## Vu Food Worx Corporate Catering Menu

### Breakfast

<table>
<thead>
<tr>
<th>Cold Items</th>
<th>Per Serve</th>
</tr>
</thead>
<tbody>
<tr>
<td>Homemade Muffins</td>
<td>$3.50</td>
</tr>
<tr>
<td>Seasonal Fruit Skewers</td>
<td>$5.00</td>
</tr>
<tr>
<td>Bircher Muesli w/ Greek yoghurt &amp; honey</td>
<td>$6.50</td>
</tr>
<tr>
<td>Croissant Plain</td>
<td>$4.00</td>
</tr>
<tr>
<td>Croissant CT</td>
<td>$6.00</td>
</tr>
<tr>
<td>Croissant HCT</td>
<td>$6.00</td>
</tr>
<tr>
<td>Individual assorted flavored Yoghurt w/ granola</td>
<td>$5.00</td>
</tr>
</tbody>
</table>

### Hot Buffet Style Breakfast

$20 per head, Min 20 people includes tea and coffee

- Eggs any style (One style per group)
- Crispy Bacon
- Grilled tomatoes
- Mushrooms
- Selection of whole meal & white toasted bread
- Small tub of fruit yoghurt
- Selection of bottle juice (Orange, Apple, Orange & mango)

### Morning & Afternoon Teas

(Minimum 10 People)

<table>
<thead>
<tr>
<th>Sweet</th>
<th>Per serve</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed Danish</td>
<td>$3.50</td>
</tr>
<tr>
<td>Mini corporate cookies 2pp</td>
<td>$3.00</td>
</tr>
<tr>
<td>Cupcakes</td>
<td>$3.00</td>
</tr>
<tr>
<td>Homemade Friands</td>
<td>$3.50</td>
</tr>
<tr>
<td>Macaroons</td>
<td>$3.20</td>
</tr>
<tr>
<td>Mini Chocolate Éclair 2pp</td>
<td>$3.00</td>
</tr>
<tr>
<td>Mini Cream puff chocolate dipped vanilla 2pp</td>
<td>$3.00</td>
</tr>
</tbody>
</table>

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_VU Food Worx, Building 1A, Victoria University, Hoppers Lane, Werribee._

_T: 03 99 19 81 81  E: vufoodworx@vu.edu.au_
Homemade scones served w/ whipped cream & raspberry jam $6.00
Banana Loaf w/ butter $4.50
Raspberry & Pear loaf w/butter $4.50
Selection of mini Tartlets 2pp $3.50
Selection of cream cakes 2pp $3.50

Savory
Savory muffin $4.00
Vegetable Frittata $4.00
Quiche salmon & dill $4.00
Vegetable samosa $3.50
Lamb curry samosa $3.50
Spinach & onion Pakora $3.00
Black olive and truffle arancini ball $3.50

Platter Options
Minimum 10 serves

Cheese Platter $8.50 per person
Selection of Fine Cheeses, crackers, dried fruits & nuts

Fruit Platter $5.00 per person
A selection of fresh seasonal fruits

Mediterranean Platter $7.00 per person
Warm Turkish bread, chef’s selection of dips with vegetables

Asian Platter - cold $10.50 per person
Assorted sushi with wasabi and soy sauce, rice paper rolls with sweet chilli sauce

Asian Platter - hot (6 pieces per person) $6.50 per person
Min Samosas, crumbed chicken bites, and mini spring rolls with dipping sauce

Petite pie platter (6 pieces per person) $8.50 per person
Assortment of mini pies: Beef & Burgundy, Chicken & Leek, Vegetable Tikka

Premium variety platter - hot (5 pieces per person) $13.90 per person
Peking duck Wellington, Peppered beef mignon, Gourmet Pizza, Chorizo Kalamata Olive and Mozzarella Cheese Involtini, Thai Chicken Pie
Sandwiches & Wraps

Please choose your bread & favorite filling from following
(Minimum 10 people. Maximum of three filling selection per group)

Point Sandwiches

Recommended Serves 1.5

- White
- Wholemeal
- Multigrain

Wraps (2 halves)

Fillings

Chicken, Avocado & Mayo
Sopressa, salad & Dijon mayo
Tandoori chicken, yoghurt & salad leaves
Tuna, lemon, caper & shallot
Smoked salmon, cream cheese & chives
Roasted pumpkin, eggplant, capsicum, feta & mustard pickle
Swiss cheese & salad leaves
Leg ham, seeded mustard, Swiss cheese & salad
Egg, chives & whole egg mayo

Lunch Packages

Package 001

Point Sandwiches with Traditional Fillings
Piece of Whole Fruit
Bottle of Water

Package 002

Sri Lankan style Fish/Chicken/ Vegetable curry bun
Piece of Whole fruit
Chef’s selection of sweet treat
Fruit Juice

$13.00

$15.00
**Package 003**  
$20.00

- Wrap
  - Tandoori chicken, salad mix, coriander & yoghurt  
  Or  
  - Cajun chicken, salad mix, avocado, sun dried tomato & pesto
- Small fruit salad
- Chef’s selection of sweet treat
- Bottle water or juice

**Lunch Buffet**  
$30 per person, Minimum 10 people

**Cold items (choose 2)**

- Greek salad
- Roasted pumpkin, feta, pine nut & rocket salad
- Traditional cesar salad
- Quinoa salad w/ spinach, sweet potatoes, Lentils, chick peas, cherry tomato & fresh herbs
- Pasta salad with chicken, pesto and semi-dried tomato
- Baby Chat potato salad with seeded mustard, sour cream & 6-minute boiled egg

**Hot items (choose 2)**

- Homemade Lasagne – Beef or Vegetarian
- Vegetarian tikka with saffron rice
- Thai green chicken curry with basmati rice
- Stir – fry beef or chicken with Singapore noodles
- Beef Rendang with rice or noodles
- Mushroom Risotto
- Chicken & mushroom Penne in light creamy sauce
- Pumpkin gnocchi with spinach in light creamy sauce

**Dessert (choose 1)**

- Flourless carrot cake
- Sticky date with butter scotch
- Lemon meringue tartlets
- Apple crumble tartlet
- Bowl of fruit salad
BBQ
$15 per person, Minimum 10 people

Assorted Breads
Aussie BBQ sausages
BBQ chicken winglets
Caramelized onion
Garden salad
Potato salad
Selection of condiment and dressing
Can of soft drink

**Beverages**

- Freshly brewed coffee or selection of teas $4.50
- Bottle Water $3.20
- Soft Drink varieties $3.00 per bottle
- Juice varieties $4.00 per bottle
- Fresh Juice/ soft drinks 2L $15.00 per jug

**Terms & Conditions**

- All catering prices are including GST
- Changes to orders must be made 2 business days before the function
- Cancellation need to be made within minimum of 24 hours prior to the function or a cancellation fee will apply
- All functions come with cutlery, cookery & serving utensils
- All equipment delivers with the function, needs to be ready for collection after completion
- If equipment is misplaced or damaged, a replacement charge will be incurred
- Finish/Clearance times placed on the order will be the time the rooms are cleared unless specified prior. Changes to this will incur a $28 fee
- Public holidays or weekend catering attract an additional fee, due to extra staffing costs
- A fee of $24 is applicable for each delivery/pickup within the campus & any off campus delivery may incur additional charges