

GOURMET ROAST



Country roast leg of lamb in a tomato relish with gravy

Whole roasted chicken basted with herbs and spices with jus

Your selection of 2 salads from menu below

Your choice of hot vegetable from menu below

A variety of crusty rolls and butter

Condiments to compliment

Vegetarian options available

**the above menu can be provided for \$49.50 per person Monday to Saturday or \$54.45 on
Sundays and public holidays**

**Please note that all food will be presented on lovely platters with serving utensils
Price does not include hire of crockery, linen, room set-up, table set-up and food and
beverage service**

**MINIMUM 35 GUESTS
INCLUDES FREE DELIVERY**

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.

**Tel: 4228 1800
email: office@culinarius.com.au**

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SALADS

(choose 2 from below:)

Caesar

Crisp cos lettuce, bacon, grated egg, shaved parmesan and Culinarius' house-made dressing. (Anchovies optional)

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.

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.

Culinarius' Creation

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

Butternut Pumpkin (Vegan GF)

Tossed with baby spinach and pomegranate in a apple cider vinaigrette

VEGETABLES

(choose 1 from below:)

Oven roasted seasoned vegetables

Potato casserole - layers of potato, onion, double cream and matured cheese

Broccoli and cauliflower au gratin with flaked almonds

Melange of seasonal vegetables in a light curry or butter sauce

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OPTIONAL ADDITIONS:

CANAPES ON ARRIVAL

\$10 per person or \$11 per person on Sunday and public holidays

- Bruschetta with Roma tomato, shaved parmesan, basil and balsamic glaze
- Chargrilled Italian meatballs with vegetable relish
- Vegetarian mini spring rolls with sweet chilli jam

DESSERT

\$10 per person or \$11 on Sunday and public holidays. Choose any 2 from the options below

Sticky Date Pudding

Served with warm butterscotch sauce

Citrus Tart

Refreshing lemon tart

Baked Cheesecake

Topped with fresh strawberries and blueberries lightly glazed

Pavlova

Fluffy meringue topped with fresh cream & fresh seasonal fruit

Fresh Tropical Fruit and Australian Cheese Platter

with crackers

Chocolate Mousse

Served in martini glasses with a chocolate dipped strawberry

Fruit Salad

Mix of seasonal fresh fruits

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. All have their Responsible Service of Alcohol Certificates.

Monday to Saturday	Wait Staff	\$44 per hour
	Chef	\$54 per hour
	Beverage Staff	\$49 per hour
Sunday & Public Holidays	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.