

ENTERTAINING WITH SIMMONE LOGUE



SIMMONE LOGUE

FINE FOOD COMPANY

A WORD FROM SIMMONE

So many kitchens... A day in the life of Simone Logue

I grew up in a small Australian country town called Muswellbrook, in the Hunter Valley of New South Wales. I had an amazing childhood. My twin sister Joey and I were always off on one adventure or another. If there was a tree with fruit on it, we'd be in it. Picking, fishing and fossicking, gravitating to the fruit of the land, always so curious about nature and fascinated by what it brought to the table.

Both my grannies were amazing cooks, so it seemed only natural that we inherited their interest in all things edible and that a love of food quickly started to flow through our veins.

My Nanna Logue was the cooking teacher at the town's high school, always bringing freshly baked treats home from school and on weekends working on new recipes to add to her list of favourites. She had an amazing vegetable patch and a chicken coop. As kids we knew exactly where our food came from and we were intrigued. I have memories of Nanna, huddled down in the veggie patch, taking a big loud crunchy bite out of the greenest, shiniest capsicum, then passing it to us kids. We loved retrieving eggs from the chicken coop and learning about animal husbandry. It was Nanna Logue who taught us how to catch crayfish from the dam using a piece of chuck steak in the bottom of an old pair of pantyhose as bait.

My maternal granny, Nanna Fairhurst, immigrated from England with my Pop who worked in the coal pits in Newcastle, New South Wales. Nanna Fairhurst always had something on the stove; she ran the coal

mine canteen and on weekends she would bake cakes and scones to sell there during the week. I have such fond memories of her picking rhubarb from the garden and gently stewing it in her kitchen.

As a child, these experiences must have soaked in, as I have always felt a pull towards all things culinary.

Beautiful, fresh, spontaneous food...

I began my cake business in 1990 in a little one bedroom flat. I used to walk up a steep hill to hand deliver my cakes to the local café owners. My first leap into the retail world was leasing an old butcher's shop in Balmain. The demand for my cakes, pies and puddings grew quickly and I expanded my range into other areas like ready-to-heat, home-style food and catering.

I call my food philosophy 'home meal therapy'. I cook delicious and wholesome food for busy people. Homemade, fresh and elegant food prepared with love and integrity. I cook from the market so my food is seasonal, fresh and spontaneous. I love to come into people's homes or cater at the venue of their choice, and bring joy and happiness through my food. It's simple really – I just love to cook!

Over 25 years have passed but my devotion to my business hasn't changed. I still have the same commitment to cooking beautiful food and absolutely love what I do.

Simone





*"House-Baked Breakfast Crunch -
I love the crunchiness of this when it
comes out of the oven in heavenly little
clusters of joydom"
- Simone Logue*

*Find this recipe in Simone's cook book
"In the Kitchen"*

BREAKFAST, MORNING TEA & AFTERNOON TEA

Delicious Platters (Minimum of 6 guests)

Cocktail Breakfast \$9.90 /person

Please select 3 options:

- Mini fresh fruit skewer (DF, GF, VE)
- Baby fruit muffins (V)
- Mini chocolate croissant (V)
- Mini fruit Danish (V)
- Mini croissant, double smoked leg ham, gruyere cheese
- Cocktail quiche (V)

Sweet Pastries and Muffins (V) \$7.60 /person

(2 pieces per person)

A selection of freshly baked fruit Danish, baby fruit muffins, pain au chocolat

Sweet Bites (V) \$6.50 /person

(2 pieces per person)

A selection of cocktail sweet tarts including raspberry frangipane tart, apple frangipane tart, chocolate ganache tart, lemon curd tart, Middle Eastern orange cake (DF, GF), flourless chocolate cake (GF)

Cocktail Morning/ Afternoon Tea \$9.90 /person

Please select 3 options:

- Vanilla cupcake with butter cream icing (V)
- Raspberry frangipane tart (V)
- Chocolate dipped strawberries (GF, V)
- Apple frangipane tart (V)
- Lemon curd tart (V)
- Chocolate fudge brownie (V)
- Mini fruit skewer (DF, GF, VE)
- Finger sandwiches
- Cocktail quiche (V)

Cheese & Fruit Platter \$15.50/person

Simone's hand picked selection of cheeses served with crackers, crisp breads, nuts, dried and fresh fruit. 100g per serve. (Minimum 10 people)

Fresh Fruit Platter (DF, GF, VE) \$14 /person

A beautiful selection of freshly cut fruit from the market each day. (Minimum 10 people)



Breakfast, morning tea & afternoon tea continued...

