

HEAT & SERVE CATERING AT THE OLD HOSPITAL

We take the hassle out of your stay.

We love cooking – and know you do too.

But when there are a group of you it can be a bit of a chore to get everything organised with all the preparation of making the meals, meaning you spend time away from the fun the rest of the group are having.

So we are offering an all up weekend getaway.

We prepare all the food for you – all you have to do is to either put it in the oven – or warm it up – or serve it up.

You get two continental breakfasts with home made bircher muesli, plenty of bread and home made conserves, two dinners (with complimentary sides as well as a dessert), and one lunch. **All of this for \$93 per person*.**

All we ask (in order to keep the costs down) that you make a choice based on a minimum number of 6. In other words if there are six of you then you get to choose one option per meal – but if there are 12 of you then you can choose two. And please do tell us if there are dietary requirements – we can work around those no matter what they are.

Simply call our caterers Not Just Tarts on 0415 445 215 for more information.

*Prices may be subject to change.



Pizzas

The dough is already made for you which we will have ready on the trays. Just tell us your favourite toppings and we will have them ready for you to sprinkle on top. We have a few suggestions – but it is entirely up to you:

- Moroccan Lamb
- Sweet Potato and Chorizo
- Spinach, Zucchini and Goat Cheese
- Italian sausage and peppers
- BBQ chicken and capsicum
- Artichoke, spinach and cream cheese
- Zucchini pesto
- Ham and cheese (with apples and apricot jam!)
- Meat lovers
- Classic Margherita
- Caramelised leek and bacon
- Spicy Hawaiian







Pies, rolls and tarts and other stuff

These are freshly made just ready for you to pop in the oven to cook or wrap to make a fresh lunch.

	<p>Home-made sausage rolls Simply bake for 30 minutes.</p>		<p>Spinach and feta roulade Serve chilled – or warm in the oven for 10 minutes and then serve with our own chili jam.</p>
<p>Ham and Cheese Quiche Can be served chilled – or warmed for about 10 minutes in the oven</p>		<p>Wrap it Make your own wraps with our tasty fillings.</p>	
<p>Enchiladas Bake in the oven for around 30 minutes until the top is golden and serve with sour cream.</p>		<p>Tacos Warm up the tortillas in the oven, warm the meat on the stove top, grab the sides provided and wrap yourself a taste of Mexico.</p>	

Salads

Nothing better than a refreshing salad.

<p>Moroccan Pumpkin and Chick Pea Salad</p> <p>The pumpkin is already roasted, all you need to do is to combine all the ingredients in a bowl and serve.</p>		<p>Greek Salad</p> <p>Just add the dressing</p>	
	<p>Butterfly Pasta with Sun-dried Tomatoes and Spinach</p> <p>Just pour the dressing over the top of the salad and toss well.</p>	<p>Beetroot & Honey roasted Pear Salad</p> <p>To serve, place the salad on a plate and add the dressing</p>	







Soups

Nothing is better than a soup to warm in winter. All you need to do is to warm and add a dash. We will throw in some bread to mop it all up with as well.

	<p>Mexican Beef and Bean Soup</p> <p>All you need to do is to warm it up on the stovetop and add the beans</p>		<p>Carrot and Orange Soup</p> <p>Warm up and garnish with parsley for a delicious heart warmer.</p>
<p>Thai Chicken Soup with Coconut Milk</p> <p>All you need to do is warm it and sprinkle with coriander</p>		<p>Minestrone Soup</p> <p>Full of the tastes of the Mediterranean – just warm it up.</p>	





BBQ

Fancy cooking yourself a BBQ? Don't stick with steak and snags. Have us supply these treats.

	<p>Thai Fish Cakes Fry until golden – and trust us these are so superior to shop bought rubbery cakes.</p>		<p>Satay pork with pineapple kebabs Cook the kebabs and warm up the sate sauce and you are ready to go.</p>
<p>Chicken fillets in Ginger Lime Sauce The sauce is divine and ready for you to baste the fillets with.</p>		<p>Home-made Burgers Around 6-7 minutes each side will see these cooked.</p>	
	<p>Spicy Beef sticks Cook until brown and brush with a little of our special fruit chutney towards the end of the cooking time.</p>		<p>Tandoori style chicken These will take about 30 minutes on the BBQ to make sure they are fully cooked. Be sure to baste well with the marinade.</p>

Curries







We will supply the sides – so put some rice in the rice cooker and serve with the supplied accompaniments.

<p>Beef Rendang We take the hard part out of the cooking and you add the meat and cook for an hour.</p>		<p>Mild Chicken Curry with a Tamarind Sauce For curry lovers who don't like much spice – cook in the oven for around an hour or until the chicken is tender.</p>	
	<p>Butter Chicken This has spices in a subtle way to enhance the sweet and salty (no chilli!). Just simmer for 15 minutes or until the sauce thickens and scatter with coriander.</p>		<p>Pumpkin Curry with roasted cumin and coriander and wilted spinach Add the pumpkin to the sauce on a low heat on the stove top and simmer for 10 minutes until soft. Then add the spinach and stir until wilted.</p>

<p>Quick Fish Curry All that you need to do is cook on the stovetop for 10 minutes to have a succulent coconut creamy fish.</p>		<p>Green Jackfruit Curry Simmer for around 15 minutes and enjoy a dish that is surprisingly like pulled pork.</p>	
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Bakes

These oven-baked goodies are real comfort food.

	<p>Vegetable Casserole Sprinkle the prepared vegetables with the mix provided and bake for around 30 minutes or until golden.</p>		<p>Traditional Lasagne There is no better comfort food than a traditional lasagne. Cooking will only take around 45 minutes.</p>
<p>Vegetable Lasagne Just bake for 50 minutes until golden brown.</p>		<p>Sun dried tomato meatloaf In around 50 minutes you will have this wonderful comfort food ready for you to eat.</p>	
	<p>Beef from Provence A hearty beef casserole marinated in wine and cooked with bacon, carrots, onions and stoned ripe olives. Pop in the oven to warm for 30 minutes.</p>		<p>Moroccan Beef Sweet and lightly spiced – just warm in the oven for half an hour for a taste of Casablanca!</p>

Order Form

Name: _____

Contact Email: _____

Dates of Stay: Arrival Date: _____ Departure Date: _____

Your Choices:

Please remember to choose no more than one meal choice per 6 guests.

Day One Choice:

Dinner: _____

Day Two Choice:

Lunch: _____

Dinner: _____

Dietary Restrictions:

Please advise in detail any dietary restrictions.

What is provided at The Old Hospital:

Tea, coffee and sugar are provided. An Aldi coffee pod machine is available so please bring some Aldi pods if you prefer a stronger coffee. Please bring your own milk.