

Breakfast

Homemade Muffins		\$3.50
Bircher Muesli w/ Greek yoghurt & honey		\$6.50
Croissant Plain	\$3.50 small	\$4.50 Large
Croissant CT	\$4.00 small	\$6.00 Large
Croissant HCT	\$4.00 small	\$6.00 Large
Individual assorted flavored Yoghurt w/ granola		\$5.00

Hot Buffet Style Breakfast

\$25 per head, Min 20 people

- Eggs any style (Two styles per group)
- Crispy Bacon
- Grilled tomatoes
- Mushrooms
- Selection of whole meal & white toasted bread
- Small tub of fruit yoghurt
- Selection of juice
- Freshly brewed coffee & selection of fine tea's



Morning & Afternoon Teas

Minimum 10 serves

Sweet Treats

Assorted Danishes	\$3.00 mini	\$4.50
Mini corporate cookies		\$3.50
Mini Boutique Cupcakes		\$3.50
Homemade Friends		\$4.00
Homemade scones served w/ whipped cream & raspberry jam		\$6.00
Banana Loaf w/ butter		\$4.50
Raspberry & Pear loaf w/ butter		\$4.50
Petits Fours		\$4.00
Two bites assorted slices		\$3.50
Mini Carrot cake		\$4.00
Almond Croissant	\$4.00 small	\$5.50 Large
Mini sticky dates pudding		\$4.00
Basket of seasonal Whole fruit		\$1.50 each

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Corporate Catering Menu

Savory

Savory muffin w/ butter	\$4.50
Vegetable Frittata	\$4.00
Quiche Lorraine	\$4.00
Quiche Florentine	\$4.00
Vegetable curry puff	\$4.00
Mini Spinach & feta pasties	\$4.00
Slider – Cheeseburger or hamburger	\$5.00
Mini homemade sausage rolls	\$4.00
Mini pizza	\$4.00
Noodle box (Basmati rice, butter chicken & cucumber raita or Thai green curry w/ noodles)	\$6.90 Minimum 20serves

Platter Options

Each platter serves for 10 people

Cheese Platter

Three varieties of fine Cheeses, dried fruits, nuts, fruit paste & crackers

\$90

Fruit Platter

A selection of fresh seasonal fruits

\$55

Mediterranean Platter

Warm Turkish bread, chef's selection of dips with vegetables

\$70

Asian Platter- cold (4pieces per person)

Assorted sushi with wasabi and soy sauce

\$75

Asian Platter- hot (6piecesper person)

Mini Samosas, crumbed chicken bites, and mini spring rolls with dipping sauce

\$70

Gourmet pieplatter (3pieces per person)

Assortment of gourmet pies with dipping sauce

\$75

Antipasto platter

Marinated vegetables, cured meats, Olives & warm Turkish bread

\$85

Fish Goujons Platter

Gently Fried strips of fish fillet served with homemade Tartare sauce

\$75

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Sandwiches, Wraps & Rolls

Point Sandwiches **\$6.90** 4 points **\$9.50** 6 points (recommended)
Minimum 10 people and maximum of 3 fillings selection per group

Chicken, Avocado, whole egg Mayo & salad leaves
 Sopressa, sun dried tomato, roasted capsicum, basil, seeded mayo & salad leaves
 Tandoori chicken, coriander, Diced tomatoes, yoghurt & baby spinach
 Tuna, lemon, caper, shallot, whole egg mayo & salad leaves
 Leg ham, roasted capsicum, tasty cheese, seeded mustard mayo & salad leaves
 Egg, 7min boiled egg, whole egg mayo and salad leaves
 Roasted Pumpkin, Capsicum, Eggplant, basil, sweet pickle, feta & rocket leaves
 Salad sandwich, carrot, cucumber, tomato, sweet mustard pickle & tasty cheese

Wraps **\$9.00** 2 halves
Minimum 10 people and maximum of 2 fillings selection per group

Leg ham, roasted capsicum, tasty cheese & seeded mustard mayo & salad leaves
 Chicken, Avocado, whole egg Mayo & salad leaves
 Sopressa, sun dried tomato, roasted capsicum, basil, seeded mayo & salad leaves
 Tandoori chicken, coriander, Diced tomatoes, yoghurt & baby spinach
 Peri-peri chicken, roasted capsicum, coriander, tasty cheese, Peri-peri mayo & salad leaves
 Roasted Pumpkin, Capsicum, Eggplant, basil, sweet pickle, feta & rocket leaves