Healthy Brekkie

(Minimum order of 6)

Mini fresh fruit skewer **\$4.90 each**

(DF, GF, VE)

Fruit salad and honeyed yoghurt box **\$8.80 per box**

House baked breakfast crunch, fruit compote and cinnamon yoghurt box **\$8.80 per box**

House baked gluten free muesli with pear, blueberries, honey and yoghurt (V) **\$9.90 per box**

High Tea

(minimum notice of 48 hours required)

4 pieces per person **\$15.50 /person**

6 pieces per person **\$19.50 /person**

- Scones with Simone's strawberry jam and cream (V)
- Cocktail sweet tarts and caramel kisses (V)
- Elegant finger sandwiches
- Cocktail quiches (V)

(Minimum order of 6)

Assorted baby fruit muffins (V) **\$3.40 each**

Assorted large fruit muffins (V) **\$4.40 each**

Assorted mini fruit Danish (V) **\$3.20 each**

Mini pain au chocolat (V) **\$4.00 each**

Mini croissant with double **\$5.50 each**

smoked leg ham, gruyere cheese

Mini bagel with smoked **\$5.50 each**

salmon, cream cheese, capers - dill

Mini bagel with turkey, **\$5.50 each**

cranberry, brie

Bacon and egg frittata (GF) **\$5.50 each**

Baby sourdough roll, **\$6.50 each**

scrambled egg, smoked salmon, chive

Assorted finger sandwiches **\$3.20 each**

(1/3 size)

Finger sandwich fillings include:

- Prawn, dill mayonnaise, watercress
- Poached chicken, toasted walnut, celery, basil mayonnaise
- Rare roast beef, seeded mustard mayonnaise, semi dried tomato, rocket
- Smoked salmon, cream cheese, currant, chive
- Curried egg, mayonnaise, chive, watercress (V)
- Herbed ricotta, roasted red pepper pesto, avocado, rocket (V)





LIGHT & LOVELY LUNCH MENU

(Minimum of 6 guests)

Specialty Breads \$9.90 /sandwich

(We recommend 1.5 per person)

Selection of freshly baked Turkish bread, baguettes, sourdough rolls and wraps

Triangle Sandwiches \$7.80 /sandwich

(We recommend 2 per person)

Mix of traditional fillings on white and wholemeal bread

Baguette Rolls \$9.90 / sandwich

(We recommend 2 per person)

Freshly baked baguette rolls with healthy fillings

Big Sourdough Sandwiches \$9.90 /sandwich

(We recommend 1.5 per person)

Freshly baked sourdough breads, sliced thick with delicious healthy fillings

(V *some varieties)

Sandwich fillings include:

- Rare roast beef, caramelised onion jam, parmesan and roasted red pepper pesto
- Poached chicken, toasted walnut, celery and basil mayonnaise
- Double smoked leg ham, Dijon mustard, semi dried tomato and cheddar cheese
- Grilled Mediterranean vegetables, feta, basil pesto and rocket (V)
- Tandoori chicken, cucumber, tzatziki and mixed leaves
- Turkey breast, cranberry, brie, baby spinach and mayonnaise
- Smoked salmon, avocado, cream cheese, capers, rocket and dill
- Tuna, fresh tomato, cucumber, mayonnaise and lemon
- Pastrami, swiss cheese, sauerkraut, aioli

Gluten Free Sandwich \$13.50 /person

"Handmade, fresh and elegant food, prepared with love and integrity, and based around what we find in the market each week" - Simone Logue

Lunch (GF)

Includes two gluten free sandwiches

*All sandwich platters include 20% vegetarian fillings

Assorted Finger Sandwiches \$3.90 each (1/2 size)

Finger sandwich fillings include:

- Poached chicken, toasted walnut, celery, basil mayonnaise
- Rare roast beef, seeded mustard mayonnaise, rocket
- Smoked salmon, cream cheese, currants, chive
- Curried egg, mayonnaise, chives, watercress (V)
- Herbed ricotta, roasted red pepper pesto, avocado, basil (V)

Antipasto Platter

8-10 guests

\$110.00

12-15 guests

\$160.00

Cured meats, melon with prosciutto, cheeses, roasted vegetables, marinated olives, Caprese salad, dips, frittata and wood fired bread

Large Vietnamese Rolls with Soy Dipping Sauce

(Minimum order of 6)

Tofu, cashew nut, fresh mint (DF, GF*, VE) \$4.20

Prawn, cucumber, coriander (DF, GF*) \$4.50

Chicken, cashew nut, chive (DF, GF*) \$4.50

Barbecued duck with hoisin and garlic chive (DF, GF*) \$4.50

*GF Served with sweet chilli dipping sauce

*Light & lovely lunch menu
continued...*

Quiche

Varieties include:

180 g (serves 1) \$5.50

- Bacon, cheddar and caramelised onion
- Leek, gruyere, semi dried tomato and spinach (v)
- Kale, roasted pumpkin, red capsicum and feta (v)

800g (serves 8) \$38.50

- Goats cheese, caramelised onion and thyme (v)
- Bacon and brie
- Lorriane
- Leek, gruyere, roasted tomato and spinach (v)

Pissaladiere

\$120.00

(serves 15)

Rustic French style open tart made from a puff pastry base.

