

["to have an intense desire for, to long for, to hunger for, to..."]

crave  
catering 

SPRING SUMMER MENU 2010/11

[www.cravecatering.com.au](http://www.cravecatering.com.au)

ABN. 95 498 458 824

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**T**hank you for considering Crave Catering for your catering needs. At Crave our belief is simply: “make the customer happy”. To achieve this, experience of over 15 years teaches us that providing quality foods, great service, imaginative presentation and ensuring our clients’ needs are met, are paramount to our continued successful and ongoing client relationships.

Essentially, on-time deliveries, flexibility, adaptability and communication are the main essentials for our clients and at Crave, we strive to achieve this at all times. Late orders, whilst not ideal, are always attempted within the realms of the order with over 95% of late orders being completed within the instructions provided.

Our many years of catering every conceivable event has provided the experience to confidently and with brilliant outcomes, cater events across the board. For this reason, Crave Catering specializes in all aspects and styles of events including:

**Corporate:** Morning and afternoon tea’s, working lunches, conferences, launches, cocktail parties, boardroom lunches, banquets, buffets, BBQ’s, Christmas and end of year parties.

**Private Events:** Birthdays, engagements, weddings, births, wakes, cocktail parties, banquets, buffets, BBQ’s and celebrations of any kind

**Venues:** Whether at your office, home or a venue at which we are exclusive or preferred, Crave can facilitate the event from start to finish.

Please see our website for more information or call our Catering Operations Manager.

Dietary requirements are easy to fulfill, including gluten free, coeliac, dairy intolerance, kosher style and of course vegetarian and vegan.

Crave has an **ON-LINE ORDERING** system to make placing an order simple and efficient, with a confirmation email letting you know we have received your order. This will ensure your order is as you placed it and with a running total on your shopping cart you can be always aware of your costs.

Our **REWARDS** program allows you to accumulate points as you spend for some wonderful rewards and prizes as a way of us thanking you for your continued custom.

All other information is contained within this portfolio but if you have any queries, concerns or would like to discuss your specific requirements with us, please don’t hesitate to contact me at your convenience.

My sincere thanks for allowing Crave Catering to show you a little of what we do and I look forward to being of service to you in the near future.

**Remember – we are YOUR caterer. Let us know what we can do for you. We guarantee our work so you have complete peace-of-mind.**

**“superior presentation and flavour, every order, every item, every time”**

**Eat well and enjoy.**

**David Kahan**

Managing Director

## Breakfast Craving

### Buffet Breakfast

Please note – buffet breakfast may require chafing dishes and staff – please ask  
Scrambled eggs, bacon, tomato, mushroom and mini rolls (min 8 pax) \$12.50 per person

#### Add any of the following:

Hash browns, baked beans, avocado, spinach, grilled bacon \$1.80 per item  
Grilled breakfast sausages, smoked salmon \$2.80 per item

### Breakfast Items

**Mini breakfast quiche:** Egg & bacon; Mushroom & spinach: \$3.40 (min 8)  
Baked tomato & cheese

**Mini toasted baguette:** Bacon & egg w/ charred tomato relish; \$4.50 (min 8)  
Smoked salmon, baked ricotta & Spanish onion; Pesto, sautéed mushrooms & aged cheddar

**Mini Spanish omelet rounds** with egg, potato, paprika and Spanish onion \$5.20 (min 8)

**Midi croissant:** Ham, scrambled egg, & hollandaise or spinach, \$7.00 (min 8)  
egg & hollandaise

**Midi open pies:** Egg & bacon; Egg, cheese & chive; Cheese & tomato \$3.80 (min 8)

**Smoked salmon omelette rounds:** with egg, salmon, dill, capers \$6.20 (min 8)

**English muffin:** Egg, bacon, & cheese: egg, tomato & cheese \$6.60 (min 6)

**Breakfast wraps:** Bacon, egg, tomato, cheese; Egg, tomato, \$6.90 (min 8)  
mushroom, spinach

**Panini:** pastrami & sundried tomato or red pepper & feta \$8.50 (min 8)

**Fresh fruit salad** with natural yoghurt \$7.20 (min 6)  
(per serve – in individual cups add \$.30c)

**Yoghurt Cups** with berry compote or toasted muesli \$4.40 (min 6)

**Toasted muesli** with natural yoghurt (per serve) \$8.20 (min 6)

“We were really pleased with the service. Many people commented on the friendliness and humour of the staff.

