



CULINARIUS

CATERING & FINE FOODS

COCKTAIL

COLD FINGER FOOD SELECTION

Serves: Cost per platter

	Individual Serves	Monday to Saturday	Sunday/ Public Holiday
♥ Prawn served on potato rosti with avocado salsa	(24)	\$92	\$101.20
♥ Petit savoury tartlets with traditional Lorraine and spinach and fetta (V)	(24)	\$95	\$104.5
♥ Vegetarian Vietnamese rice paper rolls with hoisin sauce (G/F) (V)	(18)	\$86	\$94.60
♥ Roast Duck rice paper rolls with spicy vermicelli (G/F)	(16)	\$96	\$105.60
♥ Green King Prawn rice paper rolls with spicy vermicelli (G/F)	(16)	\$96	\$105.50
♥ Bruschetta: sour dough topped with roma tomatoes, balsamic vinegar, olive oil, fresh basil & shaved parmesan	(30)	\$83	\$91.30
♥ Bruschetta: sour dough topped with basil pesto, roast capsicum & parmesan	(30)	\$83	\$91.30
♥ Peking duck pancake	(16)	\$95	\$104.50
♥ Tasmanian smoked salmon & camembert savoury boats	(24)	\$85	\$93.50
♥ Frittata: Fresh atlantic salmon fillets with dill, egg & cream	(24)	\$95	\$101.20
♥ Fresh Asparagus & prosciutto rolls (G/F)	(20)	\$79	\$86.90
♥ Prosciutto & Melon roll ups (G/F)	(24)	\$85	\$93.50
♥ Vegetable stuffed Mushrooms baked with mozzarella (G/F) (V)	(36)	\$85	\$93.50
♥ Canapés, mini crisp pastries with assorted delicious toppings	(30)	\$90	\$99.00
♥ Polenta roasted and topped with fetta & antipasto vegetables (G/F)	(24)	\$86	\$94.60
♥ Sushi with assorted delicious fillings soy and wasabi (G/F)	(36)	\$79	\$86.90
♥ Corn cakes topped with smoked salmon & crème fraiche	(24)	\$95	\$104.50
♥ Herb crepe with assorted gourmet fillings	(30)	\$89	\$97.90
♥ House made potato rosti topped with avocado salsa and semi-dried tomato	(24)	\$92	\$101.20

SANDWICHES & MINI BURGERS

♥ Assorted sandwich medley-A delicious mix of gourmet sandwiches, wraps & Turkish bread with assorted gourmet fillings	each	\$99	\$108.90
♥ Gourmet sandwiches (quartered with delicious fillings)	each	\$6.95	\$7.65
♥ Triple layered ribbon sandwiches with assorted gourmet fillings	30 fingers	\$88	\$96.80
♥ Flavoured wraps (cheese, sundried tomato & spinach)	each	\$14	\$15.40
♥ Toasted Sandwiches with assorted gourmet fillings	each	\$8.50	\$9.35
♥ Bagels with gourmet fillings	each	\$8.50	\$9.35
♥ Focaccia with gourmet fillings	each	\$8.50	\$9.35
♥ Turkish rolls with gourmet fillings	each	\$8.50	\$9.35
♥ Crusty bread rolls with gourmet fillings	each	\$8.50	\$9.35
♥ Mini croissants with ham, cheese, avocado & egg tomato (min. 12)	each	\$6.95	\$7.65
♥ Petite bagels with Smoked salmon, crème fraiche & char-grilled Vegetables (min. 12)	each	\$7.25	\$8.00
♥ Wagyu Beef Burger with beetroot relish, caramelised onion and rocket	each	\$7.50	\$8.25
♥ Thai Breast Chicken Burger with chilli jam, baby spinach and cucumber	each	\$7.50	\$8.25
♥ Lentil Patty Burger with vegetables relish, baby beetroot, rocket and tomato	each	\$7.50	\$8.25
♥ Gourmet Hot Dogs with chipolata, caramelised onion and mustard	each	\$7.50	\$8.25
♥ Pork Sliders with slaw (min 12)	each	\$7.50	\$8.25



