

CATERING FAX BACK MENU

"The following details are required for order, delivery and invoicing purposes"					
DAY & DATE REQUIRED				SPECIAL INSTRUCTIONS <i>(Attach separate sheet if insufficient space)</i>	
DELIVERY ADDRESS					
NUMBER OF ATTENDEES					
DISPOSABLE PLATTERS	YES / NO				
FRIDGE STORAGE ON SITE	YES / NO				
Contact Name (in full)		Phone		Fax	
Email Address					
Company Name					
Postal Address					
Purchase Order #					

PLEASE DELETE TABLES / BOXES THAT ARE NOT REQUIRED

BREAKFAST

	Price Per Person / Per Item	Total Required	DELIVERY TIME	SERVICE TIME
Breakfast Platters (Large Fruit Muffin, Sweet Danish & Petite Croissant)	\$6.50			
Petite Danishes Only (2 per serve)	\$3.80			
Petite Croissants Only (2 per serve) <i>(attach separate sheet with fillings wanted)</i>	\$3.80			
Breaky Panini	\$6.00			
Breaky Wrap	\$4.50			
Breaky VEGE Wrap	\$4.50			
Breaky Bagel	\$5.50			
Breaky VEGE Bagel	\$5.50			
Breaky Croissant	\$5.00			
Breaky Pie	\$4.00			
Fruit Salad Cup with Yoghurt	\$4.40			
Large Fruit Muffin <i>(attach separate sheet with selections)</i>	\$3.00			
Breaky English Muffins <i>(attach separate sheet with fillings wanted)</i>	\$3.80			
Breaky Buffet	\$14.50			

FRUIT, CHEESE, JUICE, DRINKS, DISPOSABLES, COFFEE BEANS, TEA & COFFEE STATIONS

	Price Per Person / Per Item	Total Required	DELIVERY TIME	SERVICE TIME
Tropical Fruit Platter	\$4.40			
Cheese Platter (with WATER CRACKERS or GLUTEN FREE RICE CRACKERS)	\$6.00			
Mixed Tropical Fruit & Cheese Platter	\$5.50			
2L Orange Juice (base your amount on 8 persons per 2Litre)	\$6.50 / 2L			
2L Apple Juice (base your amount on 8 persons per 2Litre)	\$6.50 / 2L			
1.5L Spring Water	\$3.50 / 1.5L			
1.5L Coke	\$4.50 / 1.5L			
1.5L Diet Coke	\$4.50 / 1.5L			
2L Full Cream Milk	\$4.50 / 2L			
2L Trim Milk	\$4.50 / 2L			
Disposable Plate, Knife, Fork & Napkin	\$1.10			
Disposable Cups – Per Sleeve (25 cups)	\$5.50 (25 cups)			
Columbian Blend Ground Coffee Beans	\$28.00 / 1kg			
Columbian Blend Ground Coffee Beans	\$15.00 / 500g			
Tea & Coffee Station – Please indicate <u>CERAMIC</u> or <u>DISPOSABLE</u>	\$3.00 (Disp) \$4.20 (Ceramic)			

MORNING / AFTERNOON TEA (Sweet & Savoury Platters etc)

	Price Per Pax / Per Item	Total Required	DELIVERY TIME	SERVICE TIME
Biscuits Only (2 per serve)	\$2.75			
Petite Danishes Only (2 per serve)	\$3.80			
Petite Croissants Only (2 per serve) <i>(attach separate sheet with fillings wanted)</i>	\$3.80			
Lemonade Scones w/ Jam & Cream (serve = 1 whole cut in half)	\$2.40 each			
Fruit Scones w/ Jam & Cream (serve = 1 whole cut in half)	\$2.40 each			
Spinach & Feta Scones w/ Relish & Sour Cream (serve = 1 whole cut in half)	\$2.40 each			
Large Fruit Muffin <i>(attach separate sheet with selections)</i>	\$3.00 each			
Sweet Platter - 3 PIECES PER PAX <i>(attach separate sheet with selections)</i>	\$5.00			
Savoury Platter - 3 PIECES PER PAX <i>(attach separate sheet with selections)</i>	\$5.00			
Sweet & Savoury Platter - 3 PIECES PER PAX <i>(attach separate sheet with selections)</i>	\$5.00			
Sweet Platter - 4 PIECES PER PAX <i>(attach separate sheet with selections)</i>	\$6.00			
Savoury Platter - 4 PIECES PER PAX <i>(attach separate sheet with selections)</i>	\$6.00			
Sweet & Savoury Platter - 4 PIECES PER PAX <i>(attach separate sheet with selections)</i>	\$6.00			

