



# THE CATERERS

ph 8342 3550 fax 8342 4134

47 Lansdowne Terrace, Vale Park 5081

## **SMALL & MEDIUM SIZED CONFERENCE CATERING – under 100 pax**

\$28.00	MT/lunch OR lunch/AT
\$31.00	Tea & coffee on arrival/MT/lunch
\$33.00	MT/lunch/AT
\$35.00	Tea & coffee on arrival /MT/lunch/AT

\* Staff charged separately if under 30 pax at \$46 p/h.

*The Caterers will work with you to create a personalized menu. Below is an example:*

### **On Arrival**

Coffee/tea  
Herbal tea  
Water

### **Morning tea**

Chocolate raspberry brownies (gluten free)  
Hazelnut orange tarts  
Fresh fruit platters (gluten free)

Coffee/tea  
Herbal tea  
Water

### **Lunch**

Baked ricotta with fresh green pea and herb salad, dressed with a red wine vinaigrette (gf, veg)  
Cured poached chicken breast (gf)  
Moroccan carrot ribbon salad and roasted capsicum relish (gf)  
Baby roasted cocktail potatoes tossed with mayonnaise and spring onion (gf, veg)  
Green salad with avocado, cherry tomatoes and cucumber (gf, veg)  
Crusty bread rolls (and gluten free bread) with butter

Pistachio and orange biscuits (gf)  
Fresh fruit (gf)

Orange juice  
Apple juice  
Coffee/tea  
Green tea  
Water

### **Afternoon tea**

Meringue tarts with passionfruit curd (gf)  
Little chocolate eclairs  
Fresh fruit platters (gf)

Coffee/tea  
Herbal tea  
Water



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## LARGE CONFERENCES over 100 pax

\$26.00	MT/lunch OR lunch/AT
\$28.00	Tea & coffee on arrival/MT/lunch
\$30.00	MT/lunch/AT
\$32.00	Tea & coffee on arrival /MT/lunch/AT

\* Includes orange juice and apple juice with lunch

### Example Menu

#### **Morning Tea**

Spinach and feta frittata (gf, veg)  
Homemade berry muffins  
Italian pastries with sweet ricotta and orange syrup  
Fresh fruit (gf)  
Coffee, tea and water

#### **Lunch**

Mixed small rolls (white, sourdough, wholemeal, brown) with assorted fillings:

- Chicken and crispy speck
- Roast beef, horseradish cream, beetroot relish and cucumber
- Homemade hummus with Moroccan ribbon carrot salad (vegan)
- Tuna with fresh herbs, mayonnaise, capers and lettuce
- Shaved ham with dijonnaise, avocado, tomato and lettuce
- Egg salad (veg)

Vietnamese cold rolls with hoisin dip (gf, ½ chicken & ½ veg)

Vegetarian sushi with spicy soy dip (gf, veg)

Fresh fruit

Chocolate raspberry brownies (gf)

Meringue tarts with passionfruit curd (gf)

Coffee, tea and water

Orange and apple juice

#### **Afternoon Tea**

Little chocolate eclairs

Coconut, raspberry and cashew balls (vegan, gf)

Fresh fruit (gf)

Coffee, tea and water

*Our kitchen uses nuts, dairy and gluten. Whilst all care is taken to accommodate dietary requirements, we accept no responsibility for any accidental cross contamination.*