



Home meals menu 16/03/2020

Minimum one weeks' notice needed for orders.
Delivery fee applies to your area. Food is all delivered cold.
Price is subject to 10% GST

Foil tray meals. 2500ml Serves approx 6-10 people minimum 4 meals per order

Roast Meats (2 kg of Cooked and sliced meat)

- Roast Beef sliced \$80.50
- Roast Pork sliced \$70.50
- Roast Lamb sliced \$ 95.50
- Includes container of gravy
- Moroccan marinated chicken tenderloin pieces \$70.00

Meat dishes \$45.00 each

- Braised porterhouse steak w, onions gravy
- Beef and vegetable pot pie
- Beef and mushroom pot pie
- Chicken and vegetable pot pie
- Lamb, mint and potato pot pie
- Chicken and pumpkin curry -mild
- Beef and potato curry – mild
- Thai green chicken and vegetable curry – medium
- Thai red beef curry and vegetable – medium
- Curried sausages - mild
- Honey mustard chicken and beans
- Tasty chicken casserole
- Sweet chilli beef and vegetable stir fry noodles
- Honey soy chicken and vegetable stir fry noodles
- Chicken tagine
- Chicken cacciatore



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- Beef stroganoff
 - Creamy Fettuccini Carbonara.
 - Braised beef tortellini w, creamy white wine sauce
 - Beef lasagne
 - Snapper cacciatore

Vegetarian dishes \$40.00

- Pumpkin and sage ravioli in a creamy tomato sauce
- Vegetarian lasagne
- Pumpkin and cauliflower curry – mild
- Vegetable tagine
- Creamy pesto spinach gnocchi
- Creamy white wine mushroom gnocchi
- Chunky vegetable pot pie

Side dishes \$38.00

- Creamy potato bake
- Cauliflower and broccoli gratin
- Honey mustard roasted root vegetables
- Macaroni cheese with bacon
- Steamed seasonal vegetable medley

Side dishes \$30.00

- Seasoned roast potato
- Honey orange roasted carrots
- Seared red cabbage, port jus, cranberries
- Roasted broccoli, confit garlic, almonds

Menu is subject to change and availability.



Individual Container meals

\$11.00 per meal

Minimum of 7 meals per order

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- Braised porterhouse steak w, onions gravy w, mash
- Roast dinner of the day
- Beef and vegetable pot pie
- Beef and mushroom pot pie
- Chicken and vegetable pot pie
- Lamb, mint and potato pot pie
- Chicken and pumpkin curry -mild, steamed rice
- Beef and potato curry – mild, steamed rice
- Thai green chicken and vegetable curry – medium, steamed rice
- Thai red beef curry and vegetable – medium, steamed rice
- Curried sausages - mild, steamed rice
- Honey mustard chicken and beans, steamed rice
- Tasty chicken casserole, steamed rice
- Sweet chilli beef and vegetable stir fry noodles
- Honey soy chicken and vegetable stir fry noodles
- Chicken tagine, steamed rice
- Chicken cacciatore , steamed rice
- Beef stroganoff, steamed rice
- Creamy Fettuccini Carbonara.
- Braised beef tortellini w, creamy white wine sauce
- Beef lasagne, garlic herb potato
- Snapper cacciatore, steamed rice

Vegetarian dishes

- Pumpkin and sage ravioli in a creamy tomato sauce
- Vegetarian lasagne, garlic herb potato
- Pumpkin and cauliflower curry – mild, steamed rice



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- Vegetable tagine, steamed rice
 - Creamy pesto spinach gnocchi
 - Creamy white wine mushroom gnocchi
 - Chunky vegetable pot pie

 - Soups 440 ml \$4.50

Menu is subject to change and availability.

Care Information

- All meals have a 3 day shelf life in the refrigerator and a 3 month freezer life.
- All meals can be frozen
- Make sure you thaw meals in the refrigerator the day before Heating.
- Reheat in Oven. A general guide would be to cover with foil and heat on 180 for 25-35 mins
- You can also transfer food onto a plate/container and heat in the microwave.

Please contact Lukarla if you have any questions ☺

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