SANDWICHES, ROLLS, WRAPS

	Number of Rounds <i>(recommend 1 + ½ per pax)</i>	DELIVERY TIME	SERVICE TIME
Executive Sandwich (\$4.20 per round)			
Executive Mixed Rolls (Panini, Turkish & Baguette @ \$5.50 per round)			
Gourmet Sandwich (\$5.00 per round)			
Gourmet Mixed Rolls (Panini, Turkish & Baguette @ \$6.80 per round)			
Gourmet Lavoche Wraps (\$6.80 per round)			

COMBO PLATTERS

	Price Per Pax	Total Required	DELIVERY TIME	SERVICE TIME
Executive Platters, Option 1 (Sandwich, Panini & Fruit)	\$9.30			
Executive Platters, Option 2 (Baguette, Turkish & Fruit)	\$9.30			
Gourmet Platters, Option 1 (Sandwich, Panini & Fruit and Cheese)	\$12.20			
Gourmet Platters, Option 2 (Baguette, Turkish & Fruit and Cheese)	\$12.20			

SEMINAR PACKS, LUNCH BOX

	Price Per Pax	Total Required	DELIVERY TIME	SERVICE TIME
HALF DAY SEMINAR PACK # 1	\$12.00			
HALF DAY SEMINAR PACK # 2	\$15.00			
FULL DAY SEMINAR PACK # 1	\$14.00			
FULL DAY SEMINAR PACK # 2	\$18.50			
LUNCH BOX / EXCURSION PACK	\$11.90			

INDIVIDUALLY PORTIONED MEALS, BUFFET

	Price Per Pax	Total Required	DELIVERY TIME	SERVICE TIME
Noodle Box Meals (with cutlery pack) <i>(List selections & quantities)</i>	\$10.90			
Buffet Lunch / Dinner with Bread Basket <i>(List selections)</i>	\$14.50			
Hearty Business Luncheon	\$16.50			

FINGER FOOD

	Price Per Pax	Total Required	DELIVERY TIME	SERVICE TIME
Finger Food - 3 Cold + 3 Hot per person <i>(List selections)</i>	\$11.70			
Finger Food - 4 Cold + 4 Hot per person <i>(List selections)</i>	\$15.60			

CARBON BASE CATERING

PHONE 3392 4068 ♦ FAX 3392 4069 ♦ EMAIL

food@carbonbasecatering.com

BREAKFAST

ASSORTED PLATTERS

- \$6.50 Per Pax – Large Fruit Muffin, Sweet Danish & Petite Savoury Croissant (1 of each per person)
- \$3.80 Per Pax – 2 Freshly Baked Petite Danishes Per Person
- \$3.80 Per Pax – 2 Per Person Freshly Baked Petite Croissants with your choice of Savoury Fillings:-
 1. Leg Ham and Swiss Cheese
 2. Marinated Mushroom & Avocado
 3. Marinated Mushroom & Swiss Cheese
 4. Smoked Salmon & Cream Cheese

