



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 (G/F)	(24)	\$115	\$126.50
♥ Spinach and fetta mini quiches (V)	(24)	\$115	\$126.50
♥ Vegetarian Vietnamese rice paper rolls with hoisin sauce (G/F) (V)	(18)	\$95	\$104.50
♥ Bruschetta: baguette brushed with olive oil and topped with Roma tomatoes, balsamic glaze, fresh basil & shaved parmesan (V)	(30)	\$85	\$93.50
♥ Bruschetta: baguette brushed with olive oil and topped with sauteed mushrooms, pancetta & parmesan	(30)	\$85	\$93.50
♥ Peking duck pancake	(16)	\$120	\$132.00
♥ Frittata with flaked Atlantic salmon fillets and dill	(24)	\$115	\$126.50
♥ Vegetable stuffed Mushrooms baked with mozzarella (G/F) (V)	(36)	\$98	\$107.80
♥ Polenta roasted and topped with fetta & antipasto vegetables (G/F) (V)	(24)	\$98	\$107.80
♥ Corn cakes topped with smoked salmon & crème fraiche	(24)	\$115	\$126.50
♥ House made potato rosti topped with avocado salsa and antipasto vegetables (G/F)	(24)	\$115	\$126.50

SANDWICHES & BAGELS

♥ Assorted sandwich medley-A delicious mix of gourmet sandwiches, wraps & Turkish bread with assorted gourmet fillings.	each	\$110	\$121
♥ Gourmet sandwiches (quartered with delicious fillings) (min. 12)	each	\$8.25	\$9.10
♥ Triple layered ribbon sandwiches with assorted gourmet fillings	36 fingers	\$110	\$121
♥ Gourmet wraps (cheese, sundried tomato & spinach) (min. 6)	each	\$14.50	\$15.95
♥ Mini croissants with ham, cheese, avocado & egg tomato (min.12)	each	\$8.00	\$8.80
♥ Petit bagels with smoked salmon, crème fraiche & char-grilled vegetables (min.12)	each	\$7.50	\$8.25

FOR THE GOURMETS

♥ Deluxe lobster roll with lobster tail, whole egg mayo, chopped chives & celery, a splash of hot sauce, lettuce and lime on a roll (min 12)	each	\$25	\$27.50
♥ Prawn roll with salt, pepper, chives & celery, with mayo and hot sauce with lettuce on a roll (min 12)	each	\$15	\$16.50



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SLIDERS & TACOS

♥ Mexican fish soft taco shells with house-made slaw and mayo (min 12)	each	\$12	\$9.90
♥ Wagyu beef mini burger with cheese, caramelised onion, rocket and Culinarius special sauce (min 12)	each	\$12	\$9.90
♥ Southern fried chicken mini burger with house-made slaw and chipotle mayo (min 12)	each	\$12	\$9.90
♥ Char Grilled Halloumi mini burger with vegetables relish, baby beetroot, sweet potato, zucchini, rocket and tomato (min 12)	each	\$12	\$9.90
♥ Pork sliders with house -made slaw and apple chutney (min 12)	each	\$12	\$9.35

HOT FINGER FOOD SELECTION

Serves: Cost per platter

	Individual Serves	Monday to Saturday	Sunday/ Public Holiday
♥ House made herb pork and fennel wellington in puff pastry	(48)	\$98	\$107.80
♥ Mushroom & parmesan arancini with garlic aioli (Veg)	(36)	\$98	\$107.80
♥ Pumpkin, Pea & Leek arancini with garlic aioli (G/F) (Veg)	(30)	\$98	\$107.80
♥ Beer battered fish in with lime mayonnaise	(30)	\$115	\$126.50
♥ Chicken Teriyaki on skewer with teriyaki sauce (minimum 15) (G/F)	each	\$9.50	\$10.45
♥ Chicken satay sticks with spicy peanut sauce (minimum 15)	each	\$9.50	\$10.45
♥ Lamb kofta on skewer with tzatziki (minimum 15) (G/F)	each	\$12	\$13.20
♥ Spinach and fetta mini quiches (V)	(24)	\$115	\$126.50
♥ Chicken, chilli & coriander balls with Asian dipping sauce (G/F)	(30)	\$105	\$115.50
♥ House made mini gourmet beef pies with house made tomato sauce	(24)	\$115	\$126.50
♥ Cheese & spinach parcels Greek style in filo pastry (V)	(30)	\$98	\$107.80
♥ Pizza piccolo with assorted delicious toppings	(30)	\$98	\$107.80
♥ Salt and pepper squid served with lime mayonnaise	(24)	\$115	\$126.50
♥ Vegan Spring Rolls with sweet chilli soy sauce (V)	(80)	\$88	\$96.80
♥ Mini Vol-Au-Vents with assorted gourmet fillings	(40)	\$98	\$107.80
♥ Meatballs char-grilled with roasted vegetable relish	(1kg)	\$80	\$88.00
♥ Prawns: Large tempura served on skewer with lime mayonnaise	(30)	\$115	\$126.50
♥ Char-vegetable skewers with peanut sauce (Minimum 15) (G/F) (V)	each	\$8.50	\$9.35
♥ Spicy Buffalo Wings with hot chilli sauce and sour cream	(24)	\$98	\$107.80

