

delish

food•catering

30 Gardiner Road
PO Box 1450
Orange NSW 2800
Ph 6362 5151
m: 0438 625151
e: delish@bigpond.com
w: www.delishcatering.com.au

ABN 42 952 126 351

HOME CATERING MENU

ALL MEALS SERVE 6-8

Our meals are all hand made, fresh to order

All meals can be made gluten free and dairy free

All meals \$50.00 ea with pick up or free delivery

Please order before 10 am for same day pick up or delivery

Please add \$10.00 to any dish that contains Lamb.

All our meals are provided in 1 large foil tray with sealed lid, ready for easy reheating, storage or freezing.

We are very happy to custom make one of your favourite dishes, give us a challenge!!

Beef Lasagne - layers of rich bolognaise sauce with cheese, bechamel and pasta

Vegetable Lasagne - fresh seasonal vegetables and pulses in rich tomato sauce, layered with pasta, cheese and bechamel.

Pumpkin Ricotta and Sage Lasagne—oven roasted pumpkin, sage, red onion and garlic, layered between pasta, cheese and ricotta bechamel.

Creamy Chicken and Leek Lasagne—gently cooked leeks and chicken breast, rich tomato sauce, layered between pasta, cheese and bechamel

Beef Goulash— Cubes of Beef gently oven cooked in a heady mix of paprika, capsicum and rich tomato sauce

Lamb Chicken, Vegetable or Beef Tagine - Moroccan Spices fire up this oven cooked favourite, cinnamon and apricots provide a great sweetness to the spice.

Slow Roast Lamb in Chick Pea Tomato Sauce— a leg of lamb, slow cooked then shredded in a Moroccan inspired sauce, with chick peas to add great texture.

Pork and Port Casserole with Figs—cubes of pork gently cooked in a stock heavy with port, oregano and plump dried figs

Coq Au Vin— classic pieces of chicken on the bone, cooked in red wine with bacon, thyme and mushrooms

Butter Chicken —everyone's favourite, a mild butter infused curry with tender pieces of chicken.

Lamb, Chicken, Beef or Vegetable Korma—a more intense coconut infused curry, lots of spice but low on chilli

Lamb Shanks in Lentil and Tomato Sauce - the winter favourite, lamb falling

Bolognese Pasta Bake—a rich tomato bolognese, bechamel and cheese, stirred through pasta and baked with a cheese crust

Cheese Pasta Bake— parmesan and cheddar, rich bechamel and pasta, baked with a cheese crust

Spinach and Ricotta Pasta Bake —fresh spinach, ricotta and parmesan cheese, stirred through pasta with a cheese crust

Creamy Chicken and Corn Pasta Bake—chicken mince cooked with leeks and cream, stirred through pasta with a cheese crust

Tuna and Leek Pasta Bake—Shredded Tuna, Leeks and Rich Tomato Sauce, Stirred through bechamel and pasta with a cheese crust

Cannelloni: We use fresh rolled pasta for our cannelloni, filled with a variety of fillings and then baked in rich tomato sauce, topped with bechamel and parmesan cheese

Spinach and Ricotta Cannelloni

Pumpkin and Sage Cannelloni

Chicken and Mushroom Cannelloni

Ham and Spinach Cannelloni

Fish and Leek Cannelloni

Our soups are all made from scratch right here in our kitchen. They are provided in 4 1L plastic containers for easy storage, reheating or freezing.

Beef and Barley Soup

Chicken and Vegetable Soup

Chicken and Corn Soup

Pumpkin and Leek Soup

Potato and Leek Soup

Pea and Ham Soup

Beef and Vegetable Soup

Tomato and Bacon Soup

Cream of Mushroom Soup

Chicken Laksa

Tofu Laksa

all \$50.00 ea