



flavours
CATERING + EVENTS

MELBOURNE

Cup Day 2024

TUESDAY, 5TH NOVEMBER





WINNING PLATTERS & INDIVIDUAL GRAZER PACKS

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

FRESH FRUIT

Small platter \$35 (serves up to 6)
 Large platter \$70 (serves up to 12)
 Baby bowls \$52.50 (15 per box)
 Mini bowls \$71 (12 per box)

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

GARDEN CRUDITÉ & DIPS

\$75 (serves up to 15 people)
 \$7.95 (individual snack pack for 1)

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

FARMHOUSE CHEESE

\$95 (serves up to 15 people)
 \$10.50 (individual snack pack for 1)

Local & imported cheese, quince paste, dried fruit, toasted nuts, lavosh & crackers (v)

ITALIAN ANTIPASTO

\$135 (serves up to 15 people)

Marinated vegetables, cured ham, chorizo, feta cheese, roasted capsicum, olives, pesto & crostini (gf available on request)

ARTISAN ROLL

\$1.50 per roll

Assorted dinner rolls & butter.

(gluten free option available - add \$0.50 per roll)

GRAZER BOX FOR 1

\$17.95 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

\$17.95 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

\$130 (serves up to 15 people)
 \$19.95 (individual meal pack for 1)

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





SANDWICHES & LUNCH BOXES

Beautifully boxed,
simply lift the lid
and serve

Signature

PRAWN ROLLS BOX

\$119 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

Starts at:

\$130 - 20 mini sliders per box

\$52 - 8 mini sliders per box

\$13.95 - 2 mini sliders per box

Fillings include:

- Pulled beef, pickles, creamy slaw & smokey BBQ sauce
- Chicken schnitzel, cheddar, tomato, lettuce & mayo
- Smoked salmon creme fraiche, dill, preserved lemon & baby spinach
- Mediterranean roasted vegetables & hommus (v)

(gluten free option available on request)

RACE DAY SANDWICHES

\$85 - 19 pcs per box (serves 5-7)

\$35 - 6 pcs per box (serves 2-3)

\$19.95 - 3 pcs (serves 1)

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

(vegetarian & vegan options available on request)

THE PLOUGHMANS FOR 1

\$19.95 (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)

LUNCH BOX E

\$18.95 each

Each lunch box contains:

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

DIETARY LUNCH BOXES

From \$16.95 each

Each lunch box contains:

- Mini salad bowl (1)
- Wellbeing wrap with vegan filling (1/2)
- Mini farmhouse roll with vegan filling (1)

(vegan & gluten free options available on request)

CHEF'S SELECTION BENTO BOXES

\$19.95 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 & gluten free options available on request)



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) - \$82
- Mini bowls (12 per box) - \$100
- Small platter (serves 6-8) - \$65 per platter
- Large platter (serves 15-18) - \$125 per platter

- Vitamin rich, high fibre, spiced cauliflower, chickpea, pumpkin, cranberry salad, almond dressing (vegan) (gf) (df)
- Toasted crushed walnuts & kale dressed in pickled shallot vinaigrette & sliced Bosc Pears (vegan) (gf) (df)

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

- Farm fresh potato salad, baby spinach, garden herbs, fried capers (v) (gf)
- Nutrient rich Japanese slaw, edamame, seaweed, roasted sesame & miso dressing (v) (gf)
- Raw energy garden salad, mixed leaves, cucumber, tomato, capsicum, onion, house made vinaigrette (vegan) (gf) (df)

Individually packaged

POKE BOWLS

\$16.95 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

SUSHI ROLLS, SOY SAUCE

\$6.95 each

- Teriyaki beef, white rice (gf) (df)
- Tofu, vegetable, white 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, white rice (gf) (df)

