



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

\$70 (serves up to 15 people)
\$7.95 (individual snack pack for 1)

Seasonal market vegetables, hummus,
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, lavash & crackers (v)
(gf available on request)

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,
veggie 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

Mini bowls (12 per box) - \$105

Individual meal-in-one (serves as 1 meal for 3-4 as a small side) - \$15.95 per bowl

Sharing platter (serves 15-18) - \$115 per platter

CHINESE POTATO NOODLES

Potato noodles, enoki mushrooms, fragrant herbs, tossed in a soy-sesame Asian dressing (vegan) (gf) (df)

PEANUT SATAY BOWL

Chinese cabbage, mixed greens, cucumber, red onion, pickled carrot, fresh mint, coconut chips, peanut & hoisin dressing (vegan) (gf) (df)

RAW HARVEST

A nourishing mix of chickpeas, beetroot, broccoli, kale & radish, sprinkled with salad seeds & a creamy tahini dressing (vegan) (gf) (df)

MEXICAN FIESTA

A vibrant blend of brown rice & quinoa, corn & black bean salsa, avocado, pickled onions, jalapeños, crunchy tortilla chips, fresh coriander & mixed leaves, tangy green goddess dressing (vegan) (gf) (df)

CREAMY CHAT POTATOES

Tender chat potatoes, fresh dill, parsley, broccoli, green beans, boiled egg and smoky bacon with creamy Dijon & seeded mustard dressing (gf) (df)

SEASONAL ROASTED VEGETABLE

A colourful array of roasted seasonal vegetables, perfectly caramelised and tossed in a sweet and tangy "honey" mustard dressing (vegan) (gf) (df)

VIETNAMESE NOODLE

A refreshing mix of rice noodles, crisp cucumber, carrot, onion, and bean shoots, topped with fragrant mint, fresh lime, crispy shallots, and a zesty vegan Nam Jim dressing (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)

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!

*MINIMUM ORDER OF \$350 APPLIES

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

*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

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)	Thai fish cakes, chili jam (gf) (df)	\$75 (20 per box) \$187 (50 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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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, house made beetroot & apple relish, 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 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

\$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

- Roasted whole boneless chicken, charred lemon, kale & extra virgin olive oil (gf) (df)
\$75 (serves up to 8)
- Pineapple & soy cured Atlantic salmon, salted cucumber, pickled granny-smith apple & red onion, horse radish creme fraiche, finger lime & dill (gf)
Half Side \$160 (serves up to 10)
Full Side \$320 (serves up to 20)
- Pork belly Porchetta stuffed with soft herbs & fennel pollen. Garnished with apricots, fennel and apple (gf) (df)
\$110 (serves up to 12)
- 12hr slow roasted lamb shoulder, rosemary, confit garlic, black pepper glaze, tzatziki yoghurt (gf)
\$190 (serves up to 12)
- Pepper crusted, eye fillet, salsa verde, truss tomatoes served medium (gf) (df)
\$295 (serves up to 16)
- Fresh market prawns, lemon & seafood sauce (gf) (df)
\$90 per box (approx 24 king prawns)
- Smokey vegan chickpea 'meat' loaf (vegan) (v) (gf) (df)
\$60 (serves up to 5)

SIDES

- Confit vine ripened tomato provencal (vegan) (gf) (df)
Small \$47 (serves up to 10)
Large \$70 (serves up to 20)
- Marinated blistered green beans & smoked almonds (vegan) (gf) (df)
Small \$58 (serves up to 10)
Large \$115 (serves up to 20)
- Roasted 5 spice maple glazed pumpkin (vegan) (gf) (df)
Small \$47 (serves up to 8)
Large \$88 (serves up to 15)
- Artisan roll, butter
\$1.50 ea (gf available-add \$0.50)

SALADS

\$115 - Sharing platter (serves 15-18)

Chinese potato noodles

Potato noodles, enoki mushrooms, fragrant herbs, tossed in a soy-sesame Asian dressing (vegan) (gf) (df)

Seasonal roasted vegetable

Roasted seasonal vegetables, perfectly caramelised and tossed in a sweet and tangy "honey" mustard dressing (vegan) (gf) (df)

Raw harvest

Chickpeas, beetroot, broccoli, kale & radish, sprinkled with salad seeds & a creamy tahini dressing (vegan) (gf) (df)

Mexican fiesta

Brown rice & quinoa, corn & black bean salsa, avocado, pickled onions, jalapeños, crunchy tortilla chips, fresh coriander & mixed leaves, tangy green goddess dressing (vegan) (gf) (df)

Peanut satay bowl

Chinese cabbage, mixed greens, cucumber, red onion, pickled carrot, fresh mint, coconut chips, peanut & hoisin dressing (vegan) (gf) (df)

Creamy chat potatoes

Tender chat potatoes, fresh dill, parsley, broccoli, green beans, boiled egg and smoky bacon with creamy Dijon & seeded mustard dressing (gf) (df)

Vietnamese noodle

Rice noodles, crisp cucumber, carrot, onion, and bean shoots, topped with fragrant mint, fresh lime, crispy shallots, and a zesty vegan Nam Jim dressing (vegan) (gf) (df)



SWEET TREATS

Why not add something sweet for dessert?

ASSORTED CAKES & SLICES

\$42 per box (12 items per box)

\$87 per box (25 items per box)

Assortment may include:

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

CHOCOLATE BROWNIE CUBES, BERRY COMPOTE

\$3.50 each (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

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

\$89 per box (15 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.

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)

Custom logo
available on
request

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

200mL assorted juices	\$4.00 ea
2L orange juice	\$12.00 ea
2L apple juice	\$12.00 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	\$3.20 ea
1.25L Coke, Coke No Sugar, Lemonade	\$6.95 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 2 alcoholic drinks pp <i>*we recommend this package for a 1.5-2 hour service</i>	\$16.95 pp
Based on 3 alcoholic drinks pp <i>*we recommend this package for a 2.5-3.5 hour service</i>	\$23.95 pp
Based on 4 alcoholic drinks pp <i>*we recommend this package for a 4+ hour service</i>	\$27.95 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.

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.



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

*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



@flavourscatering



@flavourscatering



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