



FUNCTION DELIVERY MENU

Union College, UQ

 CATER CARE



TERMS AND CONDITIONS

We care for you

We appreciate a minimum notice of 48 hours for all normal functions; however, we will endeavour to accommodate short notice requirements.

All labour incurred will be charged at a minimum of 3 hours.

Additional hours will be charged as required.

Special menus including formal luncheon and dinner menus can be designed to meet your specific requirements.

Delivery Fee \$12.00

We would recommend discussing your requirements directly with our Catering team. They can be contacted on 07 33771870

Please provide the following information:

- Guest Numbers
- Service Times
- Menu Selection & Style of Service
- Equipment Requirements
- Linen, glassware & specialty equipment required
- Special dietary needs



BEVERAGES

HOT BEVERAGES

- Premium traditional teas - English breakfast, Earl Grey, Oolong, and Darjeeling \$3.75
- Premium herbal teas - Chamomile, green tea, peppermint, and lemongrass and ginger \$3.75
- Coffee \$3.75

CHILLED BEVERAGES

- Chilled iced jug of water - 2lt jug infused with lemon and fresh torn mint \$2.95
- Chilled sparkling water - 350ml bottle \$3.00
- Chilled jug of fruit juice - 2lt jug of orange and one other variety of juice - apple, tomato, guava, pineapple, orange and mango \$6.50
- Carbonated regular and diet soft beverage selection - 375ml Can \$2.70
- Flavoured Milks (Coffee Chocolate & Strawberry) - 250 ml \$2.00
- Individual OJ/Apple Juice - 500ml \$3.20



MORNING AND AFTERNOON TEA

COLD

Minimum 6 portions

- Individual layered trifles of vanilla yogurt, homemade granola and passion fruit \$4.00
- Freshly baked petite muffins (1 per serve) \$1.85
- Freshly baked petite savoury muffins (1 per serve) \$1.85
- Texas style Muffins (sweet) \$3.50
- Texas style Muffins (savoury) \$3.75
- Danish pastry selection \$2.75
- Shaved honey leg ham and Swiss cheese petite croissant \$3.25
- Roast tomato, torn fresh basil and cheddar cheese petite croissant \$3.25
- Banana Bread \$3.75
- Assorted Cakes \$2.50
- Assorted Slices \$2.60
- Assorted Cookies \$2.50
- Scone with Jam and cream (1/2 per serve) \$2.10
- Pumpkin Scones w butter \$2.45
- Finger Sandwiches (2 fingers per serve) assorted fillings \$3.50
- Fruit Platter \$4.70
- Cheese Platter \$5.25

HOT

Minimum 6 portions

- Assorted Mini Gourmet Pies \$2.35
- Mini Sausage rolls (2 per serve) \$2.70
- Mini Quiche \$2.50
- Samosa (2 per serve) \$3.60
- Spring Rolls (2 per serve) \$2.60
- Freshly baked savoury petite muffins \$2.50
- Roasted pumpkin and crumbled feta cheese scones served with chive sour cream (1 per serve) \$2.50



WORKING LUNCHEON

TRADITIONAL SANDWICHES

Traditional Platter Minimum 6 people

- Selection of Finnger sandwiches with traditional fillings (white and wholemeal bread) (4 fingers) \$4.50
- Selection of freshly baked bread rolls with traditional fillings (white and wholemeal bread) \$4.95
- Selection of wrap sandwiches with traditional fillings \$4.95
- Selection of crusty baguette rolls with traditional fillings (0.5pp) \$4.95
- Selection of mini bread rolls with traditional fillings (white and wholemeal bread). (2pp) \$4.95

TRADITIONAL FILLING SUGGESTIONS

- Shaved leg ham, cheddar cheese and tomato chutney
- Shaved leg ham, seasonal salad selection and honey mustard
- BLT - crisp bacon shards, sliced ripe tomato, iceberg lettuce and whole egg mayonnaise (low fat mayonnaise available)
- Rare roasted beef, mixed leaves and tomato chutney
- Rare roasted beef, seasonal salad selection and Dijonnaise
- Tuna tossed with red onion, Italian parsley and whole egg mayonnaise (low fat mayonnaise available) and mixed leaves
- Pink salmon tossed with red onion, Italian parsley and whole egg mayonnaise (low fat mayonnaise available) and mixed leaves
- Roasted pulled chicken, sliced shallots and smashed avocado
- Roasted pulled chicken with home-made crunchy coleslaw (low fat mayonnaise available)
- Roasted pulled chicken, seasonal salad selection and Dijonnaise
- Shaved turkey, mixed leaves and cranberry sauce
- Smashed soft boiled egg and chives bound in whole egg mayonnaise (low fat mayonnaise available) and crunchy iceberg lettuce
- Seasonal salad selection, cheddar cheese and whole egg mayonnaise (low fat mayonnaise available)



WORKING LUNCHEON

GOURMET SANDWICHES

Traditional Platter Minimum 6 people

- Selection of finger sandwiches with gourmet fillings (white and wholemeal bread) (4 fingers) \$6.50
- Selection of freshly baked bread rolls with gourmet fillings (white and wholemeal bread) \$6.95
- Selection of wraps with gourmet fillings \$6.95
- Selection of crusty baguettes with gourmet fillings \$6.95
- Selection of mini bread rolls with gourmet fillings (white and wholemeal bread) (2pp) \$6.95

