

CATERING FAX BACK MENU

Please refer to our full Catering Menu for item descriptions. All prices include GST. For Breakfast, Cocktail Food and other Catering Items NOT on this Fax Back, please include the "details required" on your email or fax or attach a separate sheet.

"DETAILS REQUIRED FOR ORDER, DELIVERY AND INVOICING PURPOSES"				
DAY & DATE REQUIRED				SPECIAL INSTRUCTIONS
DELIVERY ADDRESS				
NUMBER OF ATTENDEES				
DISPOSABLE PLATTERS		YES / NO		
Contact Name (in full)		Phone		Fax
Email Address				
Company Name				
Postal Address				
Purchase Order # (if required on invoice)				

MORNING / AFTERNOON TEA

	Price Per Person	Total Required	DELIVERY TIME
Biscuits Only (Minimum 2 per person)	\$2.75		
Petite Danishes Only (Minimum 2 per person)	\$3.50		
Lemonade Scones w/ Jam & Cream (Minimum of 1.5 scones per person)	\$3.30		
Sweet Platter (Minimum of 4 pieces of assorted selections per person)	\$5.50		
Savoury Platter (Minimum of 4 pieces of assorted selections per person)	\$5.50		
Mixed Sweet & Savoury Platter (Minimum of 4 pieces of assorted selections per person)	\$5.50		

FRUIT ◆ CHEESE ◆ JUICE

	Price Per Person	Total Required	DELIVERY TIME
Tropical Fruit Platter	\$4.00		
Cheese Platter	\$5.50		
Mixed Tropical Fruit & Cheese Platter	\$5.00		
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		

SANDWICHES ◆ ROLLS ◆ WRAPS

	Price Per Person	Total Required	DELIVERY TIME
Executive Sandwich (\$4.00 per round)			
Executive Mixed Rolls (Panini, Turkish & Baguette @ \$5.20 per round)			
Gourmet Sandwich (\$4.80 per round)			
Gourmet Mixed Rolls (Panini, Turkish & Baguette @ \$6.50 per round)			
Gourmet Lavoche Wraps (\$6.50 per round)			

LUNCH COMBO PLATTERS

	Price Per Person	Total Required	DELIVERY TIME
Executive Platters, Option 1 (Sandwich, Panini & Fruit)	\$9.00		
Executive Platters, Option 2 (Baguette, Turkish & Fruit)	\$9.00		
Gourmet Platters, Option 1 (Sandwich, Panini & Fruit and Cheese)	\$11.80		
Gourmet Platters, Option 2 (Baguette, Turkish & Fruit and Cheese)	\$11.80		

SEMINAR PACKS

	Price Per Person	Total Required	DELIVERY TIMES
HALF DAY SEMINAR PACK # 1	\$11.40		
HALF DAY SEMINAR PACK # 2	\$14.60		
FULL DAY SEMINAR PACK # 1 (Minimum 15 pax as discounted applied)	\$13.70		
FULL DAY SEMINAR PACK # 2 (Minimum 15 pax as discounted applied)	\$17.90		

CARBON BASE CATERING

PHONE 3392 4068 ♦ FAX 3392 4069 ♦ EMAIL food@carbonbasecatering.com

NB. All prices quoted in this menu are inclusive of GST.

Placing your Order

Orders can be emailed, telephoned or faxed 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 acceptable. Should you need any equipment or staff for your function, we would require 48 hours notice.

Delivery

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

Invoices

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

Payment

Our preferred method of payment is by Direct Debit and we ask that a remittance advice be emailed or faxed to us after payment. We also accept payment by cheque or credit card (Visacard, Mastercard or Bankcard).

BREAKFAST

- **\$5.50 Per Person – Large Fruit Muffin, Sweet Danish & Petite Savoury Croissant (1 of each per person)**
- **\$3.50 Each –English Muffin with your choice fillings:-**

1. Leg Ham & Swiss Cheese	5. Leg Ham & Chive Spiked Scrambled Egg
2. Swiss Cheese & Marinated Mushroom	6. Smoked Salmon & Cream Cheese
3. Swiss Cheese & Tomato	7. Smoked Salmon & Chive Spiked Scrambled Egg
4. Leg Ham, Swiss Cheese & Napoli	
- **\$5.50 Each – Bacon, Egg, Swiss Cheese, Tomato, Lettuce and BBQ Sauce on a Fresh Baked Panini**
- **\$3.80 Each – Individual Bacon and Egg Pies served with Hollandaise Sauce**
- **\$4.00 Each – Individual Fruit Salad and Yoghurt Cup**
- **\$3.50 Per Person – 2 Freshly Baked Petite Danishes Per Person**
- **\$50.00 (10 pax) - FRUIT SALAD BOWL with NATURAL YOGHURT and BERRY COULIS**
- **\$27.50 (5 pax) - FRUIT SALAD BOWL with NATURAL YOGHURT and BERRY COULIS**