*MINIMUM ORDER OF \$500 APPLIES

*ALL ORDERS MUST BE IN BY 2:00PM FRIDAY 1ST NOVEMBER 2024

*ALL PRICES EXCLUDE GST



CUP DAY LUNCH KITS

minimum 25 people



BUILD YOUR OWN BURGER KIT

\$23.95 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

\$33.50 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

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

COLD FLAVOURS

Sous vide chicken skewer, lemon myrtle, bush dukkah (gf) (df)	\$49.50 (10 per box) \$118 (24 per box)	Potato rosti, tomato & red pepper relish, crispy kale (vegan) (gf) (df)	\$47 (12 per box) \$109 (28 per box)
Chicken saltimbocca blini slider, prosciutto & sage crisp	\$63 (15 per box) \$145 (35 per box)	Peking duck pancake wraps	\$80 (18 per box) \$177 (40 per box)
Sushi, soy sauce (vegan) (gf) (df)	\$70 (18 per box) \$162 (42 per box)	Spiced cauliflower, chickpea, pumpkin, cranberry salad, almond dressing (vegan) (gf) (df)	\$100 (12 bowls per box)
Caramelised onion & parmesan frittata (v) (gf)	\$48 (15 per box) \$128 (40 per box)	Signature prawn & butter lettuce baby brioche	\$119 (12 rolls per box)
Corn fritter, mango & chilli mayo, micro salad (v)	\$47 (12 per box) \$109 (28 per box)		

HOT FLAVOURS

Chicken & mushroom arancini	\$95 (24 per box) \$189 (48 per box)	Black bean, basil, sweet corn & salsa empanada (vegan) (df)	\$47 (12 per box) \$110 (28 per box)
Satay chicken skewer, lime peanut sauce (gf) (df)	\$49.50 (10 per box) \$118 (24 per box)	Pumpkin arancini, vegan pesto (vegan) (gf) (df)	\$79 (20 per box) \$165 (42 per box)
Minced turkey polpette, ginger, crispy shallot, toasted sesame (gf) (df)	\$95 (24 per box) \$189 (48 per box)	Vegetarian spring roll, carrot & sweet chilli dipper (vegan) (df)	\$45 (12 per box) \$97 (26 per box)
Sumac spiced lamb & mint kofta, pickled cucumber raita (gf)	\$67 (15 per box) \$156 (35 per box)	Mushroom, garlic thyme tart (v)	\$33 (8 per box) \$60 (15 per box)
Petite assorted pies, tomato & basil relish	\$57 (18 per box) \$126 (40 per box)	Balsamic glazed Italian meatballs (gf)	\$95 (24 per box) \$189 (48 per box)
Classic sausage rolls, smokey BBQ sauce	\$35 (10 per box) \$105 (30 per box)		

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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

\$7.50 ea (vegan) (gf) (df)

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

CANAPÉ PACK 2

\$10.50 ea (vegan) (gf) (df)

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

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

CANAPÉ PACK 3

\$11.95 ea

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

\$11.95 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

\$12.50 ea (gf)

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

\$12.50 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

\$15.95 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

\$24.95 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

\$28.85 ea

Each box contains:

- Signature prawn & butter lettuce baby brioche (1)
- Potato rosti, tomato & red pepper relish, crispy kale (vegan) (gf) (df) (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 (v) (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

\$190 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 & goat's cheese frittata, goat's curd mousse, oven roasted baby truss tomato (v) (gf)

FRONT RUNNER FAVOURITES

\$150 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

\$145 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

\$120 per box (30 pieces)

Minced turkey polpette, 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

\$110 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

\$105 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) (df)
(vegan & gf available on request)

MELBOURNE CUP STARTERS

\$95 per box (23 pieces – served cold)

Corn fritter, mango & chilli mayo, micro salad (v) (gf)
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

\$75 per box (18 tarts – served cold)
\$220 per box (54 tarts – served cold)

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)



SHARED PLATTERS

Our shared platters are designed to serve at room temperature

Like it HOT? Contact our customer service to discuss options

To ensure a substantial meal we recommend 2 mains, 3 sides / salads + artisan rolls per person

MAINS

\$75 (serves up to 8)

- Roasted whole boneless chicken, charred lemon, kale & extra virgin olive oil (gf) (df)

\$320 (serves up to 20)

- Pineapple & soy cured Atlantic salmon, salted cucumber, pickled granny-smith apple & red onion, horse radish creme fraiche, finger lime & dill (gf)

\$110 (serves up to 12)

- Pork belly Porchetta stuffed with soft herbs & fennel pollen. Garnished with apricots, fennel and apple (gf) (df)

\$190 (serves up to 12)

- 12hr slow roasted lamb shoulder, rosemary, confit garlic, black pepper glaze, tzatziki yoghurt (gf)

\$210 (serves up to 15)

- Chargrilled picanha (beef rump cap) served pink, chimichurri, baby heirloom tomato pico de gallo (gf) (df)