INDIVIDUAL SERVES

- \$6.00 Each – BREAKY PANINI (Bacon, Egg, Swiss Cheese, Tomato & Lettuce with BBQ Sauce)
- \$4.50 Each – BREAKY WRAP (Bacon, Egg & Cheese with BBQ Sauce)
- \$4.50 Each – BREAKY WRAP VEGETARIAN (Marinated Mushroom, Egg & Cheese with BBQ Sauce)
- \$5.50 Each – BREAKY BAGEL (Bacon, Egg, Tomato & Lettuce with BBQ Sauce)
- \$5.50 Each – BREAKY BAGEL VEGETARIAN (Marinated Mushroom, Avocado & Baby Spinach)
- \$5.00 Each – BREAKY CROISSANT (Leg Ham, Egg & Hollandaise)
- \$4.00 Each – BREAKY PIE (Individual Bacon and Egg Pies served with Hollandaise Sauce)
- \$4.40 Each – FRUIT SALAD CUP (Individual Fruit Salad and Yoghurt Cup)
- \$3.00 Each – LARGE FRUIT MUFFIN-
 1. Apple & Blueberry
 2. Banana & Walnut
 3. Double Choc Chip
 4. Raspberry & White Chocolate
 5. Lemon & Poppy Seed
 6. Apple, Oat & Cinnamon
- \$3.80 Each – BREAKY ENGLISH MUFFINS (English Muffin with your choice fillings):-
 1. Bacon & Egg with BBQ Sauce
 2. Swiss Cheese & Marinated Mushroom
 3. Swiss Cheese, Relish & Tomato
 4. Leg Ham, Swiss Cheese & Napoli
 5. Leg Ham & Chive Spiked Scrambled Egg
 6. Avocado, Tomato & Swiss Cheese
 7. Smoked Salmon & Chive Spiked Scrambled Egg
 8. Leg Ham & Swiss Cheese

BREAKFAST BUFFET

- \$14.50 Per Person – Chive Spiked Scrambled Eggs, Grilled Bacon, Roasted Roma Tomatoes, Marinated Mushrooms with Wilted Spinach & Lightly Toasted Turkish Toast (Includes Chafing Dishes and Serving Utensils, Plastic Plate, Knife, Fork & Napkin. Excludes additional equipment such as a conveyor toaster (optional), linen, crockery, stainless cutlery etc that may be required.)
- **\$2 Extra Per Person Per Choice – BUFFET SIDES include Hash Brown, Baked Beans & Hollandaise Sauce**

FRUIT, CHEESE, JUICE, DRINKS DISPOSABLES, COFFEE BEANS

TROPICAL FRUIT PLATTER Selection of seasonal fruit sliced, beautifully plated and ready for eating	\$4.40 per person
CHEESE PLATTER Carbon Base Cheeseball, Tasty Cheddar, Swiss Cheese & Brie with Water Crackers (Rice Crackers available on request for Gluten Free diets)	\$6.00 per person
TROPICAL FRUIT & CHEESE PLATTER Combination of the above	\$5.50 per person
ORANGE JUICE – 2 Litre Base your quantity on approximately 250ml per person / 8 person per 2 Litre	\$6.50 per 2 Litre
APPLE JUICE – 2 Litre Base your quantity on approximately 250ml per person / 8 person per 2 Litre	\$6.50 per 2 Litre
WATER – 1.5 Litre	\$3.50 per 1.5 Litre
COKE – 1.5 Litre	\$4.50 per 1.5 Litre
DIET COKE – 1.5 Litre	\$4.50 per 1.5 Litre
FULL CREAM MILK – 2 Litre	\$4.50 per 2 Litre
TRIM MILK – 2 Litre	\$4.50 per 2 Litre
Disposable Plate, Knife, Fork & Napkin	\$1.10 per person
Disposable Cups – per sleeve price (25 cups per sleeve)	\$5.50 (25 cups)
Columbian Blend Coffee Beans (<i>Suitable for Percolator, Plunger or Espresso Machine</i>)	\$28.00 per KG
Columbian Blend Coffee Beans (<i>Suitable for Percolator, Plunger or Espresso Machine</i>)	\$15.00 per 500g

COFFEE & TEA STATION

THE COFFEE – DELUXE COLUMBIAN BLEND

A delightfully creamy, smooth coffee with no acidity. A mix of South American beans, roasted to perfection to give a distinct slightly nutty flavour. A treat in itself! This unique blend of Coffee to Carbon Base is also available to purchase by the KG or 500g bags.

