

BARB'S BANQUETS AWARDED GOLD!



Recently we were awarded by Mornington Peninsula Shire their Gold Award for food safety. Understanding of food safety involves cleanliness, storage, serving and cooking at correct temperatures and far more. We pride ourselves on knowing that the food that you and your guests eat is to the highest of food safety standards. The 'pic' above shows our little cool room and catering van delivering fresh and safe to you.

A Dinner Party To Remember

Waiter service to the table, fine crystal, white china and silver cutlery. At a recent dinner party we served Queensland Coral trout, a fish prized for its delicate but sweet white texture and taste. Served with a Fijian inspired coconut lime sauce with baked, piped 'Desiree' & sweet potato and fresh salad to the side. Whilst applauded so was the "Marinya beef" - eye fillet sourced from Wilson's Promontory cooked on rock salt medium/rare - we refuse to cremate!! The entrée was also delicious as were the deserts served in high glass. It was as said by the guests "better than 5 star restaurant quality" but all enjoyed the privacy of the host/hostess's home and not being stuck in the crowd of noisy strangers at a restaurant. We left the kitchen spotless! So if you are thinking of a dinner party for say 20 plus guests (we can even supply chairs, tables and tablecloths etc.)

phone 97871790. *****

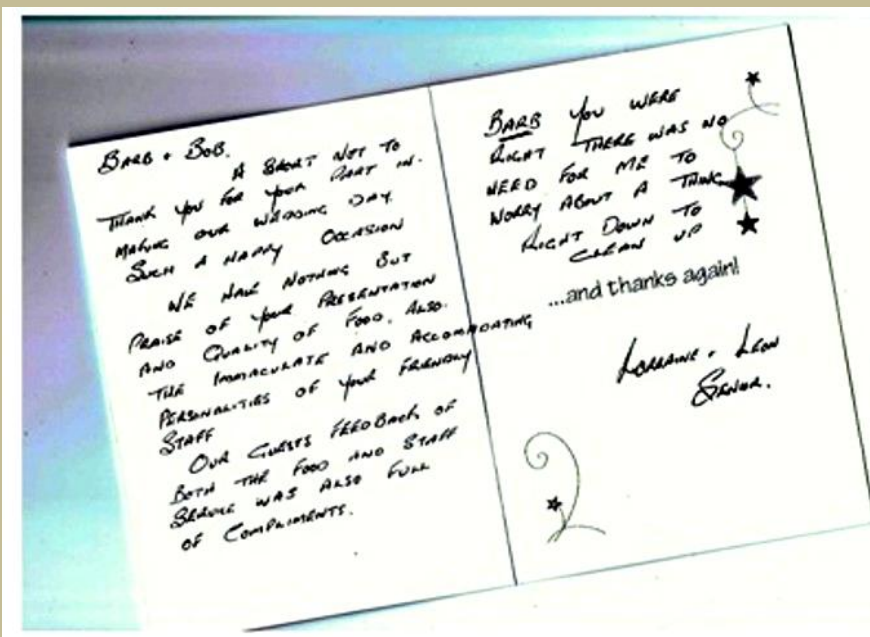


Barb's Banquets - News

It's all HEALTHY EATING

Fresh salads, fruits and vegetables, lean meats and no unhealthy fats and oils in cooking - this is the time of the year to indulge without guilt as healthy food can be tasty too! To reflect this our 'Specials' page has a suggested healthy finger food menu. Barb's Banquets has always mirrored the healthy option and being homemade and not frozen packet food we have always been conscious of this. We avoid unhealthy fats and oils that are high in saturated and trans fatty acids and use reduced low or no fat dairy products plus limit the salt. It all starts with the ingredients!! So talk to us about healthy eating - we're into it!! And there is a prize for ordering a healthy option menu!!!

THANKS FOR YOUR FEEDBACK!!



We often get thanks and it certainly brightens up our day. On our Testimonials page of this web site are many and above is one recently received from a lovely couple for whom we had catered their wedding. Sorry if it's a little hard to read. As a 'by the way' we had ordered a significant quantity of oysters from a 'leading seafood supplier' but were horrified by the somewhat dubious method of delivery. They were all sent back and at the last minute Clive of 'Fishys Mt. Eliza' supplied sensationally fresh Coffin Bay oysters which we prepared four ways - Oysters Mondo, Kilpatrick, Mornay and natural - thanks Clive!! And thanks to all we have served who has sent us cards and emails of appreciation. Scott, Barbara and Staff. 'Creative food for Creative Occasions'

YES WE DO WEDDINGS - contact us for our special price & service!