

PLATTERS MENU



SOUPS (2kgs serves 10)

Traditional Minestrone

A beef stock and tomato infused soup with double smoked bacon, fresh seasonal vegetables. Finished with shaved parmesan and chopped parsley.

Country Style Pumpkin

Fresh butternut pumpkin and sweet potato, seasoned with a gentle hint of nutmeg. (A winter favourite)

BEEF (2 kgs serves 10)

Beef Stroganoff

A classic dish comprised of tender beef strips, bacon, mushrooms and seeded mustard. Coated in a garlic, white wine and sour cream sauce and finished with chopped parsley.

Rare Roast Beef

A tender cut of Sirloin, rolled in a cracked pepper and mustard crust. Complimented with a rich and decadent port wine jus.

CHICKEN (2 kgs serves 8)

Tuscan

A juicy chicken breast filled with sun-dried tomato and basil pesto. With a white wine and chive cream sauce.

Thai

Culinarius house Curry, in a light coconut sauce with traditional vegetables, lime, chili and coriander.

PORK (2 kgs serves 10)

Apricot and Pistachio

A choice boned loin of Pork rolled around a sumptuous filling of apricots

LAMB (2 kgs serves 6-10)

Culinarius Country Roast

A boned and rolled leg of lamb, coated in mint and garlic. Roasted to perfection. Complimented with our own home-made mint sauce.

Lamb Rump

Stuffed with bacon and leek accompanied with a port wine jus

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VEAL (2 kgs serves 10)

A la fungi

Tender escalope of veal seared to perfection and finished in a forest mushroom sauce.

Traditional Parmigiana

Tender veal schnitzel topped with grilled eggplant, Napolitana sauce, bocconcini and parmesan.

SEAFOOD (2 kgs serves 8-10)

Whole Trout

Whole Cold Salt crusted Ocean Trout with Thai flavoured Hollandaise.

Atlantic Salmon

Seared fillet of Atlantic Salmon with a drizzling of lime butter and fresh limes.

VEGETARIAN (2 kgs serves 8-10)

Grilled Vegetable Stack

Individual stacks of grilled eggplant, Roma tomatoes, zucchini and red peppers. Layered with bocconcini and basil. Drizzled with a white wine parmesan cream sauce, or roast garlic Napolitana.

Risotto Peppers

Red peppers stuffed with a vegetable medley risotto, topped with a gentle mornay sauce. Topped with parmesan and baked in the oven.

PASTA & RICE (2 kgs serves 8-10)

Lasagne

Sheets of pasta layered with bolognaise béchamel and cheese. Topped with grated parmesan and baked in a slow oven. (Also available in a vegetarian option)

Spinach and Ricotta Cannelloni

Pasta tubes filled with spinach, ricotta and fresh herbs. Layered in our home-made pepperonatta sauce and topped with shaved parmesan.

Hokkien Noodles

Wok tossed with a selection of fresh vegetables. Finished in our own blended Asian sauce.

Note: Chicken may be added to this dish

Risotto

Cooked in homemade stock and infused with herbs and parmesan cheese.

Available in: Seafood, Vegetarian, Chicken

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

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SALADS (2 kgs serves 8-10)

Caesar

Crisp cos lettuce, bacon, grated egg, shaved parmesan and Culinarius' home-made dressing. (Anchovies optional)
Extras: Marinated Chicken, Cajun Prawns

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.

Caprese

Traditional Italian salad comprising layered slices of Roma tomato, bocconcini, and fresh basil leaves. Drizzled with extra virgin olive oil and finished with baby capers and cracked pepper. Served on a bed of wild rocket.

Mediterranean

Fluffy couscous with oven roasted vegetables and honey roasted pine nuts. Infused with mint and coriander.

Niçoise

Crisp cos lettuce, kalamata olives, roasted chat potatoes, green beans, tomato, egg and Spanish onion. Dressed in a light citrus mayonnaise and topped with seared fresh tuna. (Subject to market pricing)

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.

Quinoa

Fluffy quinoa with oven roasted vegetables. Infused with preserved lemon.

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.

Char-Grilled Octopus (\$85)

Tender char-grilled octopus mixed with oven roasted vegetables and fresh herbs. Served with a side of homemade hummus.

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DESSERT

Sticky Date Pudding Individual \$12.50 each (minimum 15)

Served warm with hot butterscotch sauce.

Citrus Tart \$89.00 (serves 12-16)

Refreshing lemon tart served on a biscuit base.

Baked Cheesecake \$89.00 (serves 12-16)

Lightly glazed and topped with fresh strawberries & blueberries.

Sweetie Platter (Large \$115 / Small \$89)

A selection of slices, tartlets, little cakes, mini cupcakes, cookies and chocolates

Crème Brulee Individual \$12.50 each (minimum 15)

Burnt toffee topped custard infused with vanilla bean

Fruit and Cheese Platter \$128.00 (\$140.00 on Sunday/public holidays)

Fresh Tropical Fruit and Australian Cheese platter served with dried fruits and crackers

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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PRICES

Monday – Saturday

Sunday & Public Holiday

Soup	\$99.00 per pot	\$108.90 (serves 10)
Salad	\$75 two kilo tray	\$82.50 (serves 10)
Beef	\$150.00 per tray	\$165.00 (serves 8-10)
Chicken	\$130.00 per tray	\$143.00 (serves 8)
Lamb	\$150.00 per tray	\$165.00 (serves 8-10)
Veal	\$150.00 per tray	\$165.00 (serves 10)
Pork	\$130.00 per tray	\$143 (serves 10)
Seafood	Market Price	Market Price
Vegetarian	\$110.00 per tray	\$121.00 (serves 8-10)
Pasta & Risotto	\$99.00 per tray	\$108.90 (serves 8-10)

SIDES

Hot buttered rice with parsley	\$48.00 per platter	\$52.80 (serves 8-10)
Steamed greens with oyster sauce	\$89.00 per platter	\$97.90 (serves 8-10)
Vegetables baked in rosemary and rock salt	\$99.00 per platter	\$108.90 (serves 8-10)
Bread rolls and butter	\$1.50 per person	\$1.50 per person

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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.

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 month's 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 organise 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 always 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 apply

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

Sign _____
Name _____
Date _____