



CATERED
FOOD & EVENTS

***Menu for
Corporate Catering***



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Breakfast

<i>Individual Bircher Muesli pots</i>		<i>\$4.85 each</i>
<i>Individual Fruit Salad topped with Yoghurt & Granola</i>		<i>\$4.85 each</i>
<i>Berry Friands</i>		<i>\$4.85 each</i>
<i>Assorted Danishes</i>	- Small	<i>\$3.00 each</i>
	- Large	<i>\$5.80 each</i>
<i>Croissants with Jam</i>	- Small	<i>\$3.20 each</i>
	- Large	<i>\$6.00 each</i>
<i>Croissants with Ham & Cheese</i>	- Small	<i>\$3.60 each</i>
	- Large	<i>\$6.00 each</i>
<i>Mini Bagels with Smoked Salmon, Crème Fraiche & Dill</i>		<i>\$5.80 each</i>
<i>Mini Egg & Bacon Tarts</i>		<i>\$4.00 each</i>
<i>Mini Mushroom & Spinach tart</i>		<i>\$4.00 each</i>
<i>Mini Ciabatta with Smashed Avocado & Feta</i>		<i>\$5.00 each</i>
<i>Add Bacon</i>		<i>\$5.80 each</i>
<i>Scrambled Egg rolls with Bacon & Tomato Relish</i>		<i>\$5.80 each</i>
<i>Banana Bread Loaf</i>		<i>\$20.00 each</i>



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Savoury Items

Assorted Nori rolls		\$1.65 each
Assorted Rice paper rolls		\$4.50 each
Mini Savoury tarts	~ Pancetta, Pea & Mint ~ Leek & Feta ~ Pumpkin, Goats curd & Thyme ~ Alsacienne	\$4.00 each
Lemongrass Chicken wrapped in Thai Coconut pancake		\$3.85 each
Ocean trout, herb creme fraiche on brioche		\$6.00 each

Sweet Items

Mini Sweet cakes & tarts	~ Lemon Meringue ~ Passionfruit ~ Apple Crumble ~ Lemon Curd ~ Milk Chocolate & Hazelnut ~ Blueberry Amandine ~ Raspberry & Custard ~ Orange, Lime & Pistachio cake (GF option) ~ Chocolate cake (GF option)	\$4.00 each
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Sandwiches
Dinner Rolls
Wraps

\$8.20 p/round
\$5.80 each
\$8.80 each

Chicken, Celery & Spring Onion

Shaved ham, Avocado, Rocket, Swiss cheese and sundried tomato

Virginian ham, Tasty Cheese and fresh Tomato

Salami, Roasted red peppers, Tasty cheese & mayonnaise

Smoked Salmon with Dill infused cream cheese and capers

Char grilled vegetables and Mixed Lettuce

Traditional salad of lettuce, tomato, cucumber, carrot, beetroot and tasty cheese

Rocket, roasted pumpkin, caramelised onion and Feta

Chicken, Red Chilli Pesto & baby Cos leaves

Tuna, Chargrilled red Capsicum, Corriander & Shallot

Egg, Shallot & Dill

Curried egg served with baby Cos lettuce and homemade mayonnaise

Roasted Beef, Horseradish, seeded mustard, caramelised onions and baby Spinach leaves (ideally served in a roll)



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Gourmet Baguettes & Wraps

\$14.00 each

(minimum of 48 hours notice is required and minimum of 12 per serve)

Poached Atlantic Salmon served with wasabi mayonnaise & fresh watercress

Cuban Sandwich - Pork Shoulder, Cos, Carrot, Cornichons & Cheese served on Ciabatta

Shredded Chicken with Guacamole and spicy slaw

Roasted Beef Baguettes with roast tomato & current chutney

Slow cooked Lamb shredded with minted mayonnaise & cos lettuce

Pulled Beef rolls with Corn & Green Chilli relish

Asparagus, Poached Egg & Tallegio

Oregano Chicken with Tzatziki

Prawn baguettes with Dijon & Celery

Marinated Lamb served with Tzatziki, Cos Lettuce & Pine Nuts



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SUBSTANTIAL SALADS

**Individual \$15 each
Platters \$120 each**

Roasted Beef, Chargrilled Asparagus, Courgettes & Haloumi salad

Poached Chicken, green bean and Basil Mayonnaise

Herb Crusted Atlantic salmon with spinach, grilled peach and goats cheese

Bejewelled Lamb slow cooked with Pomegranate, Chickpea, Labne & roasted spice mix

Vietnamese Chicken & Rice Noodle

Duck & Pineapple salad with Cashew Nuts and Chilli Lime dressing

Atlantic salmon poached in white wine and flaked through herbed Risoni

Mediterranean Pasta salad with Basil & Tuna (Chicken can be substituted for Tuna)

VEGETARIAN SALADS

**Individual \$12 each
Platters \$95 each**

Rocket, roasted pumpkin, sundried tomato, (grilled prosciutto - optional) and Parmesan salad

Fresh Beans with Roasted Baby Beetroot & Goats Cheese

Cypriot Grain salad

Roast Zucchini & Torn Bread Salad with Verjuice dressing

Chargrilled Cauliflower with Tomato, Dill & Capers

Green Couscous; rocket, poached baby vegetables, pistachios, herb paste

Potatoes; Gratin, roasted or mash



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PLATTERS & GRAZING BOARDS

Platters of fresh seasonal fruit

\$85.00 each

Savoury Grazing Platter (serves 10-15)

\$150.00 each

Assorted cured meats, 3 x cheeses, 2 x dips, grapes, olives, dried fruit & nuts, gourmet crackers, grissini & pretzels

Sweet Grazing Platter (serves 10-15)

\$120.00 each

Assorted mini cakes & tarts, chocolate brownie, seasonal fruit & berries, chocolates & licorice

Cheese Platter

\$85.00 each

A selection of Australian cheeses served with Lavosh, Water Crackers, Quince paste and Muscatels.



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 3 days 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 5 days prior to the event
3. Minimum spends apply; For Monday - Friday = \$550, Friday night, Saturday & Sunday = \$1,500. Public Holiday surcharge of 14% applies to all bookings
4. In the absence of a signed confirmation, 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. Minimum spend of \$300 with free delivery within the CBD/inner suburbs Monday - Friday. A delivery fee may be incurred for orders less than \$500.
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) the day 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 15% 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 2% surcharge)
Please include remittances or email to caroline@catered.com.au.
14. ***Cancellation fees apply:***
24 hours notice is required for no fee. Less than 24 hours notice the full amount is payable.