These documents are a list of menu items and costs for all of 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 - tea, coffee and biscuits right through to fine dining and specially tailored menus for your VIP onsite functions.

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 enquires via phone, email or in person.

PHONE 03 9919 9444
EMAIL artistic.catering@vu.edu.au
IN PERSON There are booking forms on the counter in the café

We generally require 3 days notice for large functions that require staff and in most cases will be able to provide simple catering at very short notice.

Please have your 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 $35.00 per hour (minimum 3 hours),
• Chef’s $45.00 per hour (minimum 3 hours)
• Linen – range of colours and options, price on application
• Floral arrangements – range of colours and options, price on application

** 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 that we can constantly improve our service delivery.
Corporate Catering Menus
Breakfast Options

Breakfast 1: The Healthy Start
- Bircher Museli
- Fresh Fruit Skewers
- Ham & Cheese Toasties
- Freshly brewed coffee with a selection of teas

$15.50 per person

Breakfast 2: The Continental
- Selection of Danish Pastries
- Selection of Breads & Preserves
- Seasonal Fruit Platter
- Fresh Fruit Juice
- Freshly brewed coffee with a selection of teas

$18.95 per person

Breakfast 3: Cold Buffet
- Selection of Muffins & Pastries
- Bircher Muesli
- Yoghurt & Berry Parfait
- Selection of Breads & Preserves
- Fresh Fruit Juice
- Freshly brewed coffee with a selection of teas

$24.15 per person

Breakfast 4: Hot Breakfast
- Poached Eggs
- Bacon
- Sautéed Mushrooms
- Roasted Tomato
- Sweet Corn Cake
- Fresh Fruit Juice
- Freshly brewed coffee with a selection of teas

$27.00 per person

Breakfast 5: Hot Cold & Healthy
- Sweet Corn Cakes
- Sautéed Spinach
- Smoked Salmon,
- Avocado
- Yoghurt & Berry Parfait
- Date & Apricot Loaf with Preserves
- Fresh Fruit Juice
- Freshly brewed coffee with a selection of teas

$30.50 per person
Breakfast Options

Breakfast 6: Complete Breakfast Buffet
• Poached Eggs
• Bacon
• Sautéed Mushrooms
• Roasted Tomatoes
• Toast Butter & Preserves
• Selection of Danish Pastries & Muffins
• Seasonal Fruit Platter
• Bircher Muesli
• Fresh Fruit Juice
• Freshly brewed coffee with a selection of teas

$32.75 per person

Morning and Afternoon Teas

Morning Tea 1: Quick & Simple
• Selection of Tea Cakes
• Fancy Biscuits
• Freshly brewed coffee with a selection of teas

$9.75 per person

Morning Tea 2: Fresh & Light
• Fresh Fruit Skewers
• Pettit Baguettes
• Fresh Fruit Juice
• Freshly brewed coffee with a selection of teas

$12.10 per person

Morning Tea 3: Grab It & Go
• Simple 3 Point Sandwiches
• Selection of Biscuits
• Fresh Whole Fruit Basket
• Fresh Fruit Juice
• Freshly brewed coffee with a selection of teas

$15.50 per person

Morning Tea 4: Pre-Lunch Indulgence
• 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

$16.70 per person
Morning and Afternoon Teas

Afternoon Tea 1: Devonshire Tea
- Buttermilk Scones
- Cream Chantilly
- Strawberry Jam
- Freshly brewed coffee with a selection of teas $8.05 per person

Afternoon Tea 2: Afternoon Fancies
- Lemon Meringue Tarts
- Fruit Tarts
- Assorted Tea Cakes
- Continental Biscuits
- Freshly brewed coffee with a selection of teas $12.10 per person

Afternoon Tea 3: Afternoon Sandwiches
- Classical 3 Point Sandwiches with simple fillings
- Freshly brewed coffee with a selection of teas $9.20 per person

Afternoon Tea 4: High Tea
- 3 point Smoked Salmon Sandwiches
- 3 point Cucumber & Cress Sandwiches
- Petit Four Selection
- Buttermilk Scones with Jam & Cream
- Freshly brewed coffee with a selection of teas $18.95 per person

