

OFFICE CATERING - CORPORATE FUNCTIONS - PARTIES - EVENTS



CATERING MENU

FOR ALL YOUR CATERING NEEDS

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Contents Page

Morning & Afternoon Tea	3
Breakfast	5
All Day Seminars	6
Sandwich Luncheons	7
Meal Boxes	8
Hot Savouries & Finger Food	9
Gourmet Finger Food	10
Cold Savouries	12
Lunch Buffet	13
Entertainment Platter	14
Fruit & Cheese Platter	15
Barbeques	16
Beverages	17
Equipment & Staff Hire	19
Terms & Conditions	21

Morning & Afternoon Tea

Percolated coffee, tea and juice are available with all morning and afternoon tea. We recommend 1 item per person for morning and afternoon tea, choose from the selections below or allow us to put a package together for you.



Mini Muffins

Price: \$2.00

Choose from:

- Chocolate
- Orange & poppy seed
- Blueberry
- Banana
- Apple & cinnamon
- Raspberry & white choc



Mini Danish Pastries

Price: \$2.00

Choose from:

- Apricot
- Cherry
- Apple & Sultana

Mini Custard Tarts

Price: \$2.00

Our freshly baked custard tarts are a hit



Mini Scones

Price: \$4.95 (2pp)

Choice of plain or fruit scones accompanied by strawberry jam and fresh whipped cream



Short Breads

Price: \$2.00

- Vienna éclair
- Jam daisy
- Florentine (Gluten Free)
- Fruit petite
- Melting Moment

Assorted Arnotts Biscuits

Price: \$1.50 (2pp)

Traditional plain and cream assorted biscuits

Assorted Cake Slices (Evens only)

- Hedgehog slice
- Cherry slice
- Carmel slice

Price: \$2.50 (2 pcs pp)

- Peppermint slice
- Brownie
- Rocky road



Traditional Cake (Evens only)

Our homemade cake cut into bite size blocks

- Orange & poppy seed
- Lemon
- Chocolate

Price \$2.00

- Apple & walnut
- Carrot
- Banana



Celebration Cakes

9": \$55

11" : \$70

- Marz Bar
- Chocolate Mud Cake
- Baked Cheese Cake
- Berry Cheese Cake
- Cookies & Cream Cheese Cake

- Carrot Cake
- Tiramisu
- Lemon Citrus Tart
- Apple Rhubarb Crumble



Individual Cakes

Price: \$4.95

- Apple Crumble
- Cherry Frangipane
- Banana Mousse & Caramel
- Lemon or Lime tart
- Fruit tarts
- Lemon Meringue
- Lemon tart
- Baileys Cheesecake
- Mix Berry Cheesecake
- Blueberry Cheesecake
- Cookies & Cream Cheesecake
- Plain Cheesecake,
- Strawberry Cheesecake

- Passionfruit Cheesecake
- Chocolate mousse
- Carrot
- Citrus and poppy (g)
- Flourless Orange (g)
- Flourless Pear (g)
- Flourless Baci chocolate (g)
- Mud Cake
- Tiramisu
- Marz Bar
- Berry Friands
- Fruit Flans

Breakfast

Toasted Sandwiches

Price: \$5.90

Jurgen square bread with filling of your choice

- Tasty Cheese
- Cheese & tomato
- Ham, cheese & pineapple
- Salami, cheese & tomato



Plain Croissants

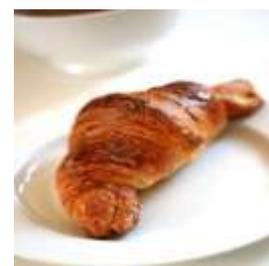
Price: \$3.50

- Plain savoury mini croissants served with jam & butter

Savoury Croissants

Price: \$4.00

- Our savoury mini croissants filled with ham, cheddar cheese & tomato



Egg & Bacon Muffin

Price: \$5.90

Lightly toasted English muffin, fresh organic egg, rash of bacon and melted cheddar cheese