Toppings include:

- Goats cheese, caramelised onion and rosemary (v)
- Roasted Mediterranean vegetable, feta and olive (v)
- Caramelised pumpkin, feta, sage and pine nut (v)
- Salami, olive and red pepper





"Salads play a big part in my life, both at home and at work"
- Simone Logue

BEAUTIFUL FRESH SALADS

Platter (Serves 10) **\$58.00 each**
Lunch Size Boxes **\$13.55 each**
 (Minimum order of 6 per variety)

Salads

- Brown rice, roasted kumera, cumin, broccoli, feta, red wine vinaigrette (GF, V)
- Cous cous, chickpea, roasted vegetables, tahini and poppy seed dressing (V)
- Rocket, roasted beetroot, caramelised pumpkin, feta, avocado, pine nuts balsamic vinaigrette (GF, V)
- Soba noodle, mushroom, tofu, pickled ginger, sesame omelette, miso dressing (GF, V)
- Poached coconut chicken, Asian slaw, crispy shallot, chilli dressing (GF)
- Sautéed chat potato, sour cream, seeded mustard, shallot, crispy sage (GF, V)
- Cos lettuce, crispy bacon, shaved parmesan, garlic croutons, anchovy dressing
- Crisp green beans, preserved lemon, toasted pistachio, Dijon vinaigrette (DF, GF, VE)

- Vine ripened tomato, buffalo mozzarella, basil, extra virgin olive oil (GF, V)
- Thai beef noodle salad, julienne vegetables, toasted peanuts, crispy shallot (GF)

King prawn, rocket, avocado, mango, lime vinaigrette (GF) **\$75.60* each**

Smoked trout, green mango, mint, red onion, toasted cashew nut, lime dressing (GF) **\$75.60* each**

Sides **\$58.00 each**

- Lively spring green vegetables, toasted sesame, olive oil, lemon (DF, GF, VE)
- Roasted Mediterranean vegetables, basil pesto (DF, GF, VE)
- Roasted baby potatoes, sea salt, garlic, rosemary (DF, GF, VE)
- Braised cos, leek, garlic, peas (DF, GF, VE) (served warm only)



CANAPÉ MENU

(Minimum order of 20 per canapé unless noted otherwise, minimum notice of two working days required)

Cold Canapés

Oysters, freshly opened **\$3.70 each**
*(DF, GF)

Speck, Worcestershire, Tabasco **\$4.20**

Shallot, red wine vinegar **\$3.70**

Lemon, extra virgin olive oil, Nam jim **\$3.70**

Cocktail Vietnamese rolls, soy dipping sauce*
*GF & VE served with sweet chilli

Tofu, cashew nut, fresh mint **\$3.90**
(DF, GF, VE)

Prawn, cucumber, coriander **\$4.20**
(DF, GF)

Chicken, cashew nut, chive **\$4.20**
(DF, GF)

Barbecued duck, hoisin, garlic chive **\$4.20**
(DF, GF)

Dainty Little Tea Sandwiches \$3.40

Sandwich fillings include:

- Poached chicken, toasted walnut, celery and basil mayonnaise
- Prawn, watercress and dill mayonnaise
- Smoked salmon, cream cheese, currant and chive
- Rare roast beef, seeded mustard mayonnaise, semi dried tomato, rocket
- Smoked salmon, cream cheese, currant, chive
- Curried egg, mayonnaise, chive, watercress (V)
- Herbed ricotta, roasted red pepper pesto, avocado, rocket (V)

Prawn nori rolls, wasabi mayonnaise* (GF) **\$3.65**

(Minimum order of 40 pieces)

Roulade of smoked salmon, crème fraiche, salmon pearls* **\$3.85**

Gravlax salmon, dill mayonnaise, shortcrust tart **\$4.10**

Tartlet of blue swimmer crab, curried mayonnaise, mango salsa **\$4.20**

Bean burrito, mint, crème fraiche, sun dried tomato* (V) **\$3.85**

Chicken burrito, mint, crème fraiche, sun dried tomato* **\$3.85**

Smoked snowy river trout rillettes, croute, pickled Spanish onion, capers **\$3.85**

