Everyday Catering Menu
Fed Uni
2014

PETER ROWLAND
Conference Packages

All Day Package 1

$15.30 per person

All Day
Water jugs and mints
Percolated coffee and a selection of teas, refreshed throughout the day

Morning OR Afternoon Tea (Your Choice)
Finger sized cake slice

Lunch
Traditional 4 point sandwiches
Fresh fruit platter v
Juice or soft drink

All Day Package 2

$28.50 per person

All Day
Water jugs and mints
Percolated coffee and a selection of teas, refreshed throughout the day

Morning Tea
Warm mini Danishes

Lunch
Herb crusted chicken goujons
Choice of 3 salads
Freshly baked rolls
Fruit basket v
Juice or soft drink

Afternoon Tea
Mini slices
Conference Packages

All Day Package 3 (Early Start)  $36.40 per person

All Day
Water jugs and mints
Percolated coffee and a selection of teas, refreshed throughout the day

Breakfast
Assorted toasted sandwiches
Fresh fruit platter
Orange juice

Morning Tea
Mini muffins

Lunch
Assortment of crusty French baguettes & sandwiches
Australian cheese platter and crackers

Afternoon Tea
Gourmet biscuit selection
**Morning & Afternoon Tea**

The perfect accompaniment for morning or afternoon tea, or simply a sweet addition to a light lunch or brunch.

| **Standard Biscuit Selection** | A variety of Arnott’s biscuits [v] (2 per serve) | $1.70 |
| **Gourmet Biscuit Selection** | An assorted variety of gourmet petite size biscuits & cookies [v] (2 per serve) (gf available upon request) | $2.90 |
| **Mixed Friands** | Dainty French style treats to enjoy [v] (1 per serve) | $4.10 |
| **Sweet Scones** | Freshly baked scones served with jam & cream [v] (1 per serve) | $3.60 |
| **Savoury Scones** | Freshly baked savoury scones served with butter (1 per serve) | $3.60 |
| **Mini Danishes** | A selection of freshly baked Danish pastries [v] (2 per serve) | 3.50 |
| **Mini Slices** | Bite sized morsels for when you need a little something… [v] (2 per serve) (gf available upon request) | $3.10 |
| **Mini Muffins** | With a variety of flavours; the perfect small indulgence [v] (2 per serve) | 3.10 |
| **Cake Slices** | Finger sized moist cake slices topped with icing [v] (2 per serve) (gf available upon request) | $3.50 |
| **Profiteroles** | Bite sized with a variety of toppings (1 per serve) | $4.00 |
| **Lamingtons** | Raspberry & chocolate (1 per serve) | $4.20 |

*Macaroons available upon special request (minimum quantities apply)*
Sandwiches, Wraps & Rolls

Our entire range of Sandwiches, Wraps and Rolls are prepared fresh daily using only the best of ingredients. When placing an order, you will receive a variety of fillings from our favourite choices. If you prefer, you can request to make your own selections.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Traditional 4 point sandwiches</td>
<td>$5.95</td>
</tr>
<tr>
<td>Mini rolls</td>
<td>$6.50</td>
</tr>
<tr>
<td>Ribbon sandwiches</td>
<td>$7.70</td>
</tr>
<tr>
<td>Baguette style rolls</td>
<td>$7.70</td>
</tr>
<tr>
<td>Tortilla wraps</td>
<td>$7.70</td>
</tr>
</tbody>
</table>

Added Extras…

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seasonal fruit platter - per serve</td>
<td>$4.70</td>
</tr>
<tr>
<td>Whole pieces of fresh fruit - per serve</td>
<td>$1.85</td>
</tr>
<tr>
<td>Assorted mini gourmet pies - per serve</td>
<td>$2.55</td>
</tr>
</tbody>
</table>

Want something more substantial for your ‘Working Lunch’? Check out our ‘Platters to Share’ or ‘Buffet Bowl Food’ options…
Platters to Share

From your basic party style platter to your more sophisticated deluxe options, we’ve got the perfect solutions for feeding a crowd!

**Gourmet Delights** – price per serve

- Local Australian cheeses served with quince paste and crackers **$6.80**
- Antipasto: combination of cured meats, olives and char-grilled vegetables **$6.80**

**Crowd Pleasers** – all platters serve 10 or more

- Dips & crudités - 2 dips, vegetable crudities & rice crackers v **$29.85**
- Party pastries - party pies, party sausage rolls and party quiches v with dipping sauce (24 pieces) **$36.00**
- Asian basket - mini dim sims, mini spring rolls & mini samosas (30 pieces) **$36.00**
Want something more substantial to add to a cocktail party or working lunch? Try our quick and easy buffet style options.

