COCKTAIL MENU

Seasonal substitutions may apply
NOT ALL ALERGENS ARE LISTED, PLEASE ENQUIRE WHEN PLACING YOUR ORDER

Selection of Canapes - served cold

	Serves	Monday to Saturday	Sunday*
Fresh rice paper rolls with seasonal vegetables and vermicelli with house made Asian style dipping sauce (G/F) (Vegan)	(15)	$105	$115.50
Thai beef rolls with mint soy dressing served on Asian spoons (G/F) (D/F)	(15)	$125	$132
Assorted fresh sushi served with soy and wasabi (GF)	(30)	$115	$126.50
Peking roast duck pancakes with hoisin sauce and julienne vegetables	(16)	$135	$148.50
Baguette brushed with olive oil			
• topped with Roma tomatoes, balsamic glaze, fresh basil & shaved parmesan (V)	(30)	$98	$107.80
• topped with basil pesto, crumbled fetta and marinated capsicum (V)	(30)	$98	$107.80
• topped with sauteed mushrooms, pancetta & parmesan	(30)	$115	$126.50

Seafood - served cold

Freshly shucked Pacific Oysters			
• with soy, sesame and shallot dressing (G/F) (D/F)	(12)	$60	$66
• traditional Kilpatrick (D/F) (warm)	(12)	$60	$66
Prawn served on potato rosti with avocado salsa (G/F)	(24)	$125	$137.50
Buckwheat blini with crème fraiche, smoked trout, salmon roe & fresh dill	(24)	$125	$137.50
Fresh rice paper rolls with prawn, mint and coriander with nuoc cham dipping sauce (G/F) (D/F)	(15)	$125	$137.50

Selection of Canapes - served warm

Seafood - served warm

Coconut crumbed prawns w chilli honey sauce	(24)	$120	$132
Beer battered fish with lime mayonnaise	(36)	$120	$132
Salt and pepper squid served with lime mayonnaise	(24)	$120	$132

Petite Quiche - choose from the following:

• Spinach and fetta (V)	(24)	$125	$137.50
• Bacon, shallots & cheese	(24)	$125	$137.50
• Goats cheese with caramelised onion (V)	(24)	$125	$137.50

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COCKTAIL MENU

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Selection of Canapes (continued) - served warm

	Serves	Monday to Saturday	Sunday*
Arancini - choose from the following:			
• Wild mushroom and mozzarella arancini with garlic aioli (Veg)	(30)	$120	$132
• Pumpkin, Pea & Leek arancini with garlic aioli (G/F) (D/F) (Veg)	(30)	$120	$132
Cocktail-sized vegetable samosas with fruit chutney (Veg)	(24)	$108	$118.80
House made herb pork and fennel Wellington in puff pastry	(48)	$125	$137.50
Vegetarian spinach and fetta Wellington in puff pastry (V)	(48)	$125	$137.50
House-made mini gourmet beef pies with house-made tomato sauce	(24)	$125	$137.50
Cheese & spinach Greek style parcels in filo pastry (V)	(30)	$98	$107.80
Spring rolls with sweet chilli jam (Ve)	(80)	$98	$107.80
Mini Vol-Au-Vents with assorted gourmet fillings (Veg avail)	(30)	$98	$107.80
Pizzas piccolo with assorted delicious toppings (Veg avail)	(24)	$125	$137.50
Crunchy Thai chicken and peanut cakes with sweet chilli jam (G/F) (D/F)	(30)	$125	$137.50
Sticky Korean pork belly bites served on spoons with toasted sesame (D/F)	(24)	$125	$137.50
Chicken katsu bites with spicy sriracha dipping sauce	(24)	$125	$137.50
Meatballs char-grilled with roasted vegetable relish	1kg	$90	$99
Spicy Buffalo Wings with hot chilli sauce and sour cream (GF)	(24)	$125	$137.50

Skewers (minimum 15)

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 tzatziki dip (G/F - koftas) (D/F - koftas)	each	$12	$13.20
Char-grilled seasonal vegetable with peanut sauce (G/F)	each	$12.50	$13.75

Mini Sliders (minimum 12)