The food was a big success. Very tasty.

Thanks for all your help over the past months and for all the work of the staff on the day.

Michelle & James

## Morning and Afternoon Tea Craving

### Muffins – baked fresh

Mini muffins (2 per serve) sweet/savoury \$2.60/\$3.00 (min 8)  
Large muffins sweet/savoury \$3.20/\$3.60 (min 6)

### Danishes – from Denmark

Mini Danishes \$3.20 (min 8)  
Large Danishes \$3.90 (min 6)

### Croissants

Mini croissants sweet/savoury/chocolate/almond \$3.30/\$3.80/\$4.00 (min 8)  
Large croissants sweet/savoury/chocolate/almond \$4.40/\$4.90/\$5.00 (min 6)

### Scones

Mini scones sweet/savoury \$2.80/\$3.30 (min 8)  
Large scones sweet/savoury \$3.40/\$3.90 (min 8)

### Sweets

Cakes assorted selection \$3.00 (min 6)  
Slices assorted selection \$3.00 (min 6)

**Friands** gluten free and lactose free \$4.20 (min 6)

### Cupcakes

Mini cupcakes vanilla with choc ganache/coffee with \$3.30 (min 8)  
white choc ganache  
Large cupcakes vanilla with choc ganache/coffee with \$4.40 (min 6)  
white choc ganache

### Other

Midi Portuguese tarts \$4.50 (min 6)  
Croissant, blueberry & almond baby cakes \$4.90 (min 8)  
Midi lemon meringue pie \$5.80 (min 8)  
Choc chip shortbread hearts \$3.90 (min 8)  
Toasted coconut & banana almond loafs \$5.80 (min 8)  
Mini coconut apricot bread and butter cakes \$5.40 (min 8)  
Banana bread with whipped vanilla bean butter \$4.00 (min 8)  
Mini iced or cinnamon donuts \$3.00 (min 12)  
Fruit skewers (2 per serve) with natural yoghurt \$6.90 (min 6)  
**House made cookie selection:** Choc chip; White & dark choc; \$3.00 (min 6)  
Choc yoyos, Anzacs, Vanilla yoyos

### Packages

**MINI MIX** mini - muffin(2), Danish(1), croissant(1) \$8.20 per person  
**LARGE MIX** regular - muffin(1/2), Danish(1/2), croissant(1/2) \$5.40 per person  
**SWEET GOURMET MIX** mini - cupcake(1), Danish(1), muffin(1), friand(1) \$10.20 per person  
**SAVOURY GOURMET MIX** midi egg, bacon pie(1), midi cheese, chive pie(1), \$13.30 per person  
Mini spinach, mushroom quiche(1), mini savoury scone(1)

For more savoury afternoon tea items please see 'Breakfast items'

[All Prices Include GST]

## Sandwich & Lunch Pack Craving

**You may choose from the following freshly baked breads beautifully presented on white porcelain platters**

Mini Baguettes	Recommended 3 per person	\$4.00 per round
Mini Bagels	Recommended 2.5 per person	\$4.40 per round
Mini Ciabatta / Mini Rosetta Rolls	Recommended 2.5 per person	\$4.50 per round
Point OR Ribbon Sandwiches	Recommended 1.5 – 2 per person	\$6.80 per round
Club Sandwiches	Recommended 1.5 per person	\$7.20 per round
Swiss Cob loaf	Recommended 1.5 per person	\$7.40 per round
Ficelle's (thin baguette) <b>(NEW)</b>	Recommended 1.5 per person	\$7.50 per round
Bagels / Rolls	Recommended 1.5 per person	\$7.70 per round
Tortilla Wraps	Recommended 1.5 per person	\$7.50 per round
Focaccia, Turkish Bread, Ciabatta	Recommended 1.25 per person	\$7.70 per round
Gluten free sandwiches	2 per serve	\$9.90 per person