THE TEA

Twinings English Breakfast (includes selection of Herbal teas)

DISPOSABLE OPTION - \$3.00 PER PERSON + \$20.00 set up + \$20 clean up

Freshly Brewed Coffee & Tea Facilities for an approximate 30 minute duration. Supplied with Milk, Sugar Sticks, Foam Cups and Stirrers.

Additional Foam Cups will be charged at \$5.50 per sleeve (25 cups per sleeve).

CERAMIC OPTION - \$4.20 PER PERSON + \$20.00 set up fee + \$20 clean up

Freshly Brewed Coffee & Tea Facilities for approximate 30 minute duration. Supplied with Milk in Jugs, Sugar Bowls, Crockery and Spoons.

MORNING / AFTERNOON TEA

LEMONADE SCONES - \$2.40 each

- Serve = 1 per person cut in half w/ Strawberry Jam & Fresh Whipped Cream – *Can be served topped if requested.*

FRUIT SCONES - \$2.40 each

- Serve = 1 per person cut in half w/ Strawberry Jam & Fresh Whipped Cream – *Can be served topped if requested.*

SAVOURY (SPINACH & FETA) SCONES - \$2.40 each

- Serve = 1 per person cut in half w/ Tomato Relish & Sour Cream

LARGE FRUIT MUFFIN - \$3.00 each

- Serve = 1 Large Fruit Muffin – choose from the following:-
 1. Apple & Blueberry
 2. Banana & Walnut
 3. Double Choc Chip
 4. Raspberry & White Chocolate
 5. Lemon & Poppy Seed
 6. Apple, Oat & Cinnamon

BISCUITS - \$2.75 Per Serve

- Serve = 2 per person

DANISHES ONLY - \$3.80 Per Serve

- Serve = 2 Freshly Baked Petite Danishes Per Person

SAVOURY FILLED CROISSANTS ONLY - \$3.80 Per Serve

- Serve = 2 Freshly Baked Petite Croissants Per Person with your choice of Savoury Fillings:-
 1. Leg Ham and Swiss Cheese
 2. Marinated Mushroom & Avocado
 3. Marinated Mushroom & Swiss Cheese
 4. Smoked Salmon & Cream Cheese

ASSORTED PLATTERS

Sweet Only, Savoury Only or Sweet & Savoury Combined

NB. You can choose however many items you wish. For exact quantities supplied, multiply the number of required pieces per person by the number of attendees for total number of pieces. Choose your items then divide by how many selections you choose for individual item quantities.

- **3 Pieces per person - \$5.00**
- **4 Pieces per person - \$6.00**

SWEET SELECTIONS

1. Apple Crumble
2. Chocolate Petite Croissant
3. Baked Cheesecake
4. Coconut & Fruit Slice (Gluten Free)
5. Banana Cake w/ Cream Cheese Frosting
6. Friends – Assorted Flavours (Gluten Free)
7. Biscuits
8. Lemon Curd Tartlet
9. Caramel Tartlet
10. Muffin (Mini Fruit)
11. Carbon Base Carrot Cake w/ Cream Cheese Frosting
12. Orange & Almond Cake (Gluten & Dairy Free)
13. Choc Topped Custard Profiteroles
14. Passionfruit Tartlet
15. Chocolate Brownie
16. Petite Danish
17. Chocolate Cherry Slice
18. Scones – Fruit (Served Topped with Jam & Cream)
19. Chocolate Mud Cake
20. Scones – Lemonade (Served Topped with Jam & Cream)
21. Chocolate Muesli Slice
22. Walnut and Pear Cake (Gluten & Dairy Free)

