

# Catering Menu



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# Morning & Afternoon Teas

Minimum 10 serves

## Sweet Treats

|                                                        |             |             |
|--------------------------------------------------------|-------------|-------------|
| Assorted Danishes                                      | \$3.50 mini | \$4.50      |
| Mini corporate cookies                                 |             | \$3.50      |
| Homemade Friand                                        |             | \$4.00      |
| Homemade scones served w/ whipped cream& raspberry jam |             | \$6.00      |
| Banana Loaf w/ butter                                  |             | \$5.00      |
| Raspberry & Pear loaf w/butter                         |             | \$5.00      |
| Petits Fours                                           |             | \$4.50      |
| Two bites assorted slices                              |             | \$3.50      |
| Mini Carrot cake                                       |             | \$5.00      |
| Almond Croissant                                       | \$4.00 (S)  | \$5.50 (L)  |
| Mini sticky dates pudding                              |             | \$5.00      |
| Mini Assorted Donut                                    |             | \$3.00      |
| Basket of seasonal Whole fruit                         |             | \$1.50 each |
| Croissant CT                                           |             | \$5.00 mini |
| Croissant HCT                                          |             | \$5.00 mini |

## Savory

|                                                                                                                         |        |
|-------------------------------------------------------------------------------------------------------------------------|--------|
| Vegetable Frittata                                                                                                      | \$4.00 |
| Quiche Lorraine                                                                                                         | \$4.00 |
| Quiche Florentine                                                                                                       | \$4.00 |
| Vegetable curry puff                                                                                                    | \$4.00 |
| Spinach & feta pasties                                                                                                  | \$4.00 |
| Slider – Cheeseburger or hamburger                                                                                      | \$7.00 |
| Pizza 6”                                                                                                                | \$6.00 |
| Noodle box (Basmati rice, butter chicken & cucumber raita<br>or Thai green curry w/ noodles) <i>(Minimum 20 Serves)</i> | \$8.90 |

## *Hot Buffet Style Breakfast*

\$27 per head, Min 20 people

Eggs any style (*Two styles per group*)

Crispy Bacon

Grilled tomatoes

Mushrooms

Selection of whole meal & white toasted bread

Small tub of fruit yoghurt

Selection of juice

Instant coffee & selection of teas



# Platter Options

Each platter serves for 10 people

|                                                                              |      |
|------------------------------------------------------------------------------|------|
| <b>Cheese Platter</b>                                                        | \$90 |
| Three varieties of fine Cheeses, dried fruits, nuts, fruit paste & crackers  |      |
| <b>Fruit Platter</b>                                                         | \$60 |
| A selection of fresh seasonal fruits                                         |      |
| <b>Mediterranean Platter</b>                                                 | \$70 |
| Warm Turkish bread, chef's selection of dips with vegetables                 |      |
| <b>Asian Platter - cold</b> ( <i>4 pieces per person</i> )                   | \$75 |
| Assorted sushi with wasabi and soy sauce                                     |      |
| <b>Asian Platter - hot</b> ( <i>6 pieces per person</i> )                    | \$70 |
| Min Samosas, crumbed chicken bites, and mini spring rolls with dipping sauce |      |
| <b>Gourmet pie platter</b> ( <i>2 pieces per person</i> )                    | \$75 |
| Assortment of gourmet pies with dipping sauce                                |      |
| <b>Antipasto platter</b>                                                     | \$85 |
| Marinated vegetables, cured meats, Olives & warm Turkish bread               |      |
| <b>Sweet Tooth platter</b>                                                   | \$70 |
| Chef's choice of bite size cakes, slices, cookies                            |      |

## *Sandwiches, Wraps & Rolls*

**Point Sandwiches**    **\$8.00** (4 points)    **\$9.90** (6 points (recommended))

*Minimum 10 people and maximum of 3 fillings selection per group*

- Chicken, Avocado, whole egg Mayo & baby spinach
- Sopressa, sun dried tomato, roasted capsicum, basil, Dijon mayo & salad leaves
- Tandoori chicken, coriander, Diced tomatoes, yoghurt & baby spinach
- Tuna, lemon, caper, shallot, whole egg mayo & salad leaves
- Leg ham, roasted capsicum, tasty cheese & seeded mustard mayo & salad leaves
- Egg, 9min boiled egg, whole egg mayo and salad leaves
- Roasted Pumpkin, Capsicum, Eggplant, basil, sweet pickle, feta & rocket leaves
- Salad sandwich, carrot, cucumber, tomato, sweet mustard pickle & tasty cheese



