

COCKTAIL MENU

please note that seasonal substitutions may apply



	Serves	Monday to Saturday	Sunday & Public Holiday
Sandwiches/ Wraps and More- all with assorted delicious fillings			
Assorted sandwich medley-A delicious mix of gourmet sandwiches wraps & Turkish bread (serves 6-8 guests)	each	\$110	\$121
Gourmet sandwiches cut into quarters	each	\$8.50	\$9.35
Triple layered ribbon sandwiches	36 fingers	\$110	\$121
Gourmet wraps (cut into quarters)	each	\$14.50	\$15.95
Mini croissants with ham, cheese, avocado & egg tomato (min.12)	each	\$8	\$8.80
Ciabatta Roll	each	\$12	\$13.20
Toasted Turkish Fingers with leg of ham, tasty cheese and tomato	8 fingers	\$45	\$49.50
Light and Fresh Rolls			
Fresh rice paper rolls with seasonal vegetables and vermicelli with house made Asian style dipping sauce (G/F) (Vegan)	(15)	\$95	\$104.50
Fresh rice paper rolls with mandarin and duck with hoisin dipping sauce (G/F) (D/F)	(15)	\$120	\$132
Fresh rice paper rolls with prawn, mint and coriander with nuoc cham dipping sauce (G/F) (D/F)	(15)	\$115	\$126.50
Thai beef rolls with mint soy dressing served on Asian spoons (G/F) (D/F)	(15)	\$115	\$126.50
Assorted fresh sushi served with soy and wasabi	(30)	\$95	\$104.50
Peking duck pancake	(16)	\$120	\$132
Bruschetta			
Baguette brushed with olive oil			
• topped with Roma tomatoes, balsamic glaze, fresh basil & shaved parmesan (V)	(30)	\$85	\$93.50
• topped with basil pesto, crumbled fetta and marinated capsicum (V)	(30)	\$85	\$93.50
• topped with sauteed mushrooms, pancetta & parmesan	(30)	\$98	\$107.80
Crostini brushed with olive oil, blue cheese, pear and walnut (V)	(30)	\$95	\$104.50
Baked Turkish bread with chunky avocado salsa and cherry tomato with toasted sesame seeds (V)	(30)	\$85	\$93.50
Seafood			
Freshly shucked Pacific Oysters			
• with soy, sesame and shallot dressing (G/F) (D/F)	(12)	\$60	\$66
• traditional Kilpatrick (D/F)	(12)	\$60	\$66
Prawn served on potato rosti with avocado salsa (G/F)	(24)	\$118	\$129.80
Buckwheat blini with crème fraiche, smoked trout, salmon roe and fresh dill	(24)	\$118	\$129.80
Frittata with flaked Atlantic salmon fillets and dill	(24)	\$118	\$129.80
Salt and pepper squid served with lime mayonnaise	(24)	\$115	\$126.50

These prices are subject to change without notice.

All prices are inclusive of GST.

Delivery to all areas is available.

Minimum order on Sunday and Public Holidays applies.