SAVOURY SELECTIONS

1. Croissants – Leg Ham & Swiss Cheese
2. Sausage Rolls – Thai Chicken with Sweet Chilli Sauce
3. Croissants – Marinated Mushroom & Swiss Cheese
4. Sausage Rolls – Vege with Sweet Chilli Sauce (Vege)
5. Pumpkin & Caramelised Onion Frittata (GF & Vege)
6. Scones (Spinach & Feta) w/ Relish & Sour Cream (Vege)
7. Mini Savoury Muffins with Sour Cream (Vege)
8. Vegetarian Quichettes (Vege)
9. Gourmet Mini Pies
10. Vol-au-vents with Mushroom (Vege)
11. Sausage Rolls – Homemade Beef with BBQ Sauce
12. Vol-au-vents with Smoked Salmon

SANDWICHES, ROLLS & WRAPS

	Price
"The Executive" SANDWICH Selection (Wholemeal, White & Multigrain Bread) (cut in 4)	\$4.20 per round
"The Executive" PANINI Selection (cut in 3)	\$5.50 per round
"The Executive" TURKISH Selection (cut in half)	\$5.50 per round
"The Executive" BAGUETTE Selection (cut in 3)	\$5.50 per round
"The Gourmet" SANDWICH Selection (Wholemeal, White & Multigrain Bread) (cut in 4)	\$5.00 per round
"The Gourmet" PANINI Selection (cut in 3)	\$6.80 per round
"The Gourmet" TURKISH Selection (cut in half)	\$6.80 per round
"The Gourmet" BAGUETTE Selection (cut in 3)	\$6.80 per round
"The Gourmet" LAVOCHE Selection (A nice light alternative to bread!) (cut in 3)	\$6.80 per round

EXECUTIVE FILLINGS – MINIMUM OF 3 FILLINGS (EXAMPLES OF, MAY VARY...)

Pickles/Ham/Tasty Chs ♦ Mayo/Tuna Mix/Cucumber/Lettuce ♦ Devilled Egg/Lettuce ♦ Mustard/Ham/Tomato/Tasty Chs ♦ Cranberry/Turkey/Lettuce/Tasty Chs ♦ Mayo/Chicken/Lettuce ♦ Chutney/Roast Beef/Tasty Chs ♦ Avocado/Ham/Lettuce ♦ Bacon/Lettuce/Tomato ♦ Mayo/Chicken/Salad ♦ Ham/Salad

GOURMET FILLINGS – MINIMUM OF 5 FILLINGS (EXAMPLES OF, MAY VARY...)

Feta Spread /Beef/Tomato/Swiss Chs/Spinach ♦ Cream Chs/Smoked Salmon/Avocado/Capers/ /Rocket ♦ Pesto/Salami/Tomato/Swiss Chs/Spinach ♦ Olive Tapanede/Chicken/Caps/Swiss Chs/Spinach ♦ Pesto/Chicken/Brie/Tomato/Rocket, ♦ BBQ Sauce/Devilled Egg/Bacon/Tomato/Rocket ♦ Hommus/Ham/Roast Caps/Sundried Tomato/Swiss Chs/Lettuce ♦ Olive Tapanede/Beef/Sweet Potato/Tomato/Swiss Chs/Rocket ♦ Mustard/Ham/Avocado/Sundried Tomato/Swiss Chs/Rocket ♦ Cream Chs/Beef/Pumpkin / Swt Potato/Tomato/Cucumber/Lettuce ♦ Mayonnaise/Chicken/Capers/Sundried Tomato/Avocado/Swiss Chs

VEGETARIAN – Please let us know if you require vegetarian sandwiches plated separate.

HAVE A FAVOURITE? LET US KNOW AND WE WILL ENSURE YOU GET IT!

