



## *Catering Portfolio*

*Quality is everything*

*Compromise nothing*

*Choose Rodamz*



## *Welcome to Rodamz Catering*

At Rodamz Catering, our passion & expertise promises excellence in food quality, presentation & service, ensuring your next event is something people will talk about.

We are pleased to present this portfolio of our delicious range of menus & tantalising food options! Our menus are all flexible & can be tailored to suit any specific requirements you may have.

### *Private Catering*

Imagine having a chef prepare restaurant quality food in your own kitchen for you & your friends to enjoy!! Our onsite catering is a fantastic addition to any function no matter what the occasion may be.

- \* We have successfully catered for many events including weddings, birthdays, engagements, anniversaries & christenings.
- \* We don't believe in hidden charges, our menu pricing includes everything your function will require, the only extra costs may be waiting staff or hire equipment!
- \* Its your party - why don't you enjoy it? We bring 25 years of experience to your function, making the whole process easy, stress free & enjoyable! We also bring everything needed to complete your function, you just need to point us to your kitchen, which will be left as though we were never there!!
- \* We believe that every function is different & that's why we give each one the personalised attention it deserves!

### *Corporate Catering*

Let Rodamz take your business catering to the next level in 2009.

Whether it be delivering a sandwich platter, serving a plated boardroom lunch or premium fingerfoods at product launch, our service & quality is second to none. The Rodamz professional team of friendly staff will ensure your catering requirements are not only met but surpassed, with attention to every detail from your initial enquiry to planning, menu design & beyond.

Frequent corporate clients of Rodamz can be placed on account and are entitled to a special ongoing 10% discount rate\* and if you use our services more than once a month you are entitled to a 15% discount!

Try something different for your next event we guarantee you won't be disappointed!!

## Contact Details

Our office, commercial kitchen & shop front is located at  
80 Renshaw Street, Doncaster East, 3109  
Phone: 9078 0715 Fax: 9078 0716 After hours: 0438 730 250  
Email: [info@rodamz catering.com.au](mailto:info@rodamz catering.com.au) Web: [rodamz catering.com.au](http://rodamz catering.com.au)

## Hours of Operation

The office & shop is open 11am to 5pm Tuesday to Friday, 9am to 1pm on Saturday & Sunday, Monday by appointment.  
Our catering services are available 7 days a week.

## Ordering

We accept orders via phone (you can leave on answering service), fax, email. We will always confirm receipt of your order via email or phone, so if you haven't heard from us, please follow up as we may not have received your order.

**Late or Last Minute Ordering:** Please contact us on the office phone or after hours mobile to arrange any last minute catering. Our full range of menus may not be available but we will endeavor to fulfill your order to the best of our ability.

## Deliveries & Pickup

Delivery is free for orders over \$50 in Doncaster & surrounding suburbs. Deliveries to outside these areas may attract a delivery fee. Cold orders may be delivered up to 2-3 hours prior to your requested time (we deliver them in polystyrene boxes which keep correct temperature for up to 6 hours). Hot deliveries will be delivered as close to your eating time as possible.

Delivery times are between 8am & 6pm Mon - Fri or by arrangement.

## Prices & Payments

All prices include GST. Prices are correct at time of printing & we reserve the right to alter prices & products as required due to circumstances beyond our control. Staff rates are subject to federal wages increases.

Payment can be made via cash, cheque (business cheque only), credit card or EFT.

Private catering requires a 20% deposit to confirm booking & full payment is required at least 24 hours before the function.

Corporate customers may be placed on account (terms may vary between clients) by completing an application form.

## Special Dietary Requirements

At Rodamz we cater for a variety of special dietary needs, our menus include options for vegetarian & gluten free but we can also provide for vegan, fructose malabsorption, wheat free, lactose intolerant, kosher, halal & more.

Please ask at time of booking for further information.

# Menu Overview

## Seated Dining

Provides you & your guests with restaurant quality plated meals, perfect for weddings, dinner parties or those important corporate lunches.

## Standard & Premium Fingerfood

Our fingerfoods come in standard & premium ranges. The standard range is perfect for casual or non-formal standing events,. For that special occasion, our premium range of gourmet finger foods is our specialty at Rodamz! They are all hand prepared using the highest quality ingredients available Both ranges can also be packed in a "Do It Yourself" option.

