



ARTISTIC CORPORATE CATERING MENU

VICTORIA UNIVERSITY CORPORATE CATERING

Our corporate catering menu has been designed to assist you with all your catering, meeting and function needs.

If there is something that you would like to include in addition to the items listed on our menu, please don't hesitate to ask. We have a wealth of expertise in menu creation and are flexible to fit into your budget and accommodate your special requirements.

DIETARY REQUIREMENTS

All dietary requirements can be accommodated upon request.

HOW TO ORDER

1. By phone on 03 9919 9444 OR 03 9686 5855
2. By Email artistic.catering@vu.edu.au
3. In person at the Artistic 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 note a late order surcharge of 20% will be applied for all orders placed/signed after 2pm the day before.

Please have your account code handy for billing purposes.

STAFF AND DELIVERY COSTS

Delivery and pick-up fee \$15.00

Staff to service your function:

Front of house staff \$37.00 per hour (minimum 3 hours)

Chefs \$47.00 per hour (minimum 3 hours)

*CUTLERY, CROCKERY, GLASSWARE INCLUDED AT NO CHARGE

ADDITIONAL SERVICES

THEMING, FLOWERS, ENTERTAINMENT

If you require any information on theming, flower arrangements or entertainment we would be more than happy to request a proposal from one of our preferred suppliers.



BREAKFAST

COLD ITEMS

	Per serve
1. Bircher muesli served in plastic cups V	\$6.50
2. Danish Pastries V	\$2.80 sml/ \$4.00 lg
3. Sweet OR Savoury Muffins V	\$2.80 sml /\$4.00 lg
4. Fresh Fruit Skewers GF, DF, V	\$4.00
5. Individual serves of yoghurt topped with granola and mixed berries V	\$7.90
6. Croissants with leg ham & cheese OR tomato & cheese V	\$3.80 sml/ \$5.50lg
7. Plain croissant with preserves V	\$3.50 sml/ \$5.20lg
8. Home made tartlets	\$4.00 med
a) Egg & Bacon	
b) Smoked salmon, fetta & chives	
c) Goat's cheese, capsicum and asparagus V	
9. Smoked Salmon bagels with capers, horseradish cream cheese and fresh dill	\$5.50 med
10. Muesli served with yoghurt and skim milk V	\$5.50
11. Toast with preserves V	\$3.90 2 slices
12. Fruit Toast with butter V	\$6.00 2 slices

* Cooked Breakfast available on request.



MORNING AND AFTERNOON TEAS

SWEET TREATS

	Per serve
13. Sweet OR Savoury Muffins V	\$2.80 sml /\$4.00 lg
14. Assorted Cakes and Slices V (GF Available)	\$5.00
15. Danish Pastries V	\$2.80 sml /\$4.00 lg
16. Berry Friands V, GF	\$4.50
17. Vanilla Slice V	\$5.20
18. Lamingtons with jam and double cream V	\$5.20
19. Buttermilk Scones with jam and cream Chantilly V	\$5.20
20. Sugar coated jam doughnut V, DF, Vegan	\$4.50
21. Iced doughnut V	\$4.50
22. Cup Cake V	\$5.00
23. Lemon Tarts V	\$5.00 med
24. Orange and Almond Cake GF V	\$5.00
25. Frangipane and berry tart V	\$5.00 med
26. Chocolate Brownie V	\$4.50
27. Banana Bread V	\$4.50 per slice
28. Petit Fours (minimum 6) V	\$3.20 sml
29. Assorted gourmet biscuits V	\$3.90
30. Large cookies V	\$3.90
31. Gluten Free Cookies V, GF	\$4.90

FRUIT AND CHEESE

	per serve
32. Basket of seasonal whole fruit V, DF, Vegan	\$1.65
33. Fresh fruit salad with fresh mint accompanied with an optional creamy yoghurt V	\$5.50 \$0.50
34. Platter of freshly cut fruit of the season V, DF, Vegan	\$5.00
35. Assortment of fine cheeses, crackers, lavosh, dried fruits and nuts (min 6) V	\$8.50