Lunch Options

Lunch 1: Quick & Easy (Cold Selection)
- Selection of Simple 3 Point Sandwiches
- Spring Water or Soft Drink
- Freshly brewed coffee with a selection of teas $13.80 per person

Lunch 2: Express Medley (Cold Selection)
- Assorted Mini Baguettes
- Selection of Simple 3 Point Sandwiches
- Various Wraps
- Spring Water or Soft Drink
- Freshly brewed coffee with a selection of teas $17.25 per person
Lunch 3: Artisan Sandwich Assiette
- Assorted Sandwiches on Natural Leavened Breads
- Selection Of Gourmet Fillings on Sour Dough Baguettes
- Spring Water or Soft Drink
- Freshly brewed coffee with a selection of teas $17.25 per person

Lunch 4: Wrapped In Health
- Assorted Wraps on Mountain Bread
- Seasonal Fruit Platter
- Natural Yoghurt
- Spring Water or Fruit Juice
- Freshly brewed coffee with a selection of teas $20.15 per person

Lunch 5: Sweet & Simple
- Assorted 3 Point Sandwiches
- Continental Biscuits
- Selection of Cakes & Tarts
- Spring Water or Soft Drink
- Freshly brewed coffee with a selection of teas $20.15 per person

Lunch 6: Soup & Sandwiches
- 3 Point Sandwiches with Traditional Fillings
- Soup of The Week
- Spring Water or Soft Drink
- Freshly brewed coffee with a selection of teas $18.95 per person

Lunch 7: Flavours of the Orient (Hot & Cold)
- Thai Red Chicken Curry
- Steamed Jasmine Rice
- Wrap of Thai Beef Salad
- Vegetarian Rice Paper Rolls
- Tropical Fruit Platter
- Spring Water or Soft Drink
- Freshly brewed coffee with a selection of teas $25.90 per person
Lunch Options

Lunch 8: Middle Eastern Feast (Hot & Cold)
- Tagine of Lamb & Chickpea
- Steamed Rice
- Wrap of Couscous & Roasted Vegetables
- Stuffed Vine Leaves
- Traditional Baklava
- Spring Water or Soft Drink
- Freshly brewed coffee with a selection of teas

$24.75 per person

Lunch 9: Chefs’ Grandmas Favourites (Hot & Cold)
- Chicken & Vegetable Soup
- Traditional Shepherd’s Pie
- Classical 3 Point Sandwiches with simple fillings
- Home Made Lamingtons
- Selection of Whole Fruit
- Spring Water or Soft Drink
- Freshly brewed coffee with a selection of teas

$27.05 per person

Lunch 10: Italian Feast (Hot & Cold)
- Vegetarian Lasagne
- Italian Meat Balls With Cheese & Napoli Sauce
- Selection of Panini with Italian Fillings
- Antipasto Selection
- Continental Biscuits
- Spring Water or Soft Drink
- Freshly brewed coffee with a selection of teas

$29.35 per person

Lunch 11: Cold Buffet
- Platter of Assorted Deli Meats
- Platter of Marinated Antipasto Vegetables & Dips
- Garden Salad
- Pasta Salad
- Coleslaw
- Selection of Cakes, Cookies & Tarts
- Spring Water or Soft Drink
- Freshly brewed coffee with a selection of teas

$29.35 per person

Proudly catering at:
VICTORIA UNIVERSITY
A NEW SCHOOL OF THOUGHT.
Lunch Options

**Lunch 12: Hot Buffet**
- Vegetarian Lasagne
- Tagine of Lamb & Chickpea
- Steamed Rice
- Crusty Bread Rolls & Butter
- Garden Salad
- Platter of Marinated Vegetables
- Fresh Sliced Fruit Platter
- Assorted Cakes, Pastries & Desserts
- Spring Water or Soft Drink
- Freshly brewed coffee with a selection of teas

