

# *Café La Kiss*

## *Catering Menu*

*Please Note: All prices ex GST*



## Breakfast

Price per serve

3001 Individual Yoghurt with Fruit or Muesli Toppings.....	\$4.40
3002 Assorted Cereal.....	\$3.30
3003 Toasted Ham and Cheese Sandwich.....	\$4.95
3004 Bacon and Cheese Pastry Twist.....	\$4.40
3005 Spinach and Ricotta Pastry Twist.....	\$4.40
3006 Egg and Bacon Muffin.....	\$4.95
3007 Homemade Sausage Roll.....	\$4.50
3008 Egg, Bacon, Cheese and Hash Brown Muffin.....	\$5.95
3009 Tomato and Cheese Croissant.....	\$4.50
3010 Ham and Cheese Croissant (1) homemade (Min 10 pax) - cut in half.....	\$4.95
3011 Gluten Free Muffins.....	\$3.85

## Fruit Platters

3012 Small Fruit Platter (Caters for up to 5 pax) .....	\$22.00
3013 Medium Fruit Platter (Cater for up to 12 pax) .....	\$45.00

## Tea and Coffee

3014 Tea and Brewed Coffee.....	\$3.40
3015 Instant Coffee.....	\$2.70

## Juice

3016 Fresh Orange Juice (Per Glass) .....	\$3.00
---	--------

## Cooked Breakfast

3017 Table or buffet service.....	\$22.00
-----------------------------------	---------

- Tea and Coffee
- Orange Juice
- Fruit Platter
  
- Eggs Florentine with Spinach and Hollandaise Sauce on toasted Sourdough Bread accompanied by fried Bacon, sautéed Mushrooms and Tomato
- Scrambled Eggs with Feta Cheese and Baby Spinach on toasted Turkish Bread, accompanied by sautéed Mushrooms and Tomato
- Eggs Benedict with Ham and Hollandaise Sauce on toasted Sourdough Bread, accompanied by sautéed Mushrooms and Tomato
- Sausages, Fried egg, Bacon, Hash Brown, Mushroom and Tomato
- Pancakes drizzled with Maple Syrup and Butter

## Morning and Afternoon Tea

Price per Person

3018 Assorted Biscuits (2).....	\$3.00
3019 Petite Sweets (2) .....	\$3.80
3020 Assorted Slices (2).....	\$3.30
3021 Hot Jam Donuts (2) .....	\$3.30
3022 Cheesecake Squares (1) .....	\$3.30
3023 Caramel Squares (1) .....	\$3.30
3024 Muffin (Medium Size) (1) .....	\$3.30
3025 Banana & Walnut Cake (Square Slice) (1) (Minimum order: 10) .....	\$3.30
3026 Carrot cake (Square slice) (1) (Minimum order: 10) .....	\$3.30
3027 Chocolate (Square slice) (1) (Minimum order: 10) .....	\$3.30
3028 Chocolate Cake (Square Slice) (1) .....	\$3.30
3029 Spinach and Ricotta Borek (1) .....	\$3.30
3030 Beef Borek (1) .....	\$3.30
3031 Savoury Muffin with butter (Medium Size) (1) (Minimum order: 10) .....	\$3.30
3032 Mini Lamingtons (2) .....	\$3.30
3033 Coffee Scrolls (2) with butter .....	\$3.30
3034 Hot Mini Danish Pastries (2).....	\$3.60
3035 Mini Muffins (2) .....	\$3.60
3036 Vanilla Slice (2).....	\$3.85
3010 Ham and Cheese Croissant (1) house-made - cut in half available.....	\$4.95
3037 Bacon and Cheese Twists (1) house-made - cut in half available .....	\$4.40
3038 Scones with jam and cream (1) house-made (Minimum order: 10).....	\$5.50
3039 Gluten Free Biscuit.....	\$3.30
3011 Gluten Free Muffin .....	\$3.85
3040 Gluten Free Rocky Road Bar.....	\$3.85
3041 Nut Health Bar .....	\$3.85
3042 Fruit Salad Box .....	\$5.50