FRUIT ♦ CHEESE ♦ JUICE

TROPICAL FRUIT PLATTER Selection of seasonal fruit sliced, beautifully plated and ready for eating	\$4.00 per person
CHEESE PLATTER Carbon Base Cheeseball, Tasty Cheddar, Swiss Cheese & Brie with Water Crackers (Rice Crackers available on request for Gluten Free diets)	\$5.50 per person
TROPICAL FRUIT & CHEESE PLATTER Combination of the above	\$5.00 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

MORNING / AFTERNOON TEA

Sweet & Savoury Platters are based on 4 pieces per person (excluding Scones & Biscuit Platters). Should you wish to combine Sweet & Savoury Selections, the same costs apply. Whilst we will make every attempt to supply you with your exact choices, occasionally it may be necessary to substitute selections, in particular if short notice is given. We guarantee freshness, taste and quality all the same.

LEMONADE SCONES

- **\$3.30 Per Person** – Lemonade Scones (1 + ½ per person) w/ Strawberry Jam & Fresh Whipped Cream

SWEET

- **\$5.50 Per Person, Choose from:-**

- | | |
|---|--|
| 1. Assorted Biscuits | 10. Friand (Gluten Free) |
| 2. Assorted Fruit Muffin | 11. Carbon Base Carrot Cake w/ Cream Cheese Frosting |
| 3. Assorted Petite Danish | 12. Lemon Curd Tartlet |
| 4. Banana Cake w/ Cream Cheese Frosting | 13. Mini Baked Cheesecake |
| 5. Chocolate Brownie | 14. Orange & Almond Cake (Gluten & Dairy Free) |
| 6. Chocolate Cherry Slice | 15. Passionfruit Tartlet |
| 7. Chocolate Mud Cake | 16. Apple Crumble |
| 8. Chocolate Petite Croissant | 17. Walnut and Pear Cake (Gluten & Dairy Free) |
| 9. Coconut & Fruit Slice (Gluten Free) | 18. Choc Topped Custard Profiteroles |

SAVOURY

- **\$5.50 Per person, Choose from:-**

1. Gourmet Mini Pies
2. Homemade Sausage Rolls with BBQ Sauce
3. Thai Chicken Sausage Rolls with Sweet Chilli Sauce
4. Vegetarian Sausage Rolls with Sweet Chilli Sauce
5. Pumpkin & Herb Scones with Sour Cream
6. Leg Ham & Swiss Cheese Petite Croissants
7. Marinated Mushroom & Swiss Cheese Petite Croissants (Vegetarian)
8. Roasted Pumpkin & Caramelised Onion Frittatas (Gluten Free & Vegetarian)
9. Savoury Muffins with Sour Cream (Vegetarian)
10. Vol-au-vents with Smoked Salmon / Vol-au-vents with Mushroom

BISCUITS ONLY

- **\$2.75 Per Person** – 2 per person

DANISHES ONLY

- **\$3.50 Per Person** – 2 per person

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!

THE TEA

Twinnings English Breakfast. Herbal teas available on request.

DISPOSABLE OPTION - \$2.50 PER PERSON + \$20.00 set up fee per session

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

CERAMIC OPTION - \$4.00 PER PERSON + \$20.00 set up fee per session

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

LUNCH - SANDWICHES ♦ ROLLS ♦ WRAPS

	Price
“The Executive” SANDWICH Selection Combination of 3 types of bread with a selection of traditionally favoured fillings	\$4.00 per round
“The Executive” PANINI Selection Selection of traditionally favoured fillings on freshly baked organic paninis	\$5.20 per round
“The Executive” TURKISH Selection Selection of traditionally favoured fillings on Turkish Bread	\$5.20 per round
“The Executive” BAGUETTE Selection Selection of traditionally favoured fillings on freshly baked baguettes	\$5.20 per round
“The Gourmet” SANDWICH Selection Combination of 3 types of bread with a selection of gourmet fillings designed to impress!	\$4.80 per round
“The Gourmet” PANINI Selection Selection of gourmet fillings layered on freshly baked organic paninis!	\$6.50 per round
“The Gourmet” TURKISH Selection Selection of gourmet fillings on Traditional Turkish Bread	\$6.50 per round
“The Gourmet” LAVOCHE Selection Selection of gourmet fillings rolled and wrapped – a nice light alternative to bread!	\$6.50 per round
“The Gourmet” BAGUETTE Selection Selection of gourmet fillings delicately layered on freshly baked baguettes - designed to impress!	\$6.50 per round

EXECUTIVE FILLINGS – EXAMPLES OF (MAY VARY)...