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HOT FINGER FOOD SELECTION

Serves: Cost per platter

	Individual Serves	Monday to Saturday	Sunday/ Public Holiday
♥ Housemade sesame & herb pork wellington in puff pastry	(48)	\$85	\$93.50
♥ Mushroom & risotto parmesan balls with garlic aioli	(36)	\$85	\$93.50
♥ Seafood risotto balls with garlic aioli	(36)	\$95	\$104.50
♥ Beer battered Fish in with citrus mayonnaise	(36)	\$90	\$99.00
♥ Chicken Teriyaki on skewer with teriyaki sauce (minimum 15)	each	\$6.70	\$7.40
♥ Chicken satay sticks with spicy peanut sauce (minimum 15)	each	\$6.70	\$7.40
♥ Lamb marinated in rosemary on skewer with tzatziki (minimum 15) (G/F)	each	\$6.70	\$7.40
♥ Petit savoury tartlets with traditional Lorraine and spinach and fetta (V)	(24)	\$98	\$107.80
♥ Chicken, chilli & coriander balls with Asian dipping sauce (G/F)	(30)	\$78	\$85.80
♥ Housemade mini gourmet Wagyu beef pies with assorted fillings	(24)	\$95	\$104.50
♥ Cheese & spinach parcels Greek style in filo pastry	(30)	\$78	\$85.80
♥ Petit Pizza with assorted delicious toppings	(30)	\$85	\$93.50
♥ Salt and spicy Calamari served with lime mayonnaise	(30)	\$89	\$97.90
♥ Spring Rolls: Vegetarian with sweet chilli soy sauce	(80)	\$75	\$82.50
♥ Spring Rolls: Green king prawn with vermicelli noodles and Thai dressing	(20)	\$98	\$107.80
♥ Spring Rolls: Hand rolled Vietnamese shredded coconut & chicken Breast	(20)	\$88	\$96.80
♥ Mini Vol-Au-Vents with assorted gourmet fillings	(40)	\$80	\$88.00
♥ Meatballs char-grilled with roasted vegetable relish	(1kg)	\$68	\$74.80
♥ Prawns: Large tempura served on skewer with lime mayonnaise	(30)	\$95	\$104.50
♥ Samosas: curried vegetable with minted yoghurt (Minimum 15) (V)	each	\$5.75	\$6.30
♥ Char-vegetable skewers with peanut sauce (Minimum 15)(G/F) (V)	each	\$7.00	\$7.70
♥ Baby pies with potato mash, mushy peas & char-grilled vegie relish	(24)	\$98	\$107.80
♥ Spicy Buffalo Wings with hot chilli sauce and sour cream	(24)	\$89	\$97.90
Spoons and Shells (Minimum 15 each item)			
♥ Scallop: Chilli, lime & mint marinated served on Asian spoon (G/F)	each	\$6.50	\$7.15
♥ King prawns with mango and capsicum salsa served on Asian spoon (G/F)	each	\$5.95	\$6.55
♥ Thai beef rolls with mint soy dressing served on Asian spoons (G/F)	each	\$5.95	\$6.55
♥ Spicy pork belly with apple & pear chutney served on Asian spoons (G/F)	each	\$6.95	\$7.55
♥ Gyoza with spicy dressing served on Asian spoon (V)	each	\$6.50	\$7.15
♥ Pacific Oysters 2 ways: freshly shucked with lime; traditional Kilpatrick (G/F)	(12)	\$55	\$60.50
Bowls and Cones (Minimum 15 each item)			
♥ Hokkien noodles with Asian vegetables served in Asian bowls	each	\$9.95	\$10.95
♥ Caesar salad served in Asian bowls (grilled chicken \$1 extra)	each	\$9.95	\$10.95
♥ Penne pasta with traditional creamy carbonara and fresh parmesan	each	\$9.95	\$10.95
♥ Mini Nachos Cups with house made guacamole	each	\$9.95	\$10.95
♥ Nasi Goreng in Asian Bowls with prawn, omelette and satay chicken	each	\$12.95	\$14.25
♥ Seafood risotto in Asian bowls (G/F)	each	\$12.95	\$14.25
♥ Vietnamese style vermicelli salad topped with:			
Chicken, prawn and vegetarian spring rolls	each	\$12.95	\$14.25
♥ Fish & chips with fresh lime and citrus mayo in bamboo cones	each	\$12	\$13.20