## Bowl Food

A more substantial option for a non-seated function. They are served in bowls or noodle boxes with forks & serviettes, they look great & taste even better! Can also be used for working 'sit-down' lunches.

## BBQ

Our BBQ packages are served straight from the BBQ, a fantastic option for large informal gatherings such as sporting groups, fund-raisers, work functions, Christmas parties or a spring racing carnival party.

## Buffet

Coming soon, if you would like more information contact us.

## Platters

Perfect for any corporate occasion, our delicious selection of hot & cold platters can be served as morning tea, lunch, after work snacks or a combination of either!!

## Sandwiches

Our lovely fresh range of sandwich fillings can be served in a range of Flinders Breads, baguettes, wraps or bagels. They are served on platters and can be delivered (a fee may be applicable) or picked up.

## Lunch Packs

Perfect for situations which require fresh individually packaged lunches. They include sandwiches, fruit, snacks & a beverage. Be it outings, training days or corporate team building sessions these packs are versatile enough to be opened anywhere.

## Morning Tea Packages

Its so easy to organise your morning or afternoon tea, simply choose a package level, depending on the amount & type of food you require, tell us your choices, then we'll do the rest!!

## Conference Packages

Suited for conferences or training days which require all day catering. Our selections include hot & cold refreshments throughout the day & food selections at morning tea, lunch & afternoon tea.

# Staff Rates

Most of our function packages include at least one chef to prepare your foods, some functions will require extra chefs and most functions will require waiting staff.

We recommend that you allow 1 wait staff per 30-40 guests at fingerfood functions and 1 per 15-20 at a seated dining function. Extra chef requirements will be discussed in the initial consultation/quote stage.

You can be assured that all of our staff are professionally presented, prompt and friendly.

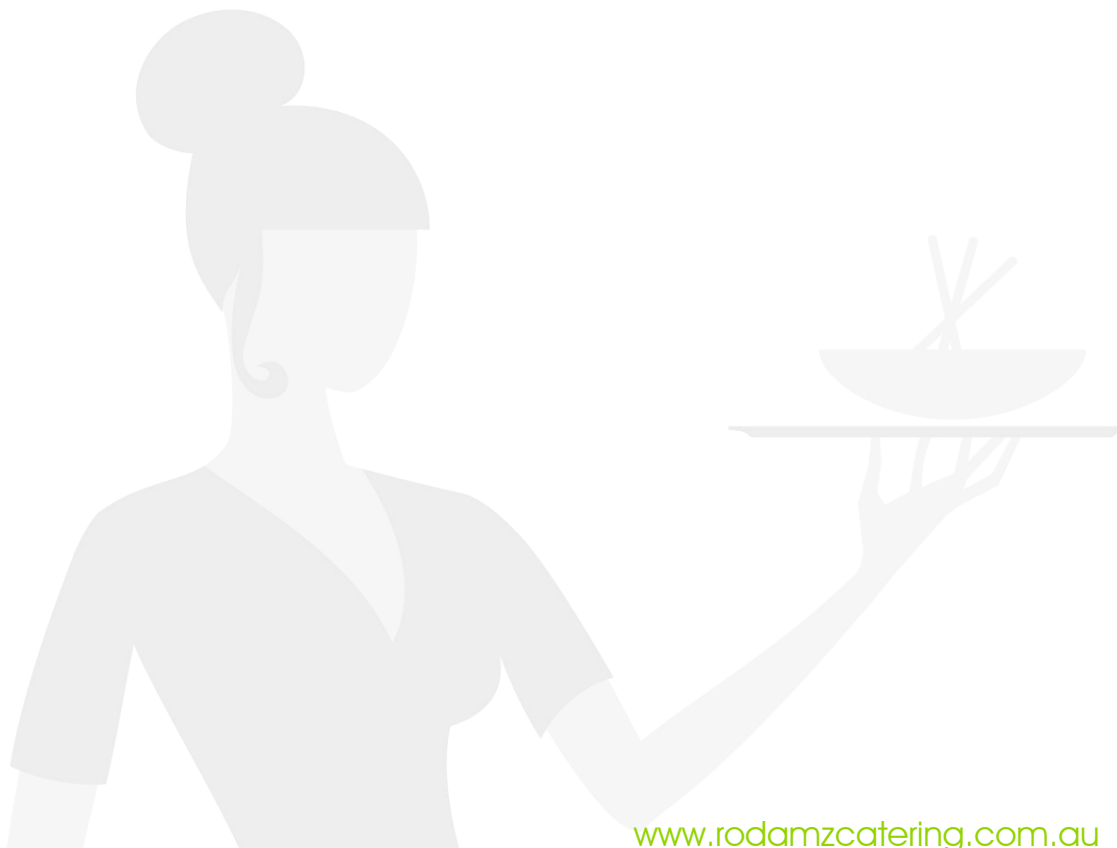
All prices are for 1 staff member per hour.  
There is a minimum of 2 hours per wait staff or 3 hours per chef.  
Prices include gst.

