

Melbourne Cup Day 2021



Giddy Up!

TUESDAY, 2ND NOVEMBER

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 & INDIVIDUAL GRAZER PACKS

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



FRESH FRUIT PLATTER

\$30 (serves up to 6 people)
 \$60 (serves up to 12 people)
 \$3.20 (individual mini cup)
 \$5.50 (individual regular cup)

Seasonal fresh fruit
 (vegan) (gf) (df)

GARDEN CRUDITÉ & DIPS

\$70 (serves up to 15 people)
 \$5.95 (individual snack pack for 1)

Seasonal market vegetables, hommus, guacamole & salsa (vegan) (gf)

FARMHOUSE CHEESE

\$90 (serves up to 15 people)
 \$8.50 (individual snack pack for 1)

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

GRAZER BOX FOR 1

\$15.95 per box

A selection of garden crudités, cured meats, marinated & pickled vegetables, olives, feta, hummus & gourmet bread
 (vegan & gf available on request)

MEDITERRANEAN MEZZE BOX FOR 1

\$16.95 per box

A delicious meal in one – Cured meats, falafel, lemon & coriander hummus, pickled vegetables, leafy greens & Lebanese flat bread
 (vegan available on request)

THE PLOUGHMANS

\$120 (serves up to 15 people)
 \$18.95 (individual meal pack for 1)

Leg ham, boiled egg, cheddar, brie cheese, veggie sticks, pickled vegetables, mixed salad, onion jam, chutney and grapes.
 Served with toasted Turkish bread.
 (gluten free available on request)

ARTISAN ROLL

\$1.50 per roll

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





SANDWICHES & LUNCH BOXES

Beautifully boxed,
simply lift the lid
and serve

Signature

PRAWN ROLLS BOX

\$95 per box
(12 rolls per box)

Our signature prawn rolls
are the talk of any event!

(vegan & gf option
available on request)

SPRING CARNIVAL SLIDER BOX

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

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)

(vegan & gf option available on request)

RACE DAY SANDWICHES

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

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

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

THE PLOUGHMANS FOR 1

\$18.95 (individual meal pack for 1)

Leg ham, boiled egg, cheddar, brie cheese, veggie sticks, pickled vegetables, mixed salad, onion jam, chutney and grapes. Served with toasted Turkish bread.
(gf available on request)

CHEF'S SELECTION BENTO BOXES

\$18.95 each

Each box contains:

- Mini farmhouse roll (1)
- Well-being wrap (1/2)
- Chef's assorted mini salad (1)
- Sweet treat (1)
- Fresh fruit nibble

(vegan & gf options available on request)

LUNCH BOX E

\$17.95 each

Each lunch box contains:

- Well-being wrap (1/2)
- Mini farmhouse roll (1)
- Chef's assorted mini salad bowl (1)

SALADS & SUSHI

No matter what your plans are for the big race, we've got menus to start the party for the race that stops a nation — giddy up!

Fresh Salads

Baby bowls (15 per box) - \$70
Mini bowls (12 per box) - \$95
Small platter (serves 6-8) - \$60 per platter
Large platter (serves 15-18) - \$120 per platter

- 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)

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

- 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)

POKE BOWLS

\$15.95 each

- Shitake mushroom (vegan) (gf)
- Sashimi grade tuna (gf) (df)
- Sashimi grade salmon (gf) (df)
- Poached chicken (gf) (df)
- Your choice of protein, seasoned brown rice, cabbage, diced onion, shredded carrot, wakame seaweed salad, edamame beans, Hawaiian style dressing

Individually packaged

SUSHI ROLLS, SOY SAUCE

\$5.95 each

- Teriyaki beef, white rice (gf) (df)
- Tofu, vegetable, brown rice (vegan) (gf) (df)
- Tuna, cucumber, white rice (gf) (df)
- California crab, white rice (gf) (df)
- Chicken schnitzel, cucumber, white rice (gf) (df)
- Smoked salmon, avo, cucumber, brown rice (gf) (df)

CUP DAY LUNCH KITS

minimum 25 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!

