



GIDDY UP! TUESDAY 3RD NOVEMBER!



Melbourne Cup Day 2020

A modified menu, created and prepared with all safe food handling and COVID-19 protocols in mind to keep your team safe this Melbourne Cup Day



WINNING PLATTERS

These feasting platters are perfect to graze on whilst soaking up the pre / post cup carnival atmosphere

FRESH FRUIT NIBBLE

\$30 (serves up to 6 people)
 \$60 (serves up to 12 people)
 Seasonal fresh fruit
 (vegan) (gf) (df)

GARDEN CRUDITÉ & DIPS

\$70 (serves up to 15 people)
 Seasonal market vegetables, hommus (vegan) (gf),
 beetroot whip (vegan) (gf)
 & tzatziki (v) (gf)

FARMHOUSE CHEESE

\$90 (serves up to 15 people)
 Local & imported cheese, quince paste, dried fruit,
 toasted nuts, lavosh & crackers (v)

ITALIAN ANTIPASTO

\$125 (serves up to 15 people)
 Marinated vegetables, salami, chorizo, feta, olives,
 caprese salad, pesto & crostini

INDIVIDUAL CHEESE, CRACKERS, DRIED FRUIT & NUTS

\$7.95 per box (1 serve per box)
 Just enough for one!

GRAZER BOX

\$14.95 per box (1 serve per box)
 A selection of garden crudites, marinated vegetables,
 frittata, olives, feta dips & gourmet breads.
 (vegetarian available on request)

ARTISAN ROLL

\$1.50 per roll
 Assorted dinner rolls & butter.
 (gluten free option available - add \$0.50 per roll)

*MINIMUM ORDER OF \$300 APPLIES

*ALL ORDERS MUST BE IN BY 2:00PM FRIDAY 30TH OCTOBER 2020

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SANDWICHES, SALADS & MORE

Beautifully boxed,
simply lift the lid
and serve



RACE DAY SANDWICHES

\$79 per box (suitable for approx. 5 people @ 1.5 rounds per person)

Vegetarian option - \$29 per box (suitable for approx. 2 people @ 1.5 rounds per person)

Farmhouse rolls, urban bites, mini sliders, sandwiches & wraps with assorted gourmet fillings.

SPRING CARNIVAL SLIDER BOX

\$90 per box (20 sliders per box. We recommend 4 sliders per person)

Fillings include:

- Bacon, rocket, avocado, tomato & dijon mayo
- Chicken schnitzel, tomato, cheddar, lettuce & mayo
- Sirena tuna, spinach, cucumber & citrus mayo
- Falafel, hommus, carrot, sprouts, lettuce, chilli jam (v)

SIGNATURE PRAWN ROLLS BOX

\$78 per box (12 rolls per box)

Our signature prawn rolls are the talk of any event!

GRILLED PUMPKIN, ROASTED PEPPER, BASIL "PESTO" & SPINACH BABY CROISSANT BOX (VEGAN) (GF)

\$52 per box (8 croissants per box)

These cute croissants are vegan, gluten free and absolutely delicious!

FRESH SALADS

Petite bamboo boats - \$4.50 per boat

Individual mini bowls - \$7.50 per bowl

Small platter (serves 6-8) - \$60 per platter

Large platter (serves 15-18) - \$120 per platter

Opt for our chef's assortment in bamboo boats or individual mini bowls to ensure your guests are provided with a wide selection of choices.

- Vitamin rich, high fibre, spiced cauliflower, chickpea, pumpkin, cranberry salad, almond dressing (vegan) (gf) (df)
- Superfoods salad of kale & quinoa, fresh vegetables, tahini dressing (vegan) (gf) (df)
- Farm fresh potato salad, baby spinach, garden herbs, fried capers (v) (gf)

- Nutrient rich Japanese slaw, edamame, seaweed, roasted sesame & miso dressing (v) (gf)
- Antioxidant rich black rice, sweetcorn, cherry tomato, light lime & coriander dressing (vegan) (gf) (df)
- Raw energy garden salad, mixed leaves, cucumber, tomato, capsicum, onion, house made vinaigrette (vegan) (gf) (df)

CUP DAY LUNCH KITS

minimum 12 people



BUILD YOUR OWN BURGER KIT

\$19.95 per burger

Your choice of:

- Angus beef rissole
- Marinated chicken fillet
- Quinoa, mushroom, cranberry & walnut patty (vegan) (gf) (df)

Served with:

- Bacon rashers
- Sliced tomato, lettuce, cheese & beetroot
- Grilled onions
- Burger buns (gluten free available - add \$1.50ea)
- Smokey BBQ sauce, tomato sauce, american mustard, aioli

SOUVLAKI BBQ KIT

\$29.95 per person

- Lamb souvlaki (1pp)
- Chicken souvlaki (1pp)
- Quinoa falafel (2pp)
- Greek salad
- Grilled onions
- Flat bread
- Tzatziki, hommus, lemon wedges

Add theming from \$150 to any lunch kit to create some wow for your Cup Day!

