese and Carrot	Kg (1 kg caters for about	\$25.00	\$0.00
Dips	GF, V	Avocado	12 ppl)	\$25.00	\$0.00
	GF, V	Pancar - beetroot dip		\$25.00	\$0.00
	GF, V	Hot and Spicy		\$25.00	\$0.00
	GF, V	Carrot		\$25.00	\$0.00
	GF, V	Red Capsicum		\$25.00	\$0.00
		TURKISI	H BREAD		
			Large 750g	\$5.00	\$0.00
			Olive loaf 500g	\$5.00	\$0.00
			Hellim loaf 500g	\$5.00	\$0.00
			Garlic & Herb loaf 500 g	\$5.00	\$0.00
Turkish Bread	V	Hand-made wood fired Turkish bread	Panini long 100 gr	\$0.90	\$0.00
			Burger bun round 100 g	\$0.90	\$0.00
			Dinner roll 30g	\$0.60	\$0.00
			Wrap Bread 130g (10pk)	\$7.00	\$0.00
			Wrap Bread 80g (10pk)	\$6.00	\$0.00

Item	Dietry	Description	Unit	Cost Per Unit	Line Total
		MEZ	E		
	V,GF	Marinated olives			
	V,GF	Oven roasted marinated red capsicum	Small	\$35.00	\$0.00
G	V,GF	Oven roasted marinated zucchini			
r b	V,GF	Oven roasted marinated mushrooms			
ао	V,GF	Oven roasted marinated eggplant			
	V,GF	Feta cheese	Medium	\$45.00	\$0.00
Z X	V	Artisan toast bites	iviediuiii	\$45.00	\$0.00
i e	GF	Helloumi			
n s	V,GF	Baby bocconcini			
g	GF	Beef salami	Large		
J	GF	Beef & olive salami		\$70.00	\$0.00
	GF	Chicken salami			
		PAN &	POT		
Calamary		Calamary rings lightly pan fried	Each	\$1.50	\$0.00
Meat Balls	GF	Minced lamb, potato and fresh mint balls	Each	\$2.00	\$0.00
	V	Rice, zucchini, eggplant, tomato, onion and	Vine leaf	\$3.00	\$0.00
Dolma		herbsstuffed into	Cabbage	\$3.00	\$0.00
	V	nerbssturred into	Mushroom	\$3.00	\$0.00
Felafal	GF, V	Chickpeas & broadbeans mixed with garlic and onion. Pan fried	Per Ball	\$1.80	\$0.00
Vegie Fritters	GF	Potato, zucchini and hellim fritters	Each	\$1.80	\$0.00

Item	Dietry	Description	Unit	Cost Per Unit Quantity Required	Line Total
		ROAS	Т		
		Choose 1 of the following marinades: Med	iterranean, Garlic & Ro	osemary, Spicey	
Lamb	GF		Per kg	\$ 37.00	\$0.00
Beef	GF	Traditional, slow cooked, wood oven roasted	Per kg	\$ 37.00	\$0.00
Chicken	GF		Whole	\$ 21.00	\$0.00
			Small	\$35.00	\$0.00
Vegetables	GF, V	Wood oven roasted seasonal veggies	Medium	\$45.00	\$0.00
			Large	\$60.00	\$0.00
Traditional			Small	\$35.00	\$0.00
	V	White rice with browned noodles and carrots	Medium	\$45.00	\$0.00
Turkish Rice			Large	\$60.00	\$0.00
	V	Spiced potato's brick oven roasted	Small	\$35.00	\$0.00
Roast potato			Medium	\$45.00	\$0.00
			Large	\$60.00	\$0.00
		CHARCOAL	. GRILL		
Doner Kebab**	GF	Minced Lamb and Beef cooked over a rotating spit	Per kg	\$ 35.00	\$0.00
Chicken Kebab**	GF	Marinated Chicken fillet cooked over a rotating spit	Per kg	\$ 35.00	\$0.00
Sis Kebab	GF	Marinated Lamb charcoal grilled. Served 3 pieces per skewer	Per Skewer	\$ 3.50	\$0.00
Chicken Sis	GF	Marinated Chicken fillet, charcoal grilled. Served 3 pieces per skewer	Per Skewer	\$ 3.50	\$0.00
			Chicken	\$ 7.00	\$0.00
Mini Burgers		Cocktail sized burgers with lettuce, tomato,	Beef	\$ 7.00	\$0.00
	V	cheese and caramalised onion	Vegie	\$ 6.00	\$0.00
Kofte	GF	Minced meat, tomato, spring onion, capsicum and herbs. Charcoal grilled	Each	\$ 3.00	\$0.00

Lamb Cutlets	GF	Marinated lamb cutlets. Charcoal grilled	Each	\$	4.00	\$0.00
Chicken		Marinated in Turkish spices and cooked in the	Each	٠	2.00	\$0.00
Drumetts	GF	wood fired oven	Each	<b>ጉ</b>	2.00	\$0.00