GOURMET FILLING SUGGESTIONS

- Shaved leg ham, Swiss cheese and sliced ripe tomato
- Shaved leg ham, Cheddar cheese, baby rocket lettuce and Berenberg tomato relish
- Shaved leg ham, roast Roma tomato and basil pesto
- Crispy bacon shards, soft boiled egg and sliced chives tossed in whole egg mayonnaise (low fat mayonnaise available) with mixed leaves
- Finely sliced rare roast beef, Swiss cheese, baby rocket lettuce and braised balsamic vinegar red onion chutney
- Finely sliced rare roast beef, sliced ripe tomato, shaved red onion, baby rocket lettuce and honey mustard
- Tuna chunks bound in sweet chilli whole egg mayonnaise (low fat mayonnaise available), sliced ripe tomato and baby spinach leaves
- Smoked salmon, cucumber ribbons, shaved red onion and lemon and chive light cream cheese
- Classic stock poached chicken breast bound in green herb and roasted garlic mayonnaise (low fat mayonnaise available) with mixed leaves
- Shredded tandoori chicken bound with natural yoghurt, torn coriander and sliced almonds with baby spinach leaves
- Classic stock poached pulled chicken breast Caesar salad
- Shaved turkey breast, Camembert cheese, baby rocket lettuce and cranberry sauce.
- Feta cheese crumble, roasted seasonal vegetables and basil pesto
- Smashed avocado, fresh basil, roasted pine nut and tomato salsa with baby rocket lettuce



WORKING LUNCHEON

PLATTERS - TRADITIONAL

Minimum 6 portions

- Seasonal fresh fruit platter \$5.25
- House cheese platter with blue, Cheddar and Brie and savoury cracker selection, seasonal dried fruit selection and roasted nuts \$6.95
- Platter of shaved cured and roasted meats, antipasto and pickled vegetables, two seasonal dips and a basket of freshly baked bread roll selection \$8.50

PLATTERS - PREMIUM

Minimum 6 portions

- Premium cheese platter with artisan blue, Cheddar, Brie and chef's selection, served with fruit paste, lavosh shards, digestive biscuits, seasonal grapes, almonds and walnuts. \$7.80
- Antipasto platter of premium shaved cured and roasted meats, house marinated warm olives, roasted antipasto vegetable selection, two seasonal dips and a basket of freshly baked bread roll selection \$8.50
- Platter of poached and peeled prawns, oysters, grilled calamari with charred lemon cheeks and home-made Mary Rose sauce \$10.50

SALADS

Cold meat Platter plus 2 salads from list below \$12.50

- Ripe tomato wedge, shaved red onion and torn fresh basil - balsamic vinegar reduction dressing
- Cos lettuce, crispy bacon shards, soft boiled egg, oven baked croutons and shaved Parmesan cheese - Caesar dressing
- Classic homemade crunchy coleslaw - whole egg mayonnaise (low fat mayonnaise available)
- Steamed baby potatoes, baby spinach, roasted red capsicum and flat leaf parsley - Dijon mustard whole egg mayonnaise dressing (low fat mayonnaise available).
- Roasted seasonal pumpkin, wild rocket lettuce, roasted pine nuts and shredded semi dried tomato - mild English mustard vinaigrette



WORKING LUNCHEON

DESSERTS

- Pavlova topped with whipped cream and marinated strawberry wedges \$5.25
- Seasonal apple and rhubarb brown sugar crumble served with Chantilly cream \$5.25
- Seasonal fresh fruit platter \$5.25
- House cheese platter with blue, Cheddar and Brie and savoury cracker selection, seasonal dried fruit selection and roasted nuts \$6.95

COCKTAIL

CHILLED (PRICED PER PIECE)

- House poached Crystal Bay prawn with smoked paprika Mary Rose sauce \$3.50
- Hand chopped beef tartare prawn cracker with ginger and chilli juice \$4.50
- Sourdough finger sandwich of stock poached chicken breast, green herbs and roasted garlic \$4.50
- Seasonal fresh lime marinated melon and prosciutto fork \$3.90
- Tartlet of crumbled feta cheese, fire roasted red capsicum and braised Spanish onion \$4.90
- Torn bocconcini, fresh basil and roasted tomato fork with roasted garlic vinaigrette \$3.50

WARMED (PRICED PER PIECE)

- Crunchy Crystal Bay prawn cooked on bamboo with homemade Nam Jim \$4.50
- Five spice pineapple cut squid with yuzu mayonnaise \$4.90
- Homemade beef, pork, fennel and caraway seed crusted sausage rolls with homemade BBQ sauce \$5.90
- Parmesan, green herb and fresh lemon baby chicken schnitzels with roasted garlic aioli \$5.00
- Chimichurri marinated grilled beef on bamboo \$5.00
- Roasted seasonal pumpkin layered with soft goat's cheese, basil pesto and parmesan cheese zest \$3.50

DESSERT ITEMS (PRICED PER PIECE)

- Baby meringue shell filled with whipped cream and marinated strawberry wedges \$5.75
- Chocolate, sea salt and chilli fondue with seasonal dipping fruits \$6.00
- Old Telegraph Road dipping brie with toasted walnut and fig bread fingers \$6.30