Apricot Fruit Slice

Price: \$3.50

Freshly cut apricot fruit slices served with butter and jam

Mini Quiche

Price: \$2.80

Bowl of Muesli and Fruit

Price: \$7.00

A popular choice is muesli combined with milk and topped with fresh fruit, muesli can be an ideal breakfast choice delicious and nutritious



Breakfast Packages (Minimum of 5 people)

Package No.1

Price: \$11.50 pp

- Savoury filled croissants
- Assorted mini muffins
- Fresh fruit platter
- Juice and water

Package No.2

Price: \$15.50 pp

- Smoked salmon bagels (petite) with cream cheese
- Egg & bacon English muffin
- Fresh Fruit Platter
- Mini Danish
- Juice and water



All Day Seminars

Help has arrived, you may have a seminar or conference meeting all day. We have unlimited options and budgets to suit your needs and make your day a stress free.

The following menu includes cups, saucers, glasses, side plates, percolated coffee and a selection of tea with a friendly smile.



(Minimum of 10 people)

Package 1

Price: \$35.00 pp

Morning Tea

- Tea and percolated coffee
- Juice and water
- Assorted muffins

Lunch

- Executive mixed sandwiches
- Baguettes
- Fruit platter
- Sushi Platter
- Juice and water
- Tea and percolated coffee

Afternoon Tea

- Tea and percolated coffee
- Juice and water
- Assorted sweet platter

Package 2

Price: \$40.00 pp

Morning Tea

- Tea and percolated coffee
- Juice and water
- Assorted muffins and danishes

Lunch

- Cobb Sandwiches
- Hot Savouries
- Sushi Platter
- Fruit platter
- Juice and water
- Tea and percolated coffee

Afternoon Tea

- Tea and Percolated coffee
- Juice and water
- Assorted slices and tarts



Sandwich Luncheons

A variety of gourmet fillings on a selection of premium breads.
We allow 33% vegetarian on each platter. Gluten free sandwiches and wraps are available upon request

V - vegetarian

G - gluten free

H – halal

Executive Point Sandwich

Price: \$6.90

4 points per sandwich - we recommend 2 per person. Mixed fillings on dark rye, multigrain and white bread (V,G,H)

Swiss Cobb Sandwich

Price: \$7.90

Swiss style thick bread - we recommend 1.5 per person. Bread is cut into halves and wrapped individually (V,G,H)

Ribbon Sandwiches

Price: \$7.90

Beautifully presented, these delectable bite-size portions of soft crustless bread can be filled with an array of different filling combinations

Mini Baguette

Price: \$4.50

Ideal and popular for meetings and not mention very impressive presentation. We recommend 2 per person (V, H)

New York Mini Bagels

Price: \$4.50

Variety of gourmet fillings on popseed, sesame seed and plain bagels, salmon cream cheese and capers work a wonder (V,H)

Pita Wraps

Price: \$4.50

Healthy and delicious fillings wrapped in our famous pita bread and cut into halves which makes it easier to hold. We recommend 2 per person (V,G,H)

Focaccia / Turkish Bread

Price: \$4.50

Mediterranean fillings, soft and taste great (V,G,H)



Meal Boxes

Great for working lunches, offsite catering and after hour dinners



Sandwich Meal Box

Price: \$14.50

A selection of executive point sandwiches, a muffin and a piece of fruit

Baguette Meal Box

Price: \$15.50

Two filled baby baguettes, a piece of fruit and a slice of cake

Chicken Caesar / Garden Salad Meal Box

Price: \$11.50

A traditional chicken caesar salad or garden salad served with a piece of fruit and a slice of cake

Hot Savouries & Finger Foods

Too many to choose from? Allow our staff to help you put a package together to suit your needs, budget and other items not mentioned. Party platters are also available for small and big functions. (minimum 5 serves)

Mini Pies **Price: \$2.20**

Traditional meat pie

Mini Pizza's **Price: \$2.50**

- Ham, pineapple & cheese
- Salami, olives, peppers & cheese
- Fette, peppers, olives & onion