	Mon-Fri	Sat-Sun	Public Holiday
Waiting Staff	\$30	\$35	\$60
Heat & Serve Staff	\$45	\$50	\$90
Chef	\$50	\$55	\$100

**Waiting Staff:** Serve foods & drinks only

**Heat & Serve Staff:** Heat, platter & serve your foods

**Chef:** Fully qualified chef to prepare & cook your selections, normally included in the price. Only larger functions of over 80-100 people may require a chef.



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# Seated Dining

Our seated dining menu provides you & your guests with restaurant quality plated meals, perfect for weddings, dinner parties or those important corporate lunches.

Pricing includes a fully qualified chef to prepare your menu, quality cutlery, crockery & serviettes. We will even set the tables for you & provide customised table menus!  
This menu requires waiting staff, see our staff hire rates for prices.

1 course .....	\$28.0 per person
2 courses.....	\$37.0 per person
3 courses.....	\$46.0 per person

#### extras/options:

- add 2 premium finger food items - \$6.0 per person
- add 4 premium finger food items - \$10.0 per person
- coffee & tea - \$3.0 per person
- after dinner chocolates - \$3.00 per person

Gluten Free - Most of the options on this menu can be prepared as gluten free dishes suitable for celiac's. Please discuss this with us at time of booking. Vegetarian meals are marked with V.



## Menu

### Starters (choose 2)

- Traditional style pumpkin soup with a dollop of cream & snipped parsley (V)
- Sweet potato & roasted capsicum soup with parmesan croutons (V)
- Chicken & field mushroom risotto drizzled with pesto & topped with parmesan (V)
- Caesar Salad - baby coz lettuce tossed with crisp pancetta, grilled chicken & chefs own creamy aioli
- Galantine of veal & pork bound with pistacio nuts, apricots & wrapped in bacon
- Peking Duck: Chinese pancake filled with twice cooked duck, cucumber & hoi sin sauce
- Crispy skinned pork belly served over a thai salad with melon, mango & caramelised pineapple
- Smoked tassie salmon & baby spinach roulade served atop a mesculin salad with apple balsamic
- Poached tiger prawns with fried rice stick & avocado salad finished with a roasted capsicum coulis
- Tender calamari pan seared with garlic butter & parsley, served on wild rocket with citrus dressing
- Chilled chargrilled vegetable terrine splashed with a beetroot glaze (V)

### Mains (choose 2)

- Chargrilled sirloin of beef served with wild mushroom sauce & caramelised baby onions
- Eye fillet rolled in Moroccan spices accompanied by roasted vegetable rubble & red wine jus
- Veal scaloppine: pan fried veal finished in a mushroom & garlic cream sauce served on a bed of fettuccine
- Oven roasted lamb rump filled with apricot & pinenut stuffing served with a redcurrant sauce
- Twice cooked duckling served on sweet potato mash & flooded with a beetroot glaze
- Chicken breast crammed with prawn mousse finished with a veloute cream sauce
- Oven baked parmesan & parsley crusted chicken fillet served on potato fondant with tomato & basil coulis
- Asian marinated chicken fillet served with wok seared chinese vegetables & jasmine rice
- Panfried pork cutlets accompanied by stir fried bok choy, caramelised apple & soy glaze
- Pork fillet rolled with prosciutto, spinach, capsicum & encased in puff pastry, baked golden & served with homemade apple relish
- Baby barramundi fillet brushed with citrus butter, fried capers & served with fat hand-cut chips
- Atlantic salmon resting on smashed green peas with braised fennel & prawn oil
- Chargrilled vegetable stack - Capsicum, eggplant, zucchini & fennel layered with potato rosti & drizzled with pesto (V)
- Vegetable & coconut korma presented in a pappadum basket with jasmine rice (V)