### Working Lunch Package Specials

<b>MENU 1</b>	Points OR Ribbons (1.5pp) / Fruit & Cheese OR Cakes & Slices	\$14.60 per person
<b>MENU 2</b>	Gourmet loaf &/OR Wrap &/OR Roll (1.5pp) / Fruit & Cheese OR Cakes & Slices	\$15.80 per person
<b>MENU 3</b>	Mini Bagels & Baguettes (3.5pp) / Fruit and Cheese OR Cakes & Slices	\$17.50 per person
<b>MENU 4</b>	Mini Baguette (1) & Ribbon (1) & Finger food (Cold x 3) see below	\$19.70 per person
	<b>Fingerfood:</b> Rice paper roll, Smoked salmon frittata, Asparagus, cherry tomato & taleggio tarts	
<b>MENU 5</b>	Ficelle's (1) & Wrap (½) & Finger food (hot x 3) see below	\$19.90 per person
	<b>Fingerfood:</b> Mushroom arancini, house-made sausage rolls, Chimichuri chicken skewer	

I wanted to pass on our thanks to you and your Team for the excellent service and presentation that was provided at our luncheon. Duncan's flair with the food served was noticed and appreciated as I have received positive feedback from many of the attendees.

Thank you for helping me be able to host a formal occasion like this successfully.

**Marilyn Ball**

Executive Assistant to the Commissioner

### Sandwich fillings include:

<b>Poultry:</b>	Chicken Chive, mayo, avo; Tandoori chicken; Pesto chicken; Chicken schnitzel Roast turkey breast
<b>Meat:</b>	Rare roasted; Corned; Pastrami; Ham; BLT
<b>Fish:</b>	Tuna; Smoked salmon
<b>Vegetarian:</b>	Roasted veggies, Falafel, Salad; Egg; Curried egg

**We provide approx. 20% vegetarian as standard unless otherwise requested. Please inform us of any items not required**

**Special: Ask about our Ploughman's Lunch – mixed basket of "make your own" sandwich options from \$16.50 per person**

*NOTE: All sandwich packages available with fingerfood combinations – please ask*

## Boxed Salads

### Noodle Boxed Salads (minimum 8) From \$9.90

Spinach, pea, asparagus tips and goats cheese salad  
 Panzanella – tomatoes, cucumbers, peppers, Spanish onions rocket and croutons  
 Nicoise – confit tuna, green beans, new potatoes, vine tomatoes, olives, quail eggs and lemon thyme aioli  
 Prosciutto, green olive and ruby grape fruit  
 Warm mixed mushroom and asparagus salad  
 Grilled baby eggplant salad with cumin coriander and yogurt dressing  
 Buffalo mozzarella with sweet peppers and EVOO  
 Traditional Caesar salad  
 Potato salad, pancetta, rosemary and lemon  
 Watermelon, cucumber and mint salad with crumbed fetta

### Mixed Lunch Boxes (minimum 8) - \$10.00 - \$18.00 per pack

Make your own lunch packs comprising; sandwich, fruit, sweet treat, drink, napkin – ask us for a selection

[All Prices Include GST]

# Beverage Craving

**Two options available (1) On Consumption - only pay for what you consume  
(2) Limited Time - price per head basis:**

Beverages listed are examples only. We may substitute similar lines

Beverages purchased in individual lots may need to be pre-purchased in minimum order quantities.