Item	Dietry	Description	Unit	Cost Per Unit	Quantity Required	Line Total
		BAKE & C	OVEN			
	V	Feta, mozzarella and ricotta mixed with herbs and egg	Each	\$ 2.00		\$0.00
	V	Australian feta, fresh spinach, caramelised onion and egg	Each	\$ 2.00		\$0.00
Cocktail Pide		Sucuk (spicy Turkish sausage),tomato, red & green capsicum and egg	Each	\$ 2.50		\$0.00
		Minced lamb, capsicum, tomato and mozzeralla	Each	\$ 2.50		\$0.00
		Minced lamb, caramelised onion and herbs	Each	\$ 2.50		\$0.00
		CONTINENTAL	Cocktail (40g)	\$ 2.00		\$0.00
Р		Mozzarella, olive, mushroom, capsicum, chicken, sucuk and oregano	Half Tray (40cmX40cm)	\$ 35.00		\$0.00
			Tray (40cmX60cm)	\$ 60.00		\$0.00
_		VEGETARIAN	Cocktail (40g)	\$ 2.00		\$0.00
		Mushroom, olives, mozzarella, capsicum and	Half Tray (40cmX40cm)	\$ 35.00		\$0.00
	V	onion	Tray (40cmX60cm)	\$ 60.00		\$0.00
		MARGHERITA	Cocktail (40g)	\$ 2.00		\$0.00
		Fresh tomato, mozzarella oregano and basil	Half Tray (40cmX40cm)	\$ 35.00		\$0.00
7	V		Tray (40cmX60cm)	\$ 60.00		\$0.00
		LAHMAJUN	Cocktail (40g)	\$ 2.50		\$0.00
		Lamb mince, fresh tomato, parsley and capsicum	Half Tray (40cmX40cm)	\$ 35.00		\$0.00
7			Tray (40cmX60cm)	\$ 60.00		\$0.00
		CHICKEN	Cocktail (40g)	\$ 2.50		\$0.00

_		Chicken, mushroom, olive, mozzarella, capsicum	Half Tray (40cmX40cm)	\$	35.00		\$0.00
		and onion	Tray (40cmX60cm)	\$	60.00		0
Λ		SALAMI	Cocktail (40g)	\$	2.50		\$0.00
A		Salami, mushroom, olive, mozzarella, capsicum	Half Tray (40cmX40cm)	\$	35.00		\$0.00
		and onion	Tray (40cmX60cm)	\$	60.00		\$0.00
Item	Dietry	Description	Unit	Cost	Per Unit	<b>Quantity Required</b>	Line Total
	V	Spinach, cheese and dill	Each	\$	17.00		\$0.00
	V	Three Cheese	Each	\$	17.00		\$0.00
Katmer		Minced lamb	Each	\$	17.00		\$0.00
	V	Potato & pumpkin	Each	\$	17.00		\$0.00
		Spinach & meat	Each	\$	17.00		\$0.00
	V	Spinach, cheese and dill	Each	\$	17.00		\$0.00
	V	Three cheese	Each	\$	17.00		\$0.00
Gozleme		Minced lamb	Each	\$	17.00		\$0.00
		Minced lamb and eggplant	Each	\$	17.00		\$0.00
	V	Mixed vegetable	Each	\$	17.00		\$0.00
	V	Spinach and cheese	Each	\$	17.00		\$0.00
Danali	V	Three cheese	Each	\$	17.00		\$0.00
Borek		Minced lamb and onion	Each	\$	17.00		\$0.00

Item	Dietry	Description	Unit	<b>Cost Per Unit</b>	<b>Quantity Required</b>	Line Total			
TRADITIONAL SWEETS & DESSERTS									
Turkish Delight	V	Mixed flavours of Turkish delight	40 Pieces	\$ 30.00		\$0.00			
Mixed Combination Tray	V	A combination of Turkish delight and sweet pastries	30 pieces	\$ 60.00		\$0.00			
Mixed Baklava	V	A mixture of sweet pastries	20 pieces	\$ 40.00		\$0.00			
Chocolate & pistachio gozleme	V	Paper thin, hand stretched pastry. Folded into a parcel and filled with nutella and pistachio and cooked on a griddle	Each	\$ 17.00		\$0.00			
Fruit Platter	V,GF	A selection of fresh seasonal fruit	Large	\$ 60.00		\$0.00			
	,	SPECIAL REQU	IREMENTS						
Please specify mari	nade sele	ction and any other special needs here							
	Total Food Cost								
GST Included					\$0.00				
	Total Catering Cost								
			_						

CUSTOMER DETAILS			
CONTACT PERSON			
PHONE			
DATE			
TIME REQUIRED			