

FUNCTION MENU



**Southern Cross
University**

Catering & Events



Minimum 20 people

SOUTHERN \$22PP

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

INDIAN \$28PP

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

ATLANTIC \$38PP

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

CARIBBEAN \$26PP

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 \$6 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 \$6 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)
Assorted Sushi (gf)

NOODLE BOXES \$18 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 \$5 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 :

CONTACT DETAILS :

(p) _____

(e) _____

PICK UP TIME : ____ : ____ DELIVERY TIME ____:____ (incurs fee)

Catering for ____ People

CARD TYPE:

NAME ON CARD: _____ CARD NUMBER:

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 for processing

- Southern \$22pp x _____
- Indian \$28pp x _____
- Atlantic \$38 x _____
- Carribean \$26pp x _____
- Hot Canape \$6pp x _____
- Cold Canape \$6pp x _____
- Dessert Canape \$5pp x _____
- Noodle Box \$18pp 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