Beverages left over after events remain the property of Crave Catering unless pre-purchased or paid for "on consumption" package

## (1) On consumption

Beer	From	Sparkling	From
Cascade Light	\$4.80	Killawarra Brut	\$20.00
VB/Carlton Draught	\$5.00	Yellowglen Pinot Noir	\$28.00
Heineken/Crown/Pure Blonde	\$6.00		

**Wines – listed below are some samples of our current range. Certain wines must be ordered in minimum quantities**

Whites Basic	From
Lindermans Chard/Sauv Blanc/Riesling	\$19.00-\$22.00
Eaglewawke Chard/Sauv Blanc/Riesling	

Mid Range	From
Crossings/Oyster Bay/Secret Stone Sauv Blanc	\$27.00-\$32.00
Cockfighter Ghost/Pebble Bay Pinot Gris	
Deckchair /Brookland Verse/Madfish Chard	

Upmarket	From
Petaluma/Pikes Riesling	\$35.00-\$50.00
Red Hill Estate Chardonnay	
Shaw and Smith Sauv Blanc	

Reds Basic	From
Lindermans Shiraz Cab/Cab Merlot	\$20.00-\$23.00
Eaglehawke Cab Sav/Shiraz/Merlot	

Mid Range	From
Whitebox/Brookland Verse Ferngrove Shiraz	\$28.00-\$33.00
Deckchair/Knappstein Blends	

Heartland/ Mr Riggs/Taylor's Estate Cab Sav	
Gulf Station/Innocent Bystander/Six Foot Six Pinot Noir	

Upmarket	From
Coldstream Hills Pinot Noir	\$35.00- \$55.00
Redman Cab Sav	
Starvedog Lane Shiraz Voignier	

*Other wines and varieties available on request*

## Soft / Juice

Soft Drinks (Mineral Water / Coke / Diet Coke)	From \$4.80 (1.25ltr)
Orange Juice / Apple Juice	\$7.50 (2 ltr)
Ice: per bag	\$5.00

**Spirits** – Vodka, Gin, Scotch, Bourbon \$6.50

**Cocktails** – Every conceivable type! \$9.00

## (2) Limited Time

	2 hours	3 hours	4 hours	5 hours	6 hours
Basic Beverages	\$17.00pp	\$22.50pp	\$27.00pp	\$30.00pp	\$33.00pp
Mid Range	\$20.00pp	\$26.00pp	\$31.00pp	\$36.00pp	\$41.00pp
Premium Beverages	\$22.00pp	\$28.50pp	\$35.00pp	\$40.50pp	\$45.00pp
Soft Drink Package	\$12.00pp	\$15.00pp	\$18.00pp	\$20.00pp	\$22.00pp

# Tea and Coffee Craving

## Twinings Tea & Instant Coffee

	Tea & Coffee only	Including Cups, Saucers, Teaspoons
1 sitting	\$2.50 per person	\$3.50 per person
2 sittings	\$3.50 per person	\$4.50 per person
All day	\$4.50 per person	\$5.50 per person

## Twinings Tea & Percolated Coffee

	Tea & Coffee only	Including Cups, Saucers, Teaspoons
1 sitting	\$3.00 per person	\$4.00 per person
2 sittings	\$4.00 per person	\$5.00 per person
All day	\$5.00 per person	\$6.00 per person

<b>Urn</b>	\$35.00 each
<b>Percolator</b>	\$45.00 each

## ESPRESSO COFFEE MACHINE AVAILABLE FOR HIRE:

Get professional lattes and cappuccinos and pay per cup from \$3.00 per cup

*Note: Machine hire and Barista's extra – please ask for a quote*

**Note: Set up fees may apply for tea and coffee station set ups – please enquire**

[All Prices Include GST]

# Platter Craving

Our platters listed below are designed to be dropped off and eaten immediately and are **NOT suitable for cocktail style catering**.  
For a more upmarket cocktail party or special event, please see the **function craving** pages below.  
Please note that some of these items require 24 hours notice.