## Lunch

## Price per Person

3043 Sandwiches (6 Points Per Person) - Assorted Fillings .....	\$9.00
3044 Baguette, Pita Wrap, Bagel, Focaccia (Fresh) or Tortilla Wrap (2 halves per person) .....	\$9.00
3045 Sandwiches (4 Points Per Person) - Assorted Fillings .....	\$6.50
3046 Club Sandwiches (Turkey, Bacon, Tomato, Lettuce and Mayonnaise) .....	\$9.25
3047 Burgers - Chicken / Beef .....	\$5.50
3048 Gluten Free Sandwiches (4 Points per Person) .....	\$7.00
3049 Gluten Free Sandwiches (6 Points per Person) .....	\$9.90
3050 Gluten Free Salad with the option of Chicken.....	\$9.25
3012 Small Fruit Platter (Caters for up to 5 pax.).....	\$22.00
3013 Medium Fruit Platter (Caters for up to 12 pax.) .....	\$45.00
3051 Cheese Platter (Caters for 15 pax.).....	\$70.00

### Platters Ordered Individually

3052 Middle Eastern Platter .....	\$100.00
3053 Antipasto Platter .....	\$100.00
3054 Tandoori Chicken Salad .....	\$90.00
3055 Thai Beef Noodle Salad .....	\$90.00

### Gourmet Sandwiches .....

3056 Roast beef, lettuce, cheese, caramelised onion and Dijon mustard	\$9.50
3057 Tandoori Chicken, tzatziki and spinach	
3058 Salmon, avocado, cream cheese and capers	
3059 Grilled capsicum, eggplant, zucchini, black olive and artichoke	
3060 Egg and alfalfa	
3061 Falafel, hummus, pickles and parsley	

Please Note: Addition of Gourmet Sandwiches to Meeting Package 1 incurs a \$3.00 per person surcharge

## Daily Meeting Packages

Price per Person

3104 Daily Meeting Package 1 .....\$38.00

### Arrival Tea and Coffee

- Tea and coffee with Morning and Afternoon tea.

### Morning and Afternoon Tea (Maximum of two choices) select from:

- \*Hot Jam Donuts \*Assorted Slices \*Assorted Biscuits \*Mini Muffins \*Banana & Walnut Cake Slice
- \*Carrot Cake Slice \*Chocolate Cake Slice \*Chocolate Cake Slice \*Muffins (medium size)
- \*Savoury Muffins (medium size) \*Vanilla Slices \*Mini Lamingtons \*Petite Sweets
- \*Mini Danish Pastries \*Coffee Scrolls \*Mini Cheesecake \*Coconut & Mango Slice \*Caramel Slice

### Lunch:

- 4 Point Sandwiches with an assortment of fillings on a variety of bread types
- Baguette, Pita Wrap, Bagel, Focaccia or Tortilla wraps (add \$2.50 per person)
- Variety of Hot Finger Food - Chef's selection of two basic items
- Fruit Platter
- Tea and Coffee
- Fresh Orange Juice

### Upgrade Option

Morning or/and Afternoon Tea upgrade, at an additional .....\$2.50 per person

Selection from:

- Scones with Jam and Cream \* Bacon and Cheese Twists \* Ham and Cheese Croissants

### 3107 Lunch Package ONLY

\$25.00

Please note:

- \*\* For all Meeting Packages Gluten Free substitutes incur a \$6.00 per person surcharge.
- \*\* Lunch Packages 1, 2 & 3, incur a \$4.00 surcharge per person for Gluten Free substitutes.

### Substitutes include:

- Meeting Package 1 – Gluten Free Salad with the option of Chicken and Gluten Free Hot Savouries (Chefs Selection). Contact catering for details

**3105 Daily Meeting Package 2 (Min Order: 10 people) .....\$40.00**

For below 20 people – Chefs selection of Light Meal

**Arrival Tea and Coffee**

- Tea and coffee with Morning and Afternoon tea.

