

# FUNCTION MENU



**Southern Cross  
University**

Catering & Events



Minimum 20 people

## **SOUTHERN \$18PP**

select two items from the cold options  
select two items from the hot options

## **INDIAN \$24PP**

select one item from the hot options  
select one item from the cold option  
select two noodle boxes (served 50/50)

## **ATLANTIC \$34PP**

select two items from the hot options  
select two items from the cold options  
select two noodle boxes (served 50/50)

## **CARIBBEAN \$23PP**

select two items from the hot options  
select two items from the cold options  
select one items from the sweet dessert

## **GRAZING TABLE \$30PP**

All items below included

Spring rolls  
Arancini Balls  
Satay/Tofu Skewers  
Crumbed cauliflower bites  
Meat balls  
Cold sliced meats  
Assorted dips  
Breads & crackers  
Assorted cheeses  
Salt & Pepper Calamari  
Roast vegetables  
(GF & vegan options available on request)

## **BUFFET MENU \$30PP**

Contact us for more details for each buffet

### **Classic Buffet**

Roast Meats, roast Vegetables, steamed vegetables, salads, bread rolls & condiments

### **Mexican Buffet**

Pulled pork, pulled jackfruit, corn chips, tortilla, salsa, salads, beans & condiments.

### **Curry Buffet**

Chicken curry, Roast veg & cashew curry, papadums, naan bread, salads and condiments.

## **Canapes**

### **HOT OPTIONS \$5 per item**

lamb kofta skewers with tzatziki dipping sauce (gf)  
chicken OR Tofu satay skewers (gf)  
salt & pepper calamari with lime aioli dipping sauce (gf)  
assorted mini quiches (v)  
vegetable spring rolls with sweet chilli dipping sauce (v, ve)  
mini flat breads with pulled pork & chipotle aioli (v)  
mini ricotta and spinach pastry with tomato relish (v)

### **COLD OPTIONS \$5 per item**

tomato, balsamic and bocconcini on a crostini with basil puree (v, ve)  
baby corn fritters topped with a tomato relish (v)  
frittata topped with caramelized onion and goats curd (v)  
pear & blue cheese wrapped in prosciutto (gf)

### **NOODLE BOXES \$15 each**

salt & pepper squid with greek salad and lime aioli (gf)  
teriyaki chicken or tofu with an asian noodle salad (gf, tofu ve)  
thai fish cakes with a crunchy noodle salad and sweet chilli sauce  
arancini risotto balls with a mediterranean salad

### **DRINKS MENU**

assorted beer \$7  
assorted wine \$7  
soft drinks \$5  
Kombucha \$5  
juice \$5  
bottled water \$3

### **SWEET DESSERT \$4 per item**

petite lemon curd tarts  
assorted cupcakes  
choc mud bites (gf)  
caramel slice bites (gf)  
mini choc tart  
mini mousse tarts

**dietary information**

(df) - dairy free (gf) - gluten free (v) - vegetarian (ve) - vegan

DATE CATERING REQUIRED : \_\_\_\_/\_\_\_\_/2023

ORDERED BY :

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CONTACT DETAILS :

(p) -----

(e) -----

PICK UP TIME : \_\_\_\_ : \_\_\_\_ DELIVERY TIME \_\_\_\_:\_\_\_\_ (incurs fee)

Catering for \_\_\_\_ People

CARD TYPE:

NAME ON CARD: \_\_\_\_\_ CARD NUMBER:

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EXPIRY DATE: \_\_\_\_/\_\_\_\_ CVC NO \_\_\_\_\_ TOTAL  
AMOUNT: \$ \_\_\_\_\_

SIGNATURE/AUTHORISED BY: \_\_\_\_\_

EMAIL ADDRESS: \_\_\_\_\_  
(FOR RECEIPTING PURPOSES)

GL CODE (FOR SCU CUSTOMERS ONLY) \_\_\_\_\_

**please return your completed order form to [chec.catering@scu.edu.au](mailto:chec.catering@scu.edu.au) for processing**

- Southern \$18pp x \_\_\_\_\_
- Indian \$24pp x \_\_\_\_\_
- Atlantic \$34 x \_\_\_\_\_
- Carribean \$23pp x \_\_\_\_\_
- Hot Canape \$5pp x \_\_\_\_\_
- Cold Canape \$5pp x \_\_\_\_\_
- Dessert Canape \$4pp x \_\_\_\_\_
- Noodle Box \$15pp x \_\_\_\_\_
- Grazing Table \$30pp x \_\_\_\_\_
- Buffet \$30pp x \_\_\_\_\_
  - Classic Buffet
  - Mexican Buffet
  - Curry Buffet
- Bar Set up \$150
- Tablecloth Hire \$10each x \_\_\_\_\_
- Additional Staff hire \$50ph

**Orders to be submitted.**  
**THREE business days**  
**before required date**