



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

All Prices staed are valid until 01/07/2025

Conferences , Product Launches and Seminars



editerranean *xcellence*

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 01/07/2025

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

\$5.50 per person

All Day Coffee and Tea 8..30am to 3.30pm

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

\$14.00 per person for 2 items

\$19.00 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

\$30.00 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
Sautéed Spinach
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

\$35.00 per person based on a minimum of 50 people



Light Lunches and More

Lunchbox 1

\$19.00 per person

Mediterranean Cold Meats and Salad Wrap

(Available in Gluten Free if required)

Fresh Seasonal whole Fruit

Mediterranean Shortbread Biscuit

Lunchbox 3

\$19.00 per person

Bacon Potato and Chive Frittata or Vegetarian

Fresh Seasonal Fruit Platters or Assorted Muffins

Lunchbox 5 (Asian Delight)

\$22.00 per person

Steak in Black Bean Sauce

served on Fried Rice

Wombok Salad (Asian Cole-

Lunchbox 2 Schnitzel Lunch

\$20.00 per person

Dukka Crumbed Chicken Tenders

Yoghurt pot with Fruit Compote

Lunchbox 4 (Italian Delight)

\$27.00 per person

Traditional Home made Lasagne

Garden Salad with Balsamic Dressing

Tiramisu with Coffee cream.

Lunchbox 6 (Mix Grill)

\$40.00 per person

Continental Sausage, Chicken

Shaslicks, Sirloin Steak,

Lamb Cutlet, Bacon and Egg

Bowls of assorted salads

Seasonal Fruit Platter



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) \$90.00 per platter

Assorted Cocktail Pies Pasties and Sausage
Rolls
(50per platter) \$82.00 per platter

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

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

Salt and Pepper Prawns with chefs dipping sauce
(60 per platter) \$120.00 per platter

Spring rolls or Vegetarian samosas
(100 per platter) \$85.00 per platter

Oysters Kilpatrick
(5 dozen minimum Order) \$44.00 per dozen

Traditional Italian Pizza Slices
(40 pieces per platter) \$70.00

Salt and Pepper Calamari with homemade Tartare
(50 per platter) \$105.00 per platter

Parmesan rice balls
(80 pieces) \$98.00 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) \$11.00 per person minimum 25 people

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

Ploughman's Platter
(Varied Sizes) \$11.00 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

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

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 \$75.00 per person]

[81 or more people \$70.00 per person]

[101 or more \$43.00 per person]

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