### Desserts (choose 2)

- Vanilla bavarois served with seasonal fruits poached in cinnamon & star anise sryup
- Sticky date pudding with butterscotch sauce & vanilla bean icecream
- Lemon curd tart accompanied by king island cream
- Chocolate trio - mocha mud cake, chocolate mousse & white chocloate blondie served with ice-cream
- Creme Caramel - classic french dessert with fresh strawberries & double cream
- Espresso Brulee - coffee infused creme brulee with vanilla bean icecream
- Open Apple Salzberg - open apple tart baked on a sweet pastry base & glazed with calvados zabaglione
- Individual summer berry pudding with raspberry coulis
- Selection of local & imported cheeses with fresh & dried fruits

V = Vegetarian    VO = Vegetarian Option-ask at time of booking  
GF = Gluten Free    GFO = Gluten Free Option-ask at time of booking

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# Fingerfood

Our fingerfoods come in a standard & premium range. Both ranges have the option to be packed as "Do It Yourself", where you heat and serve the foods, see below for more information.

You can also buy a large range of our premium hand made fingerfoods direct from our shop in Doncaster East, they are mostly frozen in dozen



*For something a little different or a more substantial option at your fingerfood function why not add a dish or 2 from our bowl food menu?*

## DIY Fingerfood Functions

A DIY function is one that you heat and serve the foods yourself. Its a more cost effective option yet you still end up with unbelievable chef prepared foods! You don't even have to say you used a caterer!!

Your food is delivered fresh on the day of your function in eskies packed with dry ice that keep your items at the required temperature for up to 6 hours.

All food preparation is done & items that need to be heated are on disposable oven trays, all you have to do is heat, platter and serve!!

You will also receive a DIY catering pack which includes instructions & serving recommendations, condiments, serviettes & serving platters.

# Standard Range Fingerfoods

Perfect for casual or non-formal events. A more affordable option & the only thing we compromise with our standard range of fingerfood is the cost! Pricing includes condiments & napkins. These prices do not include a chef so you will need to hire our friendly staff to heat & serve your choices (or it can be packed as "do it yourself").

Choose 5 varieties per person ..... \$10.0

Choose 7 varieties per person ..... \$14.0

Choose 9 varieties per person ..... \$18.0

*The number of pieces per person depends on which varieties you choose and how many portions each variety has.*

Three bite gourmet pies including beef, beef & burgundy, pepper beef, beef & mushroom  
*(2 portions per person)*

Assorted gourmet bite size savouries, flavours including spinach & ricotta, cheese & bacon, chicken & asparagus and beef & poppy. *(2 portions per person)*

Vegetarian Spring Rolls with sweet soy *(3 portions per person)*

Moroccan spiced meat balls served with tatziki *(2 portions per person)*

Vegetable money bags with a hint of chili *(3 portions per person)*

Cocktail curried vegetable samosa *(3 portions per person)*

Chicken tenderloins served with a garlic & lemon aioli *(3 portions per person)*

Mini fried dim sims with sweet soy *(3 portions per person)*

Assorted mini quiche *(2 portions per person)*

Crumbed barramundi goujon with tartare sauce *(3 portions per person)*

Pumpkin & cheese risotto balls with chunky tomato relish *(1.5 portions per person)*

Mini pizza with assorted seasonal toppings *(1 portion per person)*

Thai fish cakes with sweet chili sauce *(1.5 portions per person)*

**"Heat & Serve" Staff - \$50.0 per hour (for min 2 hour period)**

Staff will arrive with your food, condiments & napkins at the specified time for a three hour period. They come armed with all they need to heat & serve your function including heating trays, serving platters & tea towels.

## Standard Range "Do It Yourself" Pricing

All items from the standard range can be packed as a DIY. The pricing for the food is as above plus you will need to add the one off \$50 DIY fee. As us for a copy of our DIY Order Form.

# Premium Range Fingerfoods

For that special occasion.....Our premium range of gourmet finger foods is our specialty at Rodamz! They are all hand prepared using the highest quality ingredients available. All of our delicious items are designed to be eaten with fingers so are perfect for standing functions.

The pricing includes a chef to prepare, heat & serve your foods, allowing you to completely relax and enjoy your function! Also includes condiments, serviettes & serving platters.

