



Canape Menu

*Sausage Rolls (H)
traditional/thai chicken
\$2.70 each*

*BBQ'd Corn Tostadas (2 p/serve)
\$3.00*

*Savoury Tart
pancetta, pea & mint/beetroot & goats cheese/brie & onion
\$4.00 each*

*Mini Pies (H)
beef & red wine/chicken & basil/lamb & rosemary
cocktail \$3.50/party \$4.20 each*

*Rice Paper rolls (cocktail size)
duck/pork & prawn/chicken/green apple/poached salmon
\$4.50 each*

*Corn & Zucchini Fritters (H)
\$4.50 each*

*Arancini (H)
pumpkin & sage/truffled leek/saffron & prawn
\$4.50 each*

*Assorted sushi cones
\$5.00 each*

*Oysters
natural/tamari & lime juice/tomato, chilli & coriander
\$5.00 each*

*Lemongrass Chicken wrapped in coconut pancake
\$5.70 each*

*Sweetcorn blini topped with Smoked Salmon
\$5.80 each*





Canape Menu

Rare Roast Beef roll, spinach, mustard & caramelised onion
\$6.10 each

Ocean Trout & herb Creme Fraiche on brioche
\$5.10 each

Spicy Prawn Brioche roll
\$6.70 each

Chicken & Celery sandwiches (2 fingers or 4 points)
\$8.20 each

(H) requires heating



CATERED
Food & Events



Canape Menu

requires staff for assembly on-site

Smoked Salmon toast
\$2.70 each

Seared Scallop on Cauliflower puree
\$5.00 each

Braised Duck & Shitake pithivier
\$5.00 each

Chimmichurri Beef or Middle Eastern Lamb filo cigar
\$5.50 each

Jerk Chicken, Capsicum, Corn & Lime quisadilla
\$5.50 each

Bao bun with Pork, Kimchi & Coriander
\$5.80 each

Peking Duck pancakes
\$6.00 each

Sashimi Taco in Nori
\$6.00

Mini Beef burgers with relish, mustard, onion & pickle
\$6.20 each

Prawn & Coriander skewer
\$6.50 each



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Extras.....

Satay Beef & Spring Onion skewers
\$6.50 each

Grilled Lamb cutlets served with Tzatziki
\$9.00 each

Tacos
chicken/beef/pork/prawn
\$9.00 each

Spiced Lamb Shoulder on Parmesan Mash
\$14.00 each

Pork & Fennel Rigatoni with cherry tomatoes
\$14.00 each

Honey & Miso baked Salmon on Bok Choy
\$15.00 each

*Charcuterie Platters (assorted meats, cheeses, dips, roasted
vegetables, olives, crackers & grissini)*
\$150

5kg Glazed Leg Ham with dinner rolls & Dijon
\$250

1kg Wheels of Cheese;
• ~ Triple Cream brie \$85
~ Triple Cream French brie \$130
~ English Cheddar \$85





Sweet Food

*Canape Sized sweet items
passionfruit tart/lemon meringue/flourless chocolate
cake/mixed berry cheesecake
\$4.00 each*


*Individual Pavlova with fresh cream & berries
\$4.80 each*

*Pistachio Raspberry Teacake
Coffee & hazelnut Torte cake
\$5.20 each*

*Individual Tiramisu
\$5.50*

*Seasonal Fruit Platters
\$95.00*





Staff + Extras

*Staff are charged out at \$55 per hour per staff member
A minimum of 4 hours is required per staff member*

*Catered provides all food related servingware, platters, bowls
& serviettes*

Additional hire equipment can be arranged upon request



TERMS & CONDITIONS

Event Catering

A deposit of 50% is required for functions upon confirmation. The deposit is non-refundable if the function is cancelled. The balance of the estimated costs of the function is due 1 week prior to the event unless alternative arrangements are made with management. Any extra costs incurred ie: extra staff hours will be payable at the conclusion of the function.

Cancellations within 48 hours will incur a 100% cancellation fee.

1. There is a minimum charge of 4 hours per staff member
2. Final numbers must be received no later than 1 week prior to the event
3. Minimum spends apply; For Monday - Friday = \$1,000, Friday night, Saturday & Sunday = \$1,500.00. Please note 20% surcharge on public holidays
4. Payment of the deposit will be considered acceptance of these terms and conditions.
5. Breakages of crockery, glassware and equipment or losses of these items shall be charged to the client at the applicable replacement costs. The above conditions relate to the loss of platters used for sandwiches, finger food, fruit & cheese platters etc.
6. Prices are correct at time of printing. We reserve the right to alter prices or products where necessary for circumstances beyond our control or when needed prior to updated versions being printed.
7. Catered takes no responsibility for natural disasters or unforeseeable occurrences beyond our control resulting in cancellation or disruption of an event

Corporate Catering

8. Free delivery for orders over \$350.00 and within the CBD/inner suburbs Monday - Friday, otherwise a delivery fee may be incurred.

9. Orders accepted via phone or email. We will always confirm your order however if we do have not responded please contact us to confirm as occasionally internet connections fail.

10. Orders are to be placed by 12pm (order cut off time) 2 days prior. Late orders will be attended to as best we can however you will be notified if time or order constraints occur. A \$10 charge applies for orders placed outside our "order cut-off" time. Changed orders will be accommodated where possible however must be placed by 12pm the day prior or a fee may be charged.

11. Office hours are 8.30am to 5.30pm. Deliveries available 7am to 6pm Monday - Friday. Charges may apply for deliveries outside these times. Similarly weekend orders may attract a weekend surcharge (please ask). Public holidays incur a 20% surcharge.

12. Payment terms can be negotiated one-on-one for regular client orders. Maximum 14 days. Payment due 7 days from statement. \$25 per month late fees may apply for overdue amounts

13. Payments may be made by any of the following:

Direct Debit, Cash, Credit Card (please note credit card surcharge)

Please include remittances or email to caroline@catered.com.au.

14. Cancellation fees apply:

For smaller board-room style catering to the value of \$350 or less, 12 hours notice is required for no fee. Less than 12 hours the full amount is payable.

For larger board-room style catering to the value of \$350 or more, 24 hours notice is required for no fee. Less than 24 hours notice the full amount is payable.