

Melbourne Cup

Introduction to the pack

We thought it might be helpful to provide a little inspiration on the food and drink front for your event. These are some of my tried and trusted entertaining ideas. Remember to do what works for you, keep it simple and don't forget to ask your guests to help out by bringing along a plate or bottle.

Happy racing! Sarah x

Easy Peasy Food

If you don't have time to make things from scratch, don't sweat it. Here are some of my easy peasy tips:

Buy sushi rolls and cut them into four pieces. Serve with soy sauce.

Party pies and sausage rolls always go down a treat.

As do the entertainer packs of spring rolls, samosas, money bags, etc.

And who doesn't love corn chips with salsa and mashed avo?!

Keep it simple and have fun. If you have more time the next couple of pages have some more ideas.

Catering

Perfect Cheese Platter

- 1-2 hard cheeses - 1-2 soft cheeses
- 1 dip - GFcrackers & other crackers
- Crudités, e.g. carrot, capsicum, cucumber

Arrange all your chosen ingredients on a pretty platter with a couple of cheese knives. Doubles as a snack platter for the small people.

Chicken sandwiches

- 2 chicken breasts - chicken stock
- mayonnaise(whole egg is tastiest)
- tarragon chopped
- one stick of celery diced finely
- white bread - butter

Poach chicken breasts in the stock until cooked through. Remove chicken from stock and allow them to cool in the fridge. Once cooled, shred meat using fingers. Mix shredded chicken, tarragon, celery and enough mayonnaise to coat and combine. Spread chicken mix onto buttered white bread. Cut into triangles.

Catering

Cucumber Sandwiches

- cream cheese - dijon mustard
- 1 telegraph cucumber sliced thinly - white bread - butter

On buttered bread, spread one side of the sandwich with dijon, the other with cream cheese. Cover bread with cucumber and top with bread. Cut crusts off the bread and cut in three fingers. If feeling a little more fancy you can add some smoked salmon.

Italian flags

- 2 x punnets cherry toms
- 1 x tub of bambini bocconcini - fresh basil
- toothpicks - extra virgin olive oil

Thread onto toothpicks a cherry tomato, bocconcini ball and a leaf or two of basil. Lay on a plate and drizzle with extra virgin olive oil before serving.

Drinks

Ginger Fizz (makes approx 2.5L)

- 1.25L Ginger Ale - 0.75L Lemonade
- 0.75L Soda water - 2-3 Limes squeezed and some zest - Fresh mint

Combine all ingredients in a punch bowl or jug. Alternatively these also work made up as needed in the proportions of 2:1:1 with a wedge of lime and a few mint leaves.

Lychee Bubbles

- Tinned lychees - Bubbly of your choice

Drop a lychee or two in the bottom of champagne flutes and little of the syrup if so choose. Top with your bubbles.

Mock Sangria (makes approx 2.5L)

- 1.25L Ginger Ale - 1.25 L Pomegranate or Cranberry Juice (or mix of both) Chopped up fresh fruit (strawberries, passion fruit, apple)

Combine all ingredients in a jug and pour away.