Pickles/Ham/Tasty Chs ♦ Mayo/Tuna Mix/Cucumber/Lettuce♦Chutney/Tandoori Chicken/Cucumber/Tasty Chs♦Deville Egg/Lettuce♦Mustard/Ham/Tomato/Tasty Chs♦Cranberry/Turkey/Lettuce/Tasty Chs ♦ Mayo/Chicken/Lettuce ♦Chutney/Roast Beef/Tasty Chs♦Cream Chs/Salami/Tomato/Lettuce♦Avocado/Ham/Lettuce

GOURMET 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/Deville 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!

LUNCH COMBO PLATTERS

EXECUTIVE PLATTERS - \$9.00 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 - \$11.80 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 PACK # 1 - \$11.40 Per Person

Morning 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 PACK # 2 - \$14.60 Per Person

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 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 - \$13.70 Per Person (Minimum 15 Pax as discounts applied)

Morning Tea

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

Lunch

- Executive Sandwiches (1 + ¼ rounds per person)
- Orange Juice (please advise if you would like your Orange Juice to arrive with Morning Tea)

Afternoon Tea

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

FULL DAY SEMINAR PACK # 2 - \$17.90 Per Person (Minimum 15 Pax as discounts applied)

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 - \$10.90 Per Person

Our fabulous Lunch packs are packaged in Disposable Lunch Boxes 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 (with oregano & capsicum), Sundried Tomato, Sweet Potato & Lettuce
 - VEGE - Roasted Eggplant, Sweet Potato, Sundried Tomato, Capsicum, Swiss Cheese & Almond Pesto
- **1 Sweet Treat**, including mixtures of the following:-
 - Rich Chocolate Brownie OR Assorted Fruit Muffins (Large)
- **1 Piece of In-Season Fruit**
- **1 "Poppa" Style Juice**

LUNCH / DINNER BOXES

WHEN SANDWICHES JUST WON'T CUT IT!

INDIVIDUAL PORTIONS - \$9.90 Per Person

Minimum of 5 serves per selection

(Exceptions will be allowed for special dietary requirements, ie, gluten free / dairy free / vegan / vegetarian.)

The following delicious house-made dishes are individually packaged and served in recyclable / disposable Noodle Boxes with a Cutlery Pack. The following dishes can also be served as a self-serve buffet in chafing dishes or ceramic bowls.

HOT SELECTIONS

1. Beef Lasagne traditionally layered with Bechamel Sauce
2. Beef Stroganoff on a bed of Jasmine 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 and Rice
6. Green Chicken Curry on a bed of Jasmine Rice
7. Pesto Fettuccini w/ Roast Pumpkin, Sun-dried Tomato, Capsicum & Fetta (*Vegetarian*)
8. Spinach and Ricotta Ravioli in a Napoli sauce with wilted spinach (*Vegetarian*)
9. Vegan Lasagne (Gluten and Dairy Free)

COLD SELECTIONS

1. Thai Beef Salad (Gluten and Dairy Free)
2. Thai Chicken and Noodle Salad with Fresh Chilli and Coriander (Gluten and Dairy Free)
3. Roasted Mediterranean Vegetable Salad with Rocket and Baby Spinach (Gluten Free)
4. Traditional Caesar Salad with Chicken
5. Crunchy Asian Coleslaw with Chicken and Prosciutto Terrine (Gluten and Dairy Free)

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

NB. Crockery, Cutlery and Linen can be arranged at an extra charge

COCKTAIL / FINGER FOOD

\$10.50 PER PERSON – Please select 3 Cold and 3 Hot Menu Items

\$14.00 PER PERSON – Please select 4 Cold and 4 Hot Menu Items

\$1.75 extra per cold or hot menu item

COLD SELECTIONS

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

HOT SELECTIONS

17. Chippolata Dogs with Mustard and Cheese
18. Cocktail Sausage Rolls with Apple and Sage
19. Crunchy Nori Chicken with Japanese Mayonnaise
20. Eggplant, Mushroom, Sweet Potato, Cherry Tomato and Onion Skewers Mediterranean Style (Gluten Free)
21. Gourmet Cocktail Pies
22. Gourmet Pastries with Assorted Fillings
23. Herb Crumbed Chicken Strips with Pesto Mayonnaise
24. Herb Crumbed Fish with Seafood Sauce
25. Italian Meatballs with Napoli Sauce (Gluten Free)
26. Marinated Mushroom and Fish Kebabs (Gluten Free)
27. Mini Pizzas
28. Petite Gourmet Quiches
29. Satay Chicken Skewers with Peanut Sauce
30. Spicy Indian Samosas
31. Tandoori Chicken Skewers with Minted Yoghurt
32. Teriyaki Beef Skewers
33. Vegetarian Spring Rolls with Sweet Chilli Sauce
34. Vol-au-Vents with Chicken, Walnuts and Gorgonzola

WAITER SERVICES

- \$29.70 per Wait Staff per hour, minimum of 4 hour shift. 48 hours notice is required for Wait Staff