Wagyu beef with American cheese, caramelised onion, rocket and Culinarius special sauce	each	$12.95	$14.25
Southern-fried chicken with house-made slaw and chipotle mayo	each	$12.95	$14.25
Char-grilled halloumi with vegetables relish, baby beetroot, sweet potato, zucchini, rocket and tomato (V)	each	$12.95	$14.25
Pulled Pork with house-made slaw and smoky BBQ sauce	each	$12.95	$14.25
Mini meatball Sub with grilled provolone, pickles and tomato peperonata	each	$12.95	$14.25

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COCKTAIL MENU

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Vegetarian and Vegan Canapes - warm and cold options

	Serves	Monday to Saturday	Sunday*
Fresh rice paper rolls with seasonal vegetables and vermicelli with house made Asian style dipping sauce (G/F) (Vegan) (Served cold) (contain peanuts)	(15)	$105	$115.50
House-made potato rosti topped with avocado salsa and antipasto vegetables (V)(G/F) (Served cold)	(24)	$120	$132
Mushroom & parmesan arancini with garlic aioli (V)	(30)	$120	$132
Pumpkin, Pea & Leek arancini with garlic aioli (V)(G/F) (D/F)	(30)	$125	$137.50
Cheese & spinach Greek style parcels in filo pastry (V)	(30)	$98	$107.80
Spring Rolls with sweet chilli jam (Vegan)	(80)	$98	$107.80
Spinach and fetta Wellington in puff pastry (V)	(48)	$125	$137.50
Herbed pikelets with pear and blue cheese topping (V) (Served cold)	(24)	$115	$126.50
Char-grilled vegetable skewers with peanut sauce **(min 12)** (V)(G/F) (Vegan option avail)	each	$12.50	$13.75
Individual Vegetarian Nachos Cups with house made guacamole **(min 12)** (V,GF)	each	$15.50	$17.05
Char-grilled Halloumi mini burger with vegetables relish, baby beetroot, sweet potato, zucchini, rocket and tomato **(min 12)** (V)	each	$12.95	$14.25
Zucchini and halloumi fritters with Greek yoghurt, olive and semi dried tomato (V) (Served cold)	(24)	$105	$115.50
Cocktail-sized vegetable samosas served with fruit chutney (V)	(24)	$108	$118.80

Substantial Bowls (minimum 12)

Hokkien noodles with bok choy, capsicum, snow peas, etc (Vegan) (Hot)	each	$18.50	$20.35
Caesar salad with bacon and boiled egg, fresh parmesan and croutons	each	$15.50	$17.05
Mini Nachos Cups with house made guacamole, corn chips and matured cheese (Beef or Bean option avail) (GF)	each	$18.50	$20.85
Wild mushroom and parmesan risotto in a sauvignon blanc stock (G/F)	each	$18.50	$20.35
Vietnamese style vermicelli salad topped with: chicken, prawn and vegetarian spring rolls (Vegan and G/F option avail)	each	$22	$24.20
Beer battered fish & chips with fresh lime and citrus mayo	each	$18.50	$20.35
Slow cooked beef brisket ragu with pappardelle	each	$18.50	$20.35

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COCKTAIL MENU

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Cold Share Platters for 10

	Monday to Saturday	Sunday*
Italian Antipasto Leg ham, char-grilled chorizo, spicy salami, olives, semi dried tomato, artichokes, capsicums, vine tomato, marinated eggplant, fetta, grissini and crusty bread	$235	$258.50
Spanish Chorizo, spicy salami, char-grilled octopus, meatballs, olive selection, marinated fetta, artichokes, grilled capsicum, romesco dip and crusty bread and crostini	$235	$258.50
Middle Eastern Hummus, taramasalata, tabouli, falafel, lamb kofta, marinated fetta, stuffed vine leaves, artichokes, olives, vine tomato and pita bread	$235	$258.50
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	$235	$258.50
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	$235	$258.50
Charcuterie Cold cuts of beef, ham, pork, lamb & chicken with homemade condiments	$255	$280.50
Seafood Prawns, oysters, smoked trout, marinated octopus, mussels in tomato, lime mayonnaise, fresh lemons and limes	MARKET PRICE	
Morning Tea Board (contain nuts) (Serves 8-10) A variety of freshly baked favourites including banana bread, scones with jam and cream, Danish pastry, muffins, friands and savoury tartlets	$145	$159.50
Fruit Fresh seasonal fruit selection with chocolate dipped Strawberries	$120	$132
Fresh seasonal fruit served with a combination of soft and firm cheeses with dried fruits, nuts and crackers	$160	$176
Seasonal fresh fruit skewers with honey yoghurt **(min order 12)**	each $13.50	$14.85

