



culinarius

• CATERING & FINE FOODS •

Platters Menu

SOUPS

Traditional Minestrone

A beef stock and tomato infused soup with double smoked bacon, fresh seasonal vegetables. Finished with shaved parmesan and chopped parsley.

Country Style Pumpkin

Fresh butternut pumpkin and sweet potato, seasoned with a gentle hint of nutmeg. (A winter favourite)

BEEF

Beef Stroganoff

A classic dish comprised of tender beef strips, bacon, mushrooms and seeded mustard. Coated in a garlic, white wine and sour cream sauce and finished with chopped parsley.

Rare Roast Beef

A tender cut of Sirloin, rolled in a cracked pepper and mustard crust. Complimented with a rich and decadent port wine jus.

CHICKEN

Tuscan

A juicy chicken breast filled with sun-dried tomato and basil pesto. With a white wine and chive cream sauce.

Thai

Culinarius house Curry, in a light coconut sauce with traditional vegetables, lime, chilli and coriander.

PORK

Apricot and Pistachio

A choice boned loin of Pork rolled around a sumptuous filling of apricot

LAMB

Culinarius Country Roast

A boned and rolled leg of lamb, coated in mint and garlic. Roasted to perfection. Complimented with our own home made mint sauce.

Lamb Shanks

Braised in a slow oven in a rich tomato and red wine sauce.

VEAL

A la fungi

Tender escalope of veal seared to perfection and finished in a forest mushroom sauce.

Traditional Parmigianna

Tender veal schnitzel topped with grilled eggplant, Napoliatana sauce, bocconcini and parmesan.



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SEAFOOD

Whole Trout

Whole Cold Salt crusted Ocean Trout with Thai flavoured Hollandaise.

Atlantic Salmon

Seared fillet of Atlantic Salmon with a drizzling of lime butter and fresh limes.

VEGETARIAN

Grilled Vegetable Stack

Individual stacks of grilled eggplant, Roma tomatoes, zucchini and red peppers. Layered with bocconcini and basil. Drizzled with a white wine parmesan cream sauce, or roast garlic Napolitana.

Risotto Peppers

Red peppers stuffed with a vegetable medley risotto, topped with a gentle mornay sauce. Topped with parmesan and baked in the oven.

PASTA & RICE

Lasagne

Sheets of pasta layered with bolognaise béchamel and cheese. Topped with grated parmesan and baked in a slow oven. (Also available in a vegetarian option)

Spinach and Ricotta Cannelloni

Pasta tubes filled with spinach, ricotta and fresh herbs. Layered in our home-made pepperonatta sauce and topped with shaved parmesan.

Hokkien Noodles

Wok tossed with a selection of fresh vegetables. Finished in our own blended Asian sauce.

Note: Chicken may be added to this dish

Pumpkin Ravioli

Pillows of pumpkin stuffed pasta. Cooked al dente and served in a pepperonata and topped with shaved parmesan.

Risotto

Cooked in homemade stock and infused with herbs and parmesan cheese.

Available in: Seafood, Vegetarian, Chicken



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SALADS

Caesar

Crisp cos lettuce, bacon, grated egg, shaved parmesan and Culinarius' home-made dressing. (Anchovies optional)
Extras: Marinated Chicken, Cajun Prawns

Prawn and Crab Pasta

Tiger prawns, crab meat, celery, Spanish onion, red capsicum and chopped coriander.
Dressed in a gentle sweet chilli mayonnaise and finished with a delightful mango salsa.

Potato

Seasoned and oven roasted chat potatoes, egg, diced gherkin, Spanish onion and fresh basil.
Dressed in a light seeded mustard mayonnaise.

Caprese

Traditional Italian salad comprising layered slices of Roma tomato, bocconcini, and fresh basil leaves. Drizzled with extra virgin olive oil and finished with baby capers and cracked pepper. Served on a bed of wild rocket.

Mediterranean

Fluffy cous cous with oven roasted vegetables and honey roasted pine nuts. Infused with mint and coriander.

Nicoise

Crisp cos lettuce, kalamata olives, roasted chat potatoes, green beans, tomato, egg and Spanish onion.
Dressed in a light citrus mayonnaise and topped with seared fresh tuna. (Subject to market pricing)

Greek

Roughly chopped cucumber, Spanish onion, red capsicum, mixed with crisp cos lettuce and finished with fetta and kalamata olives. Complimented by a lemon, oregano, garlic and olive oil dressing.

Roast Vegetable

With baked beetroot, sweet potato, onion & eggplant. Served on a bed of mesclun with balsamic vinegar dressing.

Quinoa

Fluffy quinoa with oven roasted vegetables. Infused with preserved lemon.

Culinarius' Creation

Mixed leaf with tomato, Spanish onion, cucumber, red capsicum, shaved carrot. Topped with fresh herbs, sliced olives and complimented with a balsamic vinaigrette.

Char-Grilled Octopus

Tender char-grilled octopus mixed with oven roasted vegetables and fresh herbs.
Served with a side of homemade hummus.



DESSERT

Sticky Date Pudding

Served warm with hot butterscotch sauce.

Chocolate Fudge Cake

Moist chocolate gateaux, topped with freshly shaved chocolate.

Citrus Tart

Refreshing lemon tart served on a biscuit base.

Orange and Poppy Seed

Light gateaux with lemon sorbet and grand Marnier marinated orange segments.

Baked Cheesecake

Lightly glazed and topped with fresh strawberries & blueberries.