## HOT PLATTERS

**BYO** (Build your own) Platter from the following selection (**minimum 12 each item**)

Spring Rolls	Curry Puffs	Dim Sum,	Samosa's	Wontons	\$1.80
Sausage rolls,	Beef Pies	Pastizzi's	Shou Mai	Goujons	\$2.40
Mini Quiche	Chicken Skewers	Lamb Kofta	Pakora's	Falafel	\$2.90

**Cocktail** (50 items) \$60.00

May include: Spring rolls, curry puffs, dim sum, samosa, wontons

**Chicken Delight** (50 items) \$78.00

May include: goujons, chicken satay meatballs, bites with garlic & cheese, Tandoori chicken puffs

**Vegetarian** (40 items) \$72.00

May include: spring rolls, pesto risotto balls, spinach & ricotta triangles, Samosa, mini dim sim

**Seafood Platter** (40 items) \$84.00

May include: crumbed calamari, thai fish cakes, sesame prawns, crumbed garlic prawns

**Gourmet pies** (30 items) \$84.00

May include: chunky beef, beef burgundy, chicken & leek, vegetable

**Gourmet sausage rolls** (30 items) \$72.00

May include: original, Thai chicken, pumpkin, spinach & pine-nut

**Quiche Mini** (30 items) \$72.00

Assorted mini quiche – chefs selection (50% vegetarian and 50% meat varieties)  
OR

**Whole Quiche / Frittata** (serves 8) \$46.40

May include: Lorraine, Mushroom/Spinach, Roast Vegetable, Zucchini/Bacon

**Pizza** (32 pieces) \$60.00

Freshly made mini pizza rounds (50% meat, 50% vegetarian)

## COLD PLATTERS

**Japanese** (40 pieces) \$88.00

California rolls, nigiri sushi, futomaki, pickled ginger, soy & wasabi

**Dips & Bits** (minimum 6 people) \$52.00

Selection of dips with toasted ciabatta, crudités, sun-dried tomatoes and olives

**Oyster Plate** (24 pieces) \$84.00

Fresh oysters served with three tantalizing topping/dipping sauces

**Greek Mezze** (minimum 6 people) \$66.00

Grilled marinated vegetables, fetta, select meats, olives, dolmades, toasted pita and tzatziki

**Italian Antipasto** (minimum 6 people) \$74.00

Salami, prosciutto, antipasto, artichoke hearts, bocconcini, basil pesto crusty bread and grissini

**The Grazing plate** (minimum 6 people) \$74.00

Selection of dips, black Angus meatballs, farmhouse cheddar cheese, cornishons, mushrooms, chorizo, frittata

## Fruit and Cheese

**Note: Fruit and Cheese prices are ordered in S,M,L and are represented by the approx numbers listed below**

	Fresh Fruit	Cheese	Fruit and Cheese
Small (6 people)	\$28.80	\$34.20	\$34.20
Medium (10 people)	\$46.00	\$56.00	\$56.00
Large (16 people)	\$69.90	\$88.00	\$88.00

We source the freshest seasonal fruits and Australian cheeses. Cheese plates are served with assorted crackers, dried fruits and quince paste.

Thank you kindly for you nicely organised catering and foremost thank you for sending Duncan. He was absolutely professional and done it all from the very start to the end in a highly mannered way. The least but not the last food was great.