SOMETHING MORE SUBSTANTIAL

Spoons and Shells (Minimum 15 each item)

♥ Thai beef rolls with mint soy dressing served on Asian spoons (G/F)	each	\$9.50	\$10.45
♥ Spicy pork belly with apple & pear chutney served on Asian spoons (G/F)	each	\$10.50	\$11.55
♥ Pacific Oysters 2 ways: freshly shucked with lime; traditional Kilpatrick (G/F) (12)		\$55	\$60.50

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Bowls and Cones (Minimum 15 each item)

♥ Hokkien noodles with Asian vegetables (V)	each	\$15	\$16.50
♥ Caesar salad (grilled chicken \$1 extra)	each	\$15	\$16.50
♥ Penne tossed with creamy carbonara and shaved parmesan	each	\$15	\$16.50
♥ Mini Nachos Cups with house made guacamole	each	\$15	\$16.50
♥ Nasi Goreng with prawn, omelette and satay chicken	each	\$18	\$19.80
♥ Pumpkin, Pea and Leek risotto in Asian bowls (G/F)	each	\$15	\$16.50
♥ Vietnamese style vermicelli salad topped with: chicken, prawn and vegetarian spring rolls	each	\$20.	\$16.45
♥ Fish & chips with fresh lime and citrus mayo	each	\$18	\$15.40

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 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

Cocktail Party Packages (All minimum 40 guests)

MENU1 Light Cocktail Selection

- ♥ Vegetarian Vietnamese rice paper rolls with hoisin sauce (V, 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)
- ♥ Freshly baked buttermilk and vanilla scones with tea jelly and whipped cream
- ♥ Fresh Fruit platter with choc dipped strawberries

The above menu can be provided for \$39 per person or \$42.90 on Sunday and public holidays.
All food will be presented on lovely platters and in baskets. Staffing available at an additional cost

BEVERAGE PACKAGE

- ♥ Plunger coffee, specialty teas, orange juice and mineral water
\$10 per person or \$11 per person on Sunday and public holidays. Price includes urn, plunger, cups, saucers, teaspoons & glasses.



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COCKTAIL

MENU 2 Party Cocktail Selection

- ♥ Vegetarian Vietnamese rice paper rolls with hoisin sauce (V, G/F)
- ♥ Bruschetta: baguette brushed with olive oil with Roma tomatoes, balsamic glaze, fresh basil & shaved parmesan (V)
- ♥ Prawn served on potato rosti with avocado salsa (G/F)
- ♥ Spinach and fetta mini quiches (V)
- ♥ Vegan mini spring rolls with sweet chilli jam (V)
- ♥ Mushroom & Parmesan arancini with garlic aioli (V) (G/F)
- ♥ Meatballs with char-grilled roasted vegetable relish
- ♥ Chicken, chilli and coriander balls with Asian dipping sauce (G/F)
- ♥ Beer battered fish with lime mayonnaise
- ♥ House made sesame & herb pork Wellington in puff pastry.

The above menu can be provided for \$49 per person or \$53.90 on Sunday and public holidays.

All food will be presented on lovely platters and in baskets. Staffing available at an additional cost

Staff minimum 4 hours, travel time applies. These prices are subject to change without notice. All prices are inclusive of GST.

MENU 3 Premier Cocktail Selection

- ♥ Vegetarian Vietnamese rice paper rolls with hoisin sauce (V, G/F)
- ♥ Peking duck pancake
- ♥ Spinach and fetta mini quiches (V)
- ♥ Prawn served on potato rosti with avocado salsa (G/F)
- ♥ Bruschetta: baguette brushed with olive oil, topped with with Roma tomatoes, glaze, fresh basil & shaved parmesan (V)
- ♥ House made mini gourmet wagyu beef pies
- ♥ Mexican fish in soft taco shells with house made slaw and mayo.
- ♥ House made herb pork and fennel Wellington in puff pastry.
- ♥ Vegan spring rolls with sweet chilli soy sauce (V)
- ♥ Meatballs with chargrilled vegetable relish
- ♥ Chicken, chilli and coriander balls with Asian dipping sauce (G/F)
- ♥ Chocolate dipped strawberries

The above menu can be provided for \$59 per person or \$64.90 on Sunday and public holidays.