Mini Sausage Roll **Price: \$2.20**

Our classic pastry filled with a tasty beef mix

Mini Vegetable Pasties **Price: \$2.20**

All time favourite, fresh vegetable in a outer short crust

Spinach & Ricotta Triangles **Price: \$2.20**

A creamy ricotta & spinach mix in a filo pastry

Mini Quiches **Price: \$2.50**

Our mini quiche is a savoury pie mad from egg and cream in a pastry cut

Mini Spring Rolls **Price: \$2.00 (2 pcs pp)**

Mini Dimsims **Price: \$2.00 (2 pcs pp)**



Gourmet Finger Foods

(minimum 5 serves)

Petite Pies

Price: \$2.50 (2 pcs pp)

- Beef Burgundy
- Thai Chicken
- Vegie Korma Curry

Petite Quiches

Price: \$2.50 (2 pcs pp)

- Spinach and Rocotta
- Pumpkin and Feta
- Bacon and Egg

Risotto Balls

Price: \$2.50 (2 pcs pp)

Mini Involtinis

Price: \$3.50

Involtinis is an italian word used to describe "small bundles of food"

- Spinach, ricotta and semi dried tomatoes
- Spinach, roctta and chorzio sausage
- Roasted eggplant, fetta, olives and pesto

Mini Mignons

Price: \$3.50

- Beef prime fillet wrapped in bacon, topped with mustard and cracked pepper
- Chicken Breast filled wrapped in bacon topped with cajun spices
- Lamb tenderloin wrapped in bacon topped with tomato chutney and herbs

Vegetable Samosas

Price: \$3.50

Lightly curried vegetables wrapped in a flaky short crust pastry

Lamb Samosas

Price: \$3.50

Crumbed Olives

Price: \$3.50

Crumbed stuffed olives with fetta

Chicken Pancetta

Price: \$3.50

Chicken tenderloin wrapped in panchetta and highlighted with fresh sage

Holoumi & Panchetta Rolls

Price: \$3.50

Fresh holoumi sprinkled with rosemary and wrapped in panchetta



Satay Chicken Skewer **Price: \$3.50**

chicken tenderloins marinated in a tangy peanut sauce

Satay Beef Skewer **Price: \$3.50**

Satay beef skewers marinated in a tangy peanut sauce

Tandoori Chicken Skewer **Price: \$3.50**

Chicken tenderloins cooked in a traditional tandoori marinade with yoghurt and spices

Pesto Prawn Skewer **Price: \$3.50**

Tiger prawns marinated in basil pesto and sundried tomato pesto threaded on a skewer

Crumbed Prawns **Price: \$3.50**

Fresh prawns crumbed and deep fried to a golden brown crisp

Mini Meat balls **Price: \$3.00 (2 pcs pp)**

Prime Beef, with herbs in a perri perri sauce

Mini Vegetarian balls **Price: \$3.00 (2 pcs pp)**

Thin sliced vegetables with potato served with a sweet chilli sauce

Mini Burgers **Price: \$4.50**

Mini Falafel Burgers **Price: \$4.50**

Cold Savouries

Great for meetings and functions, giving a refreshing feel and goes well with a light lunch. We recommend 3 cold savouries and one mixed sandwich per person. (minimum 5 serves)



Bruschetta **Price: \$3.00**

Diced tomato, fresh basil, red onion and balsamic vinegar



Salmon Bruschetta **Price: \$3.50**

Smoked salmon with a smooth layer of cream cheese and capers



Frittata **Price: \$3.50**

Our chef's delight, choice of:

- Spinach & feta
- Pumpkin, zucchini, capsicum and cheese



Nori Rolls **Price: \$2.50**

Traditional Japanese rolls in finger size bites

- Tuna
- Salmon

- Crab
- Terriyaki chicken
- Vegie tofu



Rice Paper Rolls **Price: \$3.50**

Vietnamese rice paper rolls filled with noodles, prawns, chicken and vegetables

served with a traditional dipping sauce

Lunch Buffet

All our buffet includes crockery and serving utensils. (minimum of 10 people)

Standard Lunch Buffet

Price: \$26.50 pp

- Choice of 2 hot dishes
- A rice dish
- Choice of a salad
- Served with bread & butter

