

DINNER PARTY MENU



ENTREES

PLEASE SELECT TWO FROM THE OPTIONS BELOW:

Slow braised beef ragu served on pappardelle,
topped with shaved pecorino and fresh basil

Goat's cheese, caramelised onion, and thyme tart
with a mixed green salad

Sticky Korean pork belly
with Asian cucumber salad

Seared scallops du jour
in a sauteed leek, sauvignon blanc, double cream and fresh dill sauce

Asian pan-seared duck salad
with green mango & Thai basil

Rustic butternut squash, sage beurre noisette risotto
finished with shaved parmesan and fresh parsley

local ingredients sourced where ever possible

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

DINNER PARTY MENU



MAINS

PLEASE SELECT TWO FROM THE OPTIONS BELOW:

Mediterranean-style prosciutto wrapped chargrilled Chicken Breast, stuffed with ricotta and semi-dried tomatoes served with roasted kipfler potatoes, seasonal greens and jus

Slow cooked beef cheeks in a red wine gravy served with buttery Paris mash, and steamed greens and roasted carrot

Salmon fillet with a lime butter drizzle Served with salt & pepper smashed potato and seasonal greens

Roasted to medium lamb rump in a Za'atar crumb with Ras El Hanout spiced couscous, smoky eggplant puree and yoghurt.

Roast pork loin with mushroom, spinach and Spanish onion basted with honey soy jus served with a medley of roast potato, zucchini, capsicum, sweet potato and steamed greens

local ingredients sourced where ever possible

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

DINNER PARTY MENU



DESSERTS

PLEASE SELECT TWO FROM THE OPTIONS BELOW:

Sticky date pudding
with warm butterscotch sauce & vanilla bean gelato

Orange creme brulee
with double chocolate ice cream

Dulce De Leche Chocolate Cheesecake
on a Belgian Biscoff base with cream and fresh berries

Banoffee Pie
with espresso crumb & caramelised figs

Tiramisu
with layers of espresso soaked ladyfingers, mascarpone and Tia
Maria liqueur dusted with coco

Chocolate Fondant
with vanilla bean gelato and a spiral of caramel sauce

Two flavours of Gelato
Gelato served in martini glasses and topped with chocolate dipped
strawberry and praline

local ingredients sourced where ever possible

\$147 per person including GST
Minimum 10 guests

Price includes a chef and food wait person onsite for maximum of 3 hours
Pricing does not include beverages, beverage service, setting tables, provision of
cutlery, glassware, linen or kitchen equipment

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

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.