Fresh king prawn, lemon mayonnaise* (GF) **\$4.75**

Peking duck crepe, cucumber, spring onion, hoisin* **\$4.20**

Smoked duck, croute, beetroot and balsamic jam (DF) **\$4.20**

Goats cheese, croute, roasted capsicum, red pepper jam, basil (V) **\$3.70**

Chicken liver parfait, croute, blood orange marmalade, thyme **\$3.70**

Buffalo mozzarella on spoon, trussed cherry tomato, basil pistou (GF, V) **\$3.70**

King fish crudo on spoon, ponzu, chive (DF) **\$4.10**

Smoked trout on spoon, green mango salad, nam jim (DF, GF) **\$4.10**

Sesame seared tuna on spoon, pickled ginger, cucumber, coriander, soy (DF) **\$4.10**

Baby bocconcini, green olive and cherry tomato skewer with basil pesto* (GF, V) **\$4.00**

*Item is suitable for delivery (does not require a chef onsite)



"Cocktail parties are such a great way to entertain, so easy, informal and relaxed" - Simmone Logue

"Coconut King Prawns - these spidery-looking taste sensations are so popular! I just love the look of them piled up on a platter, alongside lots of fresh lime or lemon wedges" - Simone Logue



Canapé Menu continued...

Hot Canapés

Shiitake mushroom and leek spring rolls, soy and hoisin dipping sauce (DF, V)	\$4.15
BBQ pork and plum spring rolls, soy and hoisin dipping sauce (DF)	\$4.15
Spicy prawn har gow dumpling, malt vinegar, ginger, sesame dressing (DF)	\$3.95
Seared scallop served on spoon, green mango salad, crushed cashew nut, lime dressing (DF, GF)	\$4.40
Crispy king prawn wonton, sweet chilli and ginger sauce (DF)	\$3.70
Corn and coriander fritter, avocado mash, crème fraiche, chilli jam (GF, V)	\$3.85
Leek, gruyere cocktail quiche* (V)	\$2.75
Tomato, feta, olive cocktail quiche* (V)	\$2.75
Malaysian satay chicken skewer, peanut sauce (DF, GF)	\$4.15
Mini beef burgers, onion jam, tomato relish, aioli on brioche bun	\$4.20
Pulled pork burger, asian slaw on brioche bun	\$4.20
North African spiced lamb skewer, toasted almond aioli (GF)	\$4.15
Salt and pepper prawn, preserved lemon mayonnaise	\$4.15
Coconut king prawns, nam jim (DF)	\$4.40
Pork and water chestnut dim sim, chilli, soy (DF)	\$3.70
Wild mushroom and thyme arancini* (V)	\$3.70
Pork belly bun with hoisin and shallot*	\$4.20

Pissaladiere*

- Goats cheese, caramelised onion, rosemary (V)
- Roasted Mediterranean vegetables, feta, olive (V)
- Caramelised pumpkin, feta, sage, pine nut (V)

Cocktail Sausage Rolls*

Pork and fennel, stone fruit relish	\$3.40
Beef, tomato relish	\$3.20
Chicken and Tarragon	\$3.70

Cocktail Pies*

• Angus beef	\$2.75
• Beef bourguignon	
• Chicken, leek	
• Moroccan lamb	
• Lentil, vegetable, cheese	

*Item is suitable for delivery (does not require a chef on site)

"The house never smells better than when you are pulling these beauties, all puffed up and golden, from the oven... pork and fennel truly are meant to be together forever; the grated apple adds the extra moisture and a little brightness" - Simone Logue

Find this recipe in Simone's cook book "In the Kitchen"



Canapé Menu continued...

Fork Food Items

(Minimum order of 20 per variety unless noted otherwise)

(All fork food items are served in metal food pails, Chinese boxes or on bamboo plates, hire charges may apply)

Poached coconut chicken salad, green papaya, tamarind dressing **\$10.40**

Salt and pepper squid, rocket, lime aioli **\$10.40**

Lightly battered flat head fillets, chips, lemon aioli **\$10.40**

Green curry of vegetable, tofu, lemon grass, kaffir lime (DF, GF, VE) **\$10.40**

Slow braised Moroccan lamb tagine, figs, preserved lemon, aromatic cous cous **\$10.40**

Please note all fork food items require a chef onsite. Cost of chef and staff is additional.



Oyster Bar (DF, GF) \$12.60 per person

3 oysters per person

Our Oyster bars are manned by our professional chefs specialising in opening oysters. The bar comes with the best un-opened oysters in the market on the day of your event to ensure the best and freshest oysters with as much variety as the market will determine. Freshly baked rye bread, Pepe Saya butter and accompanying vinaigrettes are also supplied along with ice to keep your oysters cool.