COMBO PLATTERS

EXECUTIVE PLATTERS - \$9.30 PER PERSON

OPTION 1

"The Executive" Sandwich and Panini Selection (1 + ½ Rounds Per Person)
Tropical Fruit Platter (½ Round Per Person)

OPTION 2

"The Executive" Turkish and Baguette (1 + ½ Round Per Person)
Tropical Fruit Platter (½ Round Per Person)

GOURMET PLATTERS - \$12.20 PER PERSON

OPTION 1

"The Gourmet" Sandwich and Panini Selection (1 + ½ Rounds Per Person)
Tropical Fruit & Cheese Platter (½ Round Per Person) (Rice Crackers available for Gluten Free Diets)

OPTION 2

"The Gourmet" Turkish and Baguette Selection (1 + ½ Round Per Person)
Tropical Fruit & Cheese Platter (½ Round Per Person) (Rice Crackers available for Gluten Free Diets)

HALF DAY SEMINAR PACKAGES

HALF DAY SEMINAR PACK # 1 - \$12.00 PER PERSON includes:-

Morning Tea (OR Afternoon Tea)

- Lemonade Scones with Strawberry Jam and Fresh Whipped Cream (2 per person)

Lunch

- Executive Sandwiches (1 + ¼ rounds per person)
- Tropical Fruit Platter (½ round per person)

HALF DAY SEMINAR PACK # 2 - \$15.00 PER PERSON includes:-

Morning Tea (OR Afternoon Tea)

- Mixed Sweet & Savoury Platters from our Morning and Afternoon Tea Selections (4 pieces per person)

Lunch

- Gourmet Sandwiches (¾ round per person)
- Gourmet Paninis (½ round per person)
- Tropical Fruit & Cheese Platter (½ round per person) (Rice Crackers available for Gluten Free Diets)

FULL DAY SEMINAR PACKAGES

FULL DAY SEMINAR PACK # 1 - \$14.00 PER PERSON includes:-

Morning Tea

- Lemonade Scones with Strawberry Jam and Fresh Whipped Cream (2 per person)

Lunch

- Executive Sandwiches (1 + ¼ rounds per person)

Afternoon Tea

- Tropical Fruit & Cheese Platter with Water Crackers (Rice Crackers available for Gluten Free Diets)

FULL DAY SEMINAR PACK # 2 - \$18.50 PER PERSON includes:-

Morning Tea

- Mixed Sweet & Savoury Platters from our Morning and Afternoon Tea Selections (4 pieces per person).

Lunch

- Gourmet Sandwiches (¾ round per person)
- Gourmet Turkish (½ round per person)
- Tropical Fruit & Cheese Platter (½ round per person) (Rice Crackers available for Gluten Free Diets).

Afternoon Tea

- Carbon Base Biscuit / Shortbread Platter (2 per person). Something simple and sweet to top off the day.

LUNCH BOX / EXCURSION PACK

INDIVIDUALLY PACKAGED - \$11.90 Per Person

Our fabulous Lunch packs are packaged in Disposable Noodle Boxes with Napkin and include the following:-

- 1 Gourmet Sandwich, Mixtures of the following:-
 - MEDITERRANEAN CHICKEN, Grilled Bacon, Mayonnaise, Avocado & Lettuce
 - ROAST TURKEY, Cranberry, Avocado, Aussie Brie & Snow Pea Sprouts
 - ROAST BEEF, Feta Spread, Sundried Tomato, Sweet Potato & Lettuce
 - CHAMPAGNE HAM, Mustard, Avocado, Swiss Cheese, Tomato & Lettuce
 - VEGE - Eggplant, Sweet Potato, Sundried Tomato, Capsicum, Swiss Cheese & Almond Pesto
- 1 Sweet Treat, (Fruit Muffin)
- 1 Piece of In-Season Fruit
- 1 "Poppa" Style Juice (Can be frozen if taking off-site / road trip)

LUNCH, DINNER BOXES, BUFFETS

INDIVIDUALLY PORTIONED MEALS \$10.90 per person

Delicious house-made dishes are individually packaged and served in recyclable / disposable Noodle Boxes with a Cutlery Pack (knife, fork & napkin).