All food will be presented on lovely platters. Staffing available at an additional cost



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COCKTAIL

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 (G/F)
- ♥ Thai beef rolls served on Asian spoons (G/F)
- ♥ Peking duck pancake
- ♥ Vegetarian Vietnamese rice paper rolls with hoisin sauce (G/F) (V)

HOT SELECTION

- ♥ Tarragon and mustard Lobster bouchées
- ♥ House made mini gourmet Wagyu beef pies with house made tomato sauce
- ♥ Vegan mini spring rolls with sweet chilli sauce (V)
- ♥ Pumpkin, pea and leek risotto balls with garlic aioli (G/F) (V)
- ♥ Chicken satay sticks with A spicy peanut sauce
- ♥ Mini sliders of your choice (Wagyu beef, Southern Fried chicken or vegetarian lentil patty)
- ♥ Choose one option from our more substantial finger food menu below:
 - Hokkien noodles with Asian vegetables (V)
 - Caesar salad (grilled chicken \$1 extra)
 - Penne tossed with creamy carbonara and shaved parmesan
 - Mini Nachos Cups with house made guacamole
 - Nasi Goreng with prawn, omelette, and satay chicken
 - Pumpkin, Pea and Leek risotto in Asian bowls (G/F)
 - Vietnamese style vermicelli salad topped with: chicken, prawn and vegetarian spring rolls
 - Fish & chips with fresh lime and citrus mayo
 - Mexican fish soft tacos

TO FINISH

- ♥ Chocolate dipped strawberries

The above menu can be provided for \$79 per person or \$86.90 on Sundays or public holidays.

All food will be presented on lovely platters. Staffing available for an additional cost

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

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

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

Minimum order applies on Sunday and Public Holidays



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MORNING/ AFTERNOON TEA

Fresh baked seasonal berry muffins (min 12)		\$5.50 each
Assorted Danish pastries with custard, apricots, blueberries, or apples		\$5.50 each
Friands with almond meal and mixed berries (minimum 12)		\$5.50 each
Banana Bread with sweet crème fraiche (minimum 12)		\$5.50 each
Buttermilk and Vanilla Scones, Jam and Cream (minimum 12)		\$5.50 each
Assorted Macaroons		\$5.50 each
Slices- salted caramel, pecan chocolate brownie, cherry ripe, rocky road - to name a few (minimum 12)		\$5.50 each
Cupcakes	Large	\$5.50 each (minimum 10)
Cupcakes	Mini	\$4.50 each (minimum 12)
Sweetie Platter	Small	\$89
Sweetie Platter	Large	\$125
Gluten free caramel slice		\$7.50

Morning Tea boards – chef's seasonal selection may include muffins, Banana bread, friands, scones, house made biscuits, slices, mini quiches (Served with accompaniments) (Serves 10 people approx.) \$118

BEVERAGE PACKAGE

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

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COLD LUNCH PLATTERS

		<i>Monday to Saturday</i>	<i>Sunday & Public holidays</i>
Fresh Tropical Fruit with Chocolate dipped Strawberries		\$98	\$107.80
Fresh seasonal fruit served with a combination of soft and Firm cheeses with dried fruits, and crackers (serves 10)		\$128	\$140.80
Seasonal fresh fruit kebabs with honey yoghurt (min order of 12)	each	\$10	\$11
Antipasto A selection of continental meats, olives, semi-dried tomatoes, Capsicums, tomatoes, eggplant, feta cheese and crusty rolls.		\$185	\$203.50
Cold Meats Cold cuts of beef, ham, pork, lamb & chicken with homemade condiments		\$185	\$203.50
Vegetable Crudités An array of fresh & semi dried baby vegetables, Cheeses & crackers served with mayonnaise styled dip.		\$165	\$181.50
Quiche Large (Family Sized) Quiche Spinach, feta, Vegetarian, Lorraine	each	\$79	\$86.90
Crab & Camembert, with Smoked Salmon and Dill	each	\$89	\$97.90
Ploughman's Lunch A traditional ploughman's lunch comprising of ham, chicken, cheeses, Pickled gherkins, Condiments and Crusty Rolls		\$185	\$203.50
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 and little cakes to tempt almost everyone	Large Small	\$125 \$89	\$137.50 \$97.90

These prices are subject to change without notice. All prices are inclusive of GST. Minimum order applies on Sunday and Public Holidays. Staffing available for an additional cost



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 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.

In booking catering & or paying a deposit to Culinarius I/we agree to all the above terms and conditions.