***Oyster Bar requires a chef on site, cost is additional**

Sushi Station (DF, GF) \$12.60 per person

2 sushi, 1 sashimi, 1 piece of nori per person

Our sushi bar comes with a professional sushi chef, beautiful fresh sushi grade fish direct from the market and all the accompaniments to make nori rolls, sushi and sashimi to order.

***No chef required**



*"The kitchen is my natural habitat
- a place where I can eat, sleep, breathe
my passion for food"
- Simone Logue*





BUFFET MENU

(Minimum notice of three working days required for all items and packages)

Cold Platters (serves 10)

Prosciutto, melon, aged parmesan (GF) **\$79.00**

Smoked trout, green mango, mint, toasted cashew nut, lime dressing (DF, GF) **\$79.00**

Salmon carpaccio, soy, rice vinegar, ginger, sesame oil (DF) **\$79.00**

Tuna Niçoise, seared tuna, green beans, kipfler potato, soft boiled egg, cabernet vinegar dressing (DF, GF) **\$79.00**

Cold Mains

Herb crusted roasted sirloin, sliced medium rare, roasted sumac tomatoes, salsa verde (DF) (minimum 2.5kg) **\$225 per 2.5kg**

Poached side ocean trout, fennel, preserved lemon salad, horseradish, dill mayonnaise (GF) (approx. 1.5kg, serves 10-15) **\$150.00 per side**

Cous cous stuffed roasted chicken, smoked paprika, garlic, preserved lemon (DF) (8 portions, serves 4) **\$39.00 each**

Orange, seeded mustard, thyme glazed baked leg of double smoked ham, stone fruit relish (DF, GF) (min. 6kg, serves 30) **\$248.00 each**

Hot Mains

Cape Grim scotch fillet, roasted field mushrooms, red wine jus (DF, GF) (min. 2.5kg serves 10-12) **\$280.00 per serve**

Pork Belly Porchetta braised red cabbage, fennel, apple and sage jus (4-5 serves) **\$130.00 per 2.5kg**

Slow baked shoulder of lamb, garlic herb marinade, rosemary jus, roasted Spanish onion, caramelised garlic (DF, GF) (min. 1.3kg, serves 10-12) **\$79.00 per kg**

Classic roast chicken, sourdough, speck, cranberry stuffing, herbs de provence (DF) (8 portions, serves 4) **\$39.00 each**

Pumpkin, spinach, ricotta cannelloni with walnut pesto (V) (serves 10) **\$65.00 per tray**

Beef, basil and parmesan lasagne (serves 10) **\$65.00 per tray**

Slow braised beef cheek with green pepper corn and caramelised garlic (DF, GF) (serves 6) **\$88.00 per 1.5kg**

Slow braised lamb tagine with fig, preserved lemon (DF, GF) (serves 6) **\$77.00 per 1.5kg**



SIT DOWN MENU

Sit Down Menu Packages (Minimum of 10 guests)

*All sit down packages require a chef on site. Cost of chef, staff and equipment is additional.

*All packages include freshly baked sourdough bread rolls, butter, tea.

Two Course Menu

\$75.00 per person

Three Course Menu

\$90.00 per person

Entrees

- Warm goats cheese tartlet, pickled beetroot, toasted hazelnut (V)
- Smoked salmon, chive and potato pancake, pickled cucumber, creme fraiche
- Crab timbale, avocado, mint, feta, watercress
- Gravlax salmon, horseradish cream, crostini
- Pink snapper crudo, fennel, pomegranate, mint (GF)
- King prawn, avocado, watercress, lime mayonnaise (GF)
- Twice baked cheese soufflé, rocket, pear, toasted walnut (V)
- Baked figs, prosciutto, rocket, honey (GF, DF, V)
- Seared tuna, green beans, kipfler potato, soft boiled egg, cabernet dressing (DF, GF)
- Asparagus, sourdough crumb, goats curd, lemon oil (V)
- Burrata, heirloom tomato, Ligurian olives, basil oil (V)

Mains

- Pumpkin, goat's cheese and nutmeg ravioli with sage and nut butter sauce (V)
- Seared salmon fillet, green mango and mint salad, coconut and lime dressing (DF, GF)
- Crisp skinned barramundi fillet with eggplant puree, black olive tapenade and braised salad onions (DF, GF)
- Forest mushroom and leek risotto with nut brown butter and crisp sage (V, GF)
- Thyme roasted chicken breast, potato and garlic cream, braised cos, salsa verde
- Oven baked rack of lamb, eggplant, anchovy, buffalo mozzarella moussaka, rosemary jus (GF)
- Brodetto (fish stew) prawn, scallops, mussels, clams and king fish, white wine and herbs served with gremolata (GF)

Mains contd..

