

# 2011 Menu

## Corporate Catering at Victoria University



A list of menu items and costs for all your onsite boardroom meeting and function needs – please treat these as a sample of what we can offer! Our menus are ever changing to reflect food trends and the seasons and we are flexible to cater for more simple functions right through to your VIP events.

If there is something not on the menus that you would like to include – please don't hesitate to ask as we have a wealth of expertise in menu creation and are flexible to fit into your budget and accommodate your desires.

We can accommodate cultural and special dietary needs of all types – please treat our sales team as food consultants, we are here to help you choose the menu option that is right for you and your guests.

## How To Order

We are happy to receive your orders and enquiries via phone, email or in person.

**Phone:** 03 9919 9444

**Email:** [artistic.catering@vu.edu.au](mailto:artistic.catering@vu.edu.au)

**In person:** There are booking forms on the counter in the café

We generally require three days notice for large functions that require staff and in most cases will be able to provide catering at very short notice.

Please have you Account Code handy for billing purposes.

## Our Staff and Services

Delivery and Pick-Up Fee    \$12.00

Staff to service your function:

- **Front of house staff** - \$35 per hour (minimum of 3 hours)
- **Chef's** - \$45.00 per hour (minimum 3 hours)
- **Linen** - Range of colours and options available, price on application.
- **Floral arrangements** - Range of colours and options.

*\*\*\*Please note that functions offsite at other campuses may incur an additional labour fee*

## Feedback

After each function, we will send you an electronic link to complete an online survey which takes a minute or so to complete and comes straight back to our senior management, operation team and owners of our business. We value your feedback and encourage you to send through any feedback that you have so we can constantly improve our service delivery.

## Breakfast

### **Breakfast 1: The Healthy Start** \$15.50 per person

- Bircher Muesli
- Fresh Fruit Skewers
- Ham and Cheese Croissants
- Freshly brewed coffee with a selection of teas

### **Breakfast 2: The Continental** \$18.95 per person

- Selection of Danish Pastries
- Selection of Breads and Preserves
- Seasonal Fruit Platter
- Fresh Fruit Juice
- Freshly brewed coffee with a selection of teas

### **Breakfast 3: Cold Buffet** \$24.15 per person

- Selection of Muffins and Pastries
- Bircher Muesli
- Yoghurt and Berry Parfait
- Selection of Breads and Preserves
- Fresh Fruit Juice
- Freshly brewed coffee with a selection of teas

## Morning Tea – Minimum 6 people

### **Morning Tea 1: Quick and Simple** \$10.50 per person

- Selection of Tea Cakes
- Fancy & Continental Biscuits
- Freshly brewed coffee with a selection of teas

### **Morning Tea 2: Fresh and Light** \$12.80 per person

- Fresh Fruit Skewers
- Pettit Baguettes or Point Sandwiches
- Fresh Fruit Juice
- Freshly brewed coffee with a selection of teas

### **Morning Tea 3: Grab It & Go** \$16.50 per person

- Traditional Point Sandwiches
- Selection of Continental & Fancy Biscuits
- Fresh Whole Fruit Basket
- Fresh Fruit Juice
- Freshly brewed coffee with a selection of teas

### **Morning Tea 4: Pre-Lunch Indulgence** \$16.70 per person

- Selection of Mini Baguettes
- Fresh Baked Pettit Tarts
- Selection of Pettit Cakes
- Fancy Biscuits
- Fresh Fruit Juice
- Freshly brewed coffee with a selection of teas

## Afternoon Tea – Minimum 6 people

<b>Afternoon Tea 1: Devonshire Tea</b>	\$8.50 per person
<ul style="list-style-type: none"><li>▪ Buttermilk scones</li><li>▪ Cream Chantilly</li><li>▪ Strawberry Jam</li><li>▪ Freshly brewed coffee with a selection of teas</li></ul>	
<b>Afternoon Tea 2: Afternoon Fancies</b>	\$13.00 per person
<ul style="list-style-type: none"><li>▪ Fruit Tarts</li><li>▪ Assorted Tea Cakes</li><li>▪ Continental &amp; Fancy Biscuits</li><li>▪ Freshly brewed coffee with a selection of teas</li></ul>	
<b>Afternoon Tea 3: Afternoon Sandwiches</b>	\$ 10.65 per person
<ul style="list-style-type: none"><li>▪ Traditional Point Sandwiches with simple fillings</li><li>▪ Freshly brewed coffee with a selection of teas</li></ul>	

