

ISS Catering

Function Menu Packages

For all

VU Campuses

2011

We pride ourselves on providing you 'value for money', innovative catering services



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Function Menu Information

Welcome to our exciting ISS function Menu

ISS Catering is happy to provide the VU community with our vast array of fresh, innovative and carefully crafted menu items.

‘With enough notice we can do anything’

We pride ourselves on providing experienced and friendly service, individually tailor made meal packages to suit everyone’s budget and service requirements.

Dietary requirements

We understand that your guest may have specific dietary requirements.

Please place these requirements in the “special requirements” box located at the end of the order form.

We can provide a wide range of

- Breakfast ideas
- Morning & afternoon tea
- Lunches
- Platter selection
- Package options
- Private functions



Our menu items listed are only a small snap shot of what our talented chefs can provide you with.

Please give our catering manager a call to discuss other catering packages to suit your budget and requirements

Catering manager

Eric Frahamer

tel: 9919 4375

mob: 0414284784

vic.catering@au.issworld.com

How to place your order



Go to the VU intranet – <http://intranet.vu.edu.au>

On the right hand side click on “catering”

Listed under Footscray Park, Central Café click on “catering order form”

Open the attachment

Complete all relevant billing details

Select from the items listed by clicking on the “Qty per person” box and include the number of serves per person required for that particular item.

Click on “delivery time” box and enter the time you require for this particular item to be delivered.

Click on “clearance time” box and enter the time you require for the item to be cleared.

For all other specific function requirements, place this information in the “special requirements” box located at the end of the order form.

A delivery fee will be included in your order.

A total price for your catering order will appear at the end of your order.

Save this order form on your computer.

Click out of this order form and click on the vic.catering@au.issworld.com catering office link and attach your catering order form.

Click send.

Once this order has been received by the catering team a confirmation email will be sent to you.

For any urgent catering request, please contact the **catering manager on 9919 4375**.

Breakfast

Continental Range

	Mini \$ per person	Regular \$ per person
House baked muffins	2.80	3.40
Croissants with preserves	3.20	5.20
Croissants with ham, cheese & tomato	3.70	5.70
Danish pastries	3.00	3.60
Scones served with preserves & cream	2.80	3.40
Pancakes served with maple syrup, honey and preserves	2.80	3.40
Waffles served with preserves	2.80	3.40
Toast with preserves – 2 slices	N/A	3.50
Fruit toast with butter – 1 slice	N/A	3.00
Cereal selection with milk	N/A	3.00
Muesli with milk	N/A	3.00
Seasonal fruit platter	4.50	5.50
Whole fruit	1.00	1.50
Poached fruit	3.00	3.80
Fruit salad skewers	3.80	4.50
Bircher muesli cups	N/A	4.00
Yoghurt with fruit coulis	N/A	4.00

Packages

Option 1

\$10.00 per person

- Mini muffin
- Tea & coffee
- Water & mints

Option 2

\$13.00 per person

- Mini muffin
- Seasonal fruit platter
- Selection of juices
- Tea & coffee

Option 3

\$18.00 per person

- Mini croissant with H.C.T
- Mini Muffin
- Mini Danish
- Mini fruit salad skewer
- Selection of juices
- Tea & coffee

Option 4

\$16.50 per person

- Organic yoghurt with fruit coulis
- Seasonal fruit platter
- Muesli with a selection of milk
- Selection of juices
- Tea & coffee

A further selection of egg dishes and breakfast options are available on request.

Please contact the catering manager on vic.catering@au.issworld.com or 9919 4375.

Individual Items – Sweet & Savoury

Sweet	Mini \$ per piece	Regular \$ per piece
House baked muffins	2.80	3.40
Danish pastries	3.00	3.60
Friands	2.80	3.40
Donuts iced	2.60	3.20
Scones with cream and preserves	2.80	3.40
Croissants with preserves	3.20	5.20
Fruit salad skewers	3.80	4.50
Seasonal fruit platter	4.50	5.50
Whole fruit	1.00	1.50
Slices	3.00	3.80
Cake slices	3.00	3.80
Cup cakes iced	3.00	4.00
Laguna gourmet biscuit	2.80	3.20
Corporate cookie mix	2.00	3.50
Chocolate petit fours	3.20	
Dinner mints	2.00	
Savoury		
House baked Muffin	2.80	3.40
Croissants with ham, cheese and tomato	3.70	5.70
Pie's - Traditional	3.00	4.00
- Gourmet	3.20	4.70
Sausage roll	3.00	3.50
Quiche	3.00	5.00
Tarts	3.00	5.00
Pizzas	3.00	5.00
Filo pastries	3.20	5.20