- Beef fillet, polenta, roast mushroom, gorgonzola, red wine jus (GF)
- Duck confit, braised red cabbage, orange marmalade sauce (DF, GF)
- Roasted spatchcock, green olives, fennel, oregano, preserved lemon (DF, GF)

Sides

\$58

- Spring greens, toasted sesame, olive oil, lemon (DF, GF, VE)
- Roasted baby potatoes, sea salt, garlic, rosemary (DF, GF, VE)
- Roasted Mediterranean vegetables, basil pistou (DF, GF, VE)
- Roasted Dutch carrots, baby beetroot, labne (GF, V)
- Braised cos, garlic, leek, green peas (DF, GF, VE)

Dessert

- Apple frangipane tart, crème Anglaise (V)
- Vanilla panna cotta, caramelised figs (GF, V)
- Flourless chocolate torte, double cream, berry salad (GF, V)
- Chocolate ganache tart, double cream (V)
- Orange and almond torte, citrus salad, cardamom anglaise (DF, GF, V)
- Kaffir lime cheesecake, candied lime zest, citrus salad (V)
- Fig and walnut torte, creme fraiche (V)
- Apple, cinnamon, almond crumble, vanilla bean ice cream (V)
- Almond tart, caramelised plums, creme Anglaise (V)
- Baked lemon tart, double cream (V)
- Eton mess, salted caramel meringue, torched banana, double cream (V)

Kiddy's Menu available upon request



*Pink Snapper Crudo, Fennel,
Pomegranate and Mint*

PICNIC BOXES AND HAMPERS

(Minimum notice of three working days required for all picnic boxes and hampers. Dietary requirements can be catered for.)

Picnic Boxes

(Minimum order of 10 boxes per variety)

Perfect for sailing days, picnics, corporate functions or a morale booster for your staff; beautifully packed into a white box with napkin and cutlery. We can tailor orders to suit your requirements. Please see examples below.

Picnic Box 1 **\$44.00**

- Herb marinated chicken leg with mint raita
- Large Vietnamese roll with prawn, cucumber, coriander and soy dipping sauce (DF, GF available)
- Quiche with leek, gruyere, roasted tomato and spinach (V)
- Mixed leaves with avocado, toasted sesame and cherry tomatoes (DF, GF, VE)
- Sourdough bread roll with butter (V)
- Chocolate dipped strawberry
- Baby chocolate fudge brownie slice

Picnic Box 2 **\$44.00**

- Large Vietnamese roll with chicken, cashew nut, coriander and soy dipping sauce (DF, GF available)
- Individual savoury tart with tomato, feta and olive (V)
- Thai beef noodle salad with julienne vegetables, peanut and crispy shallot (DF, GF)
- Cheese, poppyseed lavosh and muscatels
- Chocolate dipped strawberry (GF, V)
- Vanilla cupcake with butter cream frosting (V)



Picnic Box 3 **\$44.00**

- Mezze – marinated olives, eggplant and roasted tomatoes (GF, V)
- Greek salad with wild oregano, lemon and olive oil dressing (GF, V)
- Individual savoury tart with tomato, feta and olive (V)
- Roasted lamb wrap with hummus, roasted vegetables and rocket
- Baby Middle Eastern orange cake with toasted pistachios (GF, DF, V)
- Bunch of fresh grapes (DF, GF, VE)

Hampers

Simone would love to create a beautiful gourmet food or gift hamper tailored to your requirements. Perfect for client gifting, our hampers are packed with delicious freshly baked and prepared goodies in a beautiful sea grass basket.



BEAUTIFUL CAKES & SWEETS

Celebration Cakes and Puddings

7 inch cake (8-10 dessert slices)

10 inch cake (15-20 dessert slices)

12 inch cake (40 dessert slices/100 coffee pieces) **\$115.00**

15 inch cake (60 dessert slices/130 coffee pieces) **\$165.00**

Banana cake with passionfruit cream cheese icing

7 inch **\$35.00**

10 inch **\$60.00**

Citrus and poppy seed cake with cream cheese icing and almonds

7 inch **\$40.00**

10 inch **\$65.00**

Chocolate fudge cake with chocolate ganache

7 inch **\$40.00**

10 inch **\$65.00**

Flourless chocolate cake (GF)

6 inch **\$45.00**

9 inch **\$70.00**

Hummingbird cake with mango, cream cheese icing

7 inch **\$45.00**

10 inch **\$70.00**

Bread and butter pudding with Crème Anglaise

7 inch **\$45.00**

10 inch **\$70.00**

Sticky date pudding with caramel sauce

7 inch **\$35.00**

10 inch **\$60.00**

Fig and brandy cheesecake

7 inch **\$45.00**

10 inch **\$70.00**

Lemon curd cheesecake

7 inch **\$45.00**

10 inch **\$70.00**

Victoria sponge with strawberries and cream

7 inch **\$40.00**

10 inch **\$65.00**

Coconut and raspberry layered cake

7 inch **\$40.00**

10 inch **\$65.00**

Orange and almond cake (GF, DF)

7 inch **\$45.00**

10 inch **\$70.00**

Celebration Message

White chocolate plaque with dark chocolate message

Small **\$8.80**

Large **\$12.50**

Special Floral Arrangements

*One weeks' notice required for floral arrangements

7 inch **\$25.00**

10 inch **\$35.00**

12 inch **\$55.00**

15 inch **\$75.00**





Beautiful Cakes & Sweets Continued....