## Lunch options

Our lunch options are made with traditional sandwich fillings.  
To upgrade to our gourmet fillings \$1.10 per person applies

<b>Lunch 1: Quick &amp; Easy (Cold Selection)</b>	\$13.80 per person
<ul style="list-style-type: none"><li>▪ Point Sandwiches with traditional fillings</li><li>▪ Spring Water or Soft Drink</li><li>▪ Freshly brewed coffee with a selection of teas</li></ul>	
<b>Lunch 2: Express Medley (Cold Selection)</b>	\$18.10 per person
<ul style="list-style-type: none"><li>▪ Assorted Mini Baguettes</li><li>▪ Point Sandwiches with traditional fillings</li><li>▪ Various Wraps</li><li>▪ Spring Water, Soft Drink or Juice</li><li>▪ Freshly brewed coffee with a selection of teas</li></ul>	
<b>Lunch 3: Wrapped in Health</b>	\$21.25 per person
<ul style="list-style-type: none"><li>▪ Assorted Gourmet Wraps on Mountain Bread</li><li>▪ Seasonal Fruit Platter</li><li>▪ Natural Yoghurt &amp; Berry Coulis</li><li>▪ Spring Water or Fruit Juice</li><li>▪ Freshly Brewed coffee with a selection of teas</li></ul>	
<b>Lunch 4: Sweet &amp; Simple</b>	\$21.25 per person
<ul style="list-style-type: none"><li>▪ Point Sandwiches with Traditional Fillings</li><li>▪ Continental Biscuits</li><li>▪ Selections of Cakes, Tarts &amp; Slices</li><li>▪ Spring Water or Soft Drink</li><li>▪ Freshly Brewed coffee with a selection of teas</li></ul>	
<b>Lunch 5: Soup and Sandwiches</b> (minimum of 12 per order)	\$18.95 per person
<ul style="list-style-type: none"><li>▪ Point Sandwiches with Traditional Fillings</li><li>▪ Soup of The Week</li><li>▪ Spring Water or Soft Drink</li><li>▪ Freshly Brewed coffee with a selection of teas</li></ul>	

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- Lunch 6: Flavours of the Orient (Hot & Cold)** (minimum of 12 per order) \$25.90 per person
- Butter Chicken with Steamed Jasmine Rice
  - Vegetarian Rice Paper Rolls
  - Tropical Fruit Platter
  - Spring Water or Soft Drink
  - Freshly Brewed coffee with a selection of teas
- Lunch 7: Middle Eastern Feast: (Hot & Cold)** (minimum 12 per order) \$24.75 per person
- Tagine of Lamb and Chickpea
  - Steamed Rice
  - Roasted Pumpkin Spinach and Feta Salad
  - Fruit Salad
  - Spring Water or Soft Drink
  - Freshly Brewed coffee with a selection of teas
- Lunch 8: Chefs' Grandma's Favourites (Hot & Cold)** \$27.05 per person  
(minimum 12 per order)
- Chicken & Vegetable Soup
  - Traditional Shepard's Pie
  - Chocolate Lamingtons
  - Selection of Whole Fruit
  - Spring Water or Soft Drink
  - Freshly Brewed coffee with a selection of teas
- Lunch 9: Italian Feast** (minimum 12 per order) \$29.35 per person
- Vegetarian Lasagne
  - Italian Meatballs with Cheese and Napoli Sauce
  - Antipasto Selection
  - Continental biscuits
  - Spring Water or Soft Drink
  - Freshly Brewed coffee with a selection of teas
- Lunch 10: Mixed Platter** (minimum 12 per order) \$29.35 per person
- Flavours Of The World Dips Platter
  - Vegetarian Antipasto Platter
  - Delicatessen Charcuterie Platter
  - Caesar Salad
  - Asian Rice Noodle Salad
  - Spring Water or Soft Drink
  - Freshly brewed coffee with a selection of teas
- Luncheon Pack 1: Brown Bag Lunch** \$12.05 per bag
- Point Sandwiches with Traditional Fillings
  - Piece of Whole Fruit
  - Bottle of Water or Fruit Box
- Luncheon Pack 2: Essential Lunch Box** \$15.75 per bag
- Gourmet Sandwich on Artisan Bread
  - Piece of Whole Fruit
  - Sweet Slice
  - Fruit Juice or Water

**Luncheon Pack 3: Substantial Lunch Box** \$18.75 per bag

- Artistic Baguette
- Fruit Salad Pack
- Sweet Muffin or Slice
- Bottle of Water or Fruit Box