Deluxe Buffet

Price: \$32.50 pp

- Choice of 2 hot dishes
- Char grilled vegetables
- A rice dish
- Choice of a salad
- Served with bread & butter

Hot Dish Selections

Thai Green Chicken Curry

Thigh chicken fillets cooked in coconut cream, ginger, chilli and lime sauce

Lamb Rogan josh

braised lamb and onions slowly cooked with spices

Moroccan Chickpea

Char grilled vegetables and chickpeas cooked with moroccan herbs and spices

Beef Casserole

Tender beef flavoured with garlic, red wine and fresh herbs

Pasta

- Spaghetti Italian style meatballs in a napoli sauce
- Penne tossed in a creamy based sauce with mushrooms and chicken
- Spinach and cheese filled ravioli tossed in a napoli sauce

Asian Stir-fry

hokkien egg noodles with fresh vegetables and asian spices

Entertainment Platter

A great way for entertaining guests for a lunch or evening funtion, small or big



Dip Platter With Crudities **Price: \$5.90 pp**

A selection of 3 dips served with sliced carrot, celery, capsicum, cucumber, corn chips and water crackers

Antipasto Platter **Price: \$8.00 pp**

Mild salami, shaved virginian ham, smoked turkey and kabana served with kalamata olives, dolmades and turkish / pita bread



Mediterranean Platter **Price: \$9.00 pp**

Homemade falafel balls, marinated chicken, salami, frittata, feta cheese, semi dried tomatos, stuffed green olives, roasted peppers and stuffed vine leaves



Sushi / Nori Platter **Price: \$3.50 pp**

Assorted sushi platter with nori rolls and vietnamese rice paper rolls



Fruit & Cheese Platters

Minimum 6 serves

Fresh Fruit Platter

Price: \$5.50 pp

A selection of fresh fruit perfect for self-service including year round favourites; honey dew, rockmelon, pineapple, kiwi fruit, oranges, grapes and strawberries



Gourmet Cheese Platter

Price: \$7.50 pp

A selection of local and imported cheeses (three types) served with an assortment of lavoush crackers and complimented with dried fruits and nuts



Cheese and Fruit Platter

Price: \$9.00 pp

A selection of Australian cheeses including brie and two aged cheddars, crackers and seasonal fruit



Fruit Skewers

Price: \$3.50

A selection of fresh fruit on individual skewers

Fresh Fruit Salad

Price: \$4.90

Freshly cut up fruit served in a bowl



Fresh Whole Fruit

Price: \$2 per unit

Apples, mandarin, bananas, pears and oranges



Barbeques

The good old Australian tradition that pleases all. Our bbq includes disposable plates, cutlery, serviettes, tomato sauce and American mustard not to mention bread to accompanied the sausages. Linen and crockery could be arranged for a perfect setting (see Equipment Hire section for details)

A Refuel Catering staff member must be present to cook the barbeque, also a minimum of 20 people per bbq package applies:



BBQ Package 1

Price: \$13.50 pp

- Gourmet sausages varieties
- Sauteed onions
- Coleslaw
- Slice bread / rolls

BBQ Package 2

Price: \$18.50 pp

- Gourmet sausages varieties
- Sauteed onions
- Vegetarian burgers
- Beef burgers
- Green garden salad
- Potato or Coleslaw Salad
- Slice bread / rolls

BBQ Package 3

Price: \$24.50 pp

- Gourmet sausages varieties
- Sauteed onions
- Vegetarian burgers
- Beef burgers
- Marinated chicken skewers
- Chicken wings
- Green garden salad
- Potato or Coleslaw Salad
- Slice bread / rolls



Beverages

Hot Beverages

Coffee (minimum 15 people)

Price: \$2.00 pp

Freshly brewed percolated coffee served with milk and sugar. Artificial sweeteners, soy milk and low fat milk are available upon request served with Refuel Catering cups



Tea (minimum 15 people)

Price: \$2.00 pp

A selection of twining tea; plain, english breakfast, earl grey, chamomile, peppermint and green tea. Served with milk and sugar and Refuel Catering cups



Tea & Coffee Package (minimum 15)