$31.65 per person

**Packed Lunch Options**

**Luncheon Pack 1: Brown Bag Lunch**
- Traditional Sandwich with Simple Filling
- Piece of Whole Fruit
- Bottle of Water

$12.05 per bag

**Luncheon Pack 2: Essential Lunch Box**
- Gourmet Sandwich on Artisan Bread
- Piece of Whole Fruit
- Sweet Slice
- Fruit Juice

$15.55 per bag

**Luncheon Pack 3: Substantial Lunch Box**
- Artistic Baguette
- Fruit Salad Pack
- Sweet Muffin
- Bottle of Water

$18.40 per bag

**Luncheon Pack 4: The Complete Lunch & Afternoon Tea Hamper**
- Baby Baguette
- Gourmet Sandwich on Artisan Bread
- Fruit, Granola & Yoghurt Parfait
- House Made Sweet
- Fruit Juice

$23.60 per bag
Individual Menu Items

Pastry & Baked Items

- Selection of House Baked Danish Pastries - 2 per serve $4.15 per person
- Selection of Mixed Muffins - 1 per serve $4.05 per person
- Mixed Platter of Cakes & Slices - 1 per serve $4.05 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
- Selection of House Prepared Petit Fours - 3 per serve $6.90 per person

Fruit Items

- Basket of Various Whole Fruit $1.75 per piece
- Fresh Cut Fruit Salad Optional Yoghurt Accompaniment $4.60 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 $4.60 per person

Hot Savoury Items

- Chefs’ Fresh Made Soup of the Day, Crusty Baguettes & Butter Minimum 6 people $5.75 per serve
- House Made Lasagne, Beef or Vegetarian Minimum 6 people $7.50 per serve
- Hot Dish of The Day, Condiments to Suit Minimum 6 people $9.80 per serve

Cold Savoury Items

- Roasted Vegetable Frittata with Avocado Puree & Vegetable “fettuccini” $4.05 per serve
- House made Quiche Lorraine or Vegetable Quiche $4.85 per serve
Individual Menu Items

- Selection of 3 Dips & Turkish Bread
  Minimum 6 people
  $4.60 per serve

- Mixed Antipasto platter of assorted Deli Meats,
  Marinated Vegetables & Olives
  Minimum 6 people
  $6.35 per serve

- Assortment of fine Cheeses, Crackers,
  Lavosh, Dried Fruits & Nuts
  Minimum 6 people
  $8.05 per serve

- Mixed Asian Platter of assorted Sushi Rolls &
  Vietnamese Vegetarian Rice Paper Rolls
  Minimum 40 people
  $8.05 per serve

Sandwich Items

- Variety of Traditional 3 Point Sandwiches with Simple Fillings
  $5.20 per person

- Selection of Ribbon Sandwiches on Natural Leavened Breads
  $6.35 per person

- Assorted Gourmet Sandwiches on Various Artisan Breads
  $7.50 per person

- Medley of Traditional Fillings in Baby Baguettes - 2 per serve
  $5.75 per person

- Assortment of Fillings in Individual Baguettes
  $7.50 per person

- Gourmet fillings wrapped in Mountain Bread
  $7.50 per person

Gourmet Fillings:

- Ham, cheese & tomato with seeded mustard mayonnaise
- Turkey, Brie & cranberry sauce with mesculan lettuce
- Rare roast beef, rocket, caramelised onion, roasted capsicum &
  cucumber with horseradish mayonnaise
- Curried chicken with cucumber & mesculan lettuce
- Classic Club - Chicken, tomato, bacon, lettuce & mayonnaise
- Tuna, rocket, roasted capsicum, cucumber & carrot
- Chicken, Swiss cheese, rocket, avocado, semi-dried tomato with mayonnaise
- Salami, Provolone cheese, roasted capsicum & rocket with pesto
- Classic egg & mayonnaise
- Rocket, Fetta cheese, eggplant, zucchini, semi-dried tomato with pesto
- Mesculan lettuce, red onion, carrot, beetroot, tomato & cucumber with mayonnaise
- Roasted eggplant, roasted capsicum, roasted zucchini,
  roasted pumpkin, semi-dried tomatoes & rocket with pesto
Individual Menu Items