Nada

[All Prices Include GST]

# Canapés, Bowl Food & Function Craving

## Individual Prices

Canapés \$3.60      Substantial \$5.90      Bowl/Box Foods \$8.80

## Package Prices/Specials

Function Duration	Canapés Only	Canapés & Substantial's	Canapés, Substantial's & Bowl	Canapés and Bowl
<b>ONE HOUR</b>	8 Canapés \$28.80	4 Canapés & 2 Substantial \$26.20	N/A	6 Canapés & 2 Bowl \$39.00
<b>TWO HOUR</b>	10 Canapés \$35.00	6 Canapés & 2 Substantial \$33.40	4 Canapés, 2 Substantial, 1 Bowl \$35.00	8 Canapés & 2 Bowl \$45.90
<b>THREE HOUR</b>	12 Canapés \$40.80	8 Canapés & 2 Substantial \$39.90	6 Canapés, 2 Substantial, 1 Bowl \$42.00	10 Canapés & 2 Bowl \$52.00
<b>FOUR HOUR</b>	15 Canapés \$49.50	10 Canapés & 2 Substantial \$47.50	7 Canapés 2 Substantial, 2 Bowl \$54.00	10 Canapés & 3 Bowl \$60.80

## Canapés

### COLD

Chilled cucumber shots, spiced crab infusion GF  
 Carpaccio of beef with roquette en croute, truffle scented mascarpone  
 Tartare of salmon with sour cream, shallots and capers on spring onion pancake  
 Smoked duck rice paper rolls with green mango, pickled veg and sweet plum dip GF  
 Asparagus spears wrapped in Tasmanian salmon, caper cream cheese and dill sauce GF  
 Lime prawn with green mango salsa in a pastry cone  
 Smoked chicken, blue cheese and honey drizzle en croute  
 Watermelon, bean shoot and mint rice paper wraps, lime and fish sauce v GF  
 Tea smoked trout, green pea pancake, wasabi aioli  
 Broad bean puree, goats cheese and lemon tarts v  
 Char grilled lamb brochette with a pinot noir & mint reduction GF

### HOT

Slow roasted cherry vine tomatoes with goats cheese on rosemary short bread v  
 Mushroom arancini filled with taleggio and red pepper dip v  
 Prawns wrapped in prosciutto, wonton pastry with a sour chilli dip  
 Peking duck, chicken liver pate, hoisin served in a miniature croissant  
 Teriyaki sashimi salmon cube skewers, wasabi mayo  
 Pork and noodle balls, soy and mirin dipping sauce  
 Tofu wrapped in prosciutto, leek and ponzu salad, served on Chinese spoon GF  
 Asparagus, taleggio and cherry tomato boats v  
 Little "Mac" burgers with Craves' special sauce  
 Wok steamed scallops with chilli lime broth in mini cups GF  
 Peri-peri chicken mini pizza  
 Chimichurri chicken skewers, lime and coriander mayo GF  
 Assorted steamed dumplings, ponzu sauce (veg option available)

### SUBSTANTIAL

Classic steak sandwich – Open sandwich of sirloin beef, sun-blushed tomato, seeded mustard mayo on a toasted mini foccacia  
 Midi Vietnamese pork rolls, chicken liver pate, coriander and chilli  
 Macadamia crusted chicken schnitzels, citrus aioli  
 Mini veg burger wraps, grated mozzarella, BBQ mayo v  
 Chicken san choy boa in bamboo boats GF  
 Midi Greek style lamb burgers in a rosetta roll with tomato, olive tapenade and fetta  
 Lemon crumbed veal with mozzarella and prosciutto  
 House made gravlax with creamed horseradish on a potato roesti  
 Large pork and prawn Vietnamese rice paper roll with spicy dip (Veg option available) GF

### BOWL/BOX FOOD

Asparagus green pea and cherry tomato risotto with grana Padano v GF  
 Herbed crusted lamb cutlets, white bean puree  
 Vietnamese prawn, cabbage and glass noodles GF  
 Spanish style chicken hot pot on saffron rice  
 Fiery beef pho with rice noodles GF  
 Spicy soft shell crab with wasabi aioli, shoe string fries in a cone  
 Caesar salad with quail egg, prosciutto, crisp cos, parmesan crouton wedge GF  
 Paprika lamb kofta, cous cous salad, lemon and sumac dressing  
 Poached chicken, green pods with basil, mint dressing  
 Crispy skinned salmon, puy lentil and fresh herb salsa, lemon yoghurt dressing GF