Price: \$3.00 pp

Refuel catering cups provided. Additional \$1 for crockery

Cold Beverages

Juice 2 litre

Price: \$8.00

A selection of orange and apple premium juice with no added sugar, we recommend 1 bottle per 10 people

Soft Drink 1.25 litre

Price: \$4.50

Selection of coke, diet coke, lemonade and sparkling mineral water



Assorted Soft Drinks

Juice 375ml

Price: \$3.50

Orange, orange & mango, apple, apple & blackcurrant, pineapple, and banana & mango

Mineral Water 1.25ml

Price: \$4.50

Plain, lemon, lemon & lime, orange & mango, agrum and ciata

Mix Soft Drink glass 300ml

Price: \$3.80

Coca Cola, Diet, Zero, Sprite, Lift



Mix Cans 250ml **Price: \$2.80**

Cola, lemonade, lemon squash and diet available

Water 600ml **Price: \$3.00**

Mount Franklin



Alcohol

Beer

Cascade Premium Light **Price: \$3.30**

Victorian Bitter **Price: \$3.30**

James Boagm Premium Lager **Price: \$4.50**

Crown Lager **Price: \$4.50**

* Upon request other beers can be arranged

White Wine

Rothbury Estate Chardonnay **Price: \$17.00**

Nursery Ridge Chardonnay **Price: \$19.50**

Red Wine

- Rothbury Estate Cabernet Merlot **Price: \$17.00**

- Nursery Ridge Shiraz **Price: \$19.50**

Sparkling

- Rothbury Estate Sparkling **Price: \$17.00**

- Wolf Blass Sparkling **Price: \$21.00**

Equipment & Staff Hire

Glassware

Glasses / Crockery	Price: \$0.75
Wine glass	Price: \$0.75
Beer glass	Price: \$0.75
Champagne flute	Price: \$0.75
Drinking glass	Price: \$0.75
Water Jugs	Price: \$4.50
Ice bucket	Price: \$5.00

Crockery

Cup, saucer and teaspoon set	Price: \$2.50
Side plate	Price: \$0.80
Entree plate	Price: \$1.00
Dinner plate	Price: \$1.00

Cutlery

Knife	Price: \$0.50
Fork	Price: \$0.50
Soup spoon	Price: \$0.50
Desert spoon	Price: \$0.50

Event Hire

Trestle Tables	Price: \$18.50
Hot Water Urns	Price: \$62.50
Coffee Percolater	Price: \$62.50
BBQ (inc gas bottle)	Price: \$150.00
Portable Electrical Oven	Price: \$150.00

Linen

To make your special event look great in presentation

Rectangle table clothes – 228cm x 228cm Price: \$15.50

Round Table clothes Price: \$18.50

Staff

Minimum of 4 hours per staff member required

Waiting Staff

Monday - Friday Price: \$25.50

Saturday Price: \$35.50

Sunday Price: \$35.50

Public Holiday Price: \$55.50

Chefs

Monday - Friday Price: \$40.00

Saturday Price: \$55.00

Sunday Price: \$55.00

Public Holiday Price: \$70.00

Terms & Conditions

Pricing

Prices are correct at time of printing and are quoted on current costs, prices may vary at any time. Due to seasonal shortages Refuel Catering reserves the right to alter the prices of menus.

GST

All prices quoted are inclusive of all applicable GST charges.

Deposit

For catering orders under the value of \$2000 will not require a deposit, if the catering order exceeds the set amount a deposit of 10% will be required for confirmation. Any catering that requires a deposit that is cancelled within 7 days of the catering date will not be refundable.

Catering orders

To ensure all catering requests orders must be placed by 3.30pm the day prior to the order. Refuel catering will endeavour to meet all your catering needs, we will also make every effort possible to provide last minute catering so please do not hesitate to call as we will be able to confirm on the spot. Any additions to your catering order later than 3:30pm the day prior to the order or same day may incur additional charges.

Payment

We accept company cheques, cash on delivery and our banking details are also listed below for convenience

Bank: National Australia Bank
Account Name: Refuel Catering
Account Number: 083 352 86916 7819

We require payment within 14 days of the invoiced date.