NB. Minimum of 5 serves per selection applies for Individually Portioned Meals - (Exceptions will be allowed for special dietary requirements, ie, gluten free / dairy free / vegan / vegetarian.)

BUFFET STYLE \$14.50 per person – Choose 2 Hot and 1 Cold

Served in Chafing Dishes / Bowls for self service with serving utensils, Bread Basket and Butter Portions also included. Chafing Dishes require candles in order to keep warm and will be charged at \$2.50 per candle.

HOT SELECTIONS

1. Beef Lasagne traditionally layered with Béchamel Sauce (*individual portions served with garden salad*)
2. Beef Stroganoff (served with Steamed Rice)
3. Bosciola Penne (Authentic Napoli, Cream, Mushrooms & Bacon)
4. Chicken Fettuccini w/ Mushrooms & Spinach in a White Wine Sauce
5. Chicken Korma with Vegetables (served with Steamed Rice) – VEGETARIAN Option Available
6. Country Style Chicken with Almonds (served with Steamed Rice)
7. Green Chicken Curry (served with Steamed Rice) – VEGETARIAN Option Available
8. Pesto Fettuccini w/ Roast Pumpkin, Sun-dried Tomato, Capsicum & Fetta (*Vegetarian*)
9. Spinach & Macaroni Slice layered with Bolognese (*individual portioned served with garden salad*)
10. Spinach and Ricotta Ravioli in a Napoli sauce with wilted spinach (Vegetarian)
11. Vegan Lasagne (Gluten and Dairy Free) (*individual portions served with garden salad*)

COLD SELECTIONS

1. Creamy Potato Salad
2. Crunchy Asian Inspired Coleslaw (Gluten and Dairy Free)
3. Gourmet Garden Salad
4. Moroccan Spiced Cous Cous
5. Pasta Salad
6. Roasted Mediterranean Vegetable Salad with Rocket and Baby Spinach (Gluten Free)
7. Thai Beef Salad (Gluten and Dairy Free)
8. Thai Chicken and Noodle Salad with Fresh Chilli and Coriander (Gluten and Dairy Free)
9. Traditional Caesar Salad with or without Chicken

HEARTY BUSINESS LUNCH

SERVED BUFFET STYLE \$16.50 Per Person (Minimum 8 People)

- Roasted Garlic Beef
- Roasted Chicken with Almond & Apricot Stuffing
- Roasted Baby Onions
- Whole Roasted Roma Tomatoes basted with Balsamic Vinegar
- Gourmet Green Salad dressed with Extra Virgin Olive Oil and Red Wine Vinegar
- Vegetable and Pasta Salad with Almond Pesto
- Bread Basket with Butter Portions

COCKTAIL / FINGER FOOD

\$11.70 PER PERSON – (Select 3 Cold and 3 Hot Menu Items)

\$15.60 PER PERSON – (Select 4 Cold and 4 Hot Menu Items)

\$1.95 extra per cold or hot menu item

COLD SELECTIONS

1. Cheese & Dried Fruit Platters (served with Water / Rice Crackers)
2. Cherry Tomato and Bocconcini Tarts (Vege)
3. Crostinis (Toasted French stick basted in Olive Oil topped with Gourmet Delights)
4. Crudites (Crunchy Vegetables) with Cheesy Dip (Gluten Free)
5. Cucumber bites topped with smoked salmon (Gluten Free)
6. Feta and Olive Tarts (Vege)
7. Fig & Fennel Scones with Double Brie (Vege)
8. Marinated Bocconcini with Prosciutto (Gluten Free)
9. Mini BLT's (Bacon, Lettuce, Tomato) with BBQ Sauce
10. Oregano and Prosciutto Pinwheels
11. Prosciutto wrapped Rockmelon Wedges (Gluten Free)
12. Ratatouille Tarts with Parmesan Cheese (Vege)
13. Ribbon Sandwiches traditionally filled
14. Smoked Salmon Bruschetta
15. Sushi Rolls (vegetarian and non-vegetarian) with Soy Sauce
16. Turkey and Brie Tarts with Cranberry Sauce
17. Turkish Bread with 3 Dips
18. Vietnamese Rice Paper Rolls – Chicken and Mandarin w/ Dipping Sauce (Gluten & Dairy Free)
19. Vietnamese Rice Paper Rolls – Coconut Chicken w/ Chilli & Lime Dipping Sauce (Gluten & Dairy Free)
20. Vietnamese Rice Paper Rolls – Noodle & Vegetable w/ Chilli & Lime Dipping Sauce (Gluten & Dairy Free)