[All Prices Include GST]

## Lunch & Dinner Craving

### Prices

1 course menu \$35.00 per person

2 course menu \$47.00 per person

3 course menu \$58.00 per person

**For alternating menu drops please add \$2.50 per person. Sides & Salads additional.**

**All meals served with crusty bread rolls, butter and appropriate condiments**

### ENTRÉE

Lamb rump, cauliflower puree, Cumberland sauce

Rare beef, wild mushrooms on vinegared rice

Pesto chicken tenderloin, tomato sugo atop pan-fried gnocchi disc

Asian infused swordfish with greens en papquette

Prosciutto, pear and parmesan tart, lemon and chervil vinaigrette

Asparagus, pea and goats cheese risotto

Anchovy, almond crusted lamb cutlets with mascarpone and parsnip mash

House made gravlax, mustard tarragon & chive sauce on a potato dill roesti

### MAIN

Roasted lamb rump, white beans and salsa verde

"Steak 2 ways" Scotch fillet, fillet mignon, kumera mash, red wine mushroom jus

Pork rib eye, balsamic figs, potato whip

Angry chicken, basmati rice salad, cucumber ribbons, mint cooler

Summer baked salmon with new potatoes, green and dill

Red wine poached whole porter house, scalloped potato, jus

Herbed ricotta and eggplant moussaka, tomato and olive sugo

Duck legs cooked with plums and star anise, roasted 5 spice sweet potato

Mediterranean stuffed chicken on eggplant and chickpea salad

Baby snapper fillet, avocado salsa, lemon and white balsamic dressing

We would just like to express our gratitude at the professionalism of your organization and efficiency in taking such a 'last minute' order on Friday and providing top quality food in such circumstances

We would like to permanently engage you for our functions

Sally

### SALADS (\$2.50 per person per salad)

Spinach, pea, asparagus tips and goats cheese salad

Panzanella – tomatoes, cucumbers, peppers, Spanish onions, rocket and croutons

Nicoise – confit tuna, green beans, new potatoes, vine tomatoes, olives, quail eggs and lemon thyme aioli

Prosciutto, roquette, green olive and ruby grape fruit

Warm mixed mushroom and asparagus salad

Grilled baby eggplant salad with cumin, coriander and yogurt dressing

Buffalo mozzarella with sweet peppers and EVOO

Traditional Caesar salad

Potato salad, pancetta, rosemary and lemon

Watermelon, cucumber and mint salad with crumbled feta

### SIDES (\$2.50 per person per serving)

Rosemary and sea salt chat potatoes (GF & DF)

Buttered green beans (GF)

Asparagus spears almond olive oil (GF & DF)

Herb baked wedged pumpkin (GF & DF)

Potato skordalia with parsley and kalamata olives (GF & DF)

### DESSERT

Frosted raspberry and crème patisserie tartlets

White and dark chocolate mousse served in miniature chocolate cases

Vanilla bean cupcakes

Chilled peaches and berry's in a baked cream tart

Sticky date pudding with caramel and cream

Warm chocolate brownie, ganache and double cream berries

3 cheese plate with crackers, fruit bread and quince paste



## Buffet Craving

All buffets include freshly baked bread baskets, butter and condiments

All hot items require a chafing dish at an additional charge. Buffet attendant is highly recommended to control service.

<b>Bronze buffet</b>	<b>2 mains, 1 side and 1 salad</b>	<b>\$27.00 (min 12 pax)</b>
<b>Silver buffet</b>	<b>2 mains, 2 sides and 2 salads</b>	<b>\$34.20 (min 12 pax)</b>
<b>Gold Buffet</b>	<b>3 mains, 2 sides and 2 salads</b>	<b>\$40.00 (min 12 pax)</b>

I would like you to know that after our meeting everyone commented on how tasty and fresh the sandwiches/wraps were. We have some harsh critics in the office and we love our food.