These prices are subject to change without notice
All prices are inclusive of GST

Minimum order ½ platter
Minimum order applies on Sunday and Public Holidays



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Cocktail Party Packages (All minimum 35 guests)

MENU1 Light Cocktail Selection

- ♥ Vegetarian Vietnamese rice paper rolls with hoisin sauce
- ♥ Gourmet Ribbon Sandwiches with assorted fillings
- ♥ Prawn served on potato rosti with avocado salsa
- ♥ Fresh Fruit platter with choc dipped strawberries
- ♥ Petit savoury tartlets with traditional Lorraine and spinach and fetta
- ♥ Char-grilled meatballs with vegetable relish
- ♥ Vegetarian mini spring rolls with sweet chilli jam
- ♥ Freshly baked mini Cupcakes with assorted delicious toppings
- ♥ Freshly baked scones with tea jelly and whipped cream

The above menu can be provided for \$28 per person or \$30.80 on Sunday and public holidays.
All food will be presented on lovely crockery platters and in baskets.

BEVERAGE PACKAGE

Plunger coffee, specialty teas, orange juice and mineral water can be provided for \$10 per person or \$11 per person on Sunday and public holidays. Price includes urn, plunger, cups, saucers, tea spoons & glasses.

MENU 2 Party Cocktail Selection

- ♥ Vegetarian Vietnamese rice paper rolls with hoisin sauce
- ♥ Bruschetta: sour dough with roma tomatoes, balsamic vinegar, olive oil, fresh basil & shaved parmesan
- ♥ Prawn served on potato rosti with avocado salsa
- ♥ Petit savoury tartlets with traditional Lorraine and spinach and fetta
- ♥ Vegetarian mini spring rolls with sweet chilli jam
- ♥ Cheese & spinach parcels Greek style in filo pastry
- ♥ Mushroom and risotto parmesan balls with garlic aioli
- ♥ Meatballs char-grilled with roasted vegetable relish
- ♥ Chicken Satay on skewer with peanut dipping sauce
- ♥ Beer battered fish with lime mayonnaise
- ♥ Housemade sesame & herb pork wellington in puff pastry

The above menu can be provided for \$40 per person or \$44.00 on Sunday and public holidays.
All food will be presented on lovely crockery platters and in baskets.

Staff Charges

We can arrange delivery of all food to you or our food and beverage staff can come along and take care of everything for you.

Monday to Friday	Wait Staff	\$39 per hour
	Chef	\$49 per hour
	Beverage Staff	\$44 per hour
Saturday	Wait staff	\$44 per hour
	Chef	\$54 per hour
	Beverage Staff	\$49 per hour
Sunday	Wait Staff	\$49 per hour
	Chef	\$60 per hour
	Beverage Staff	\$54 per hour

Staff minimum 4 hours, travel time applies.

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MENU 3 Premier Cocktail Selection

- ♥ Vegetarian Vietnamese rice paper rolls with hoisin sauce
- ♥ Peking duck pancake
- ♥ Sushi with assorted delicious fillings wasabi and soy
- ♥ Prawn served on potato rosti with avocado salsa
- ♥ Bruschetta: sour dough with roma tomatoes, balsamic vinegar, olive oil, fresh basil & shaved parmesan
- ♥ Greek style Cheese & spinach parcels
- ♥ House made mini gourmet pies with assorted fillings
- ♥ Petit Pizza with assorted delicious toppings
- ♥ House made sesame & herb pork wellington in puff pastry
- ♥ Spring Roll Selection including:
 - ♥ Vegetarian with sweet chilli soy sauce
 - ♥ Hand rolled Vietnamese shredded coconut & chicken Breast
- ♥ Char-grilled meatballs with homemade vegetable relish
- ♥ Chicken satay sticks with spicy peanut sauce
- ♥ Chocolate dipped strawberries
- ♥ Fresh seasonal Fruit & cheese platter with crackers

The above menu can be provided for \$50 per person or \$55 on Sunday and public holidays.
All food will be presented on lovely platters.