* Special occasion cakes available on request



LUNCH COLD ITEMS

Per Serve

36. Fetta, pumpkin and spinach frittata served with fruit chutney. (Hot or Cold) **GF** \$6.00 large slice
37. Home made quiches (Hot or Cold with salad) \$8.50 Individual quiche
- a) Caramelised Spanish onion, roasted sweet potato, gruyere cheese and chives **V**
 - b) Spicy Chorizo, basil and pine nut
 - c) Traditional quiche Lorraine – Cheese and bacon with fresh thyme
38. Salads \$6.00 sml / \$9.50 lg
- a) Vietnamese poached chicken coleslaw with roasted peanuts & nouc cham **DF, GF**
 - b) Chicken ceasar salad with candied bacon, soft boiled Eggs, croutons & Parmesan cheese
 - c) Roast pumpkin, fetta and baby spinach with toasted silvered almonds **V, GF**
 - d) Goats cheese, crispy pancetta, crumbled walnuts with a balsamic vinaigrette **GF**
 - e) Traditional potato salad with crispy bacon, spring onion, seed mustard & sour cream **GF**
 - f) Thai beef salad with coriander and fresh mint **DF**
 - g) Curried brown rice salad with apple, sultanas, capsicum carrots and cashews **V, GF, DF, Vegan**



39. **Delicatessen Charcuterie Platter (min 6) DF, GF** \$12.00 per person

Please choose 3 items:

Smoked and sliced chicken breast

Cold roasted turkey breast

Honey glazed ham

Herb & mustard marinated rare seared beef

Italian Calabrese

Spanish spicy Chorizo

40. **Mixed Asian Platter (min 6 – 6 pieces per person)** \$18.00 per person

Assorted Rice paper rolls with hot mint **DF, V & Vegan available on request**

Assorted Japanese sushi with wasabi and soy dipping sauce **GF, DF V & Vegan available on request**

Peking duck pancake cucumber & capsicum batons infused in a hoi sin sauce **DF**

41. **Assorted dips platter (min 6)** \$7.00 per person

Assorted dips and vegetable crudités served with Turkish bread

DF & Vegan excluding Tzatziki

42. **Antipasto platter (min 6, veg option available)** \$10.00 per person

Dips, marinated vegetables, olives and preserved meats

Served with assorted breads and grissini sticks



HOT ITEMS (Minimum 6)

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|--|--------------------------|
| 43. Home made Lasagne – Beef or Vegetarian with a green leaf salad | \$10.00 per serve |
| 44. Baked potatoes with cheese and coleslaw V, GF | \$ 9.50 per serve |
| 45. Home made shepherds OR lentil pie with a green leaf salad | \$10.00 per serve |
| 46. Soup of the day with crusty bread | \$ 8.00 per serve |
| 47. Lamb and chickpea tagine on herbed cous cous | \$12.00 per serve |
| 48. Thai green chicken curry with fragrant rice DF, GF | \$12.00 per serve |
| 49. Vegetarian curry with fragrant rice V,GF,DF,Vegan | \$12.00 per serve |
| 50. Singapore noodles Vegan available | \$10.00 per serve |
| 51. Pizza with your choice of toppings | \$ 8.00 per square slice |
| a) Traditional Ham and Cheese | |
| b) Mediterranean vegetables with a pesto aioli V | |
| c) Tandoori chicken with caramelised onion and tzatziki | |
| 52. Party pies, mini sausage rolls, mini pasties | \$ 3.00 each |

BBQ

- 52. Traditional BBQ with assorted breads (min 10)** \$20.00 per person
- Traditional Aussie BBQ snags
- Beef & Vegetable Burgers
- Caramelised onions **V, GF**
- Garden salad with tomato, cucumber and red onion **V, GF, DF, Vegan**
- Traditional coleslaw **V**
- Chef's selection of condiments and dressings



SANDWICHES, BAGELS, ROLLS AND WRAPS

*(Please select your preferred bread varieties and your favourite fillings)
(Minimum order 5 guests)*