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CANAPÉS ON CUP DAY

These tasty morsels can be delivered hot to your premises plattered and ready for your guests to eat, or prepared on site or we can deliver cold with heating instructions as required



COLD FLAVOURS

minimum 6 per variety

Sous vide chicken skewer, lemon myrtle, bush dukkah (gf)	\$3.95 ea
Chicken saltimbocca blini slider, prosciutto & sage crisp	\$3.95 ea
Smoked cured salmon pikelet, creme fraiche & baby salad	\$3.75 ea
Compressed watermelon, togarashi, feta, mint and a squeeze of fresh lime (v) (gf)	\$3.20 ea
Caramelised onion & goat's cheese frittata (v) (gf)	\$2.50 ea

Corn fritter, mango & chilli mayo, micro salad (v)	\$3.20 ea
Brioche toast, brie cheese, red currant jelly, rosemary & walnut dust (v)	\$3.20 ea
Potato rosti, tomato & red pepper relish, crispy kale (vegan) (gf) (df)	\$3.20 ea
Spiced cauliflower, chickpea, pumpkin, cranberry salad, almond dressing (vegan) (gf) (df)	\$4.50 ea <i>substantial</i>
Signature prawn & butter lettuce baby brioche	\$7.50 ea <i>substantial</i>

HOT FLAVOURS

minimum 20 per variety

Chicken & mushroom arancini	\$3.20 ea	Classic sausage rolls, smokey BBQ sauce	\$2.95 ea
Satay chicken skewer, lime peanut sauce (gf)	\$3.95 ea	Black bean, basil, sweet corn & salsa empanada (vegan) (df)	\$3.20 ea
Minced turkey polpette, ginger, crispy shallot, toasted sesame (gf) (df)	\$3.50 ea	Pumpkin arancini, vegan pesto (vegan) (gf) (df)	\$3.20 ea
Sumac spiced lamb & mint kofta, pickled cucumber raita (gf)	\$3.75 ea	Vegetarian spring roll, carrot & sweet chilli dipper (vegan) (df)	\$3.20 ea
Petite assorted pies, tomato & basil relish	\$2.50 ea	Mushroom, garlic & thyme tart (v)	\$3.50 ea
Classic party pies, tomato sauce	\$2.95 ea		

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FLEMINGTON'S FAVOURITE FOOD PLATTERS

These popular combinations provide an easy way to cater for everyone's personal tastes and your budget

YOU'RE ONTO A WINNER

50 pieces – served cold
\$175 per box

- Peking duck pancake wraps
- Smoked cured salmon tartlet, creme fraiche & baby salad (gf)
- Baby blini, black cherry & pear compote, feta cheese mousse, locally picked herbs (v)
- Caramelised onion & goats cheese frittata, goat's curd mousse, oven roasted baby truss tomato (v) (gf)

BOXED TRIFECTA

20 items per box – served cold
\$95 per box

- Mini free range chicken sandwich, lemon mayo, baby herbs (df)
- Compressed watermelon bamboo boat, togarashi, feta, mint and a squeeze of fresh lime (v) (gf)
- Grilled pumpkin, roasted pepper, basil "pesto" & spinach baby croissants (vegan) (gf)

MELBOURNE CUP STARTERS

23 pieces – served cold
\$75 per box

- Corn fritter, mango & chilli mayo, micro salad (v)
- Potato rosti, tomato & red pepper relish, crispy kale (vegan) (gf) (df)
- Chicken saltimbocca blini slider, prosciutto & sage crisp
- Brioche toast, brie cheese, red currant jelly, rosemary & walnut dust (v)

THE OFFICE SWEEP

30 pieces
\$95 per box

- Minced turkey polpetta, ginger, crispy shallot, toasted sesame (gf) (df)
- Mushroom, garlic & thyme tart (v)
- Sumac spiced lamb & mint kofta (gf) (df)
- Sweet corn fritter (v)
- Cheeseburger spring roll
- Sweet chilli dipper

HOME STRAIGHT

50 pieces
\$125 per box

- Balsamic glazed, Italian meatballs, shaved parmesan, herb dust (gf)
- Chicken & mushroom arancini
- Petite assorted pies
- Popcorn chicken
- Tomato sauce

FRONT RUNNER FAVOURITES

40 pieces
\$135 per box

- Satay chicken skewer (gf) (df)
- Chicken & mushroom arancini
- Petite assorted pies
- Moroccan pumpkin flower (vegan) (df)
- Salt & pepper king prawn (gf) (df)