*MINIMUM ORDER OF \$300 APPLIES

*ALL ORDERS MUST BE IN BY 2:00PM FRIDAY 29TH OCTOBER 2021

*ALL PRICES EXCLUDE GST





CANAPÉS ON CUP DAY

- ✓ Delivered hot ready to eat OR
- ✓ Prepared on site OR
- ✓ Delivered cold with heating instructions

COLD FLAVOURS

minimum 6 per variety

Sous vide chicken skewer, lemon myrtle, bush dukkah (gf) (df)	\$3.95 ea
Chicken saltimbocca blini slider, prosciutto & sage crisp	\$3.95 ea
Smoked salmon, crème fraiche, dill, preserved lemon petite savoury tarts (gf)	\$3.75 ea
Compressed watermelon, togarashi, feta, mint and a squeeze of fresh lime (v) (gf)	\$3.50 ea
Caramelised onion & goat's cheese frittata (v) (gf)	\$2.95 ea

Corn fritter, mango & chilli mayo, micro salad (v)	\$3.50 ea
Brioche toast, brie cheese, red currant jelly, rosemary & walnut dust (v)	\$3.50 ea
Potato rosti, tomato & red pepper relish, crispy kale (vegan) (gf) (df)	\$3.50 ea
Spiced cauliflower, chickpea, pumpkin, cranberry salad, almond dressing (vegan) (gf) (df)	\$4.95 ea <i>substantial</i>
Signature prawn & butter lettuce baby brioche	\$7.95 ea <i>substantial</i>

HOT FLAVOURS

minimum 20 per variety

Chicken & mushroom arancini	\$3.20 ea
Satay chicken skewer, lime peanut sauce (gf)	\$3.95 ea
Minced turkey polpette, ginger, crispy shallot, toasted sesame (gf) (df)	\$3.50 ea
Sumac spiced lamb & mint kofta, pickled cucumber raita (gf)	\$3.75 ea
Petite assorted pies, tomato & basil relish	\$2.95 ea
Classic party pies, tomato sauce	\$2.95 ea

Classic sausage rolls, smokey BBQ sauce	\$2.95 ea
Black bean, basil, sweet corn & salsa empanada (vegan) (df)	\$3.50 ea
Pumpkin arancini, vegan pesto (vegan) (gf) (df)	\$3.20 ea
Vegetarian spring roll, carrot & sweet chilli dipper (vegan) (df)	\$3.20 ea
Mushroom, garlic & thyme tart (v)	\$3.75 ea

*MINIMUM ORDER OF \$300 APPLIES

*ALL ORDERS MUST BE IN BY 2:00PM FRIDAY 29TH OCTOBER 2021

*ALL PRICES EXCLUDE GST



COVID-SAFE CANAPÉS

By thinking outside the box and adapting our offering we can ensure you are covid compliant and everyone is kept safe.

CANAPÉ PACK 1

\$6.95 ea (vegan) (gf)

Tofu sushi, pickled ginger, soy (1)
Gochujang glazed quinoa ball (1)

CANAPÉ PACK 2

\$9.95 ea (vegan) (gf)

Potato rosti, tomato & red pepper relish, crispy kale (1)

Grilled pumpkin, roasted pepper, basil "pesto" & spinach baby croissant (1)

CANAPÉ PACK 3

\$11.50 ea

Potato rosti, tomato & red pepper relish, crispy kale (vegan) (gf) (1)

Smoked salmon, crème fraiche, dill, preserved lemon petite savoury tart (gf) (1)

Baby blini, house made beetroot & apple relish, feta cheese mousse, locally picked herbs (v) (1)

CANAPÉ PACK 4

\$11.50 ea

Compressed watermelon, togarashi, feta, mint and a squeeze of fresh lime (v) (gf) (1)

Smoked salmon, crème fraiche, dill, preserved lemon petite savoury tart (gf) (1)

Peking duck pancake wrap (1)

CANAPÉ PACK 5

\$11.50 ea

Goat's cheese, onion jam & rocket petite savoury tart (v) (1)

Pesto chicken, parmesan, semi dried tomato petite savoury tart (gf) (1)

Smoked salmon, crème fraiche, dill, preserved lemon petite savoury tart (gf) (1)

CANAPÉ PACK 6

\$11.95 ea

Caramelised onion & goat's cheese frittata, goat's curd mousse, oven roasted baby truss tomato (v) (1)

Chicken saltimbocca blini slider, prosciutto & sage crisp (1)

Brioche toast, brie cheese, red currant jelly, rosemary & walnut dust (v) (1)

CANAPÉ PACK 7

\$14.95 ea

Smoked salmon, crème fraiche, dill, preserved lemon petite savoury tart (gf) (1)

Baby blini, house made beetroot & apple relish, feta cheese mousse, locally picked herbs (v) (1)

