BREAKFAST
RISE & SHINE

Individual Serves

Seasonal fruit salad. Yoghurt. Honey. Muesli (V,GF)
Yoghurt. Muesli. Mixed berries (V, GF)
Seasonal fruit salad (GF)
Bircher muesli
Trail mix (VE)
Porridge. Banana. Granola (VE) (GF)
Coconut Chia Pudding (VE) (GF)
Cacao chia pudding (VE) (GF)
Raspberry chia pudding with granola (GF, V, VE)
Mango chia pudding with coconut & granola (GF, V, VE)
Acai chia pudding with blueberries & granola (GF, V, VE)
Breakfast quinoa (VE) (GF)
Raisin toast (GF)

**Seasonal Fresh Fruit Platter**

Small (serves 6-8)
Large (serves 8-10)

**Breakfast Bun**

Bacon, egg, cheddar & smokey BBQ sauce;  
Mushroom, Egg, cheese & Tomato relish (V).  
Egg, Bacon, Provolone, ketchup & aioli

**Toasted Breakfast Tortillas**

Scrambled egg, bacon, caramelised onion, rocket, hollandaise;  
Bacon, egg, cheddar, rocket, smokey BBQ sauce;  
Hash brown, rocket, basil pesto (V)

**Breakfast Mini Bagels**

Fillings may include: Peanut butter and jam; lite cream cheese and strawberry jam; nutella and banana  
Peanut Butter with banana, agave, dates, puffed grains, raspberries

**Toast**

Smashed Avocado with lime, herbs, tabouleh, cherry tomato (VE)
LUNCH
FROM THE BAKERY

Sandwiches

Roasted chicken breast, fresh salad, mayonnaise;
Slow cooked beef, fresh salad, tomato relish;
Ham, cheddar cheese, tomato, Tuna, mayonnaise & fresh salad; Egg, lettuce & mayonnaise (v);

Gourmet Sandwiches

Roasted chicken breast, avocado, iceberg lettuce, cucumber; Slow cooked beef, cheddar cheese, dill pickle, dijonaise; Brie, grilled mushrooms, rocket, basil pesto (V); Avocado, tomato, cucumber, onion, lettuce, hommus (VE)

Fresh Baked Baguettes

Grilled chicken schnitzel, basil pesto, mayonnaise & fresh salad; Grilled chicken, brie, avocado, fresh salad & aioli; Ham, brie, fresh salad & avocado;
Roast pumpkin, caramelised onion, feta, Kalamata olives & rocket (V)

Tortilla Wraps

Roasted chicken, avocado, salad & pesto mayonnaise;
Roasted chicken, bacon, Caesar dressing & salad;
Slow cooked beef, dill pickles, coleslaw & honey mustard mayonnaise;
Ham with fresh salad & tomato relish;
Roast vegetables, feta, salad & hommus (V)

Toasted Tortilla Wraps
Roasted chicken, avocado, salad, pesto mayonnaise;
Roasted chicken, bacon, Caesar dressing, salad;
Slow cooked beef, coleslaw, smokey BBQ sauce, Dijonnaise; Ham, fresh salad, tomato relish;
Roast vegetables, feta, salad, hommus (v) GLUTEN FREE AVAILABLE

**Toasted Turkish Bread**

Grilled chicken schnitzel, mozzarella, napolitana sauce;
Chicken, grilled bacon, avocado, brie, spinach;
Pulled pork, spinach, caramelised onion, dill pickles, swiss cheese, smokey BBQ sauce; Ham, tomato, swiss cheese;
Grilled eggplant, roast capsicum, semi-sundried tomatoes, mozzarella, tomato relish (V);
Grilled vegetables, spinach, feta, lemon aioli (V)

**Mini Bagels**

Chicken, brie, fresh salad & mayonnaise;
Slow cooked beef, swiss cheese, sauerkraut, house mustard, dill pickles;
Ham, cheese, tomato & Dijonnaise;
Smoked salmon, lite cream cheese, avocado, red onion & dill pickles;
Grilled eggplant, caramelised onion, feta, rocket & lemon tahini dressing (V);
Smashed avocado, feta (V)

A little bit of everything! Salad or sandwich plus snack plus piece of fruit. Packed in a lunchbox for your convenience.

**Lunchboxes**
**HOT SELECTION**

**Mini Beef Meatballs**
Marinated in our sweet chilli citrus sauce. Served with tomato relish.
Approx 120 pieces (serves 10-12)

**Chicken Wings**
Served with chilli citrus sauce
Approx. 40 pieces (serves 12-15)
50 pieces (serves 8-10)

**Pizza**
- Capricciosa - Ham, mushroom, spinach, Kalamata olives, mozzarella & oregano;
- Roasted Mediterranean - Grilled eggplant, ricotta, roast peppers, spinach, mozzarella & oregano (V);
- Margherita - Fresh tomato, basil & mozzarella (V);
- Super Kale - Kale, sweet potato, grilled mushrooms & caramelised onion (V)
60 pieces (serves 12-15)

**Roast Vegetable Frittata**
(GF, V)

- Platter - 27 cocktail sized portions (serves 8-10)
- Per portion (serves 1 each)

**Homestyle Lasagne**
Traditional beef lasagne in a rich tomato sugo
(serves 10)

**COLD**

**Fresh Salad**
- Chicken Pesto Pasta Salad - chicken, penne, cherry tomatoes, sundried tomatoes in a basil pesto dressing;
- Greek Salad - Tomatoes, cucumber, Spanish onion, feta & Kalamata olives in a vinaigrette dressing (V, GF);
- Classic Potato Salad - Potatoes, boiled egg, gherkins, bacon & spring onions in a seeded mustard dressing;
- Acapulco Quinoa Salad - Red & green cabbage, quinoa, corn kernels, black beans, coriander & mint in a sweet chilli citrus dressing (V, GF, VE);
- Vietnamese Chicken Salad - Vermicelli noodles, chicken, capsicum, carrots, spring onion, bean shoots, cucumber & coriander in a lime soy dressing;
- Moroccan Roast Pumpkin Salad - Moroccan spiced roast pumpkin, mesulin, feta & chickpeas in a vinaigrette dressing (V)
(serves 6-8)