Finger Food Selection

Cold Item's	\$ per piece	Mixed Platter Option	\$ per piece
Prawn & Vietnamese mint rice paper roll	3.20	Sushi rolls	2.00
Smoked salmon, ricotta & dill tart	3.20	Rice paper rolls	3.20
Peking duck crepe parcel	4.00	Wontons	3.00
Trio of dips with vege sticks and crackers	4.70	Spring rolls	3.00
Roma tomato brushetta on grilled Turkish bread (v)	3.00	Dumplings	3.00
Mixed californian roll with a soy dipping sauce (v)	2.00	Party pies	3.00
Chicken & leek quiche	3.00	Party quiches	3.00
Mediterranean vegetable frittata (v)	3.00	Mini tarts	3.20
Caesar salad wrap	3.00	Mini pizzas	3.00
Roast "black angus beef" and horseradish point sandwich	1.80	Point sandwich	1.80
 Hot Item's		 Snack Item's	
Sweet potato & cashew empanada (v)	3.00		\$ per piece
Mini traditional beef Wellington's	3.20	Mixed Nuts	3.00
Thai chicken mushroom tart	3.00	Crinkle chips	2.20
Vegetable curry puff (v)	3.00	Pretzels	2.80
Ham & cheese pizza	3.00	Asian crackers	2.80
Slow roasted Roma tomato & bocconcini tart (v)	3.20	Mints	2.20
Crocodile spring roll	3.20	Mixed lollies	2.80
Vegetarian pizza (v)	3.00	Dinner mints	2.00
Spinach & ricotta filo triangles (v)	3.20		
Peri Peri chicken scroll	3.00		
Thai fish cake with dipping sauce	3.00		
Roast duck wonton	3.00		
Red emperor & mango dumpling	3.00		



A further selection of finger food items are available on request.
Please contact the catering manager on vic.catering@au.issworld.com or 9919 4375.

Sandwiches

Traditional Selection

	\$ per piece
Four point	6.50
Six point	9.10
Ribbon - 3 fingers	7.50
Half cut - 2 halves	7.50
Wrap	7.50
Mini roll	3.50

Fillings may include the following

Chicken, chive, lettuce & mayonnaise

Traditional BLT

Ham, cheese, lettuce & tomato relish

Egg & lettuce with mayonnaise

Tuna, corn, capsicum

Carrot, tomato, cucumber, cheese and lettuce

Gourmet Selection

Four point	7.50
Six point	10.10
Ribbon - 3 fingers	8.50
Half cut - 2 halves	8.50
Wrap	8.50
Mini roll	4.00
Roll / turkish / foccacia / baguette	8.50

Fillings may include the following

Smoked salmon with cream cheese, cucumber and dill

Roast turkey, swiss cheese and cranberry relish

Roast 'Black Angus' Beef, horseradish, rocket & tomato relish

Tandoori chicken, baby spinach and tzatziki

King Island double brie, roma tomato, basil pesto and lettuce

Poached chicken ceasar

Mild salami, semi dried tomato, roasted capsicum & eggplant with fetta

Package Options

Bagged Lunch Pack 1

	\$ per person
Traditional sandwich	12.00
Piece of whole fruit	
Muesli bar	
Tetra pack juice	

Bagged Lunch Pack 2

	\$ per person
Traditional roll	15.00
Piece of whole fruit	
Cake	
500ml fruit juice	

Lunch Meeting

	\$ per person
Selection of traditional point sandwiches	25.00
Seasonal fruit platter	
Victorian cheese platter	
Jug of fruit juice	
Iced water	
Brewed tea & coffee	

Healthy Meeting

	\$ per person
Low fat variety of wraps & sandwiches	24.00
Bircher muesli yoghurt	
Seasonal fruit platter	
400ml bottled water	
Herbal teas	
Brewed coffee	



Salads

Traditional Selection \$6.50 per serve

Garden - Mix leaves, tomato, cucumber, capsicum, carrot and a vinaigrette dressing

Coleslaw – White & red cabbage with carrot, onion, parsley and mayo

Greek – Cos lettuce, red onion, black olives, cucumber, tomato and fetta

Potato – Steamed potato, red onion, parsley, french mustard and mayo

Fruit – A selection of six or more selected seasonal fruits



Gourmet Selection \$7.80 per serve

Caesar – Poached chicken breast, caramelised bacon, soft boiled eggs, cos lettuce, parmesan & mayo dressing

Char grilled Mediterranean vegetable and fetta – eggplant, capsicum, tomato, red onion, green olives, radicchio lettuce, fetta

Tasmanian smoked salmon, kipfler potato and dill – Steamed kipfler potatoes, smoked salmon, onion, dill and vinaigrette dressing

Asian noodle, lamb and vegetable – Hokkien noodles, oyster sauce, soy, garlic, chilli, chinese broccoli, capsicum, vegetables

Smoked chicken, chick pea and tabouli – Smoked chicken, chick peas, parsley, cracked wheat, tomato, garlic, lemon juice, olive oil

Thai beef salad – Roasted beef, chilli, palm sugar, garlic, onion, lettuce, lime juice, viet mint, coriander, been shoots, tomato

Candied pumpkin, wild rocket, pine nuts & chevre – Roasted pumpkin, wild rocket leaves, pine nuts, onion, parsley, olive oil

Shaved fennel, orange & almond salad – Fennel, orange segments, chilli, coriander, garlic, onion, lettuce, almonds

Tandoori chicken & snow pea – Roasted tandoori chicken, cherry tomatoes, mint, iceberg lettuce, snow peas & yoghurt

