



Corporate Catering

8355 6166

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*We are dedicated to not meeting, but exceeding our customer expectations.  
We source only the highest quality of food and produce to ensure the finest food  
is delivered to the plate every time.*

*Our Corporate Catering, Conferences , Product Launches and Seminars Menu is only  
available Monday to Fridays*

*Extra charge apply for Saturdays and Sundays*

**Conferences , Product Launches and Seminars**



# *editerranean* *xcellence*

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Choose to hold your next meeting, seminar, office party, product launch, trade display, conference or event with Mediterranean Excellence and you will be amazed as to how little you will need to do.

As fully licensed mobile caterer, we are proud to offer you the very best in streamline gourmet cuisine and personalised customer service. With over 60 years combined experience in the hospitality and catering industry we have a wealth of knowledge that will help you with planning for your next event no matter what the occasion.

Mediterranean Excellence caters for small and large groups up to 500. We cater for any social occasion, private & corporate functions, indoor and outdoor events. So why not consider us when planning your next get together, we provide everything needed hassle free.

We can offer you advice with venues, hire equipment, bar staff in fact anything you need to make your event a great success and we will work with you to develop custom menus to best suit your budget and catering needs.

The prices we quote per head include all our costs - chefs & food waiters, food service equipment, mobile kitchen equipment and even the serviettes. In other words, there are no hidden food service costs that we will add on or charge you for later on.

Mediterranean Excellence provides you a unique opportunity - we come to you! All you need to do is choose a menu and we will do the rest. So for your next function, whether it's at work, home or at any scenic location in the great outdoors, let us take care of it for you, while you relax in the company of your guests.

Let our professional staff provide you with an unforgettable culinary experience.

All prices stated are current and valid until August 2018

Prices are subject to change without prior notice dependant on availability and based on a minimum of 50 people.

**Conferences , Product Launches and Seminars**



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Minimum Number of Guests is 50

### Coffee and Breaks

#### Upon Entry and Break

Coffee and Tea

Freshly Brewed Coffee and a selection of Teas

filtered Water

\$4.50 per person

#### All Day Coffee and Tea

Coffee and Tea and assorted biscuits

Continually refreshed through out the day , Filtered Water

\$12.00 per person



### Short Breaks / Intervals

#### Sweet items

Fresh fruit platter

Assorted mini muffins

Selection of Danish pastries

Gluten free chocolate cake

Assorted biscuits

Assorted slices



#### Savoury Items

Mixed platter of sandwiches

Spinach and cheese pastries

Ham & cheese croissants

Gluten Free Wraps

Mini quiches

Cheese platter

\$9.00 per person for one item

\$13.00 per person for 2 items

\$17.00 per person for 3 items

Choice of freshly brewed Coffees and Teas are included and

Assorted Juices and Soft Drinks served for 30 minutes



## Breakfast Selections

### Continental Buffet

Assorted Yogurts  
Assorted Cereals and Toasted Muesli  
Assorted Seasonal Fruits  
Mixed Danishes (chocolate, Apple, Cinnamon and More)  
Assorted Toasted Breads  
Croissants and Muffins  
Assorted Spreads and Jams  
Assorted Cold Cuts  
Smoked Salmon  
Cheese board (4 Varieties)

Freshly Brewed Coffee, Assorted Teas and a selection of Juices

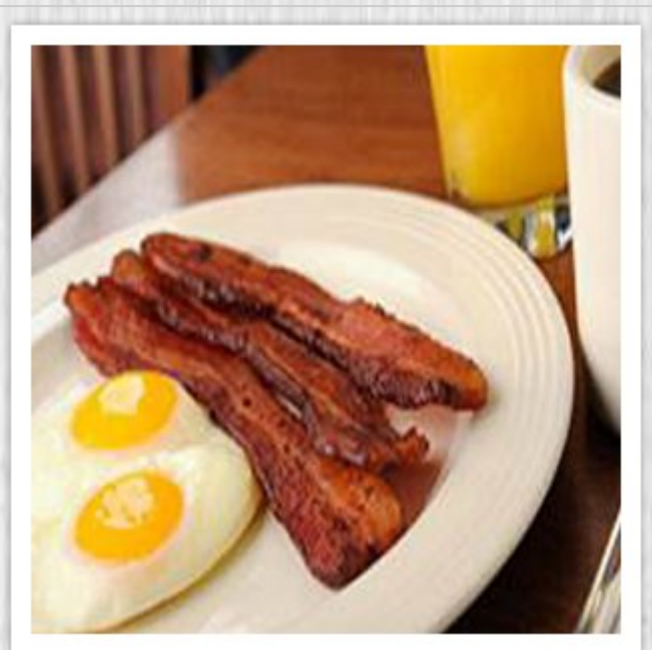
\$24.00 per person based on a minimum of 50 people