HOT SELECTIONS

21. Chippolata Dogs with Mustard and Cheese
22. Crunchy Nori Chicken with Japanese Mayonnaise
23. Eggplant, Mushroom, Sweet Potato, Cherry Tomato & Onion Skewers (Gluten & Dairy Free)
24. Gourmet Cocktail Pies
25. Gourmet Pastries with Assorted Fillings
26. Herb Crumbed Chicken Strips with Pesto Mayonnaise
27. Herb Crumbed Fish with Seafood Sauce
28. Italian Meatballs with Napoli Sauce (Gluten Free)
29. Marinated Mushroom and Fish Kebabs (Gluten Free)
30. Mini Pizzas
31. Quichettes (Vege)
32. Risotto Balls (Vege)
33. Satay Chicken Skewers with Peanut Sauce
34. Spicy Indian Samosas
35. Spinach, Chicken and Feta Puffs
36. Tandoori Chicken Skewers with Minted Yoghurt
37. Tempura Whiting with Aioli and Lemon Wedges
38. Teriyaki Beef Skewers
39. Vegetarian Spring Rolls with Sweet Chilli Sauce (Vege)
40. Vol-au-Vents with Chicken, Walnuts and Gorgonzola

CARBON BASE CATERING – POLICIES / TRADING TERMS

GENERAL

Placing your Order

Orders can be emailed (food@carbonbasecatering.com), telephoned (07 3392 4068) or faxed (07 3392 4069) to us. We are generally able to provide catering at short notice (ie, on the day of the function). If possible, we ask that 24 hours notice be given to us for catering. When training courses are arranged in advance, if you could tentatively arrange catering and confirm numbers the day prior to the function, this would be much appreciated. Should you need any equipment or staff for your function, we generally require 48 hours notice.

Delivery

CBD Deliveries are free of charge. Please ask for delivery charges to areas outside the CBD.

Weekend Catering

All catering orders for delivery on Saturday and Sunday will incur a 10% weekend surcharge.

Catering Equipment

All catering equipment is the property of Carbon Base.

All catering equipment will be collected upon completion of your event / function or as otherwise arranged.

Any damaged equipment or unreturned items will be charged at replacement cost.

It is requested that all catering equipment is cleaned prior to collection, in particular buffet / chafing dishes, otherwise a cleaning fee may apply.

Written Quotes

We will gladly provide written quotes and work within budgets to accommodate any special requirements that you may have.

Invoices

All invoices are provided via email after the function / event in Adobe Acrobat format.

Wait Staff

\$29.70 per wait staff per hour (minimum of 3 hour shift applies). 48 hours notice is required for wait staff.

PAYMENTS

Direct Debit (Preferred Method)

Our preferred method of payment is by Direct Debit and we ask that a remittance advice be emailed to food@carbonbasecatering.com.

Credit Card

All credit card transactions for orders from 1 April 2009 will incur a 2% credit card processing fee. This fee will cover the bank fees charged to us for processing. We do not accept Diners or AMEX.

Cheque

Cheques should be made payable to CARBON BASE and mailed to GPO BOX 2058, BRISBANE QLD 4001.