



## Corporate Catering Menus

Holding an event and need someone to look after the catering? CAIS Events, the catering arm of CAOS Café & Bar, will work with you to ensure that all you have to worry about is enjoying the function on the day.

At CAOS we don't tell you what the menu will be - we work with you to design a menu that fits your budget, ensuring that you get what you want. CAOS is a fully licensed caterer and can provide full bar facilities, excellent wines and cocktails for your event, wherever required. Your special event can be held in the unique surroundings of our premises or delivered to the privacy of your home or function centre.

Along with our catering menu options our full café menu and fantastic chef specials are available and for group lunches at the café you can take advantage of our pre-order options to save time. With prices starting from just \$10 per person for food and beverage packages we can accommodate almost any budget without compromising the quality of food and service.

For those looking for some ideas please check out some of our basic menus but remember we design to your budget and don't lock you into a set menu!

If you have any questions or would like some details specifically about your catering requirements simply call us on 8231 8300 and we'll be happy to work with you to ensure a top-notch event.



# Corporate Catering Menus

## Seminar Catering Menus

### Registration, morning tea, lunch, afternoon tea and light supper

\$46 per person

#### *Registration 8:00AM (\$3.50 pp)*

- Freshly squeezed Orange Juice, Spring Water, Espresso Coffee & Select Tea

#### *Morning Tea 10:00AM (\$7.50 pp)*

- Fruit Danish
  - Sweet mini glazed pastries: apple, custard, blueberry & apricot, topped with cinnamon sugar
- Mini Muffins
  - freshly baked, select from Banana & Choc, Jaffa, Lemo & Poppyseed or Blueberry
- Freshly squeezed Orange Juice, Spring Water, Espresso Coffee & Select Tea

#### *Lunch 12 Noon (\$15.00 pp)*

- Baguettes & Breads
  - Assorted rolls filled with fresh salads, sliced meats, marinated vegetables & cheeses with organic whole egg mayo.
  - Vegetarian fillings provided.
- Sliced fresh fruit
  - Seasonal selection of market fresh fruits, including Honeydew melon, watermelon, rockmelon, grapes, strawberry, orange, pineapple & kiwi fruit
- Freshly squeezed Orange Juice, Spring Water, Espresso Coffee & Select Tea

#### *Afternoon Tea 2:00PM (\$7.50 pp)*

- Gourmet Biscuits & Cakes
  - Hand picked selection of our own continental style biscuits, cakes and shortbreads
- Freshly squeezed Orange Juice, Spring Water, Espresso Coffee & Select Tea



## Corporate Catering Menus

### *Gourmet Finger Food Platters 4:30PM (\$12.50 pp)*

- Cold Selection
  - Mezze - selection of three dips: taramasalata, roasted capsicum, guacamole, hommus or tzadziki, with chef's own fresh herb & chilli pita, marinated kalamata olives & stuffed vine leaves
  - Antipasto - Chunky vegetable gardeniera, proscuitto e melone, stuffed mushrooms, sliced frittata, marinated tomato & bocconcini satay, stuffed artichokes, peppered salami, swiss cheese, kalamata & green olives with grissini
  - Cheese & Greens - Pate, brie, sundried tomato, blu vien, smoked dutch cheddar, vintage cheddar & apricot & brandy sweet creamed cheese, presented with fresh cut vegetable crudités, fresh & dried fruits, nuts & water crackers
- Hot Selection
  - Savoury Pastries - oven baked sausage rolls, Spanokopita, mini Cornish pasties & steak pies with tomato chutney
  - Gourmet Topped Mini Pizza Bites - Vegetarian, spicy supreme & BBQ chicken topped with mozzarella
  - Asian Assortment - hot selection of curried samosas, cocktail dim sims, mini vegetarian spring rolls, salt'n'pepper squid & tempura vegetables with sweet chilli & soy dipping sauces
  - Grilled Meats - marinated beef satay, tandoori chicken skewers, honey soy drumettes, mini-beef & chicken mignon, spicy beef balls, Cajun spiced chicken wingettes
  - Gourmet Vegetarian - pizza swirls, corn & asparagus vol au vents, mini baked frittata, falafel, thai style croquettes, mediterranean style stuffed mushrooms & risotto cakes



## Corporate Catering Menus

### Registration, morning tea, lunch and afternoon tea

\$40 per person

#### *Registration 7:45AM*

- Freshly squeezed Orange Juice, Spring Water, Espresso Coffee & Select Tea

#### *Morning Tea 9:45AM*

- Fruit Danish
  - Sweet mini glazed pastries: apple, custard, blueberry & apricot. Topped with cinnamon sugar
- Mini Muffins
  - Freshly baked, select from Banana & Choc, Jaffa, Lemon & Poppyseed or Blueberry
- Freshly squeezed Orange Juice, Spring Water, Espresso Coffee & Select Tea

#### *Gourmet Finger Food Lunch*

- Mezze
  - Selection of three dips: taramasalata, roasted capsicum, guacamole, hommus or tzadziki, with chef's own fresh herb & chilli pita, marinated kalamata olives & stuffed vine leaves
  - Antipasto - Chunky vegetable gardeniera, proscuitto e melone, stuffed mushrooms, sliced frittata, marinated tomato & bocconcini satay, stuffed artichokes, peppered salami, swiss cheese, kalamata & green olives with grissini
  - Cheese & Greens - Pate, brie, sundried tomato, blu vien, smoked dutch cheddar, vintage cheddar & apricot & brandy sweet creamed cheese, presented with fresh cut vegetable crudités, fresh & dried fruits, nuts & water crackers
- Hot Selection
  - Savoury Pastries - Oven baked sausage rolls, Spanokopita, mini Cornish pasties & steak pies with tomato chutney
  - Gourmet Topped Mini Pizza Bites - Vegetarian, spicy supreme & BBQ chicken topped with mozzarella
  - Asian Assortment - Hot selection of curried samosas, cocktail dim sims, mini vegetarian spring rolls, salt'n'pepper squid & tempura vegetables with sweet chilli & soy dipping sauces



## Corporate Catering Menus

- Grilled Meats - Marinated beef satay, tandoori chicken skewers, honey soy drumettes, mini-beef & chicken mignon, spicy beef balls, Cajun spiced chicken wingettes
- Gourmet Vegetarian - pizza swirls, corn & asparagus vol au vents, mini baked frittata, falafel, thai style croquettes, mediterranean style stuffed mushrooms & risotto cakes
- Freshly squeezed Orange Juice, Spring Water, Espresso Coffee & Select Tea

### *Afternoon Tea 2:45PM*

- Gourmet Biscuits (Day One) & Cakes (Day Two)
  - Hand picked selection of our own continental style biscuits, cakes and shortbreads
- Freshly squeezed Orange Juice, Spring Water, Espresso Coffee & Select Tea