**Morning and Afternoon Tea (Maximum of two choices) select from:**

- \*Hot Jam Donuts \*Assorted Slices \*Assorted Biscuits \*Mini Muffins \*Banana & Walnut Cake Slice
- \*Carrot Cake Slice \*Chocolate Cake Slice \*Chocolate Cake Slice \*Muffins (medium size)
- \*Savoury Muffins (medium size) \*Vanilla Slices \*Mini Lamingtons \*Petite Sweets
- \*Mini Danish Pastries \*Coffee Scrolls \*Mini Cheesecake \*Coconut & Mango Slice \*Caramel Slice

**Lunch: Scrumptious Salads**

- Tea and Coffee
- Fresh Orange Juice
- Fruit Platter
- Freshly Baked Bread

Choice of 1 Salads and 1 Light Meal

**3110 Salads:**

- |   |   |
|---|---|
| *Bean, Lentil Salad                           | *5 bean Mexican Salad                       |
| *Greek Salad                                  | *Potato Salad                               |
| *Green Beans with Cherry Tomatoes             | *Pasta Salad (Pesto based or Mediterranean) |
| *Green Salad with Bacon and Mango and Avocado | *Falafel Salad                              |
| *Rocket with Parmesan and Semi-dried Tomatoes | *Roasted Vegetable Salad                    |
|   | *Couscous, Roasted Pumpkin, Spinach Salad   |

**3111 Light Meals:**

- \*Thai Beef Noodle Salad
- \*Chicken Salad
- \*Salad Nicoise
- \*Antipasto Platter
- \*Lamb with Chickpeas and Baby Tomatoes
- \*Tandoori Chicken Salad
- \*Chicken Couscous Salad
- \*Middle Eastern Platter
- \*Thai Chicken Salad
- \*Potato Salad with Bacon, Poached Egg and Dijon Mustard

**3108 Lunch Package ONLY**

**\$28.00**

### 3106 Daily Meeting Package 3 (Minimum Order: 10 people) .....\$42.00

(For below 20 people – Chefs selection of Hot Dish)

#### Arrival Coffee and Tea:

- Tea and coffee with Morning and Afternoon tea.

#### Morning Tea and Afternoon Tea (Maximum of two choices) selected from:

\*Hot Jam Donuts \*Assorted Slices \*Assorted Biscuits \*Mini Muffins \*Banana & Walnut Cake Slice

\*Carrot Cake Slice \*Chocolate Cake Slice \*Chocolate Cake Slice \*Muffins (medium size)

\*Savoury Muffins (medium size) \*Vanilla Slices \*Mini Lamingtons \*Petite Sweets

\*Mini Danish Pastries \*Coffee Scrolls \*Mini Cheesecake \*Coconut & Mango Slice \*Caramel Slice

#### Hot Lunch – Served Buffet Style

- Tea and Coffee
- Orange Juice
- Fruit Platter

### 3112 Choice of 1 Hot Dish

\*Chicken Curry with Steamed Rice and pappadums

\*Beef and Vegetable Stir Fry with Black bean Sauce and steamed rice

\*Chicken Scaloppini with Roasted Potatoes and Vegetables

\*Beef Burgundy with Steamed Rice

\*Spanish Chicken with Chorizo and steamed rice

\*Beef or Vegetarian Lasagne with Greek salad and bread rolls

\*Ricotta and Spinach Cannelloni with garden salad and bread rolls

\*Cashew Chicken Stir Fry with fried rice

\*Chicken and Mushroom Penne Pasta with Greek salad and bread rolls

\*Chicken and Mushroom Tortellini

\*Lamb Navarine with red wine base, fresh herbs, rosemary, smoked paprika and steamed rice

\*Lemon Chicken with either fried rice or steamed rice

(Also available: Plum sauce, Sweet and Sour Sauce, Mandarin and Sweet Chilli sauce)

\*Fish and Chips with Garden salad

\*Pasta Carbonara with bread rolls

### 3109 Lunch Package ONLY

\$31.00

## Cocktail Food (Standard Selection)

Price per person

Please note: Cocktail food cannot be ordered during lunch meal period

3062	3 Canapés.....	\$10.45
3063	6 Canapés.....	\$18.50
3064	*Single Selection .....	\$3.85

Please note:

\*\*For functions which cater for 20 or more people, a limit of ½ hour tray service is provided. Should additional service be required a surcharge of \$35.00 per hour, per staff member is applicable. Please note that this service can only be booked for a two hour minimum period.