Wedding Cakes

No wedding is ever the same and neither is the Simone Logue cake that accompanies it. A much-celebrated part of our company's repertoire is our natural and rustic wedding cakes. They are lovingly prepared with fresh flowers and exquisite decorations. Our wedding cakes are not just dessert, they are signature pieces.

Our professional cake designers coordinate the cake with your wedding flowers, colour scheme or even recreate a design of your choice. They will lovingly create an unforgettable cake that truly reflects you.

Most importantly, you can assure your guests that our cakes have no artificial colours or flavours and are baked with only natural ingredients. Simone has personally created these wonderful recipes for your special day.

Flavours include...

- Banana cake with passionfruit cream cheese icing (V)
- Hummingbird cake with fresh mango and cream cheese icing (V)
- Chocolate fudge cake with dark chocolate ganache (V)
- Citrus and poppy seed cake with cream cheese icing (V)
- Flourless chocolate cake (GF)
- Orange and almond cake (DF, GF)
- Coconut and raspberry (V)
- Victoria sponge cake with strawberry and cream (V)
- Traditional fruit cake with fondant icing (V)

Baby Pavlovas with Sweet Labneh & Poached Cherries. Recipe can be found in Simone's cookbook 'In the Kitchen'.

Cupcakes

Perfect for birthdays, weddings or corporate events; casually arranged on a platter or elegantly assembled, cupcakes are the perfect answer to an individual dessert or treat. To create an amazing centerpiece at your next event, consider hiring one of our display stands* and create a cupcake tower to die for!

Individual cupcakes	\$4.00
Mini cupcakes	\$2.30

Cupcake flavours:

- Vanilla with butter cream frosting (V)
- Chocolate fudge with chocolate ganache icing (V)
- Banana with passionfruit cream cheese icing (V)
- Hummingbird with cream cheese icing and coconut (V)
- Citrus and poppy seed with lemon frosting (V)

* Pretty pastel cardboard cup cake stands, available for \$25 each



Beautiful Cakes & Sweets Continued....

Sweet Tarts

Cocktail tart	\$4.00
Individual tart	\$5.60
10 inch tart (serves 10-12)	\$30.00

Flavours include:

- Chocolate ganache (V)
- Raspberry frangipane (V)
- Apple frangipane (V)
- Lemon curd (V)

Small Sweets and Petit Fours \$3.25

Petit fours;

*Minimum order of 20 per flavour

- Caramel kiss (V)
- Baby chocolate fudge brownie slice (V)
- Lemon curd (V)
- Chocolate ganache (V)
- Berry with crème pâtissière (V) (requires a chef on site)
- Flourless chocolate cake (GF, V)
- Lemon curd swirl cheesecake (V)

Baby flourless chocolate cake (GF) \$4.00

Baby Middle Eastern orange cake (DF, GF) \$4.00

Chocolate fudge brownie slice (V) \$4.30



"Baking cakes is the essence of my life at work. Cakes are what started my culinary career and are what many people still know me for" - Simone Logue



BESPOKE COUNTRY WEDDINGS

Essington Park by Simone Logue

It is with great pleasure, and after many requests, I am opening up my beloved Essington Park property in Oberon for personalised bespoke country weddings. Essington Park homestead and surrounding gardens is the most perfect setting for your rustic country wedding only 2.5 hours from Sydney and 30 minutes from Bathurst.

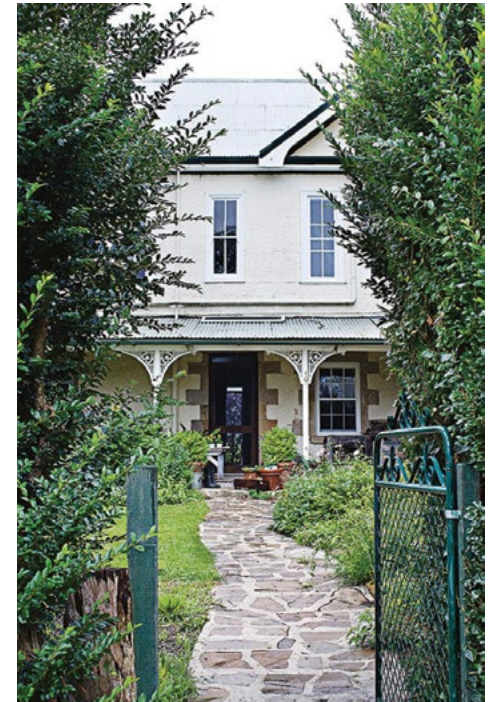
You will have full use of the classic country homestead, circa 1860, rolling fields and designer gardens for your pre-wedding dinner, ceremony, reception and post-wedding breakfast. I would be delighted to offer the bridal party accommodation within the homestead and there is abundant surrounding accommodation for your guests

