

Australian catering services

CANAPES & SUBSTANTIALS

HOT ITEMS

- Chicken yakitori, scallion, sweet soy and sesame 3.5
Japanese chicken karaage, siracha mayo 3.5
Twice cooked pork belly, chilli caramel, pineapple salsa (gf, df) 3.8
Mini beef wellingtons, Guinness jus 4.0
Sticky beef cheek mozzarella arancini, Roma tomato confit 3.7
Mediterranean lamb kofta, herbed tzatziki, toasted flat bread 4.0
Grilled Moroccan lamb and haloumi skewer, harissa yoghurt (gf) 4.0
Croquetas de Jamon, garlic aioli 3.6
Seared Harvey Bay scallops, pancetta crumb, lemon verjuice 4.9
Pork and prawn gyoza, pickled ginger, malt vinegar, sesame dressing 3.8
House-made fragrant green curry fishcakes, sweet chilli sauce 3.6
Jamon wrapped king prawn forks, lemon thyme vinaigrette 4.7
Salt and pepper calamari, saffron mayo 3.2

COLD ITEMS

- Rice paper wrap, pickled vegetables, coriander, mint, soy chicken, gnoc cham sauce (gf, df) 3.2
Freshly shucked Coffin Bay oysters, pickled ginger and sake, or rock salt (gf, df) 4.7
Sesame crusted tuna, wakame, pickled vegetables 4.9
Smoked salmon, beetroot chantilly, wasabi caviar, crisp cone 4.1
Buckwheat pancake, smoked salmon, nori, capers 3.6
Asian inspired cucumber rolls with poached prawn, wasabi mayo 4.2
Beef involtini, charred baby beets, herbed crème fraiche (gf) 3.8
Thai beef salad, toasted sesame seeds on cucumber (gf) 3.5
Chimmichurri eye fillet beef en croute 3.6
Seasonal melon, blue vein cheese, prosciutto, basil skewer 3.6
Poached free range chicken breast, heirloom tomato, rocket, herbed yoghurt en croute 3.3
Peking duck pancake, cucumber, shallot, hoisin sauce (df) 4.0
Thai red curry chicken, fresh basil, crisp cone 3.3

Australian catering services

VEGETARIAN ITEMS

- Zucchini blini, goats curd and red peppers 3.6
Kalamata olive bruschetta, ripe tomatoes, fresh basil balsamic glaze (vegan) 3.5
Goats cheese, beetroot, honey glazed walnut en croute 3.5
Blue cheese walnut arancini, onion jam (gf) 3.5
Salt and pepper cauliflower, sriracha mayo 3.3
Quinoa and cauliflower cakes, avocado, nut cream 3.6
Smokey corn quesadilla 3.5
Steamed pumpkin gyoza, citrus mustard, mustard fruits 3.5
Mini vegetarian spring rolls, sweet chilli, gnoc cham sauce (df) 3.1
Truffle macaroni and cheese croquette, garlic aioli 3.3
Mini eggplant caprese, mozzarella, basil and tomato pizza, balsamic glaze 3.5
Beetroot crème, sautéed mushrooms, dill on savoury tuile (gf) 3.4
Chargrilled asparagus, goats cheese, caramelized onion tartlet 3.2

SLIDERS

4.90

- Buttermilk chicken, apple coleslaw, chipotle mayo
Lamb kofta, harissa yoghurt, garlic scented labne
Eye fillet steak, brie, caramelised onion, fig jam, brioche bun
Black angus burger, Jack cheese, pickles, bush chutney
Pulled pork, house slaw, fried onions, adobe bbq sauce
Baked mushroom, garlic, spinach, caramelised onion and swiss cheese (V)

BAO BUNS

5.00

- Japanese Karaage chicken, cucumber, pickle carrot, coriander, siracha mayo
Taiwanese pulled pork, char sui sauce, sweet soy, red cabbage, pickled daikon
Chinese slow cooked beef, Asian slaw, hoisin sauce, fried shallots

Australian catering services

FORK AND TALK

Served on Eco friendly palm leaf, noodle box or bowls to suit the occasion.