BREAD TYPES

	Traditional (T)	Gourmet (G)
	Per serve	Per serve
Point Sandwiches	\$6.50	\$7.60
<i>Recommended serves (1.5)</i>		
<ul style="list-style-type: none"> • White • Wholegrain • Light or Dark Rye 		
New York Bagels – medium size	\$5.50	\$ 6.60
<i>Recommended serves (2.5)</i>		
Mountain Bread – 200mm (2 halves)	\$8.50	\$ 9.60
<i>Recommended serves (1.5)</i>		
Chunky large baguette – 200mm	\$8.00	\$ 9.10
<i>Recommended serves (1)</i>		
Mini baguette - 90mm	\$3.75	\$ 4.85
<i>Recommended serves (2)</i>		
Ciabatta – 200mm	\$9.00	\$10.10
<i>Recommended serves (1)</i>		
Ribbon Sandwiches – 3 ribbons	\$6.50	\$ 7.60
<i>Recommended serves (1.75)</i>		
Chunky Artisan Bread – 2 large halves	\$7.70	\$ 8.80
<i>Recommended serves (1.5)</i>		



FILLINGS

Beef

1. Rare roast beef, charred red capsicum, caramelised onion, rocket and horseradish cream (G)
2. Rare roast beef, baby spinach, charred red capsicum and a house made fruit chutney (T)
3. Rare roast beef, Swiss cheese, avocado, coriander, crispy cos lettuce and a spicy mayonnaise (G)
4. Corned beef, spinach and Dijon mustard mayonnaise (T)
5. Corned beef, Swiss cheese and mustard pickles (T)

Ham and Bacon

6. BLAT – Bacon, lettuce, Avocado and tomato with crispy cos lettuce and herb mayonnaise (G)
7. Shaved ham off the bone, cheddar cheese, tomato, rocket and house made fruit chutney (T)
8. Salami, roasted pumpkin, feta, olive tapenade and mustard cress (G)
9. Salami, Provolone Cheese, roasted capsicum & rocket with pesto (G)
10. Ham, cheese & tomato with mustard mayonnaise (T)

Chicken

11. Shredded roast chicken mixed with whole egg mayonnaise, crisp celery, shredded almonds and Dijon mustard (G)
12. Shredded roast chicken, avocado, fresh basil, salad leaves and yogurt dressing (G)
13. Shredded roast chicken, avocado and coleslaw (G)
14. Chicken Caesar – Sliced chicken breast, bacon rasher, crispy cos, shaved Parmesan and classic Caesar dressing (G)
15. Tandoori marinated chicken breast in a yoghurt dressing with salad leaves (T)
16. Chicken Club – Sliced chicken breast, bacon, avocado, tomato, crisp cos and a herb mayonnaise (G)



Chicken Continued

17. Shredded roast chicken, Swiss cheese, rocket, avocado, semi-dried tomato with mayonnaise (G)
18. Shredded roast chicken, lettuce and mayonnaise (T)

Turkey

19. Turkey, creamy Brie cheese, cranberry sauce and rocket (G)
20. Shaved turkey, sun-dried tomatoes, avocado, rocket and basil pesto (G)

Egg

21. Egg, chives, whole egg mayonnaise, and mustard cress (T)
22. Egg, whole egg mayonnaise and blanched asparagus (G)
23. Egg mixed with whole egg mayonnaise and shredded cos lettuce (T)

From the Sea

24. Prawns bound in a lime mayonnaise with mixed salad leaves (G)
25. Tuna, rocket, roasted capsicum, cucumber and carrot (T)
26. Tuna, goats cheese, tomato, basil pesto and baby spinach (G)
27. Tasmanian Smoked Salmon, finely sliced red onion, dill, horseradish cream cheese and mustard cress (G)

Vegetarian

28. Hummous, grated carrot, roasted red peppers, coriander and seasoning (T)
29. Falafel (blended with chickpeas, cumin and coriander) with our fresh, creamy tahini yoghurt, red onion, capsicum and baby spinach (G)
30. Crumbled goats cheese, walnuts, olives, sun-dried tomato pesto and wild rocket (G)
31. Rocket, feta cheese, eggplant, zucchini, semi-dried tomato with pesto (G)