Simple Fillings

• Egg & lettuce
• Ham, cheese & tomato
• Salad
• Honey & banana

Non-Alcoholic Beverages

• Freshly brewed tea & coffee with a selection of teas $4.50 per person
• 2-litre juice bottle $10.00
• Small bottled juice $3.75
• Bottle mineral water $3.50
Function and Event Menus
Cold Entrée

- A layered salad of shaved pear & fennel, candied walnuts, basil & wild rocket with honey mustard vinaigrette
- Smoked duck salad with watermelon, goat’s curd, frisée & mint oil
- Finely sliced rare roasted eye of beef, accompanied by a petit salad, baby capers, aged parmesan & tuna aioli
- Sugar cured ocean trout topped with a salad of cress, red onion, capers & a drizzle horseradish cream
- A selection of artisan cured meat, pate & terrine accompanied by cornichons, cherry relish & crostini

HotEntrée

- Large agnolotti of spinach & ricotta on a tomato sugo & topped with rocket, red wine glaze, aged parmesan wafer
- An assiette of mini tomatoes & caramelised onion on a butter puff pastry base with a blue cheese sauce
- Crispy pork with an asian salad of carrot, diakon crushed peanuts & herbs & dressed with a chilli caramel sauce
- Grilled chermoula marinated garfish fillets with a layered salad of shaved fennel, orange segments, mint, preserved lemon & accompanied by beetroot hummus
- Seared scallops wrapped in pancetta on pea puree finished with cress, jus osso bucco & truffle oil
- Warm salad of smoked lamb with minted carrots, caraway seeds & salsa verde

Main Course

- Zatar crusted thick cut vegetables sandwiched with a smokey eggplant puree & accompanied by tomato, beetroot hummus & chilli oil
- Large tortellini of sweet potato & taleggio cheese on ratatouille, surrounded by a tomato & white wine broth
- Pan-fried local snapper fillet on a classic nicoise salad of tomato, wild olives, pomes parienne, baby beans, capers & quail egg
- Seared Tasmanian salmon on crushed potatoes, broad beans, asparagus, baby tomatoes & capers dressed with basil oil
- Poached chicken breast filled with apple, currants & caraway accompanied by a sweet potato mash, spring vegetables & finished with a cider & green peppercorn sauce
- Crispy skinned duck breast, slow roasted with a sweet corn gallette, spiced red cabbage & a cherry sauce
Main Course

- Confit of pork with crisp skin on a pea puree with baby root vegetables & fig chutney
- Pomegranate marinated lamb rump with couscous, smoked eggplant & a salad of baby beets, fennel & orange, dressed with harissa oil
- Sirloin (250g) of premium grade beef, chargrilled & accompanied by pomes puree, roasted Roma tomato & a red wine & pepper jus

Dessert

- Summer berries & crème pâtisserie sandwiched between butter puff pastry with a berry coulis & berry sherbet
- A cappuccino of passion fruit brulee topped with a liquorice bavoir & espresso foam
- Classical tiramisu of mascarpone, espresso coffee, savoiardi biscuits & chocolate
- Vanilla poached fruit with a Gorgonzola panna cotta, praline & an amaretto sauce
- Belgium chocolate fudge brownie with a bittersweet chocolate mousse & orange
- Summer trifle of port soaked genoise, poached stone fruit, and port wine jelly & crème pâtisserie
- Plate of summer fruits, freshly sliced

Menu Packages

Two Course $54.00 per person
Includes your selection of with alternate main course with your choice of dessert
Served with freshly brewed coffee, a selection of teas and infusions and Artistic chocolates

Three Course $64.00 per person
Includes your selection of entrée, with alternate main course and dessert
Served with freshly brewed coffee, a selection of teas and infusions and Artistic chocolates

Sides to table from $4.50 per person

Additional alternate courses attracts an $5.00 per person surcharge

Minimum numbers are required at several venues and in certain cases extra charges apply for equipment hire