Choose 5 varieties (5-7 pieces per person) .....\$17.5

Choose 7 varieties (7-9 pieces per person) .....\$23.5

Choose 9 varieties (9-11 pieces per person) .....\$29.0

## Cool Creations

Fresh herbed bilini topped with Tassie smoked salmon & fried capers

Bruschetta: Diced roma tomato marinated in balsamic, olive oil & basil then served atop a garlic crouton (V)

Rare beef sirloin served on toasted sourdough with rocket & seeded mustard hollandaise (GFO)

Sushi selection served with wasabi & pickled ginger (VO, GFO) (DIY)

Salmon Roulade: Tassie smoked salmon & baby spinach rolled in a handmade herbed crepe (DIY)

Vietnamese rice paper rolls filled with vermicelli noodles, coriander, prawns & nuoc chan sauce (GF) (DIY)

Mediterranean vegetable tartlet with oven roasted tomato, kalamata olives, crumbled feta & basil pesto (V)

Individual chargrilled vegetable frittata bound with a trio of cheeses (GFO, V) (DIY)

Potato & bacon rosti topped with a smoked chicken quenelle, mango salsa & sweet chili salsa

Sesame crusted rare tuna resting on crushed green pea & crinkle cut potato drizzled with wasabi mayonnaise

Tasmanian oysters infused with mirin, star anise & crowned with fried leek (GFO)



## Wicked Warmers

- Thai fish cakes infused with chili, ginger & coriander, served with sweet chili sauce (GFO) (DIY)
- Pan seared scallop wrapped in crisp pancetta with mango salsa (GF)
- Steamed pork & prawn sui mai served in a bamboo basket, drizzled with soy & snipped chives
- Peking Duck: Chinese pancake filled with twice cooked duck, cucumber & hoi sin sauce (DIY)
- Chefs own herbed chicken sausage rolls sprinkled with sesame seeds (DIY)
- Handmade lamb & pancetta sausage rolls (DIY)
- Five spice marinated chicken fillet skewered & drizzled with a soy glaze (GFO) (DIY)
- Open baby beef burgers with caramelised onion, mustard, rocket & cherry tomato (GFO)
- Three bite gourmet pies accompanied by tomato chutney. Selection includes beef burgundy, thai chicken, roast lamb & korma vegetable curry (VO) (DIY)
- Vegetarian spring rolls served with vietnamese mint & dipping sauces (V) (DIY)
- Moroccan spiced lamb noodle ball served with tzatziki (DIY)
- Mini steamed bbq char sui pork bun
- Witlof leaf filled with chicken, pork & chinese sausage san choi bau (GFO)
- Pumpkin & three cheese risotto balls served with a chunky tomato relish (V, GFO) (DIY)
- Filo Triangles: Golden filo pastry wrapped with a selection of fillings including spinach & ricotta, chicken & avocado and roasted capsicum & pumpkin (VO) (DIY)
- Bite size gourmet quiches, selection including lorraine, roasted vegetable, spinach and bacon, leek & sundried tomato (VO) (DIY)
- Mini home baked pizza with fresh, seasonal toppings (VO, GFO) (DIY)
- Lightly curried vegetable samosa with yoghurt dipping sauce (V)
- Lamb curry puff served with plum aioli

### Premium Range "Do It Yourself" Pricing

Items market with (DIY) can be packed in a "DIY" kit. Your guests will be raving about the food all day & you don't even have to say we did it!! The best part for you is that all items are delivered already cooked and chilled in oven trays - all you need to do is put them in the oven, heat them up and serve - its that easy!!

Includes food items, instructions & condiments.

As us for a copy of our DIY Order Form

5 varieties per person .....	\$15.0
7 varieties per person .....	\$20.5
9 varieties per person .....	\$26.5

V = Vegetarian    VO = Vegetarian Option-ask at time of booking    DIY = Can be included in a DIY function  
GF = Gluten Free    GFO = Gluten Free Option-ask at time of booking

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# Bowl Food

Bowl foods are a more substantial option for a non-seated function. They are served in bowls or noodle boxes with forks & napkins, they look great & taste even better!

A very popular "add on" option to fingerfood packages.  
Can also be used for working 'sit-down' lunches.