Note: a minimum order of 5 serves per option is required.

**Cold Options**

- Kasoundi rice salad with tandoori chicken
- Penne pasta salad with chorizo and capers
- Moroccan spiced cous cous salad
- Glass noodle and vegetable salad
- Caesar salad

Cost: $7.70 per serve

**Hot Options**

- Lamb tagine with kidney beans served on a bed of steamed rice
- Shoestring fries and salt & pepper calamari served with a lemon wedge
- Chicken balti curry with chickpeas served on a bed of steamed rice
- Vegetarian tikka masala served on a bed of steamed rice
- Wok tossed Asian vegetables and hokkien noodles

Cost: $7.70 per serve
Our classic buffet meal options are designed to please the hungry after a busy workday. Please choose from one of our buffet options below:

**Standard Buffet** $22.65
Includes two dishes, dressed garden salad and assorted dinner rolls

**Premium Buffet** $24.70
Includes two dishes with respective accompaniments, dressed garden salad, freshly baked dinner rolls and a seasonal fruit platter

**Gourmet Buffet** $27.80
Includes two dishes with respective accompaniments, dressed garden salad, freshly baked dinner rolls and a choice of dessert

**Hot Dish Selections**

- **Thai Green Chicken Curry**
  Tender chicken pieces infused in authentic Thai spices, served with steamed rice

- **Lasagne**
  Traditional beef lasagne with a parmesan cheese topping

- **Beef Rendang**
  An Indonesian classic curry with ginger and lemongrass, served with steamed rice

- **Roast Chicken**
  Quarter roast chicken with oven-baked root vegetables *gf*

- **Cannelloni**
  Spinach and ricotta cannelloni with a Napoli sauce *v*

- **Freshly Baked Quiche**
  Quiche Lorraine or salmon and dill quiche *v*

- **Frittata**
  Spinach and feta or roasted red capsicum, leek and sweet potato *v*

- **Shepherd’s Pie**
  Timeless classic minced beef casserole, pie topped with potato

- **Asian Stir-Fry**
  Asian vegetables & egg noodles tossed with soy marinade *v*

- **Beef Casserole**
  Traditional beef and red wine casserole served with mashed potato

**Dessert Selections**

- **Chocolate Brownie**
  Warm chocolate brownie served with freshly whipped cream

- **Cheesecake**
  Classic baked cheesecake with a berry coulis

- **Crumble**
  Apple and rhubarb crumble served with vanilla ice cream

- **Strudel**
  Apple strudel served with double cream

- **Mousse**
  Triple chocolate mousse served with a berry medley salad and double cream

- **Fruit Salad**
  Seasonal fruit salad served with vanilla yoghurt *v* *gf*
The ideal answer for lunch accompaniments, cocktail parties or after work drinks. Try a combination of hot & cold items.

<table>
<thead>
<tr>
<th>Category</th>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Minis</strong></td>
<td></td>
<td>$1.15</td>
</tr>
<tr>
<td></td>
<td>Mini dim sims (1)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Mini spring rolls v (1)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Mini samosas v (1)</td>
<td></td>
</tr>
<tr>
<td><strong>Traditional</strong></td>
<td></td>
<td>$1.70</td>
</tr>
<tr>
<td></td>
<td>Party pie (1)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Party sausage roll (1)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Party quiche (1) (v options available)</td>
<td></td>
</tr>
<tr>
<td><strong>Gourmet</strong></td>
<td></td>
<td>$3.50</td>
</tr>
<tr>
<td></td>
<td>Sugarcane prawn with a dipping sauce (1)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Herb crusted chicken goujons with dipping sauce (1)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Assorted mini pizzas (v options available) (1)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Crumbed olives stuffed with feta (1)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Lentil pattie with a dipping sauce (1)</td>
<td></td>
</tr>
<tr>
<td><strong>Premium</strong></td>
<td></td>
<td>$4.60</td>
</tr>
<tr>
<td></td>
<td>Prawn &amp; sesame toasts with fresh coriander &amp; chilli (1)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Peri peri chicken skewer (1)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Assorted rice paper rolls (v options available) (1)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Lamb &amp; rosemary pies with a tomato relish (1)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Lemon grass and chili king prawn wrap with a dipping sauce (1)</td>
<td></td>
</tr>
</tbody>
</table>

