



THE CATERERS

ph 8342 3550 fax 8342 4134

47 Lansdowne Terrace, Vale Park 5081

SMALL & MEDIUM SIZED CONFERENCE CATERING – under 100 pax

There are a range of menus options

Morning Tea and Lunch OR Lunch and Afternoon Tea
Tea & coffee on arrival, Morning Tea and Lunch
Morning Tea, Lunch and Afternoon Tea
Tea & coffee on arrival, Morning Tea, Lunch and Afternoon Tea

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

The Caterers will work with you to create a personalised menu.

SAMPLE MENU #1

On Arrival

Percolator Coffee
Assorted Teas
Still Water

Morning tea

Chocolate raspberry brownies (gluten free)
Iced Chocolate Coconut Cake (gf, vegan)
Fresh fruit platters (gluten free)

Percolator Coffee
Assorted Teas
Still Water

Lunch

Baked ricotta with fresh green pea and herb salad, dressed with a red wine vinaigrette (gf, veg)

Cured poached chicken breast with pomegranate relish (gf)

Moroccan carrot ribbon salad and preserved lemon dressing (gf, vegan)

Baby roasted cocktail potatoes tossed with mayonnaise and spring onion (gf, veg)

Green salad with avocado, cherry tomatoes and cucumber dressed in The Caterers' vinaigrette (gf, veg)

Crusty bread rolls (and gluten free bread) with butter

Juices
Percolator Coffee
Assorted Teas
Still Water

Afternoon tea

Meringue tarts with curd and berry (gf)

Little chocolate eclairs

Fresh fruit platters (gf)

Percolator Coffee
Assorted Teas



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SAMPLE MENU #2

Morning tea

Orange and Friand (gf)
Homemade berry muffins
Fresh fruit platters (gluten free)

Percolator Coffee
Assorted Teas
Still Water

Lunch

Zucchini and chickpea fritters with raita (gf, vegan)
Cucumber and dill salad (gf, vegan)
Peppered sliced porterhouse
Roasted beetroot, Spanish onion and feta salad (gf, veg)
Roasted yellow vegetable and chickpea salad with citrus and turmeric dressing (gf, vegan)
Green salad with cherry tomatoes, avocado and cucumber dressed in The Caterers' vinaigrette (gf, veg)

Crusty bread rolls (and gluten free bread) with butter

Juices
Percolator Coffee
Assorted Teas
Still Water

Afternoon tea

Tender cake with coconut icing and berry sauce (gf, vegan)
Little chocolate eclairs
Fresh fruit platters (gf)

Percolator Coffee
Assorted Teas
Still Water



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LARGE CONFERENCES over 100 pax

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Morning Tea, Lunch and Afternoon Tea

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SAMPLE MENU #1

Morning Tea

Spinach and feta frittata (gf, veg)

Homemade berry muffins

Baby fruit Danishes

Fresh fruit (gf)

Percolator Coffee

Assorted Teas

Still 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)

- 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)

Chocolate raspberry brownies (gf)

Meringue tarts with passionfruit curd (gf)

Juices

Percolator Coffee

Assorted Teas

Still Water

Afternoon Tea

Little chocolate eclairs

The Caterers' Bliss Balls (vegan, gf)

Fresh fruit (gf)

Percolator Coffee

Assorted Teas

Still 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.



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SAMPLE MENU #2

Morning Tea

Carrot and bacon slice with crispy bacon and crème fraiche (gf)

Baby fruit Danishes

Homemade berry muffin

Fresh fruit (gf)

Percolator Coffee

Assorted Teas

Still Water

Lunch

Southern spiced crumbed chicken tenderloins with chipotle mayo and micro herbs

Israeli chopped salad with lemon dressing (gf, vegan)

Southern spiced crumbed cauliflower with coconut raita (gf, vegan)

Green salad with cherry tomatoes, avocado and cucumber dressed in The Caterers' vinaigrette (gf, veg)

Baby carrot cake with cream cheese icing

Bliss balls (gf, vegan)

Juices

Percolator Coffee

Assorted Teas

Still Water

Afternoon Tea

Little chocolate eclairs

Lemon homemade cheesecakes (gf)

Fresh fruit (gf)

Percolator Coffee

Assorted Teas

Still Water