Caramelised onion & goat's cheese frittata, goat's curd mousse, oven roasted baby truss tomato (v) (1)

Peking duck pancake wrap (1)

Substantial Canape Boxes

CANAPÉ BOX 1

\$22.95 ea

Each pack contains:

- Signature prawn & butter lettuce baby brioche (1)
- Mini salad bowl (1)
- Chicken saltimbocca blini slider, prosciutto & sage crisp (1)
- Brioche toast, brie cheese, red currant jelly, rosemary & walnut dust (v) (1)

(vegan & gf available on request)

CANAPÉ BOX 2

\$26.85 ea

Each box contains:

- Signature prawn & butter lettuce baby brioche (1)
- Potato rosti, tomato & red pepper relish, crispy kale (vegan) (gf) (1)
- Chicken saltimbocca blini slider, prosciutto & sage crisp (1)
- Peking duck pancake wraps (1)
- Smoked salmon, crème fraiche, dill, preserved lemon petite savoury tart (gf) (1)
- Compressed watermelon bamboo boat, togarashi, feta, mint & a squeeze of fresh lime (vegan) (gf) (1)

(vegan & gf available on request)





FLEMINGTON'S FAVOURITE FINGER FOOD PLATTERS

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

YOU'RE ONTO A WINNER

\$180 per box (50 pieces – served cold)

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)

FRONT RUNNER FAVOURITES

\$140 per box (40 pieces)

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

HOME STRAIGHT

\$135 per box (50 pieces)

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

THE OFFICE SWEEP

\$110 per box (30 pieces)

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

THE GARDEN OF VEGAN PLATTER

\$100 per box (30 pieces)

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

BOXED TRIFECTA

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

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

\$85 per box (23 pieces – served cold)

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)

#WINNING

\$68 per box (18 tarts)
\$199 per box (54 tarts)

Goat's cheese, onion jam & rocket petite savoury tarts (v) (gf)
Pesto chicken, parmesan, semi dried tomato petite savoury tarts (gf)
Smoked salmon, crème fraiche, dill, preserved lemon petite savoury tarts (gf)



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)

*MINIMUM ORDER OF \$300 APPLIES

*ALL ORDERS MUST BE IN BY 2:00PM FRIDAY 29TH OCTOBER 2021

*ALL PRICES EXCLUDE GST





SWEET TREATS

Why not add something sweet for dessert?

SHARING IS CARING COLLECTION

\$87 per box (25 items per box)

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

CHOCOLATE BROWNIE CUBES, BERRY COMPOTE

\$2.50 per item (gf)

THE SWEET & SAVOURY BAKERY BOX

\$71 per box (20 items per box)

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

BLACK FOREST MOUSSE CUPS BOX

\$33 per box (6 cups per box) (vegan) (gf)

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

CUP DAY CUPCAKES BOX

\$40 per box (8 cupcakes per box)
\$5.50 ea (individually packaged)

Vanilla & chocolate cupcakes topped with cup day cheer.

LEMON FOOL ETON MESS, FRESH BERRIES, PECAN, MERINGUE, TOASTED COCONUT CRUMBLE

\$55 per box (8 bowls per box) (v) (gf)



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	\$3.00 ea
2L orange juice	\$8.50 ea
2L apple juice	\$8.50 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

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 <i>*we recommend this package for a 2 hour service</i>	\$24.50 pp
Based on 5 alcoholic drinks pp <i>*we recommend this package for a 3 hour service</i>	\$27.95 pp
Based on 6 alcoholic drinks pp <i>*we recommend this package for a 4 hour service</i>	\$31.50 pp

PERSONNEL HIRE

**minimum 4 hours*

**travel time may apply*

Function Waiter	\$55.95/hr
Cocktail Waiter	\$59.95/hr
Chef	\$59.95/hr
Event Supervisor	\$59.95/hr

*MINIMUM ORDER OF \$300 APPLIES

*ALL ORDERS MUST BE IN BY 2:00PM FRIDAY 29TH OCTOBER 2021



*ALL PRICES EXCLUDE GST

ORDERING MADE EASY



www.flavourscatering.com.au



orders@flavourscatering.com.au



1300 368 605



@flavourscatering



@flavourscatering



**MINIMUM ORDER OF \$300 APPLIES*

**ALL ORDERS MUST BE IN BY 2PM
FRIDAY 29TH OCTOBER 2021*

**ALL PRICES EXCLUDE GST*