Vegetarian Continued

32. Roasted eggplant, roasted capsicum, roasted zucchini, roasted pumpkin, semi-dried tomatoes & rocket with pesto (G)
33. Swiss cheese, tomato, mustard mayonnaise and wild rocket (T)
34. Carrot, beetroot, tomato, cucumber, red onion, whole egg mayonnaise and crisp cos (T)
35. Feta cheese with a lemon and yoghurt dressing, tomato, cucumber, red onion, olives and mint (G)
36. Bocconcini, fresh basil, sliced tomato and basil pesto (G)
37. Goats Cheese, pecan nuts and mustard cress (G)
38. Roast pumpkin, sliced roast beetroot, baby spinach and babbaganoush (G)
39. Watercress, cucumber with cream cheese and dill (T)
40. Grated carrot with a yoghurt mayonnaise, hommous and fresh coriander (T)
41. Mixed salad leaves, red onion, carrot, beetroot, tomato & cucumber with mayonnaise (T)
42. Tasty cheese and tomato (T)

Luncheon Pack 1: Brown Bag Lunch

\$13.25 per bag

- Point Sandwiches with Traditional Fillings
- Piece of Whole Fruit
- Bottle of Water

Luncheon Pack 2: Essential Lunch Box

\$17.35 per box

- Gourmet Sandwich on Artisan Bread
- Piece of Whole Fruit
- Sweet Slice
- Fruit Juice

Luncheon Pack 3: Substantial Lunch Box

\$20.60 per box

- Artistic Baguette
- Fruit Salad Pack
- Sweet Muffin
- Bottle of Water



CANAPÉ MENU

\$3.00 Per Canapé (Minimum 6)

Cold items

Rice paper roll of pickled vegetable ribbons, hot mint & nouc cham **V, Vegan, GF, DF**

Petit multigrain baguettes filled with a selection of chef's fillings **V Available**

Tandoori Chicken rolled in mountain bread and minted yoghurt

Selection of California rolls and avocado sushi with wasabi and soy dipping sauce
V, Vegan, GF, DF

Traditional point sandwiches with simple fillings

Bruschetta of tomato, red onion, basil & olive oil **V, DF**

Hot items

Grilled Balinese chicken satay sticks with a traditional peanut sauce **GF**

Mini tarts with two varieties-egg and bacon and tomato and basil

Hawaiian pizzette – baby pizza with shredded ham, cheesy sauce and pineapple

Chunky meatballs with homemade tomato relish **DF**

Petite Filo parcels filled with spinach and ricotta with a chunky tomato relish **V**

Cheese and pea arancini with creamy aioli sauce **V, GF, DF, Vegan on request**

Mini dim sims with soy dipping sauce

Meat pies with tomato relish **DF**

Caramelised onion, blue cheese & tomato tartlets **V**

Baby beef hotdogs with onions & dijon mayonnaise **DF**

Garlic chicken balls with garlic aioli

Thai fish cakes with nam jim dipping sauce **DF**



BEVERAGES

Per serve

Freshly brewed coffee with a selection of teas	\$4.20
One Water	\$3.20 per bottle
450ml soft drink varieties	\$3.50 per bottle
Soft drink	\$3.20 per glass
500 ml Berry Juice varieties	\$4.20 per bottle
Fresh juice	\$9.00 per jug/ \$13.00 2L bottle

BEER

Carlton Draught	\$6.00
Pure Blonde	\$7.00
Crown Lager	\$8.00
Cascade Premium Lager	\$8.00
Stella Artois	\$8.50
Corona Extra	\$8.50
James Squire Pilsner	\$8.50
Cascade Premium Light	\$5.50

WINE

SPARKLING

Bottle

The Rothbury Estate Sparkling, Hunter Valley, NSW	\$30.00
Imprint Sparkling NV, VIC	\$35.00

WHITE WINE

Bottle

The Rothbury Estate Semillon Sauvignon Blanc Hunter Valley, NSW	\$30.00
Imprint Sauvignon Blanc Semillon, VIC	\$35.00

RED WINE

Bottle

The Rothbury Estate Cabernet Shiraz Hunter Valley, NSW	\$30.00
Imprint Shiraz, VIC	\$35.00

*** For a full list of beverages please contact Artistic Catering on 03 9686 5855**