

A top-down view of fresh ingredients including tomatoes, basil, garlic, and spices on a dark surface. The ingredients are arranged in a cluster on the left side of the frame, with the rest of the background being a dark, textured surface. The tomatoes are in various stages of ripeness, from green to red. The basil leaves are vibrant green and fresh. The garlic is in several pieces, some whole and some cut. The spices are a mix of small, dark and light-colored granules.

Catering Menu

FOODWORX

Sage + Grace

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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		\$4.50
Raspberry & Pear loaf w/butter		\$4.50
Petits Fours		\$4.50
Two bites assorted slices		\$3.50
Mini Carrot cake		\$4.50
Almond Croissant	\$4.00 (S)	\$5.50 (L)
Mini sticky dates pudding		\$4.50
Mini Assorted Donut		\$3.00
Basket of seasonal Whole fruit		\$1.50 each
Croissant CT		\$4.00 mini
Croissant HCT		\$4.00 mini

Savory

Savory muffin	\$4.00
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	\$6.00
Homemade sausage roll	\$4.50
Pizza 6"	\$6.00
Noodle box (Basmati rice, butter chicken & cucumber raita or Thai green curry w/ noodles) <i>(Minimum 20 Serves)</i>	\$6.90

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

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

Sandwiches, Wraps & Rolls

Point Sandwiches

\$7.00 4 points

\$9.50 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

\$9.50 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
- Salad sandwich, carrot, cucumber, tomato, sweet mustard pickle & tasty cheese

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

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)

- | | |
|---|---|
| <ul style="list-style-type: none">■ 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 | <ul style="list-style-type: none">■ 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

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

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

Sit down

Minimum 30 people

TWO COURSE ALTERNATING

\$35

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

THREE COURSE ALTERNATING

\$45

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
- Vu Food Worx 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



FOODWORX

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