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COCKTAIL MENU

please note that seasonal substitutions may apply

Gourmet Lunch & Picnic Platters and Boxes

Choose from the following:

	Serves	Monday to Saturday
Sandwiches (Monday - Saturday)		
Gourmet sandwiches cut into quarters **(minimum 10)**	each	$9.25
Gourmet wraps (cut into quarters) **(minimum 10)**	each	$15.50
Mini croissants with ham, cheese, avocado & egg tomato **(min.12)**	each	$9.50
Baguettes with assorted gourmet fillings **(minimum 10)**	each	$12
Toasted Turkish Fingers with leg of ham, tasty cheese and tomato	10 fingers	$39

Sandwich Medley Box $125 (serves 6-8) (Monday - Saturday)

baguettes
quartered gourmet wraps
Turkish fingers with ham, cheese & tomato

Fillings might include; salami semi-dried tomatoes, rocket & matured cheese; Waldorf chicken with grainy mustard mayo, sliced cucumber; Tandoori chicken and tzatziki; double-smoked ham, tomato and cheese; Falafel, tabouli and houmous; to name just a few...

New York deli-style Gourmet Turkish Sandwiches Box $125 (Monday - Saturday)

6x large sandwiches on Turkish cut in half, stacked with gourmet ingredients, choose from:

- Culinarius chicken schnitzel with Peri Peri mayo, crisp lettuce, matured cheese, pickled cucumber & chargrilled Spanish onion
- Chargrilled zucchini & sweet potato with baba ghanoush, grilled capsicum, pickled red onion & balsamic glaze
- Pastrami, coleslaw, red onion jam, mayo and pickles
- Salami & mortadella, provolone, Peri Peri mayo, sun-dried tomato and rocket

Mixed Ribbons Box (36 fingers) $125 (Monday - Saturday)

2 layers of ribbons cut into fingers, 4 flavours:

- Waldorf chicken, grainy mustard may with sliced cucumber and rocket
- Curried egg, shaved carrot and rocket
- Smoked salmon with Spanish onion, cream cheese, cucumber and capers
- Double-smoked ham, Roma tomato, lettuce and mature cheese

Morning Tea Boxes (serves 8-10) $145 (Monday - Saturday) (contain nuts)

A variety of freshly baked favourites including banana bread, scones with jam and cream, Danish pastry, muffins, friands and savoury tartlets

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DESSERT Add 10% for Sunday/ Additional charge for Public Holidays

Sweetie Variety Platter Large (approximately 50 pieces) $165 / Small (approximately 30 pieces $130)
Assorted bite-sized cakes and slices including chocolate ganache cake, cherry ripe, brownie, caramel slice, carrot cake, mint slice, caramel cheesecake, apple crumble, lemon date slice, caramel Biscoff, Monika's rocky road, to name a few.

Sticky Date Pudding Individual $12.50 each **(minimum 15)**
Served warm with hot butterscotch sauce.

Chocolate Macadamia Brownie Tray $96 (16 serves)
Delicious Belgian chocolate and Macadamia nut brownies

Baked Cheesecake $98 (serves 12-16)
Lightly glazed and topped with fresh strawberries & blueberries.

Chocolate Ganache Tart $98 (serves 12-16)
Served with clotted cream

Crème Brulee Individual $12 each **(minimum 15)**
Burnt toffee topped custard infused with vanilla bean

Tiramisu Individual $12 each **(minimum 15)**
Espresso & coffee liqueur infused ladyfingers layered with mascarpone and cacao in individual glasses

Chocolate dipped strawberries $4.95 each **(minimum 12)**
Fresh strawberries dipped in Belgian milk chocolate

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COCKTAIL MENU

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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?
Available with Cocktail Party Packages only

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 pp (Mon-Sat) or $16.50 pp (Sundays)

MENU 1 Light Cocktail Selection ($45 per person or $49.50 per person on Sunday) All food will be presented on lovely platters and in baskets. Staffing available at an additional cost. Minimum of 40 people.