## *Sandwiches, Wraps & Rolls*

### **Wraps**                      **\$9.90** (2 halves)

*Minimum 10 people and maximum of 2 fillings selection per group*

- Chicken, Avocado, whole egg Mayo & baby spinach
- Sopressa, sun dried tomato, roasted capsicum, basil, Dijon mayo & salad leaves
- Tandoori chicken, coriander, Diced tomatoes, yoghurt & baby spinach
- Tuna, lemon, caper, shallot, whole egg mayo & salad leaves
- Leg ham, roasted capsicum, tasty cheese & seeded mustard mayo & salad leaves
- Egg, 9min boiled egg, whole egg mayo and salad leaves
- Roasted Pumpkin, Capsicum, Eggplant, basil, sweet pickle, feta & rocket leaves

### **Baguettes**                      **\$9.90**

*Minimum 15 people and maximum of 2 fillings selection per group*

- Slow roasted shredded chicken, Avocado, whole egg mayo & salad leaves
- Smoked Salmon, cream cheese, pickled onion, caper, feta crumbed & rocket leaves
- Slow roasted beef, caramelized onion, Swiss cheese, tomato relish & rocket leaves
- Chicken tender strips, 8min boiled egg, bacon, shaved parmesan, cos leaves & Aioli
- Roasted asparagus, spinach, avocado, coriander, shredded feta & pesto mayo

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### **Soup of the day**

**\$10.00**

Seasonally inspired soup w/ dinner roll & butter

## *Salad on the side*

\$70 per bowl of salad

### **Slow Chicken**

Four - hour slow cooked shredded chicken, Rigatoni, avocado, basil pesto w/ whole egg mayo

### **Protein Booster**

Quinoa, chickpeas, red capsicum, red onion, cherry tomatoes, roasted peanuts, mint with extra virgin olive oil & lime juice

### **Green Goddess**

Asparagus, broccolini, avocado, spinach, rocket, mint, coriander, shredded feta with honey mustard dressing

### **Sweet & Chili**

Roasted chicken strips, bean sprout, Green peas, Asian greens, cherry tomato and chili dressing

### **Too Slaw**

Slow cooked shredded chicken, Asian coleslaw, coriander, mint, cherry tomatoes, lime & chili mayo





# Conference Packages

Full day catering Minimum 30 people

## Package 01

**\$55 per person**

### On Arrival

- Instant Coffee and selection of Twinings teas

### Morning tea

- Instant Coffee and selection of Twinings teas
- Chef's selection of home baked sweet treat (*1.5 pieces per person*)

### Lunch

- Relax and enjoy a generous buffet lunch selected by our executive chef

### Afternoon tea

- Instant Coffee and selection of Twinings teas
- Chef's selection of home baked treat to finish off the day (*1.5 pieces per person*)

## Package 02

**\$35 per person**

### On Arrival

- Instant Coffee and selection of Twinings teas

### Morning tea

- Instant Coffee and selection of Twinings teas
- Chef's selection of home baked sweet treat (*1 pieces per person*)

### Lunch

- Fresh mixed sandwich platter (*1.5 pieces per person*)
- Seasonal fruit platter
- Gourmet pie platter
- North Indian Samosa platter

### Afternoon tea

- Instant Coffee and selection of Twinings teas
- Chef's selection of home baked treat to finish off the day (*1 pieces per person*)

Package price includes staff throughout the day | Chef's selection of menus are subject to change without notice  
Buffet lunch caters to 25% vegetarian | Complex dietary requirement may incur additional cost

**Please see full T & C's for further information**

# *Finger Food*

Minimum 40 people

**1 Hour package - \$16 per person (choose 4)**

**2 Hour package - \$23 per person (choose 7)**

- Arancini mushroom & mozzarella
- Arancini basil pesto & bocconcini
- Involtini spinach, ricotta & semi-dried tomato
- Empanada beef & red bean
- Pizza gourmet salami & vegetable
- Wellington butter chicken
- Filo ricotta & spinach
- Petite pie
- Gourmet sausage roll
- Skewer peri peri chicken
- Skewer Tandoori chicken
- Chicken tulip tikka
- Croquette almond & potato
- Wonton vegetable
- Prawn Gyoza
- BBQ pork bun
- Fish cake
- Asian Crepe
- Panko king prawn
- Pakora vegetable
- Samosa Punjab

