



# FUNCTION 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.

All menus require a minimum 10 people.

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 |
| • Perculated 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 - 1lt jug of orange and one other variety of juice - orange, apple, tomato, pineapple, orange and mango. | \$3.50 |
| • Carbonated regular and diet soft beverage selection - 375ml Can   | \$3.00 |



## BREAKFAST MENU

### FUNCTION

- |   |        |
|---|--------|
| • Individual layered breakfast trifles of vanilla yogurt, homemade granola and passion fruit        | \$4.00 |
| • Freshly baked petite muffin (1 per serve)   | \$1.85 |
| • Freshly baked petite savoury muffin (1 per serve)   | \$1.85 |
| • Maple syrup glazed Danish pastry selection  | \$3.00 |
| • Shaved honey leg ham and Swiss cheese petite croissant  | \$3.25 |
| • Roast tomato, torn fresh basil and cheddar cheese petite croissant                                | \$3.25 |
| • Grilled soft fried egg, crispy bacon and Swiss cheese sourdough roll with homemade tomato chutney | \$6.50 |
| • Soft scrambled chive eggs, wilted baby spinach, roasted tomato and cheddar cheese breakfast wrap  | \$6.50 |
| • Toasted banana bread fingers topped with a walnut and honey ricotta cheese                        | \$3.75 |

### PLATED OR BUFFET BREAKFAST

- |   |         |
|---|---------|
| Plated or Buffet Breakfast per person (minimum 10 ppl)  | \$13.50 |
| <ul style="list-style-type: none"> <li>• Select one cooked egg option - fried, poached or scrambled</li> <li>• Select side dish options: we suggest 4 plus the egg               <ul style="list-style-type: none"> <li>• Crisp rindless bacon</li> <li>• Thick beef or Pork sausage</li> <li>• Hash brown</li> <li>• Home-made spiced Boston baked beans</li> <li>• Oven roasted tomato with wilted spinach</li> <li>• Sauteed parsley mushrooms</li> <li>• Sourdough toast with unsalted butter and preserve selection</li> </ul> </li> </ul> |         |



## MORNING AND AFTERNOON TEA

### COLD

- |  |        |
|--|--------|
| • Grilled Turkish bread fingers served with freshly cut tomato, Spanish onion and torn basil salsa         | \$5.25 |
| • Chef's selection of gourmet 'freshly cut' finger sandwiches (3 filling varieties including 1 vegetarian) | \$4.50 |
| • Freshly baked petite pastry selection (3 per serve)  | \$3.75 |
| • Home-baked slice (2 per serve)   | \$4.70 |
| • Freshly baked lemonade scones served with berry conserve and chantilly cream                             | \$4.95 |
| • Selection of homemade cookies - White choc chip macadamia, classic ANZAC, melting moments (2 per serve)  | \$3.50 |
| • Freshly baked petite muffins (2 per serve)   | \$3.60 |
| • Maple syrup glazed petite Danish pastry selection  | \$2.60 |
| • Freshly cut premium fruit platter with a honey, lemon and fresh mint yoghurt                             | \$5.25 |

### HOT

- |   |        |
|---|--------|
| • Freshly Baked Muffin  | \$2.50 |
| • Freshly baked savoury petite muffin (1 per serve)   | \$1.85 |
| • Roasted pumpkin and crumbled feta cheese scone served with chive sour cream (1 per serve) | \$1.85 |
| • Petite sausage rolls served with a spiced BBQ sauce (2 per serve)                         | \$2.70 |
| • Mini Gourmet Pies (1 per serve)   | \$2.35 |
| • Mini Quiche selection (1 per serve)   | \$2.50 |
| • Samosa (2 per serve)  | \$3.60 |
| • Spring rolls (2 per serve)  | \$2.60 |



## WORKING LUNCHEON

### BUFFET OF THE DAY

A selection from the house buffet of the day including:

\$19.95

- Two hot main dishes and one vegetarian dish
- A variety of cold meats
- Two house salads

### TRADITIONAL SANDWICHES

Traditional Platter Minimum 10 people

- |  |        |
|--|--------|
| • Selection of point sandwiches with traditional fillings (white and wholemeal bread (1pp)           | \$4.50 |
| • Selection of freshly baked bread rolls with traditional fillings (white and wholemeal bread) (1pp) | \$4.95 |
| • Selection of wrap sandwiches with traditional fillings (1 per serve)                               | \$4.95 |
| • Selection of crusty baguette rolls with traditional fillings (1 per serve)                         | \$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

Gourmet Platter Minimum 10 people

- |  |        |
|--|--------|
| • Selection of point sandwiches with gourmet fillings (white and wholemeal bread) (1pp)          | \$6.50 |
| • Selection of freshly baked bread rolls with gourmet fillings (white and wholemeal bread) (1pp) | \$6.95 |
| • Selection of wraps with gourmet fillings (1 per serve)   | \$6.95 |
| • Selection of crusty baguettes with gourmet fillings (1 per serve)                              | \$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 10 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 10 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



## BUFFET

### ENTREE

#### COLD

- Platter of shaved cured and roasted meats, antipasto and pickled vegetables, two seasonal dips and a basket of freshly baked bread roll selection \$7.25
- Platter of poached and peeled prawns, oysters, grilled calamari with charred lemon cheeks and home-made Mary Rose sauce \$10.50

#### HOT

- Home-made soup of the day - seasonal pumpkin finished with chive sour cream \$5.25
- Chunky chicken and sweetcorn with homemade baked croutons \$5.25
- Cream of tomato, red onion and basil \$5.25