Sweetie Platter

A selection of slices, tartlets, little cakes, mini cupcakes, cookies and chocolates

Fruit and Cheese Platter

Fresh Tropical Fruit and Australian Cheese platter served with dried fruits and crackers

Cupcakes

We can create cupcakes for weddings, birthday's, baby showers, high tea, kid's parties and every special occasion



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PRICES

	Monday- Saturday	Sunday & Public Holiday
Soup	\$79.00 per pot	\$86.90 (serves 10)
Salad	\$32 per kilo (min 2kg)	\$35.20 (serves 10)
Beef	\$98.00 per tray	\$107.80(serves 8)
Chicken	\$98.00 per tray	\$107.80(serves 8)
Lamb	\$98.00 per tray	\$107.80(serves 8)
Veal	\$98.00 per tray	\$107.80(serves 8)
Pork	\$98.00 per tray	\$107.80(serves 8)
Seafood	Market Price	Market Price
Vegetarian	\$88.00 per tray	\$96.80(serves 6-8)
Pasta & Risotto	\$88.00 per tray	\$96.80 (serves 6-8)
Fruit & Cheese	\$99.00	\$108.90(serves 10)
Sweeties	\$79.00	\$86.90 (serves 15)

SIDES

	Monday- Saturday	Sunday & Public Holiday
Hot buttered rice with parsley	\$38.00 platter	\$41.80 (serves 6-8)
Steamed Greens with Oyster Sauce	\$79.00 platter	\$86.90 (serves 6-8)
Vegetables baked in Rosemary & Rock Salt	\$79.00 platter	\$86.90 (serves 6-8)
Bread rolls & butter	\$1.20 per person	\$1.20 per person

These prices are subject to change without notice.

All prices are inclusive of GST.

Delivery to all areas available.



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Cold Lunch Platters

	Monday-Saturday	Sunday & Public Holidays
Fresh Tropical Fruit with Chocolate dipped Strawberries	\$85	\$93.50
Fresh seasonal fruit served with a combination of soft and Firm cheeses with dried fruits, and crackers (serves 10)	\$99	\$108.90
Seasonal fresh fruit kebabs with honey yoghurt (min. Order of 12)	each \$6	\$6.60
Antipasto A selection of continental meats, olives, semi-dried tomatoes, Capsicums, tomatoes, eggplant, feta cheese and crusty rolls.	\$150	\$165
Cold Meats Cold cuts of beef, ham, pork, lamb & chicken with homemade condiments	\$150	\$165
Vegetable Crudités An array of fresh & semi dried baby vegetables, Cheeses & crackers served with mayonnaise styled dip.	\$140	\$154
Quiche Large (Family Sized) Quiche Spinach, feta, Vegetarian, Lorraine Crab & Camembert, Smoked Salmon and Dill	each \$60 each \$65	\$66 \$71.50
Ploughman's Lunch A traditional ploughman's lunch comprising of ham, chicken, cheeses, Pickled gherkins, Condiments and Crusty Rolls	\$150	\$165
Cold Seafood A selection of your favourite seafood such as Prawns, Oysters, Balmain Bugs with marinated Octopus & smoked salmon	Market Price	
Sweeties A selection of our sweet slices, little cakes and tartlets to tempt Almost everyone	Large \$85 Small \$68	\$93.50 \$74.80
Homemade Biscuit Platter	\$79	\$86.90

These prices are subject to change without notice. All prices are inclusive of GST. Minimum order applies on Sunday and Public Holidays



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CATERING & FINE FOODS

Please understand that for your protection and ours some terms and conditions are essential.

Booking Confirmation

A deposit of \$750 (for Weddings and Large functions) or a negotiated fee must be paid to secure your booking.

Final Payment

- ♥ Weddings: Must be settled 7 days prior to function
- ♥ Other: must be settled 24 hours prior to function
- ♥ Account Holders: payment must be settled 7 days after event.

Cancellation

In the unfortunate event of a cancellation the following conditions will apply

- ♥ Over 6 months notice your full deposit will be refunded
- ♥ Less than 6 months 50% of your deposit will be refunded
- ♥ Less than 3 months your deposit will not be refunded
- ♥ Less than 14 days any costs committed will be incurred by the client
- ♥ Less than 3 days the full cost of catering, hire and associated services will be incurred by the client

Confirmation of numbers

To ensure the efficient execution of your function we will require final numbers 1 week prior to the event. If numbers change after these deadlines you will be charged for any guests not in attendance, if there are more guests than expected you will be expected to pay the additional charges.

Alcohol

Culinarius holds a Caterers Licence so we are able to sell and supply alcohol. We are also happy to serve our clients alcohol. All our beverage staff have their Responsible Service of Alcohol Certificates.

Damage

Responsibility lies with the client. We accept no responsibility for any damage suffered to guests or property during or after the function. All breakage of hired equipment must be paid for by the client.

Hire Equipment

Prices are not inclusive of any equipment that may be needed for your function. However we are happy to organise all your hire needs on your behalf including tables, chairs, crockery, cutlery, linen, glassware, kitchen equipment etc. This is a free service provided by Culinarius. All breakages & loss are the responsibility of the client.

Garbage

Removal of rubbish is the responsibility of the client, if you require us to take care of this charges will apply.

Special Dietary Requirements

Culinarius will endeavour at all times to accommodate special dietary requirements however please understand that while all care is taken at all times, our kitchen cannot be guaranteed to be completely allergy free.

Price Variation

We endeavour to maintain the prices quoted to you, but these are subject to change at the management's discretion to meet rising costs which are beyond our control.

Credit Card Charges

Visa and Mastercard are subject to a 2% surcharge and AMEX a 3% surcharge. Payment via cash, cheque, EFTPOS and EFT are not subject to any charges.

In booking catering & or paying a deposit to Culinarius I/we agree to all the above terms and conditions.