**House Made Dips (V)**
Made from scratch & served with crunchy vegetables & crackers.
Choose two of the following dips: Beetroot, Semi-sundried tomato, Roast capsicum, Avocado
(serves 8-10)

**Cheese (V)**

* A variety of local & International cheeses, accompanied by a selection of water crackers

Brie, Camembert, Blue Costello, Cheddar, Spicy capsicum dip, marinated olives, mixed dried fruit & nuts
(serves 6-8)

**Sushi**

* Delicious, fresh sushi available with 48 hours notice.

Small - 36 pieces
Medium - 48 pieces
Large - 60 pieces
Extra Large - 72 pieces
Cocktail Size - 100 pieces

**GLUTEN FREE**

**Individual Serves**

Seasonal fruit salad, yoghurt, honey & muesli (V,GF)
Yoghurt, muesli & mixed berries (V, GF)
Seasonal Fruit Salad (GF)
Porridge with banana & granola (VE) (GF)
Coconut Chia Pudding (VE) (GF)
Cacao chia pudding (VE) (GF)
Breakfast quinoa (VE) (GF)
Raisin toast (GF)
Banana Bread (GF)

**Seasonal Fresh Fruit Platter**

(Serve 6-8)
Large (serves 8-10)

**Fresh Salad**

Kale & Sweet Potato Salad - Red cabbage, pepitas, kale, sweet potato, broccoli, lemon tahini dressing (v) (gf);

Acapulco Quinoa Salad - Red & green cabbage, quinoa, corn kernels, black beans, coriander & mint in a sweet chilli citrus dressing (GF, VE);

Cuban Brown Rice - Brown rice, red onion, red capsicum, corn kernels, continental cucumber, black beans, currants, coriander, Italian flat leaf parsley, spring onions & cumin in a chilli lime dressing (VE, GF);
Beetroot Feta Pumpkin & Chickpea - baby beetroot, feta, roast pumpkin, baby English spinach leaves, chickpeas & red onion in a vinaigrette dressing (V, GF);

Greek Salad - Tomatoes, cucumber, Spanish onion, feta & Kalamata olives in a vinaigrette dressing (V, GF)

(serves 6-8)

**Roast Vegetable Frittata** *(GF, V)*

Platter - 27 cocktail sized portions (serves 8-10)

Per portion (serves 1 each)

**House Made Dips (V, GF)**

*Made from scratch & served with crunchy vegetables.*

Choose two of the following dips: Beetroot, Semi-sundried tomato, Roast capsicum, Avocado

(serves 8-10)

**Sandwiches**

*Any of our delicious sandwiches can be made with gluten free bread*

**BEVERAGES**

*Please note: Available for a minimum of 10 guests*

Batch brewed coffee & organic loose leaf tea

Freshly brewed coffee, organic loose leaf tea & orange juice - per head

Barista coffees

**Fresh Smoothies (1 litre bottle)**

Choose from: Kale, avocado, kiwi fruit, apple, spirulina & soy milk;
Blueberries, raspberries, LSA, banana, honey & yoghurt;
Cacao, peanut butter, protein, almond milk;
Mango, honey, yoghurt & soy milk; Acai, mixed berried, almond milk, agave

**Freshly Squeezed Juice (1 litre bottle)**

Choose from: Apple, carrot, celery, ginger, lemon & beetroot; Orange, watermelon, apple & mint; Cucumber, celery, apple, parsley, lime, mint & ginger; Rockmelon, Mango, Mint, Watermelon; Apple; Orange

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**MONASH UNIVERSITY**
Clayton
03 9544 2728
monash@supernatural.net.au
EQUIPMENT + STAFF HIRE

Please note that your order will be supplied with disposable plates, cups and cutlery, as required.

Please see pricing below for reusable and additional items if preferred.

EQUIPMENT

- Glassware - per head: 1.00
- China ware tumbler & plate - per head: 0.75
- Cutlery - per head: 1.00
- Serving utensils:
  - Rings, knives, serving spoons etc. - each: 6.50
- Disposable plates: Cups & cutlery - per head: 0.20
- Table cloth: 27.50
- Trestle cover: 30.00

Any broken or missing equipment will be charged to your account at the cost of replacement.

STAFF

Hourly rate per staff member

- 7am - 7pm (per hour): 30.00
- 7pm - 7am (per hour): 45.00
- Weekend (per hour): 45.00
- Public holiday (per hour): 60.00

TERMS + CONDITIONS

DELIVERY

Delivery is free on campus for orders over $75.

Our staff will collect any hired or re-usable items after your function, event or meeting has concluded. Please specify an appropriate time to do so, as we hate to interrupt.

If you require any assistance with setting, packing or clearing up in addition to your catering order, or require delivery outside of these terms, please contact our friendly staff.

ORDER TIMES

We will always be happy to meet any catering needs you have, however some items may require 48 hours notice to supply. It is advised to place your order as early as possible to ensure we have everything ready for you on the day.

If you are unable to place your order in advance please speak to our friendly staff regardless. We will always be able to assist.

CHANGES / CANCELLATIONS

We understand your catering requirements may change unexpectedly. Notice of any changes or cancellations must be given 24 hours before the event. 48 hours for larger orders. Charges may be applicable due to stock loss or labour changes.