**Choose 1 item - \$8.0 per person**

**Choose 2 items - \$15.5 per person**

**Choose 3 items - \$22.5 per person**

**Choose 4 items - \$29.0 per person**

Minimum order is 10 per item

Caesar salad with grilled chicken served with crispy pancetta, parmesan shards, garlic croutons & the chefs own creamy aioli. Served cold (GFO)

Thai chicken curry laced with coconut milk, coriander & baby spinach, then served over jasmine rice (GFO)

Warm duck salad with crisp bacon, fresh melon & spicy plum dressing (GFO)

Slow cooked veal & mushroom ragout served with rosemary infused mash

Mini lamb souvalaki: Chefs own marinated greek style lamb with fresh tomato, lettuce, onion & a garlic yoghurt sauce

Char-grilled lamb fillet rolled in morroccan spices, served on cous cous, topped with a tomato & capsicum relish

Baby beef burger with caramelized onion, dijon mustard, rocket lettuce, tomato & melted cheese

Char-grilled vegetable & chorizo sausage risotto drizzled with pesto & topped with shaved parmesan

Vegetable & coconut korma served with sticky rice & papadam's (V)

Tiger prawns tossed with fresh Asian vegetables, hokkien noodles & finished with a soy glaze

Pan seared calamari finished with garlic butter & chopped parsley then served over a rocket salad

## Sweet selections

Sticky date pudding served with butterscotch sauce and vanilla bean icecream

White chocolate double fudge blondie served warm with double cream

Lemon curd tart accompanied by cream

Chocolate mud cake served warmed with berries & icecream

Mini pavlova with whipped cream, berries, passionfruit & strawberry coulis (GFO)

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# BBQ

Our BBQ packages are a great option for large informal gatherings such as sporting groups, fund-raisers, work functions, Christmas parties or a spring racing carnival party.

All BBQ packages are served from the BBQ with fresh breads, rolls & condiments. Pricing includes a chef to cook on your own BBQ, napkins, crockery & cutlery. A BBQ can be hired for \$80. Minimum of 30 people  
We can also supply these options as a 'cook it yourself' drop off service.

Rodamz Sausage Sizzle .....\$12.5 per person

## Great Aussie BBQ

Choose 4 meats plus 3 salads.....\$22.5 per person

Choose 6 meats plus 5 salads.....\$27.5 per person

### Meats

Thin Sausages (Beef, Pork or Chicken) (GFO)

Lamb Kofta

150gm Aged Porterhouse (GF)

Chili & Garlic Tiger Prawn Skewers (GFO)

Housemade Beef Burgers

Lemon & herb marinated chicken (GFO)

Atlantic salmon steak (GFO)

Moroccan spiced lamb cutlets

Marinated rump steak shashlik (GFO)

Vegi burger (V)

Chargrilled vegetables with polenta & basil pesto (V)

### Salads

Ceaser - Coz lettuce with crisp pancetta, parmesan & croutons (GFO)

Greek - Roma tomato, spanish onion, kalamata olives & fetta (V, GFO)

Garden - Mesculin salad with tomato, cucumber & spanish onion (V, GF)

Potato - Bacon, onion & creamy dressing

Coleslaw - Sliced cabbage, spanish onion, grated carrot, chopped parsley & creamy dressing

Roasted carrot & parsnip with toasted pinenuts (V, GFO)

Chargrilled vegetables with balsamic vinaigrette (V, GFO)

Green bean, baby spinach & bocconcini (V, GFO)

Marinated mushrooms with capsicum, tomato & vinaigrette (V, GFO)

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# Platters

Perfect for any corporate occasion, our delicious selection of platters can be served as morning/afternoon tea, a lunch alternative, after work snacks or a combination of either!!

Platters can be picked up or delivered (delivery charges may apply).

We can help you choose the right amount of platters for your occasion or can make them to suit any number of people, please contact us for more information.

Dietary Info: Most of our platters can be altered to include gluten free & vegetarian options, please discuss at time of booking.