Vietnamese rice paper rolls with Asian dipping sauce (contain peanuts) (Vegan, G/F) (Served cold)
Prawn served on potato rosti with avocado salsa (G/F) (Served cold)
Spinach and fetta mini quiches (V)
Char-grilled meatballs with vegetable relish
Vegan mini spring rolls with sweet chilli jam (Ve)
Double smoked ham, mature cheese & tomato in warm Turkish bread
Chocolate dipped strawberries (GF)

MENU 2 Party Cocktail Selection ($56 per person or $61.60 per person on Sunday) All food will be presented on lovely platters and in baskets. Staffing available at an additional cost. Minimum of 40 people.

Prawn on potato rosti with avocado salsa GF) (Cold)
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 with sriracha mayo dip
Warm dumplings with assorted fillings (prawn, vegetarian and pork & cabbage)
served on spoons with soy sauce (Veg only avail)
Vietnamese rice paper rolls with Asian dipping sauce ((contain peanuts) (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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COCKTAIL MENU

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MENU 3 Premier Cocktail Selection ($64 per person or $70.40 per person on Sunday) All food will be presented on lovely platters and in baskets. Staffing available at an additional cost. Minimum of 40 people.

Peking duck pancake (Cold)
Prawn on potato rosti with avocado salsa (GF) (Cold)
Vegan spring rolls with sweet chilli jam sauce (Vegan)
Meatballs with chargrilled vegetable relish
Vietnamese rice paper rolls (contain peanuts) with seasonal vegetables & vermicelli with Asian-style dipping sauce (G/F) (Vegan) (Cold)

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)
- Char-grilled seasonal vegetable with peanut sauce (G/F) (Vegan)

Select one house-made pastry from the options below:

- Pork & fennel Wellingtons with tomato sauce
- Wagyu beef pies with tomato chutney

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COCKTAIL MENU

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MENU 4 Deluxe Cocktail Selection ($79.50 per person or $87.45 per person on Sunday) All food will be presented on lovely platters and in baskets. Staffing available at an additional cost. Minimum of 40 people.

COLD SELECTION

Prawn served on potato rosti with avocado salsa (G/F)
Peking duck pancake
Assorted fresh sushi served with soy and wasabi
Vietnamese rice paper rolls with seasonal vegetables and vermicelli with Asian style dipping sauce (G/F) (Vegan)

HOT SELECTION

Coconut crumbed prawns w chilli honey sauce
Warm dumplings with assorted fillings (prawn, vegetarian and pork & cabbage)
served on spoons with soy sauce (Veg only avail)
Vegan mini spring rolls with sweet chilli sauce (V)
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)

Select one mini slider from the options below:

- Wagyu beef with American cheese, caramelised onion, rocket and Culinarius 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)

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
- Mini nacho cups with house-made guacamole, corn chips and matured cheese (choice of beef or bean)
- Beer battered fish & chips with lime mayo

Select one house-made pastry from the options below:

- Pork & fennel Wellingtons with tomato sauce
- Wagyu beef pies with tomato chutney

TO FINISH
Strawberries dipped in Belgian chocolate

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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.
Additional charges apply for Public Holidays

Staff minimum 4 hours, travel time applies.

Monday to Saturday	Wait staff	$49 per hour
	Chef	$59 per hour
	Beverage staff	$54 per hour
	Experienced Cocktail Bartender	$59 per hour
Sunday	Wait staff	$54 per hour
	Chef	$65 per hour
	Beverage staff	$59 per hour
	Experienced Cocktail bartender	$65 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 and/or paying a deposit to Culinarius I/we agree to all the terms and conditions below.

As we operate a multi-event kitchen, we cannot guarantee **NOT ALL ALLERGENS ARE LISTED, DIETARIES REQUIREMENTS MUST BE INCLUDED WHEN PLACING ORDERS**

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 clien.t

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.

The parties hereto have executed this Agreement and agree to the terms and conditions outlined above.

For [Company Name] _____:

Signature: _____

Printed Name: _____

Title: _____

Date: _____