Classic prawn cocktail (gf, df) - cold QLD prawns, shredded lettuce, lemon, marie rose sauce 10.00

San choy bau (gf)- crisp lettuce cup, Asian infused pork mice 8.00

Spiced Thai beef salad (gf, df) 8.50

Butter chicken, saffron rice 10.00

Fragrant green chicken curry, jasmine rice (gf, df) 10.00

Salt and pepper calamari, shoe string fries, saffron aioli 9.00

Cuban rice, pork belly, grilled pineapple (gf, df) 12.00

Potato gnocchi, minted pea puree, creamy leek, pine nuts (v) 11.00

Tempura whiting soft shell taco, slaw, coriander mayo 9.00

Grilled haloumi soft shell taco, sautéed mushrooms, chimichurri salsa (v) 9.00

All prices exclude GST

Minimum 25 serves per canape item.

Minimum \$1,000.00 food purchase applies to this menu.

Chef and service staff to be charged additionally on an hourly basis as required.

Minimum 3 hours per staff member.

These menu items are suited for a cook on site function.

Please see terms and conditions for further details.

www.austcatering.com.au

07 3857 6631

Australian
catering services



Australian catering services

Terms and conditions

The following terms and conditions apply to events conducted by Australian Catering Services

1. Tentative bookings will be held for no more than seven (7) days.
2. **A minimum deposit of \$350.00** confirms your booking and will be deducted from the total final payment required for your function. ACS reserves the right to vary the deposit amount for large events.
3. **Final payment is required forty eight (48) hours prior to your function.**
4. If making payment with a credit or debit card, a surcharge equal to 2% of the total function cost will be added to the total price of your booking.
5. **Final numbers** are requested **five (5) working days** prior to the function date.
This number will represent the minimum number of guests for which you will be charged.
6. This menu pricing is based on a **minimum food spend of \$1000.**
7. Functions held on Sundays, Public Holidays, Christmas Eve and New Years Eve are subject to availability and will incur a 15% surcharge on the quoted menu prices.

STAFF PRICING	Monday-Friday	Saturday	Sunday
CHEFS	\$47.25 p/h	\$52.50 p/h	\$63.00 p/h
WAITERS	\$42.00 p/h	\$47.25 p/h	\$52.50 p/h
SUPERVISOR	\$47.25 p/h	\$52.50 p/h	\$63.00 p/h

8. Unless otherwise stated all events require a minimum of one chef and one waiter for 3 hours per staff member. Depending on your menu selection and number of guests attending we will advise you on the staffing levels to ensure an efficient meal service.
All staff requirements are charged from our Windsor base to your function and returning to Windsor.
9. It is required that the organiser will conduct the function in an orderly manner in full compliance with all statutory laws.
10. A travel fee applies to events conducted outside the Brisbane area. Further details on travel fees can be provided on request.
11. **Cancellations must be made in writing, with the following payment policy applying:**
 - a. In the case of a cancellation notified more than fourteen (14) days prior to the function, ACS will refund 50% of the deposit.
 - b. In the case of cancellations notified less than fourteen (14) days prior to the function, ACS will retain the full deposit.
 - c. In the case of a cancellation notified less than five (5) working days prior to the function, the full invoice will require payment.
12. Anticipated guest numbers are required at the time of booking. Decreases of greater than 50% from the anticipated guest numbers must be notified fourteen days prior to the event date or a \$10pp surcharge will be incurred. Eg: A client provides an anticipated guest number of 150 and confirms only 70 guests will be attending five days out from the event date. This client would incur a surcharge of \$10 x 80.
13. ACS reserve the right to charge an additional fee for events that require a difficult set up, such as staircases or delayed service set up's. Any such fees will be advised during site inspection.
14. **Breakages** – ACS reserves the right to on charge to the client the cost of any replacement glassware or equipment that is damaged, destroyed or lost during the course of the event. All equipment remains the property of Australian Catering Services.
15. **Parking** – to provide our service ACS requires one designated car parking space for a vehicle if required. Should parking charges/fees apply to the parking area these fees will be on charged to the client
16. In the event where your overdue account is referred to a collection agency and/or law firm, you will be liable for all costs which would be incurred as if the debt is collected in full, including legal demand costs.
17. Full payment required for cancellation under 48 hours
18. All quoted prices are exclusive of GST.