## Hot Platters

### Mixed Finger Food

Selection of standard hot fingerfoods which may including springrolls, mini dim sims, sausage rolls, mini beef pies & lemon scented chicken tenderlions  
\$48.0 (60 items)

### The Entertainer

Selection of the Chefs premium hot fingerfoods including; pumpkin & cheese risotto balls, bite size gourmet pies, quiches & herbed chicken sausage rolls  
\$70.0 (50 items)

### Quiche

Assorted mini quiche, varieties including lorraine, roasted vegetables & spinach & ricotta  
\$49.5 (30 items)

### Gourmet Pies & Sausage Rolls

Gourmet selection of three bite pies & housemade chicken & basil sausage rolls accompanied with tomato relish  
\$49.5 (30 items)

### Fish n Chips

Fresh hand crumbed fish goujons with fat chips, lemon wedges & caper aioli  
\$6.50 per person

*We can also do platters of sandwiches, wraps, baguettes or bagels. See our sandwich menu for more information*



## Cold Platters

### Japanese

Assorted Californian rolls & nigiri with pickled ginger, soy & wasabi  
\$38.0 (20 pieces) \$76.0 (40 pieces)

### Dips

Selection of house made dips with vegetable crudités & garlic croutons  
\$50.0 (serves min of 20 people)

### Antipasto

Chargrilled vegetables, salami, kalamata olives, bocconcini cheese & crusty bread  
\$60.0 (serves min of 20 people)

### Cold Meats

Roast beef sirloin, virginian ham, salami & roast chicken served with condiments  
\$10.0 per person (min of 8 people)

### Fresh Fruit

Selection of seasonal fresh fruits  
Small (6 people) \$27.0 Large (10 people) \$45.0

### Cheese

Selection of cheeses with assorted crusty breads & crackers  
Small (6 people) \$30.0 Large (10 people) \$50.0

### Cheese & Fresh Fruit

Seasonal fresh fruit with a selection of cheese & crackers  
Small (6 people) \$30.0 Large (10 people) \$50.0

### Sweet stuff - Cookies & biscuits

Yummy selection of handmade biscuits including yo yos, florentines, biscotti & more!  
\$2.5 per person (2-3 per serve)\*

### Sweet stuff - Slices & cakes

Delicious variety of house made slices & cakes like chocolate mud, caramel slice, hummingbird cake, white chocolate blondie, lamingtons & more!  
\$2.8 per person (1-2 per serve)\*

### Sweet stuff - Muffins & more

Includes a variety of freshly baked muffins & friands.  
\$2.8 per person (1-2 per serve)\*

### Sweet Stuff - European Style

Scrumptious handmade mini mixed danishes & chocolate & almond bite size croissants  
\$3.2 per person (1.5 per serve)\*

### Sweet Stuff - The Classics

Croissants & homemade scones they way they are supposed to be served, with strawberry jam & whipped cream!  
\$4.5 per person (1 croissant & 1 scone per serve)\*

\*Minimum of 10 on all sweet stuff

# Sandwich Selections

Our lovely fresh range of sandwich fillings can be served in a range of Flinders Breads, baguettes, wraps or bagels. They are served on platters and can be delivered (a few may be applicable) or picked up.

If you require specific selections please let us know at time of booking.

Minimum of 10 sandwiches per order

Point or Ribbon Sandwich .....	\$6.0
Baguettes & Wraps .....	\$7.0
Bagels .....	\$7.5
Gluten Free.....	\$9.0

Selections may include:

Freshly poached chicken breast with parsley & housemade mayonnaise

Rare roast beef with rocket lettuce, zesty horseradish cream & seeded mustard

Shaved ham with tasty cheese & tomato chutney

Salad Lovers, crammed with fresh salad, avocado, housemade mayonnaise then topped with tasty cheese (V)

Crispy lean bacon pieces with ripe avocado, roma tomato & alfalfa sprouts

Moist roasted turkey breast with cucumber, cranberry sauce, mayo & shaved swiss cheese

Vegi burger with fresh salad & the Chef's tomato relish (V)

The Chef's own special tandoori tuna mousse bound with fresh dill, celery & sundried tomatos

Tasmanian smoked salmon with a fresh herb cream cheese, thinly sliced onions & capers

Corned beef, sliced dill cucumber, tasty cheese & mustard relish

Shaved mild salami with rocket lettuce, tasty cheese & avocado

Lightly curried egg & shaved lettuce (V)

*Check out our platters or bowl food menus  
for other lunch or snack options!*

# Morning & Afternoon Tea Packages

Its so easy to organise your morning or afternoon tea, simply choose a package level, depending on the amount & type of food you require, tell us the amount of people, then we'll do the rest!!

Price includes Twinings Tea & Instant Coffee, sugar & milk.  
Also includes cups, saucers, teaspoons, side plates & urn.