Baguettes **\$9.90**
Minimum 15 people and maximum of 2 fillings selection per group

Slow roasted shredded chicken, Avocado, whole egg mayo & salad leaves
 Smoked Salmon, cream cheese, pickled onion, caper, feta crumbed & rocket leaves
 Slow roasted beef, caramelized onion, Swiss cheese, tomato relish & rocket leaves
 Chicken tender strips, 7min boiled egg, bacon, shaved parmesan, cos leaves & Aioli
 Roasted asparagus, spinach, avocado, coriander, shredded feta & pesto mayo



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Salad on the side

\$65 per bowl of salad

Slow Chicken – Four- hour slow cooked shredded chicken, Rigatoni, avocado, basil pesto with whole egg mayo

Protein Booster–Quinoa, chickpeas, red capsicum, red onion, cherry tomatoes, roasted peanuts, mint with extra virgin olive oil & lime juice

Green Goddess – Asparagus, broccolini, avocado, spinach, rocket, mint, coriander, bocconcini with honey mustard dressing

Sweet & Chili – Roasted chicken strips, bean sprout, Green peas, Asian greens, cherry tomato with chili dressing

Two Slaw – Slow cooked shredded chicken, Asian coleslaw, coriander, mint, cherry tomatoes with lime & chili mayo

Soup of the day

\$8.90

Seasonally inspired soup w/ dinner roll & butter

Back to school Brown Bag Lunch

Package 001

\$14.50

Wrap (2 halves) with traditional filling

Piece of Whole Fruit

Bottle of Water

Package 002

\$16.80

Sri Lankan style Fish/Chicken/ Vegetable curry bun

Piece of Whole fruit

Chef's selection of sweet treat

Fruit Juice



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Lunch Buffet/ Dinner Buffet

\$31 per person, Minimum 15 people

Cold items (choose 3)

- Greek salad – Truss tomatoes, cucumber, red onion, Kalamata olives, feta & French dressing
- Roasted pumpkin salad - rocket leaves, feta & roasted Almond flakes with drizzle of house dressing
- Deconstructed Caesar salad – Crispy bacon, 7min boiled egg, croutons, shaved parmesan, baby Cos & Caesar dressing
- Quinoa salad - spinach, sweet potatoes, Lentils, chick peas, cherry tomato & fresh herbs
- Pasta salad - chicken, pesto and semi-dried tomato
- Baby Chat potato salad - seeded mustard, sour cream & 8-minute boiled egg
- Couscous salad- seasonal roasted vegetables & drizzle of house dressing
- Brown rice salad - roasted nuts, diced vegetables & lemon vinaigrette

Hot items (choose 2)

- Homemade Lasagne – Beef
- Homemade Lasagne - Vegetarian
- Vegetarian tikka with saffron rice, Chana masala & Papadam
- Butter Chicken saffron rice Chana masala & Papadam
- Thai green chicken curry with basmati rice
- Sri Lankan style chicken curry with, Dhal & 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 2)

- Flourless carrot cake
- Sticky date with butter scotch
- Ice cream Sundae
- Tropical Sago pudding
- Bread and butter pudding with raspberry coulis
- Vanilla Ice cream



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Corporate Catering Menu

Beverages

Freshly brewed coffee or selection of teas	\$4.50
Barista made coffee (maximum 15)	from \$3.50
Bottle Water	\$3.00
Soft Drink varieties	\$3.00 per bottle
Juice varieties	\$4.00 per bottle
Fresh Juice	\$16.00 per jug
Soft drinks	\$10.00 per jug

Terms & Conditions

- All catering prices are including GST
- Cancellation need to be made within minimum of 48 hours prior to the function or a cancellation fee will apply
- Vu Food Worx is a registered food business and operates under the Local Governments' Food Safety Plan therefore all catering booked as part of CTM event can only be consumed on the premises and not removed from the premises for consumption.
- Any reduction to the catering needs to be 4 business days prior to the event - We reserve the right to re-quote should catering (food and beverage) indicated at the time of booking be cancelled or substantially reduced prior to the event taking place.
- All catering invoices must be paid in full 24 hours before the catering unless otherwise specified
- All functions come with cutlery, cookery & serving utensils
- All equipment delivered 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

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