THE GARDEN OF VEGAN PLATTER

30 pieces
\$95 per box

- Vegetarian spring roll (vegan) (df)
- Pumpkin arancini (vegan) (gf) (df)
- Black bean, basil, sweet corn & salsa empanada (vegan) (df)
- Potato rosti (vegan) (gf) (df)
- Quinoa, mushroom, cranberry & walnut 'meatballs' (vegan) (gf) (df)
- Plant based sugar cane skewers (vegan) (df)
- Carrot & sweet chilli dipper

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BUFFETS & SHARED PLATTERS

Buffets are all about
having options



MAINS

(We recommend 2 carvery options per person)

- Roasted boneless chicken, lemon, garlic, thyme (gf) (df) (served hot or cold) **\$35 approx. 6 serves**
- 10 hour beef brisket, pan juices (gf) **\$105 approx. 15 serves**
- Slow cooked lamb shoulder, salsa verde (gf) **\$135 approx. 15 serves**
- Roasted salmon side, creme fraiche, chermoula, pomegranate (gf) (served cold) **\$190 approx. 15 serves**
- Glazed quinoa, mushroom, cranberry & walnut loaf (vegan) (gf) (df) (served hot or cold) **\$55 approx. 5 serves**

SALADS & SIDES

(served cold)

Small platter (serves 6-8) - \$60 per platter
Large platter (serves 15-18) - \$120 per platter

- Grilled pumpkin, pepita seeds, sumac yoghurt, fresh lemon (v) (gf)
- Vitamin rich, high fibre, spiced cauliflower, chickpea, pumpkin, cranberry salad, almond dressing (vegan) (gf) (df)
- Superfoods salad of kale & quinoa, fresh vegetables, tahini dressing (vegan) (gf) (df)
- Farm fresh potato salad, baby spinach, garden herbs, fried capers (v) (gf)

- Nutrient rich Japanese slaw, edamame, seaweed, roasted sesame & miso dressing (v) (gf)
- Antioxidant rich black rice, sweetcorn, cherry tomato, light lime & coriander dressing (vegan) (gf) (df)
- Raw energy garden salad, mixed leaves, cucumber, tomato, capsicum, onion, house made vinaigrette (vegan) (gf) (df)
- Artisan roll, butter - **\$1.50 ea**
(gf available - add \$0.50)

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SWEET TREATS

Why not add something sweet for dessert?

CUP DAY CUPCAKES BOX

\$36 per box (8 cupcakes per box)

Vanilla & chocolate cupcakes topped with cup day cheer.

THE SWEET & SAVOURY BAKERY BOX

\$68 per box (20 items per box)

- Mini muffins
- Mini Danish pastries
- Mini tomato & cheese croissants
- Mini pain au chocolat

SHARING IS CARING COLLECTION

\$80 per box (25 items per box)

- Carrot & walnut cake
- French profiteroles
- Banana cake
- Caramel slice
- Chocolate mud cake
- Mini lamingtons

BLACK FOREST MOUSSE CUPS BOX

\$29.70 per box (6 cups per box)

Avocado is the secret ingredient in this deceptively indulgent yet healthy treat suitable for any time of the day!

CHOCOLATE BROWNIE CUBES, BERRY COMPOTE (GF)

\$2.50 per item

PEACH, MANGO, PASSIONFRUIT, COCONUT & PISTACHIO PAVLOVAS (V) (GF)

\$5.95 per item

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For the ultimate hassle-free event ask your catering manager about a beverage package that will be suitable for your cup day celebrations

BEVERAGES & PERSONNEL HIRE



NON-ALCOHOLIC

Juice

300mL assorted individual juices	\$2.30 ea
2L orange juice	\$6.95 ea
2L apple juice	\$6.95 ea

Still & Sparkling Water

600mL Still H2O Spring Water	\$3.00 ea
750mL sparkling water glass	\$6.95 ea
1.5L still water plastic	\$4.95 ea
1.5L sparkling water plastic	\$4.95 ea

Soft Drinks

375mL Coke, Coke No Sugar, Lemonade or Lift	\$3.00 ea
1.25L Coke, Coke No Sugar, Lemonade or Lift	\$6.75 ea

*MINIMUM ORDER OF \$300 APPLIES

ALCOHOLIC PACKAGES

Below is a pricing guide based on the provision of beer, light beer, red, white and sparkling wine, soft drinks & juice.

These packages include glassware, ice, ice tubs, bar accessories and flat fold bar table with linen.

Based on 3.5 alcoholic drinks pp \$22.50 pp
*we recommend this package for a 2 hour service

Based on 5 alcoholic drinks pp \$25.95 pp
*we recommend this package for a 3 hour service

Based on 6 alcoholic drinks pp \$29.50 pp
*we recommend this package for a 4 hour service

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PERSONNEL HIRE

*minimum 4 hours

*travel time may apply

Function Waiter	\$45.95/hr
Cocktail Waiter	\$49.95/hr
Chef	\$49.95/hr
Cook & serve	\$49.95/hr
Event Supervisor	\$49.95/hr



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