For special occasions and VIP functions, please ask about our ‘Signature Range’ from the Peter Rowland kitchen.
<table>
<thead>
<tr>
<th>Beverage Type</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Percolated Grinders coffee and teas</td>
<td>(1 per person)</td>
<td>$3.00</td>
</tr>
<tr>
<td>All day coffee and tea</td>
<td>– refreshed throughout the day (per person)</td>
<td>$9.00</td>
</tr>
<tr>
<td>A selection of soft drinks</td>
<td>250ml glass bottle (1 per serve)</td>
<td>$3.70</td>
</tr>
<tr>
<td></td>
<td>Jug</td>
<td>$8.85</td>
</tr>
<tr>
<td>Fruit Juice</td>
<td>250ml bottle (1 per serve)</td>
<td>$2.90</td>
</tr>
<tr>
<td></td>
<td>Jug</td>
<td>$9.00</td>
</tr>
<tr>
<td>600ml still bottles water</td>
<td>(1 per serve)</td>
<td>$3.50</td>
</tr>
<tr>
<td>Mineral water - sparkling or flavoured</td>
<td>(1 per serve)</td>
<td>$3.50</td>
</tr>
<tr>
<td>Iced water jug &amp; bowl of mints</td>
<td></td>
<td>$3.00</td>
</tr>
</tbody>
</table>

*We also have Alcohol Packages available upon request.*
To ensure your meeting or function is presented to the highest standard, you may like to add some special little extras.

**Floral Arrangements**
Floral arrangements can be sourced on request. There are options to suit most budgets.

**Equipment Hire**
Whether you require extra crockery or cutlery to top up your existing supply or desire specialty glass wear or presentation platters for that ‘one-off’ function, we are able to offer you great industry hire rates due to our long standing relationships with equipment suppliers. Quotes on request.

**Signature Range Menus**
As long term valued clients of Rowland Commercial Catering, we are pleased to be able to offer you some exclusive high-end catering options within your own venue, menus created collaboratively with your state’s Head Chef and our Peter Rowland Head Chef.

Please contact your Catering Manager to discuss other exclusive options. Minimum orders and delivery charges apply.

**Special & Themed events**
With years of experience in running major events, private in-home catering & weddings and high end functions venues, we have the people and industry contacts to assist you with your Special or themed event. For more information, please contact your Catering Manager.
## Catering Orders

Daily function requests must be received at least 24 hours prior to the function. However, we do understand that occasionally this level of notice is not always possible and we would ask that contact with your Catering Manager be made as soon as possible.

We will endeavour to meet your needs but please be aware that this is not always possible at short notice. Catering arrangements that will definitely require 72 hours notice are those that require any of the following:

- Alcohol
- Staff
- Crockery, Cutlery and Linen
- Specialty Cakes
- Floral Arrangements

Confirmation of catering numbers is required at least 24 hours prior to the event. This confirmed number will be the minimum number charged to your function.

## Surcharges and Labour

Depending upon the size and nature of your function, labour charges may apply.

Rates are as follows:

- $42.00 per hour Monday to midnight Friday
- $44.00 per hour Saturday to midnight Sunday
- $57.00 Public Holiday

Additional charges may apply for linen, flowers, hire goods, etc.

## Accounts

All internal functions are charged to the appropriate department at the end of each month. All external organizations will be invoiced by mail or email and payments must be received within 7 days of the completed event.

## Cancellations

Functions cancelled on the same day will be charged for.

## Delivery

All deliveries of catering will be delivered to the specified room. Any deliveries from the Peter Rowland production kitchen will incur a $200.00 delivery or collection fee.

## Venue Availability

Please book the required function room with the relevant in-house department.

## Prices

All prices are GST inclusive.
How To Place Your Order

Please complete the following steps to place your order:

At any time please feel free to call us on 5122 6802

1. Decide on Catering from the ‘Everyday Catering Menus’.

2. Open your personalised ‘Catering Request Form’.

3. Fill out your details including: the venue and/or room of your function.

4. Select your menu. Be sure to include quantities, service times and any dietary requirements.

5. There is space to add any additional comments or requests if necessary at the bottom of the ‘Catering Request Form’.

6. When you have completed your order and are ready to proceed please email your completed ‘Catering Request Form’ to rodneym@peterrowland.com.au

7. A Rowland Commercial Representative will send you a confirmation email to confirm your catering request has been received. If an email doesn’t appear within 48 hours (business days) please call 5122 6802

8. We will then contact you to discuss your order.

For other menu options, please contact our Rowland Commercial Event Coordinator

Contact Details

Carli Lombardo
Event Coordinator
Rowland Commercial Catering
8 River Street
South Yarra, Victoria, 3141
P 03 9825 0000
E carli@peterrowland.com.au