MENU 4 Deluxe Cocktail Selection

COLD SELECTION

- ♥ Pacific Oysters 2 ways: * freshly shucked with lime *traditional Kilpatrick
- ♥ Prawn served on potato rosti with avocado salsa
- ♥ Thai beef rolls served on Asian spoons
- ♥ Peking duck pancake
- ♥ Vegetarian Vietnamese rice paper rolls with hoisin sauce
- ♥ Salmon and camembert savoury boats

HOT SELECTION

- ♥ House made mini gourmet pies with assorted fillings
- ♥ Vegetarian mini spring rolls with sweet chilli soy sauce
- ♥ Prawns: Large tempura served on skewer with lime mayonnaise
- ♥ Spicy pork belly with apple & pear chutney served on Asian spoons
- ♥ Mushroom and Risotto Parmesan balls with garlic aioli
- ♥ Chicken satay sticks with spicy peanut sauce
- ♥ Lamb marinated in rosemary on skewer with tzatziki
- ♥ Mini Burger of your choice (Wagyu beef, Thai chicken, lentil, gourmet hot dog)
- ♥ A selection of either an Asian bowl or cone per guest. See page 4 for options (Seafood & Yum Cha additional \$2)

SWEET SELECTION

- ♥ Chocolate dipped strawberries
- ♥ Gourmet Ice Cream selection of caramel toffee, choc mint and blood orange sorbet served in cocktail glasses

The above menu can be provided for \$65 per person or \$71.50 on Sundays or public holidays.
All food will be presented on lovely platters

Why not create your own cocktail party package . . . Culinarius can tailor a menu to suit your Particular tastes, needs and budget.



These prices are subject to change without notice. All prices are inclusive of GST. Delivery to all areas.

Morning/ Afternoon Tea

Muffins (minimum 6)	\$4.50 each
Mini Muffins (minimum 12)	\$3.50 each
Friands (minimum 6)	\$4.50 each
Banana Bread with sweet crème fraiche (minimum 6)	\$4.50 each
Scones, Jam and Cream (minimum 6)	\$4.50 each
Slices- salted caramel, pecan caramel choc brownie, cherry ripe, rocky road - to name a few	\$4.50 each

Morning Tea Boards – chef’s seasonal selection may include muffins, Banana bread, friands, scones, house made biscuits, slices, savoury tartlets (Served with accompaniments) \$95 (Serves 10 people approx)

Cupcakes	Large	\$ 4.50 each (minimum 6)
Cupcakes	Mini	\$ 3.50 each (minimum 12)
Sweetie Platter	Small	\$74
Sweetie Platter	Large	\$89
Gluten free Caramel slice		\$5.50
Gluten free Biscuits		from \$3.50

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Cold Lunch Platters

	Monday-Saturday	Sunday & Public Holidays
Fresh Tropical Fruit with Chocolate dipped Strawberries	\$89	\$97.90
Fresh seasonal fruit served with a combination of soft and Firm cheeses with dried fruits, and crackers (serves 10)	\$105	\$115.50
Seasonal fresh fruit kebabs with honey yoghurt (min. Order of 12)	each \$6.50	\$7.15
Antipasto A selection of continental meats, olives, semi-dried tomatoes, Capsicums, tomatoes, eggplant, fetta cheese and crusty rolls.	\$155	\$170.50
Cold Meats Cold cuts of beef, ham, pork, lamb & chicken with homemade condiments	\$155	\$170.50
Vegetable Crudités An array of fresh & semi dried baby vegetables, Cheeses & crackers served with mayonnaise styled dip.	\$145	\$159.50
Quiche Large (Family Sized) Quiche Spinach, feta, Vegetarian, Lorraine Crab & Camembert, Smoked Salmon and Dill	each \$68 each \$75	\$74.80 \$82.50
Ploughman's Lunch A traditional ploughman's lunch comprising of ham, chicken, cheeses, Pickled gherkins, Condiments and Crusty Rolls	\$155	\$170.50
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 \$89 Small \$74	\$97.90 \$81.40
Homemade Biscuit Platter	\$80	\$88

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Thank you for choosing Culinarius for your important function.

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.