Middle Eastern spiced lamb with cous cous – Marinated lamb, cous cous, almonds, dried fruits & mint

Nicoise with seared tuna – Iceberg lettuce, egg, tomato, carrot, spring onions, celery, olives, seared raw tuna & vinaigrette

Asian slaw – Chinese cabbage, red & green cabbage, baby spinach, coriander, soy dressing



Platter Options

\$ per person

Breakfast

Assortment of mini sweet and savoury croissants, danishes and muffins 10.00

Anti pasta

Selection of continental smallgoods, seafood, char grilled and marinated vegetables, kalamata olives and crusty bread 9.00

Sandwich / Wrap / Baguette

A variety of mixed fillings and breads 8.50

Sushi

A mixed range of nigiri, chumaki and rice paper rolls served with wasabi, pickled ginger and a light soy dipping sauce 7.50

Party Time

Selection of traditional party pies, sausage rolls and quiches 8.50

Asian

Combination of mini spring rolls, samosas and wontons and a soy dipping sauce 7.50

Dips

Trio of dips accompanied with vegetable sticks, crackers and turkish bread 4.70

Fruit

A selection of six or more carefully selected seasonal fruits 5.50

Victorian Cheese

Wattle valley double brie, Gippsland blue and Maffra mature cheddar with dried fruits, quince jelly and crackers 8.00

Cakes, Slices and Cookies

Combination of banana & carrot cake, slices and cookies 6.00

Cakes

Cup Cakes	Mini \$ Per piece	Regular \$ Per piece	Classic Cakes	POA
Selection of iced cup cakes	3.00	4.00	Wild berry bliss Carrot Heaven scent nougat Black forest	
Log Cakes	3.00	3.80	Tira misu Baci bella Hummingbird Crockenbouche	
Chocolate Carrot Banana Raspberry Jaffa Orange & mango				
Cheese Cakes	POA			
Baked cherry Double chocolate Hazelnut Mango macadamia Triple chocolate			POA – Price on application	
Tarts & Flans	POA			
Lemon citrus Chocolate & pear Pecan & caramel Apricot & frangipane Lemon meringue				



A further selection of cakes are available on request.
Please contact the catering manager on vic.catering@au.issworld.com or 9919 4375.

Beverages

Drinks

	\$ per serve
Freshly brewed tea & coffee	4.00
Iced water bottles with glass wear	2.40
400ml Mt Franklin water	3.20
250ml Mineral water	2.80
450ml Soft drink varieties	3.20
600ml Soft drink varieties	3.70
Jugs of fruit juice with glass wear <small>(250ml per person)</small>	2.80
350ml Fruit juice varieties	3.20

Package Option

Meeting Pack 1

Meeting Pack 1	8.00
Brewed tea & coffee	
Bottled iced water with glass wear	
350ml Fruit juice	
Bowl of mints	

Beers

	\$ per bottle
VB	6.00
Carlton Mid Strength	5.50
Crown lager	6.50
Boags Premium	6.00
Boags Light	5.00
Guinness	7.50

Wines

Sparkling

Yellowglen "Yellow"	30.00
Jacobs Creek – Chardonnay Pinot Noir	32.00

Sauvignon Blanc

Seven	30.00
Over Stone	28.00

Chardonnay

McWilliams Hanwood Estate	28.00
Yalumba Unwooded	32.00

Pinot Noir

Windy Peak	32.00
Hardys Nottage Hill	34.00

Shiraz

Wolfblass Yellow Label	34.00
Rosemount Diamond Label	32.00

Cabernet Sauvignon

Yalumba "The Y Series"	35.00
Penfolds "Rawson's Retreat"	30.00



A further selection of beverages are available on request.

Please contact the catering manager on vic.catering@au.issworld.com or 9919 4375.



Terms and Conditions

Information

Ordering times

To ensure you receive exactly what you order, we request a minimum of two working days notice. Short notice functions can be catered for in most circumstances, however this may incur a late fee of \$30. Contact our catering manager to discuss options available to you.

Meeting Room Setup

All meeting room bookings are the responsibility of the function organiser. To allow us to deliver and service your catering request, please ensure that you have allowed ample bench space and room. If extra tables are required please contact VU facilities 9919 5900 to arrange delivery and set up prior to your function.

Labour Charge

Our hours of business are from 7:30am to 4:00pm Monday to Friday. Functions held outside of these hours will incur a labour charge. If labour is required which is outside the normal operating hours a charge may be included. Charges are \$38 per hour for a function assistant and \$48 per hour for chef's Monday to Friday. A minimum of 3 hours per staff member and weekend rates are charged double the above weekday rate.

Hireage

Additional quotes can be provided for all your catering needs.

Other Charges

A delivery fee of \$16.00 is applicable for each delivery. All equipment delivered with the function needs to be ready for collection after completion. If equipment is either misplaced or damaged a replacement charge will be incurred.

Floral Arrangements

We have selected a florist who is highly regarded for their design and quality. Contact your catering manager to discuss.

Special Events and Boardroom Functions

Your ISS Catering team are experienced in providing contemporary and innovative catering for all those special events, boardroom lunches and private dinner parties.