### MAIN COURSES

- Beef Stroganoff finished with smoked paprika, gherkin chunks and sour cream \$7.50
- Tender navarin of lamb slowly braised in red wine, rosemary and crushed tomato \$7.50
- Seared chicken eighths slow cooked Coq Au Vin style
- Crisp goujons of beer battered fish fillet served with charred lemon wedges and home-made tartare sauce \$7.50
- Honey and soft brown sugar glazed leg ham served with honey, orange and mango sauce \$7.50
- Roasted chunky seasonal vegetable lasagna topped with gratinated cheese and onion sauce \$7.50

### SIDE DISHES

- Roasted baby potatoes tossed in green herbs and sea salt \$3.20
- Homemade buttery mashed potato \$3.20
- Crunchy potato wedges lightly tossed in rosemary and dried chilli flakes \$3.20
- Fragrant steamed Jasmine rice \$3.20
- Freshly baked crusty bread roll selection \$1.50



## BUFFET

### SALADS

- Ripe tomato wedge, shaved red onion and torn fresh basil with balsamic vinegar reduction dressing \$3.20
- Cos lettuce, crispy bacon shards, soft boiled egg, oven baked croutons and shaved Parmesan cheese with Caesar dressing \$3.90
- Classic homemade crunchy coleslaw - whole egg mayonnaise (low fat mayonnaise available) \$2.50
- Steamed baby potatoes, baby spinach, roasted red capsicum and flat leaf parsley with Dijon mustard whole egg mayonnaise dressing (low fat mayonnaise available) \$4.25
- Roasted seasonal pumpkin, wild rocket lettuce, roasted pine nuts and shredded semi dried tomato with mild English mustard vinaigrette \$4.25

### 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



# SIT DOWN MENU

## ENTREES

- Salad of rare roasted Shichimi crusted beef fillet with pickled radish and asian herbs with fermented black bean, lime and light soy dressing \$11.50
- Salad of roasted ras el hanout crusted chicken breast, cracked wholegrain freekeh, green olives, roasted pumpkin and fire roasted red capsicum with pomegranate molasses dressing \$11.50
- Salad of seared herb crusted tuna with roasted tomato and watercress with balsamic vinegar, lemon and roasted garlic emulsion \$17.75
- Salad of five spice roasted duck breast with mango and torn whitlof with a chilli citrus dressing \$18.50
- Caramelised shallots and beetroot Tarte Tatin with Meredith Dairy goat's cheese and white wine vinaigrette \$18.50
- Heirloom tomato salad with fresh goat's curd, lemon salt and basil puree \$11.50

## MAIN COURSES

- Oven roast chicken breast filled with mushroom, thyme confit with truffled peas, pumpkin puree and roast garlic jus \$18.50
- Seared lamb medallions with white bean puree, roasted truss tomatoes and homemade rocket pesto \$20.20
- Crispy skin salmon fillet with truffle mashed potato, grilled broccolini, micro herb salad and salsa verde \$19.95
- Seared beef fillet with Pont Neuf potatoes, charred asparagus spears, red wine butter and pan jus reduction \$19.95
- Homemade pumpkin and pecorino gnocchi with roast baby vegetables, crisp basil leaves and burnt butter \$18.30
- Fresh sweet corn, chive and aged parmesan risotto with asparagus and grilled halloumi cheese \$17.75

## ACCOMPANIMENTS

- Warm torn artisan bread with butter, sea salt and extra virgin olive oil and balsamic vinegar infusion \$2.80



## SIT DOWN MENU

### DESSERTS

- Bruleed lemon tart served with macerated berries and honeyed cream \$8.50
- Strawberry and champagne terrine with raspberry coulis and Cornish style clotted cream \$10.50
- Warm chocolate fudge cake with caramelised banana ice cream and salted macadamia caramel \$11.20
- Quatre Epice poached pear with vanilla bean semifreddo and pistachio biscotti \$11.90

### CHEESE

- Premium cheese plate with artisan Blue, Cheddar, Brie and chef's selection served with fruit paste, lavosh shards, Digestive biscuits and walnuts \$6.95

### COFFEE, TEA AND CHOCOLATE TRUFFLES

- Premium traditional teas - English breakfast, Earl Grey, Oolong and Darjeeling \$3.65
- Premium herbal teas - chamomile, green tea, peppermint and lemongrass and ginger \$3.10
- Coffee \$3.40
- Homemade chocolate ganache truffles \$6.70



## 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
- Home-made beef, pork, fennel and caraway seed crusted sausage rolls with home-made 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
- Homemade chocolate ganache truffles \$7.60
- Old Telegraph Road dipping brie with toasted walnut and fig bread fingers \$6.30



## BBQ

### WORKING BBQ

Minimum 10 ppl

\$13.75

- Chicken kebab
- Thin sausage
- Beef Risssole
- Salad Selection (2 choices) Coleslaw, potato, seasonal leaves or pasta
- Bread roll
- Sauces
- Condiments

### GOURMET BBQ

Minimum 10 ppl

\$15.75

- Scotch Fillet minute steak
- Thin chicken sausage
- Satay kebab
- Sliced onions
- Bread roll
- Salad Selection (2 choices) Coleslaw, potato, seasonal leaves or pasta
- Sauces
- Condiments

### GOURMET BURGERS

Minimum 10 ppl

\$14.75

- Chef's beef patties
- Chicken breast
- Falafel
- Selection of artisan rolls and breads