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Seafood Continued			
Prawn roll with salt, pepper, chives & celery, with mayo and hot sauce with lettuce (min 12)	each	\$15	\$16.50
Mexican fish soft taco shells with house-made slaw and mayo (min 12)	each	\$15	\$16.50
Coconut crumbed prawns w chilli honey sauce	(24)	\$118	\$129.80
Beer battered fish with lime mayonnaise	(36)	\$115	\$126.50
Petite Quiche (served hot or cold)			
Spinach and fetta (V)	(24)	\$115	\$126.50
Bacon, egg and mushroom	(24)	\$115	\$126.50
Goats cheese with caramelised onion (V)	(24)	\$115	\$126.50
Arancini			
Wild mushroom and mozzarella arancini with garlic aioli (Veg)	(30)	\$98	\$107.80
Pumpkin, Pea & Leek arancini with garlic aioli (G/F) (D/F) (Veg)	(30)	\$115	\$126.50
Prawn arancini with jalapeno mayo	(24)	\$115	\$126.50
Hot Pastries			
House made herb pork and fennel Wellington in puff pastry	(48)	\$98	\$107.80
Vegetarian spinach and fetta Wellington in puff pastry (V)	(48)	\$98	\$107.80
House-made mini gourmet beef pies with house-made tomato sauce	(24)	\$118	\$129.80
Cheese & spinach Greek style parcels in filo pastry (V)	(30)	\$98	\$107.80
Spring rolls with sweet chilli jam (Vegan)	(80)	\$88	\$96.80
Mini Vol-Au-Vents with assorted gourmet fillings (Veg avail)	(36)	\$98	\$107.80
Beef and chorizo empanadas	(24)	\$118	\$129.80
Beef and bean Mexican cigars	(24)	\$115	\$126.50
Pizzas piccolo with assorted delicious toppings (Veg avail)	(24)	\$98	\$107.80
Mini Sliders (minimum 12)			
Wagyu beef with American cheese, caramelised onion, rocket and Culinarius special sauce	each	\$12	\$13.20
Southern fried chicken with house-made slaw and chipotle mayo	each	\$12	\$13.20
Char-grilled halloumi with vegetables relish, baby beetroot, sweet potato, zucchini, rocket and tomato (V)	each	\$12	\$13.20
Pulled Pork with house-made slaw and smoky BBQ sauce	each	\$12	\$13.20
Mini meatball Sub with grilled provolone, pickles and tomato pepperonatta	each	\$12	\$13.20

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Mini Sliders Continued			
Prawn roll with salt, pepper, chives & celery, with mayo and hot sauce with lettuce	each	\$15	\$16.50
Mexican fish soft taco shells with house-made slaw and mayo	each	\$12	\$13.20
Vegetarian and Vegan			
Fresh rice paper rolls with seasonal vegetables and vermicelli with house made Asian style dipping sauce (G/F) (Vegan)	(15)	\$95	\$104.50
Vegetable stuffed Mushrooms baked with mozzarella (G/F) (Vegan option avail)	(30)	\$98	\$107.80
Crispy parmesan polenta w pesto, kalamata olive and sun-dried tomato (V)(G/F)	(24)	\$98	\$107.80
House-made potato rosti topped with avocado salsa and antipasto vegetables (V)(G/F)	(24)	\$115	\$126.50
Mushroom & parmesan arancini with garlic aioli (V)	(30)	\$98	\$107.80
Pumpkin, Pea & Leek arancini with garlic aioli (V)(G/F) (D/F)	(30)	\$115	\$126.50
Cheese & spinach Greek style parcels in filo pastry (V)	(30)	\$98	\$107.80
Spring Rolls with sweet chilli jam (Vegan)	(80)	\$88	\$96.80
Spinach and fetta Wellington in puff pastry (V)	(48)	\$98	\$107.80
Herbed pikelets with pear and blue cheese topping (V)	(24)	\$98	\$107.80
Char-grilled vegetable skewers with peanut sauce (min 12) (V)(G/F) (Vegan option avail)	each	\$8.50	\$9.35
Mini Vegetarian Nachos Cups with house made guacamole (min 12) (V)	each	\$15	\$16.50
Char-grilled Halloumi mini burger with vegetables relish, baby beetroot, sweet potato, zucchini, rocket and tomato (min 12) (V)	each	\$12	\$13.20
Zucchini and halloumi fritters with Greek yoghurt, olive and semi dried tomato (V) (G/F)	(24)	\$98	\$107.80
Giant green olives stuffed with fetta and capers fried in panko crumbs (V)	(24)	\$96	\$105.60
Skewers			
Honey Garlic char-grilled Chicken skewers with sesame (G/F) (D/F)	each	\$12	\$13.20
Chicken satay skewers with spicy peanut sauce (GF)	each	\$12	\$13.20
Tandoori chicken skewers with minted yoghurt (GF)	each	\$12	\$13.20
Lamb Kofta with pita, tzatziki and garlic dip (G/F) (D/F)	each	\$12	\$13.20
Char-grilled seasonal vegetable with peanut sauce (G/F) (Vegan)	each	\$12	\$13.20
Crunchy Thai chicken and peanut cakes with sweet chilli jam (G/F) (D/F) olive and semi dried tomato (V) (G/F)	(30)	\$105	\$115.50
Sticky Korean pork belly bites served on spoons with toasted sesame (G/F) (D/F)	(24)	\$115	\$126.50
Chicken katsu bites with spicy sriracha dipping sauce	(24)	\$115	\$126.50