\*\*For groups less than 20, food is placed in the room

Choose from the following selection:

### Cold Selection

3065	Assorted Sushi with soy sauce (2)
3066	Falafel (2)
3067	Bruschetta with Tomato and Red Onion (2) (Minimum order: 10)
3068	Finger Sandwiches (2) Fillings: ham, egg, chicken and tuna
3069	Assorted Dips with Turkish Bread

### Hot Selection

3070	Spicy Fried Chicken Wings and Drumettes (1)
3071	Kibbe (2)
3072	Falafel (2)
3073	Mini Gourmet Pie with tomato sauce (2)
3074	Mini Pizzas house-made (2)
3075	Spring Rolls (2)
3076	Spinach and Ricotta Parcels (1)
3077	Vegetarian Samosas (2)
3078	Sausage Rolls (2)
3079	Cheese and Bacon Twists – café made (2) (Minimum order: 10)
3080	Spinach and Ricotta Boraks– café made (2) (Minimum order: 10)
3081	Mini Dim Sims (2)
3082	Curry Puff (2)
3083	Chargrilled Mexican Meatballs (2)



## Cocktail Food (Deluxe Selection)

Price per person

Please note: Cocktail food cannot be ordered during lunch meal period

3084	3 Canapés.....	\$12.10
3085	6 Canapés.....	\$21.80
3086	*Single Selection.....	\$4.40

### Cold Selection

3087	Smoked Salmon with Cream Cheese on Crouton (1)
3088	Assorted Deluxe Sushi with soy sauce (1)
3089	Peking Duck Wrap with hoi sin sauce (1)
3090	Skewer with bocconcini cheese, cherry tomato and olive (2)
3091	Finger Sandwich with Assorted Fillings (2) including ham off the bone and Dijonmustard, smoked salmon and cream cheese, chicken and mayonnaise, egg and lettuce
3092	Mini Petite Sweets (1)

### Hot Selection

3093	Mini Beef / Chicken Sliders (1) (Minimum order: 10)
3094	Thai Fish Cakes with dipping sauce (2)
3095	Chicken Skewer, Tandoori or Satay (1) (Minimum order: 10)
3096	Arancini Balls with Sun-dried Tomatoes, Basil and Camembert (2) (Minimum order: 10)
3097	Mini Zucchini and Parmesan Frittata (1) (Minimum order: 10)
3098	King Prawn in Japanese Crumbs (1)
3099	Tempura Prawn (1)
3100	Fish & Chip Box (1)
3101	Lemon Prawn Skewer (1)
3102	Tempura Whiting Bites (1)
3103	Mini Hot Dogs (2)

## Formal Dining

Per person

Minimum numbers for 3 course 30 pax

Minimum numbers for 2 course 35 pax

3113 Two Courses..... \$42.00

3114 Three Courses ..... \$54.00

### Entrée

Ricotta and Spinach Gnocchi sautéed with roasted pine nuts, chorizo sausage, roquette, roasted red capsicum flavoured with nut butter and olive oil basil

Warm Thai Beef Noodle Salad with carrot, bean shoots, red capsicum, wombok, Singapore noodles, fresh coriander, mint, kaffir lime topped with shallots

Trellised Salt and Pepper Squid salad with roquette and roasted vegetables served with a gazpacho olive oil dressing

King Prawns on a bed of Thai style mango salad

Moroccan Chicken Salad with roasted pumpkin, red capsicum, tomato chickpeas infused with spices complimented with dates, walnuts and spiced couscous

### Main course

Oven baked Chicken Breast encrusted with fresh mixed herbs placed on sautéed kipfler potatoes with roasted vegetables and pan juices

Grilled medallions of Eye Fillet accompanied with a mushroom potato galette topped with herbed prawns, sautéed vegetables finished with a lemon thyme jus

Grilled Atlantic salmon placed on gratin dauphine potato served with a grilled vegetable salad enhanced with a lemon Sauvignon Blanc sauce

Braised Lamb Shank flavoured with Shiraz jus complimented with braising vegetables served with a lemon butter mash

Leek and Saffron Risotto with wild mushroom served with a pan seared chicken breast medallion topped with a dill chardonnay meuniere

### Dessert

Homemade mini Pavlova topped with seasonal fresh fruit complimented with a berry coulis

Lemon Meringue Pie served with a vanilla anglaise

Seasonal fresh Fruit Platter for the table to share

Homemade Tiramisu placed on a strawberry chocolate sauce (Italian coffee flavoured cheese cake)

Brandy Snap Cornets filled with chocolate mousse surrounded with a sauce anglaise

- **Please note that some items on this menu are not available at all campuses.**