**Salad Boxes** \$8.50 per box

Minimum order 4 boxes per variety. Served with wooden cutlery

Vietnamese poached chicken coleslaw with roasted peanuts & nouc cham

Caesar salad with candied bacon, soft boiled eggs & baby cos

Salad of Roast Pumpkin, Fetta, & Baby Spinach with toasted slivered almonds

Crumbled Goats Cheese, Crispy Pancetta & Baby Spinach with Balsamic Vinaigrette

**Individual Menu Items**

- Selection of 3 Dips, Turkish Bread & Crudités (minimum 6 people) \$5.90 per serve
- Continental Meat Platter with Marinated Vegetables & Olives (minimum 6 people) \$7.50 per serve
- Assortment of fine Cheeses, Crackers, Lavosh, Dried fruits & Nuts (minimum 6 people) \$8.00 per serve

**Sandwich Items**

- Variety of Point Sandwiches with Traditional Fillings \$5.90 per person
- Selection of Ribbon Sandwiches on Natural Leavened Breads \$5.90 per person
- Assorted Gourmet Sandwiches on Various Artisan Breads \$7.00 per person
- Medley of Traditional Fillings in Baby Baguettes – 2 per serve \$6.80 per person
- Assortment of Fillings in Individual Baguettes \$7.50 per person
- Gourmet Fillings wrapped in Mountain Bread \$8.00 per person

**Simple Fillings**

- Ham, cheese & tomato with selected mustard mayonnaise
- Chicken, lettuce and mayonnaise
- Classic egg and mayonnaise
- Mesculan lettuce, red onion, carrot, beetroot, tomato & cucumber with mayonnaise
- Cheese and tomato

**Gourmet Fillings**

To upgrade to our gourmet fillings \$1.10 per person applies

- Turkey, Brie & cranberry sauce with mesculan lettuce
- Rare roast beef, rocket, caramelised onion, roasted capsicum & cucumber with horseradish mayonnaise
- Classic chicken club – Chicken, tomato, bacon, lettuce & mayonnaise
- Tuna, rocket, roasted capsicum, cucumber and carrot
- Chicken, Swiss cheese, rocket, avocado, semi-dried tomato with mayonnaise
- Salami, Provolone Cheese, roasted capsicum & rocket with pesto
- Rocket, feta cheese, eggplant, zucchini, semi-dried tomato with pesto
- Roasted eggplant, roasted capsicum, roasted zucchini, roasted pumpkin, semi-dried tomatoes & rocket with pesto

### **Pastry & Baked Items**

- Selection of House Baked Danish Pastries- 2 per serve \$4.15 per person
- Selection of Mixed Muffins- 1 per serve \$4.00 per person
- Mixed Platter of Cakes & Slices – 1 per serve \$4.00 per person
- Selection of House Made Tarts, Cakes & Pastries \$5.20 per person
- Assortment of Continental Biscuits – 1.5 per serve \$4.85 per person
- Gluten Free Continental Biscuits \$4.85 per person
- Selection of House Prepared Petit Fours – 3 per serve \$6.90 per person
- Mini Croissant filled with ham & cheese \$3.50 per person
- Banana Bread \$3.50 per slice
- Buttermilk scones served with strawberry jam & cream chantilly \$4.50 per serve

### **Fruit Items**

- Basket of Various Whole Fruit \$1.50 per piece
- Fresh Cut Fruit Salad with an Optional Yoghurt Accompaniment \$5.20 per serve
- Individual Serves of Yoghurt, Granola & Fresh Seasonal Fruit & Fruit Purees \$7.50 per serve
- Platter of Freshly Cut Fruit of the Season (minimum 6 people) \$4.75 per person

### **Hot Savoury Items**

- Chefs' Fresh Made Soup of the Day, Crusty Baguettes & Butter (Minimum 6 people) \$6.50 per serve
- House Made Lasagne, Beef or Vegetarian (Minimum 6 people) \$8.50 per serve
- Mini Sausage Rolls, Pies and Pasties \$2.50 each

### **Cold Savoury Items**

- Roasted Vegetable Frittata with Avocado Puree & Vegetable "fettuccini" \$4.05 per serve
- House Made Egg and Bacon Tarts \$3.50 per person
- Assorted Chicken & Avocado and Vegetarian Rice Paper Rolls \$3.25 per serve
- Selection of Home Made Mini Quiches \$3.50 per person

### Coffee Break

- Freshly brewed coffee with a selection of fine teas \$4.00 per person
- Instant tea and coffee \$2.75 per person
- Package Biscuits \$1.50 per person