Winter Menus available from 1st April 2010 to September 1st 2010
Canapés Cold

• Peking duck pancake, orange cucumber & capsicum batons infused in a hoisin sauce
• Mini sweet corn gallette with spanner crab, baby caper & dill salad, salmon pearls
• Confit of Atlantic salmon, on a salad of quail egg, pomme parisienne, baby beans, capers, wild olive & tomato
• Rare beef en croute, with creamed blue cheese, baby roma & baby basil
• Petit multigrain baguettes filled with a selection of chef’s fillings
• Wagyu steak tartare in a watercress barquette with a poached quail egg & chives
• Bruschetta of roasted mini tomatoes, cherry bocconcini & herb mayo
• Poached tiger prawn, with a Thai salad, fresh avocado, chilli oil in wonton basket
• Smoked trout, lemon & chive tart with crème fraîche
• Rice paper roll of pickled vegetable ribbons, hot mint & nouc cham
• Baby frittata of roasted pumpkin, grilled peppers & fine herbs with an avocado puree
• Pork rillettes with apple jelly & petit herbs served in a shot glass with a crostini scoop

Canapés Hot

• Sesame prawn & water chestnut toast with plum sauce
• Roasted scallop wrapped in crispy pancetta on apple mint remoulade & topped with truffle aioli
• Crispy pork belly, with a chilli caramel glaze, daikon kimchi & presented on a Chinese spoon
• Caramelised leek, potato & wild rocket tart with aged Parmesan crisps
• Grilled Balinese chicken satay sticks with a traditional peanut sauce
• Mini lamb burgers with grilled zucchini & capsicum relish
• Middle eastern spiced sweet potato baby pasty with minted yoghurt
• Petit corn muffins with Cajun blackened fish & a mint & crème fraîche
• Coffin bay oyster pie with a seafood momay & a butter puff lid
• Spring pea & crispy bacon sip
• Two bite pepper steak & mushroom pie with capsicum relish
• Baby chicken Kiev with basmati rice, pea veloute & micro herbs
• Sticky pork & water chestnut beancurd skin dumpling with kecap manis & chili
• Steamed prawn & ginger rice flour wrapper dumplings with red pepper relish
• Chicken, ginger & lemon grass steamed wonton with a mild red curry dipper
**Cocktail Party Sample Menus**

**Sweet Canapés**

- Gorgonzola panna cotta, on a spiced pear puree & with walnut praline
- Whipped Brie sandwiched between fig & ginger crisp bread with a port glaze & mustard cress
- A cup of passion fruit brulée & liquorice mouse topped with espresso foam
- Classic lemon meringue pie
- Torte of Belgian chocolate with orange ganache
- Petit honey & cinnamon baked cheesecake
- A shot of mango, mint & yoghurt lassi

**Substantial Items - served in little white bowls and noodle boxes**

- Moroccan lamb & apricot tagine with citrus couscous & minted yoghurt
- Char grilled mini tuna steak with a classic nicoise salad & lemon pepper mayo
- Chermoula chicken skewers served on salad fattoush & garlic sauce
- Traditional prawn cocktail with avocado, iceberg lettuce & sauce Mary Rose
- Salt & pepper squid with Vietnamese coleslaw & a palm sugar & lime dressing
- Ricotta tortellini with a semi dried tomatoes, roasted capsicum, pesto & shaved Parmesan
- Capresi martini - cold pressed spiced tomato consommé with a swizzle stick of baby roma tomato, pearl bocconcini & micro basil

**Cocktail Party Prices**

- 2 Hour Cocktail Party – 6 canapés of your choice
  - $19.50 per person
- 3 Hour Cocktail Party – 9 canapés of your choice
  - $29.50 per person
- 4 Hour Cocktail Party – 10 canapés and 1 substantial item of your choice
  - $42.00 per person
- 5 Hour Cocktail Party – 12 canapés and 2 substantial items of your choice
  - $58.50 per person

Prices valid until 30 June, 2010