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	Serves	Monday to Saturday	Sunday & Public Holiday
Skewers/ Sticks and Meaty Bites (minimum 12) Continued			
Meatballs char-grilled with roasted vegetable relish	1Kg	\$80	\$88
Spicy Buffalo Wings with hot chilli sauce and sour cream (GF)	(24)	\$98	\$107.80
Substantial Bowls (minimum 12)			
Hokkien noodles with Asian vegetables (Vegan)	each	\$12	\$13.20
Caesar salad (grilled chicken \$1 extra)	each	\$15	\$16.50
Creamy baked mac 'n cheese (V)	each	\$15	\$16.50
Mini Nachos Cups with house made guacamole (Beef or Bean option avail)	each	\$15	\$16.50
Nasi Goreng with prawn, omelette and satay chicken (G/F avail)	each	\$18	\$19.80
Pumpkin, Pea and Leek risotto (G/F)	each	\$15	\$16.50
Vietnamese style vermicelli salad topped with: chicken, prawn and vegetarian spring rolls (Vegan and G/F option avail)	each	\$20	\$22
Poke Bowl with fresh tuna, edamame, radish, grated carrot, pickled ginger and avocado with fragrant rice (G/F)	each	\$20	\$22
Beer battered fish & chips with fresh lime and citrus mayo	each	\$18	\$19.80
Slow cooked brisket with pappardelle	each	\$18	\$19.80
For the Sweet-Tooth (see our other menus for more extensive options)			
Sweetie Platter with assorted cakes and slices including chocolate ganache cake, cherry ripe, brownie, caramel slice, carrot cake, caramel cheesecake, mint slice to name a few (please note selection may vary)			
	Large, approximately 50 pieces	\$125	\$137.50
	Small, approximately 30 pieces	\$89	\$97.90
Seasonal fresh fruit kebabs with honey yoghurt (min order of 12)	each	\$10	\$11
Morning Tea Boards with freshly baked selection including banana bread, scones with jam and cream, Danish pastry, muffins, friands and savoury tartlets (feeds approximately 8)		\$118	\$129.80
Chocolate dipped strawberries	each	\$4.50	\$4.95

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**Monday to
Saturday** **Sunday &
Public
Holiday**

Cold Share Platters for 10

Italian Antipasto

Leg ham, char-grilled chorizo, spicy salami, olives, semi dried tomato, artichokes, capsicums, vine tomato, marinated eggplant, fetta, grissini and crusty bread \$195 \$214.50

Japanese

Assorted sushi, sashimi, edamame, seaweed salad, marinated tofu, pickled ginger, soy and wasabi \$195 \$214.50

Mexican

House made layered bean, sour cream, avocado, salsa and cheese dipping platter, Pico de Gallo, red salsa, jalapeno, toasted corn, fresh cilantro, capsicum, cucumber, fresh lime and tortilla chips (V)

\$150 \$165

Spanish

Chorizo, spicy salami, char-grilled octopus, meatballs, olive selection, marinated fetta, artichokes, grilled capsicum, romesco dip and crusty bread and crostini \$195 \$214.50

Middle Eastern

Hummus, taramasalata, tabouli, falafel, lamb kofta, marinated fetta, stuffed vine leaves, artichokes, olives, vine tomato and pita bread \$185 \$203.50

Ploughman's Lunch

Leg ham, chicken drumsticks, vintage cheddar cheese, camembert, sliced tomato and cucumber, pickled gherkins, corn relish, traditional fruit chutney and English mustard with crusty Rolls \$185 \$203.50

Vegetarian Summer Platter

Fresh carrot, celery and capsicum sticks, hummus, olives, semi dried tomato, marinated artichokes, char-grilled eggplant, zucchini and sweet potato, vintage cheddar, blue cheese, camembert served with cracker selection \$175 \$192.50

Charcuterie

Cold cuts of beef, ham, pork, lamb & chicken with homemade condiments \$215 \$236.90

Seafood

Prawns, oysters, smoked trout, marinated octopus, mussels in tomato, lime mayonnaise, fresh lemons and limes approx. \$350 approx. \$385

Fruit

Fresh seasonal fruit selection with chocolate dipped Strawberries \$98 \$107.80

Fresh seasonal fruit served with a combination of soft and firm cheeses with dried fruits, nuts and crackers \$128 \$140.80

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Cocktail Party Packages (All minimum 40 guests)

Culinarius has created 4 Cocktail Menus, each containing favourites from our award-winning Cocktail Menu. Please note, we would be delighted to help you to create your own cocktail party package . . .