Coffee & Tea Only.....\$3.5 per person

Coffee & Tea plus 1 choice .....\$8.5 per person

Coffee & Tea plus 2 choices .....\$13.5 per person

Coffee & Tea plus 3 choices .....\$18.5 per person

Add \$1.0 per person for percolated coffee

All prices are based on a per person. Minimum of 20 people. This is a drop off only service, our serving staff can be hired see our staff rates for more information.

Dietary Info: Our morning & afternoon tea packages can be altered to include gluten free & vegetarian options, please discuss at time of booking.

## Food Choices

### Sandwiches (2 points per person)

A variety of our lovely fresh sandwiches on Flinders range of gourmet breads

### Mixed Finger Food (2 pieces per person)

Selection of hot fingerfood which may include springrolls, assorted mini quiche, housemade sausage rolls & mini beef pies.

### Sweet stuff - Cookies & slices (3 pieces per person)

Yummy selection including yo yos, florentines, monte carlos, caramel slice, hedgehog & more!

### Sweet stuff - Cakes & muffins (2 pieces per person)

Includes a variety of freshly baked muffins & assorted housemade cakes including hummingbird, chocolate mud & carrot.

### Sweet Stuff - The Classics (2 pieces per person)

Croissants & homemade scones they way they are supposed to be served, with strawberry jam & whipped cream!

### Fresh Fruit (3 servings per person)

Selection of seasonal fresh fruits.

### Cheese (3 servings per person)

Selection of cheeses with assorted crusty breads & crackers.

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# Lunch Packs

Our lunch packs are perfect for any situation which requires fresh individually packaged lunches. Be it outings, training days or corporate team building sessions these packs are versatile enough to be opened anywhere.

For longer outings they can be packed in insulated boxes with ice & kept cold for up to six hours (this requires a extra fee). Dietary Info: Our lunch packs can be altered to include gluten free & vegetarian options, please discuss at time of booking.

## Basic \$9.95

\* 1 large sandwich on freshly baked Flinders bread filled with a choice of either poached chicken breast bound with housemade mayonnaise & parsley or shaved champagne ham with swiss cheese, lettuce & dijon mustard.

\* Piece of fresh seasonal fruit

\* Choice of fruit juice, bottled water or soft drink

## Deluxe \$12.95

\* 1 large sandwich on freshly baked Flinders bread filled with a choice of either poached chicken breast bound with housemade mayonnaise & parsley or shaved champagne ham with swiss cheese, lettuce & dijon mustard.

\* Piece of fresh seasonal fruit

\* Choice of fruit juice, bottled water or soft drink

\* Choice of freshly baked muffin of the day or cheese & biscuit pack

## Premium \$15.95

\* Choice of sandwich filling served in either Flinders breads or wrap

\* Piece of fresh seasonal fruit

\* Choice of fruit juice, bottled water or soft drink

\* Choice of freshly baked muffin of the day or cheese & biscuit pack

\* Chefs own individual frittata of the day

*Some options from our bowl foods can be packed in noodle boxes to be used for outings, check our bowl menu for further info!*

# Conference Packages

These packages are perfect for conferences or training days which require all day catering. Both selections include hot & cold refreshments throughout the day and food selections at morning tea, lunch & afternoon tea.

Dietary Info: Our conference packages can be altered to include gluten free & vegetarian options, please discuss at time of booking.

All prices are based on a per person. Minimum of 20 people.

## Standard \$27.0 per person

On arrival - Tea, coffee, orange juice & water jugs with lemon slices

Morning Tea - Assorted freshly baked muffins  
Tea, coffee, orange juice & water jugs with lemon slices

Lunch - Variety of gourmet sandwiches on freshly baked bread served with fruit, cheese & crackers  
Tea, coffee, orange juice & water jugs with lemon slices

Afternoon Tea - Selection of cookies, biscuits  
Tea, coffee, orange juice & water jugs with lemon slices

## Premium \$32.0 per person

On arrival - Tea, coffee, orange juice & water jugs with lemon slices

Morning Tea - Assorted freshly baked muffins & Danish pastries  
Tea, coffee, orange juice & water jugs with lemon slices

Lunch - Variety of gourmet sandwiches on freshly baked bread, selection of chefs own hot fingerfoods & fruit, cheese & crackers  
Tea, coffee, orange juice & water jugs with lemon slices

Afternoon Tea - Selection of our tastiest sweets including lemon tart, chocolate mud & more  
Tea, coffee, orange juice & water jugs with lemon slices