You will enjoy a bespoke menu personally created by myself and I would be honored to cook for you on your special day. Single day wedding packages begin from \$150 per head and my expert team and I can assist you with complete event management and styling.

Please contact Simone Logue for a personalised quotation.

Warmest

Simone



CATERING INFORMATION

Events

We are a Gold License Caterer and a member of the Restaurant and Caterers Association of NSW since 1996. Simone Logue Fine Food Company can coordinate all facets of your event from small intimate affairs to larger events. We are able to assist with catering, staff, wedding cakes, equipment, venue hire, beverages and flowers. Please contact our head office to discuss your specific requirements.

Staff

We can provide professional staff for the smooth running of your functions and events. Simone has personally handpicked and mentored all staff on her team which accompany her to assure the best service and presentation. Our catering coordinators will be able to advise you of appropriate staff numbers for your function and current pricing. Function staff are available to hire for a minimum of 4 hours.

Equipment Hire

Simone Logue Fine Food Company has established relationships with professional hire companies to look after all of your equipment needs from linen, crockery and glassware to marquees, lighting and furniture.

Venues

We love coming to you, although we also have access to some great venues in and around Sydney. Some of these include Bangarra Dance Theatre, Coogee Beach Surf Life Saving Club, Narrabeen Surf Life Saving Club, Bondi Beach Pavilion, Sydney Park Pavilion, Clovelly Bowling Club, Dobroyd Aquatic Club, Hunters Hill Sailing Club, Manly Yacht Club, Clark Island, Shark Island, Rodd Island and more. If you require further information on a venue suited to your event, we are more than happy to assist.

Beverages

We are able to offer you a competitive and extensive range of beverage packages from our preferred corporate wine suppliers. We also offer a great range of Parkers Organic Juices, San Pellegrino and Aqua Panna mineral waters, and Phoenix Organic Soft Drinks.

How to Order

Orders can be placed Monday to Friday, 9am to 5pm by ringing our head office on (02) 9519 3680 and speaking with our catering coordinators, or via email at catering@simmonelogue.com. For functions and events requiring staff and/or equipment hire please provide us with advanced notice to ensure availability.

Payment

We accept Visa, MasterCard and American Express. Please note that payment by American Express will incur a surcharge of 3%. Payment can also be made via Cheque or Electronic Funds Transfer to:

Bank: St George Bank

BSB: 112 879

Account Name: Alors Holdings Pty Ltd

Account Number: 155542710

A 50% deposit is required on confirming an order and final payment due three working days prior to the function, with final numbers.

Any orders over \$1,000.00 cancelled within five days of the event will incur a 100% loss of deposit, cancellation within 48 hours prior will require full payment of the quoted price. Cancellations of orders under \$1,000.00 require 48 hours notice or full payment will be required.

Deliveries

Simone Logue can organise delivery of catering to your home, office or function venue. Minimum orders apply. Deliveries are charged at the following rates:

DELIVERY AREA	Mon - Fri	Sat	Sun
Sydney CBD, Inner West	\$30 Free for orders over \$200	\$50.00	\$60.00
Eastern Suburbs, St George, Lower North Shore	\$35.00	\$50.00	\$60.00
Upper North Shore, North West, South West	\$40.00	\$55.00	\$65.00
Northern Beaches, Sutherland Shire, Greater West	\$45.00	\$60.00	\$70.00

*10% Surcharge on Sundays and public holidays



When it's your turn to do the cooking, whip up some Simone Logue classics at home with Simone's gorgeous cookbook. Fast, easy seasonal recipes that cater for every occasion.



KEEP IN TOUCH WITH SIMMONE

www.simmonelogue.com.au

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MURDOCH BOOKS

Simone Logue Fine Food Company

Unit 1, 18-22 Lilian Fowler Place, Marrickville NSW 2204

PHONE: 02 9519 3680 **FAX:** 02 9519 3726 **ENQUIRIES:** contact@simmonelogue.com
CATERING: catering@simmonelogue.com **WHOLESALE:** wholesale@simmonelogue.com