Culinarius can tailor a menu to suit your tastes, needs and budget.

For extra wow factor, why not add a beautiful Grazing Table to your Cocktail menu?

The Culinarius Grazing Table includes a gourmet cheese selection, antipasto, freshly cut and marinated vegetables, house made dips, continental meats, seasonal fruits, nuts, olives, crackers, Lavosh, and crusty breads \$15 per person

MENU 1 Light Cocktail Selection (\$39 per person or \$42.90 per person on Sunday or public holidays) All food will be presented on lovely platters and in baskets. Staffing available at an additional cost.

Vietnamese rice paper rolls with Asian dipping sauce (Vegan, G/F)
Prawn served on potato rosti with avocado salsa (G/F)
Spinach and fetta mini quiches (V)
Char-grilled meatballs with vegetable relish
Vegan mini spring rolls with sweet chilli jam (V)
Waldorf chicken ribbon sandwiches
Chocolate dipped strawberries (GF)

MENU 2 Party Cocktail Selection (\$49 per person or \$53.90 per person on Sunday or public holidays) All food will be presented on lovely platters and in baskets. Staffing available at an additional cost.

Zucchini and halloumi fritters with Greek yoghurt, olive and semi dried tomato (V) (G/F)
Assorted fresh sushi served with soy and wasabi (GF avail)
Vegan mini spring rolls with sweet chilli jam (V)
Mushroom & Parmesan arancini with garlic aioli (V)
Meatballs with char-grilled roasted vegetable relish
Chicken katsu bites
Coconut crumbed prawns w chilli honey sauce
Pizza piccolo with assorted delicious toppings (Veg avail)
Vietnamese rice paper rolls with Asian dipping sauce (Vegan, G/F)
Select one bruschetta from the options below:

- Roma tomatoes, balsamic glaze, fresh basil & shaved parmesan (V)
- basil pesto, crumbled fetta, and marinated capsicum (V)
- sauteed mushrooms, pancetta & parmesan

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MENU 3 Premier Cocktail Selection (\$54 per person or \$59.40 per person on Sunday or public holidays) All food will be presented on lovely platters and in baskets. Staffing available at an additional cost.

Peking duck pancake

Buckwheat blini with crème fraiche, smoked trout, salmon roe and fresh dill

House made mini gourmet wagyu beef pies

Beef and chorizo empanadas

Salt and pepper squid served with lime mayonnaise

Vegan spring rolls with sweet chilli jam sauce (Vegan)

Meatballs with chargrilled vegetable relish

Select one Vietnamese rice paper rolls from the options below:

- with prawn, mint and coriander with nuoc cham dipping sauce (G/F) (D/F)
- with mandarin and duck with hoisin dipping sauce (G/F) (D/F)
- with seasonal vegetables and vermicelli with house made Asian style dipping sauce (G/F) (Vegan)

Select one petite quiche from the options below (served hot or cold):

- Spinach and fetta (V)
- Goats cheese with caramelised onion (V)
- Bacon, egg and mushroom

Select one bruschetta from the options below:

- Roma tomatoes, balsamic glaze, fresh basil & shaved parmesan (V)
- basil pesto, crumbled fetta, and marinated capsicum (V)
- sauteed mushrooms, pancetta & parmesan

Select one skewer from the options below:

- Honey garlic char-grilled Chicken skewers with sesame (G/F) (D/F)
- Tandoori chicken skewers with minted yoghurt (GF)
- Chicken satay skewers with spicy peanut sauce (GF)
- Lamb Kofta with pita, tzatziki and garlic dip (G/F) (D/F)
- Char-grilled seasonal vegetable with peanut sauce (G/F) (Vegan)

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MENU 4 Deluxe Cocktail Selection (\$79 per person or \$86.90 per person on Sunday or public holidays) All food will be presented on lovely platters and in baskets. Staffing available at an additional cost.