\$195 (serves up to 15)

- Tempura Zucchini, spicy szechuan caramel, black & white toasted sesame seeds, crispy onions (vegan) (gf) (df)

SIDES

\$70 (serves up to 12)

- Confit vine ripened tomato provencal (vegan) (gf) (df)
- Marinated blistered green beans & smoked almonds (vegan) (gf) (df)
- Roasted 5 spice maple glazed pumpkin (vegan) (gf) (df)
- Artisan roll, butter - **\$1.50 ea** (gf available - add \$0.50)
- Onion gravy 300ml (gf) (df) - **\$7.95**

SALADS

\$65 - Small platter (serves 6-8)
\$125 - Large platter (serves 15-18)

- Farm fresh potato salad, baby spinach, garden herbs, fried capers (v) (gf)
- Raw energy garden salad, mixed leaves, cucumber, tomato, capsicum, onion, house made vinaigrette (vegan) (gf) (df)
- Toasted crushed walnuts & kale dressed in pickled shallot vinaigrette & sliced Bosc Pears (vegan) (gf) (df)

- Vitamin rich, high fibre, spiced cauliflower, chickpea, pumpkin, cranberry salad, almond dressing (vegan) (gf) (df)
- Nutrient rich Japanese slaw, edamame, seaweed, roasted sesame & miso dressing (v) (gf)

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SWEET TREATS

Why not add something sweet for dessert?

SHARING IS CARING COLLECTION

\$100 per box (25 items per box)

Assortment may include:

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

CHOCOLATE BROWNIE CUBES, BERRY COMPOTE

\$3.50 each (gf)

THE SWEET & SAVOURY BAKERY BOX

\$76 per box (20 items per box)

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

BLACK FOREST MOUSSE CUPS BOX

\$35 per box (6 cups per box) (vegan) (gf) (df)

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

CUP DAY CUPCAKES BOX

\$100 per box (20 cupcakes per box)
 \$40 per box (8 cupcakes per box)
 \$5.50 ea (individually packaged)

Vanilla & chocolate cupcakes topped with cup day cheer.

Custom logo available on request

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

\$97 per box (15 cups per box) (v) (gf)
 \$39 per box (6 cups 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	\$3.50 ea
2L orange juice	\$9.95 ea
2L apple juice	\$9.95 ea

Still & Sparkling Water

600mL still H2O spring water	\$3.00 ea
330ml sparkling water can	\$3.50 ea
750mL sparkling water glass	\$7.50 ea
750ml still water	\$7.50 ea
1.5L still water plastic	\$5.50 ea
1.5L sparkling water plastic	\$5.50 ea

Soft Drinks

375mL Coke, Coke No Sugar, Lemonade or Lift	\$3.20 ea
1.25L Coke, Coke No Sugar, Lemonade or Lift	\$6.95 ea

*MINIMUM ORDER OF \$500 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 <i>*we recommend this package for a 2 hour service</i>	\$25.50 pp
Based on 5 alcoholic drinks pp <i>*we recommend this package for a 3 hour service</i>	\$28.95 pp
Based on 6 alcoholic drinks pp <i>*we recommend this package for a 4 hour service</i>	\$32.50 pp

EVENT STAFFING SOLUTIONS AVAILABLE!
Please contact our team at 1300 368 605 to discuss your specific needs & we can provide you with a customised quote.

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DELIVERED ALCOHOL

Byron Bay Premium Lager	\$60 per case
James Squire One Fifty Lashes Pale Ale	\$65 per case
James Boag's Premium Light	\$58 per case
5 Seeds Crisp Apple Cider	\$65 per case
BTW Prosecco Sparkling	\$25 per bottle
BTW Sauvignon Blanc	\$25 per bottle
BTW Shiraz	\$25 per bottle

Beverage packages are sold & supplied under license LIQ0660032872.

Delivered alcohol is sold & supplied under license LIQP770017467.

At time of ordering you must provide sufficient evidence of age ID & you must be present at time of delivery to receive your order.



*ALL PRICES EXCLUDE GST

Limited availability!

BE QUICK TO SECURE AN ORDER.
WE CAN BOOK OUT EARLY ON CUP DAY.

ORDERING
MADE
EASY



www.flavourscatering.com.au



orders@flavourscatering.com.au



1300 368 605



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