### Heart Starter Buffet

Choice of Two Eggs either fried or poached  
Potato and parmesan frittata  
Crispy bacon  
Continental Sausage  
Swiss Brown Mushrooms  
Grilled Tomato  
Mini Potato Roisti  
Assorted Toasted Breads  
Fresh Seasonal Fruit Platter  
Mixed Danishes (chocolate, Apple, Cinnamon and More)  
Assorted Spreads and Jams

Freshly Brewed Coffee, Assorted Teas and a selection of Juices

\$30.00 per person based on a minimum of 50 people



## Light Lunches and More

(Prices inclusive of assorted soft drinks and orange juice for a one our period)

### Lunchbox 1

\$15.00 per person

Mediterranean Cold Meats and Salad Wrap (Available in Gluten Free if required)

Fresh Seasonal whole Fruit

Mediterranean Shortbread Biscuit

### Lunchbox 2 (The Lightest Lunch)

\$18.00 per person

Chicken and Melon salad with roasted peppers and raspberry wine vinegar

Yoghurt pot with Fruit Compote

### Lunchbox 3

\$18.00 per person

Frittata Bacon Potato and Chive or Vegetarian

Fresh Seasonal Fruit Platters or Assorted Muffins

### Lunchbox 4 (Italian Delight)

\$23.00 per person

Traditional Home made Lasagne

Garden Salad with Balsamic Dressing

Tiramisu with Coffee cream and strawberries

### Lunchbox 5 (Asian Delight)

\$18.00 per person

Steak in Black Bean Sauce served on Fried

Rice

Wombok Salad (Asian Coleslaw)

### Lunchbox 6 (Mix Grill)

\$32.00 per person

Continental Sausage, Chicken

Shaslick, Sirloin Steak, Bacon and

Egg

Bowls of assorted salads

Seasonal Fruit Platter



## Seminars





## By The Platter

Platter Menu can only be used in conjunction with set menus, pre or post conference events and a minimum of 5 platters are required

Assorted Mini Quiches  
(50pieces) \$85.00 per platter

Assorted Cocktail Pies Pasties and Sausage Rolls  
(50per platter) \$75.00 per platter

Sweet Chilli Frenched Chicken Drumettes  
(60 per platter) \$90.00 per platter

Citrus Zest Scented Crumbed Calamari with homemade Tartare  
(50 per platter) \$85.00 per platter

Salt and Pepper Prawns with chefs dipping sauce  
(60 per platter) \$90.00 per platter

Spring rolls or Vegetarian samosas  
(100 per platter) \$70.00 per platter

Oysters Kilpatrick  
(5 dozen minimum Order) \$33.00 per dozen

Traditional Italian Pizza Slices  
(40 pieces per platter) \$43.00

Parmesan rice balls  
(80 pieces) \$90.00 per platter

## Cold Selection

Cheese, Dried Fruit and Nut Board  
(varied sizes) \$12.00 per person minimum 25 people

Assorted Sandwiches cut in ¼  
(40 pieces) \$70.00 per platter

Gourmet Antipasto platters  
(Varied Sizes) \$9.00 per person minimum 25 people

Mini Tuna and salad door stops  
(40 per platter) \$100.00 per platter

Ploughman's Platter  
(Varied Sizes) \$9.00 per person minimum 25 people



## Buffet/Carvery

### Cold buffet selections

Choice of 1 of the following  
 Oysters Natural  
 Whole cooked Prawns  
 Pickled seafood medley  
 Assorted Terrines  
 Antipasto platter  
 Cheese & greens platter  
 Roast chicken and salad mirror  
 Smoked salmon and caper mayonnaise

### Hot buffet selections

Choice of 3 of the following  
 Roast Pork with apple sauce  
 Rosemary & garlic leg of lamb  
 Dijon mustard & peppered roast beef  
 Roasted Chicken  
 Veal medallions in a mushroom sauce  
 Salt, pepper & paprika squid  
 Chilli or garlic prawns  
 Chicken cacciatore  
 Herb crusted Atlantic salmon steaks

Vegetables includes roast potato and  
 Choice of 2 of the following  
 Stir fry medley  
 Broccolini with olive oil and cracked pepper  
 Cauliflower cheese  
 Baby green beans  
 Honey glaze carrots  
 Roast pumpkin

[60 to 80 people \$68.00 per person]  
 [81 or more people \$65.00 per person]

### Salads

Choice of 4 of the following  
 Tossed green (assorted lettuces)  
 Greek ( Rocket, walnut, pear and shaved parmesan salad  
 Potato Salad  
 Coleslaw  
 Apple & Celery waldof  
 Tomato & Cucumber



### Dessert

Choice of 2 of the following

- Chocolate mousse
- Pavlova
- Tiramisu
- Fresh Fruit Salad with Ice cream
- Assorted mini continental cakes
- Lemon cheese cake
- Banana caramel
- Sticky date pudding with a butterscotch sauce
- Warm Apple pie
- Tea & Coffee