COLD SELECTION

Pacific Oysters 2 ways: * freshly shucked with ginger and shallots *traditional Kilpatrick

Prawn served on potato rosti with avocado salsa (G/F)

Peking duck pancake

Assorted fresh sushi served with soy and wasabi

Select one Vietnamese rice paper rolls from the options below:

- with prawn, mint and coriander with nuoc cham dipping sauce (G/F) (D/F)
- with mandarin and duck with hoisin dipping sauce (G/F) (D/F)
- with seasonal vegetables and vermicelli with house made Asian style dipping sauce (G/F) (Vegan)

HOT SELECTION

Coconut crumbed prawns w chilli honey sauce

Pizza piccolo with assorted delicious toppings (Veg available)

House made mini gourmet Wagyu beef pies with house made tomato sauce

Vegan mini spring rolls with sweet chilli sauce (V)

Select one skewer from the options below:

- Tandoori chicken skewers with minted yoghurt
- Chicken satay skewers with spicy peanut sauce
- Lamb Kofta with pita, tzatziki and garlic dip (G/F) (D/F)
- Honey garlic char-grilled Chicken skewers with sesame (G/F) (D/F)
- Char-grilled seasonal vegetable with peanut sauce (G/F) (Vegan)

Select one arancini from the options below:

- Wild mushroom and mozzarella arancini with garlic aioli (Veg)
- Pumpkin, Pea & Leek arancini with garlic aioli (G/F) (D/F) (Veg)
- Prawn arancini with jalapeno mayo

Select one mini slider from the options below:

- Wagyu beef with American cheese, caramelised onion, rocket and Culinarium special sauce
- Southern fried chicken with house-made slaw and chipotle mayo
- Char-grilled halloumi with vegetables relish, baby beetroot, sweet potato, zucchini, rocket and tomato (V)
- Mexican fish soft taco shells with house-made slaw and mayo

Select one substantial item from the options below:

- Hokkien noodles with bok choy, capsicum, snow peas, etc (Vegan)
- Caesar salad with grilled chicken, fresh parmesan and croutons
- Creamy baked Mac and Cheese (V)
- Mini nacho cups with house-made guacamole, corn chips and matured cheese (choice of beef or bean)
- Vietnamese vermicelli salad topped chicken, prawn, and vegetarian spring rolls
- Beer battered fish & chips with lime mayo
- Slow cooked brisket ragu with pappardelle

TO FINISH

Sweetie platter with assorted mini cakes, slices and biscuits

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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.

Staff minimum 4 hours, travel time applies.

Monday to Saturday	Wait staff	\$44 per hour
	Chef	\$54 per hour
	Beverage staff	\$49 per hour
Sunday and public Holiday	Wait staff	\$49 per hour
	Chef	\$60 per hour
	Beverage staff	\$54 per hour

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TERMS AND CONDITIONS



Thank you for choosing Culinarius for your important function.

Please understand that for your protection and ours some terms and conditions are essential. In booking catering &/or paying a deposit to Culinarius I/we agree to all the terms and conditions below.

In the case where food is supplemented, supplied by and/or prepared by anyone other than Culinarius staff, at a catering event, Culinarius Catering shall be absolved from the responsibility for any adverse reactions or health issues arising from all food available at the event. Guests are therefore advised to inform themselves of the ingredients and preparation methods of any food not provided directly by Culinarius Catering. By consuming food prepared or supplied by other parties, guests and clients acknowledge and accept this risk and agree to release Culinarius Catering from any liability related to all catering.

Booking Confirmation

A non-refundable deposit of \$1000 (for Weddings and large functions) or a negotiated fee must be paid to secure your booking.

Final Payment

©Weddings: Must be settled 14 days prior to function

©Private Parties: Must be settled 7 days prior to function

©Corporate: 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

©Less than 1 months' notice, 50% of your catering/ event order must be paid.

©Less than 14 days, 50% of your catering plus any other 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 License, 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 organize 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. If there is not reasonable kitchen facilities at your event location they will need to be hired-in at your cost. 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 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.