# *Beverage*

Minimum 40 people

**1 Hour package - \$14 per person**

**2 Hour package - \$21 per person**

Red Wine

White wine

Sparkling

Light & heavy beer

Soft drinks

Juice

# Lunch Buffet/ Dinner Buffet

\$39 per person, Minimum 30 people

## Cold items (choose 4)

- Greek salad
- Roasted pumpkin salad, rocket leaves, feta & roasted Almond flakes with drizzle of house dressing
- Rocket, fennel and parmesan salad
- Quinoa salad w/ spinach, sweet potatoes, Lentils, chick peas, cherry tomato & fresh herbs
- Pasta salad w/ chicken, pesto and semi-dried tomato
- Baby Chat potato salad w/ seeded mustard, sour cream & 8-minute boiled egg
- Couscous salad w/ seasonal roasted vegetables & drizzle of house dressing
- Brown rice salad w/ roasted nuts, diced vegetables & lemon vinaigrette
- Coleslaw
- Garden salad

## Dessert (choose 2)

- Flourless carrot cake
- Sticky date with butter scotch
- Ice cream Sundae
- Tropical Sago pudding
- Warm bread and butter pudding with raspberry coulis

## Hot items (choose 3)

- Homemade Lasagne - Beef
- Homemade Lasagna - Vegetarian
- Vegetarian tikka with saffron rice
- Butter Chicken saffron rice
- Thai green chicken curry with basmati rice
- Sri Lankan style chicken curry with, basmati rice
- Malaysian style chicken curry with white rice
- Beef Rendang with rice or noodles
- Mushroom Risotto
- Roasted garlic and mint Lamb leg
- Chicken Maryland with sage butter dressing
- Chicken & mushroom Penne in light creamy sauce
- Pumpkin gnocchi with spinach in light creamy sauce

- Rich dark mud cake
- Tiramisu
- Coleslaw
- Garden salad

## *Sit down*

Minimum 30 people

### **TWO COURSE ALTERNATING**

**\$40**

Entrée and Main or Main and Dessert. Two options per course alternate drop

### **THREE COURSE ALTERNATING**

**\$52**

Entrée, Main and dessert. Two options per course alternate drop

### **Entrée**

- King Prawn cocktail
- Traditional ceaser salad
- Pumpkin, coconut and ginger soup
- Warm Mediterranean chicken salad
- Sweet potato pumpkin and quinoa salad on bed of rocket

### **Main**

- Grass fed eye fillet with potato gratin, vegetable parcel and Shiraz jus
- Porterhouse steak served with crushed chat potatoes and seasonal vegetables, red wine jus
- Pork cutlet, potato gratin and roasted apple
- Slow roasted Lamb shank with sweet potato mash and broccolini
- Crispy-skinned salmon served with chat potatoes, seasonal vegetables & herbs oil
- Pan-fried Barramundi fillet with mashed potato broccolini chunky tartar
- Stuffed chicken breast with cauliflower puree, green beans and house jus
- Slow roasted pork belly with roasted chat potatoes and seasonal vegetables

### **Dessert**

- Coconut and white chocolate Panna Cotta
- Poached pear with chocolate sauce and vanilla ice cream
- Raspberry chocolate fondant
- Baked berry cheesecake
- Tiramisu Charlotte

## ***Beverages***

Freshly brewed coffee and selection of teas

**\$4.50 per serve**

Whole day freshly brewed coffee and selection of teas

**\$12 per person**

Instant coffee and selection of teas

**\$3 per serve**

Whole day Instant coffee and selection of teas

**\$9 per person**

Barista made coffee (*maximum 15*)

**from \$3.50**

Bottle Water

**\$3.00**

Soft Drink varieties

**\$3.00 per bottle**

Juice varieties

**\$4.00 per bottle**

Fresh Juice/ soft drinks

**\$16.00 per jug**

## ***Terms & Conditions***

- All catering prices are including GST
- Cancellation need to be made within minimum of 24 hours prior to the function or a cancellation fee will apply
- 8 Ounce is a registered food business and operates under the Local Governments' Food Safety Plan therefore all catering booked as part of in house event can only be consume on the premises and not to be remove from the premises for consumption
- Any reduction to the catering needs to be four business days prior to the event - We reserve the right to re-quote should catering (food and beverage) indicated at the time of booking be cancelled or substantially reduced prior to the event taking place
- All catering invoices must be paid in full 24 hours before the catering unless otherwise specified
- All functions come with cutlery, cookery & serving utensils
- All equipment delivers with the function, needs to be ready for collection after completion
- If equipment is misplaced or damaged, a replacement charge will be incurred
- Finish/Clearance times placed on the order will be the time the rooms are clear unless specified prior. Changes to this will incur a \$28 fee
- Public holidays, weekend and out of business operation hour catering attract an additional fee, due to extra staffing costs
- A fee of \$25 is applicable for each delivery/pickup within the campus & any off campus delivery may incur additional charges
- Additional dietary requirements to be advised a minimum 5 days prior to the catering and may incur additional charges



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