We have tried a few different places and we have never been very happy with the quality of food, there are always problems, either the bread is too dry and the sandwiches hastily made, the fillings are too scarce and bread too thick however yours are fantastic, fresh and tasty, enough filling, great combinations and the delivery was spot on time, we have finally found our caterer! We will definitely recommend you to friends, family and other work colleagues.

Well done!!

Helen Faber

The catering was really wonderful – the presentation and quality was beautiful. Everything arrived perfectly on time and with friendliness.

Everything was completely stress free!

So I would like to extend a big THANK YOU to Crave for helping us to create a wonderful opening night atmosphere.

Amber Parry

ILBIJERRI Aboriginal & Torres Strait Islander Theatre

### MAINS

Porterhouse medallions poached in red wine

Asian infused eye fillet on greens

Middle Eastern stuffed lamb loin on eggplant cream

Roast pork with apple stuffing, cider glaze

Summer baked salmon with greens and dill

Steamed market fresh fish, ratatouille and lemon aioli

Feta sun-dried tomato, olive and herb stuffed chicken breast medallions

Spanish roast chicken, olives, capers and figs

Potato and ricotta gnocchi, bacon, bolognese, spring onion and cream (veg available)

Mediterranean vegetable tart, asparagus and red pesto stack

### SIDES

Rosemary and sea salt chat potatoes (GF & DF)

Buttered green beans (GF)

Asparagus spears almond olive oil (GF & DF)

Herb baked wedged pumpkin (GF & DF)

Potato skordalia with parsley and kalamata olives (GF & DF)

### SALADS

Traditional Caesar, anchovy aioli, coddled egg

Nicoise of tuna, snake beans, cherry tomato, Spanish onion, boiled egg, balsamic and preserved lemon dressing

Potato salad, pancetta, rosemary and lemon

Garden salad; snow peas, asparagus, red onion, cherry tomato, cider vinaigrette

Asian coleslaw with Vietnamese mint, carrot, chilli and soy dressing

### DESSERT (Add \$7.70 per person – choose 2)

Summer berry pavlova

3 cheese plate with crackers, fruit bread and quince paste

Banana tart tartin

Chilled peaches and berry baked cream tart

Apple and rhubarb crumble

Assiette of sweet treats

Mini baked cheese cakes

## BBQ Craving

### THE SIZZLE

BBQ sausages (2)  
Beef burgers (1)  
Mushroom and onions  
Garden Salad  
Coleslaw  
Bread rolls and condiments

### THE CRAVING

BBQ "fat" gourmet sausages (1)  
Black Angus beef burgers (1)  
Greek style lamb strips with lemon and oregano (80gm)  
Beer marinated chicken drumettes (1)  
Veggie burgers (¼)  
Potato salad with crispy bacon  
Caesar salad with croutons and parmesan  
Crusty bread rolls  
Condiments

### THE BEEF AND REEF

BBQ "fat" gourmet sausages (1)  
Black Angus beef burgers (1)  
Garlic prawn skewers (1)  
Lemon pepper calamari (80gm)  
Black Angus Porterhouse steaks (100gm)  
Veggie burgers (¼)  
Sautéed mushrooms and onions  
Mixed green garden salad  
Asian Coleslaw with chilli and sweet soy dressing  
Crusty bread rolls  
Condiments

**\$18.50 p.p**

**\$25.50 p.p**

**\$34.50 p.p**

### THE DELUXE

BBQ "fat" gourmet sausages (1)  
Black Angus beef burgers (1)  
Atlantic salmon cutlets with lemon and dill (80gm)  
Garlic and rosemary lamb chops (1)  
Chicken saltimbocca skewers with prosciutto with sage (1)  
Veggie burgers (¼)  
Herbed baked pumpkin, roast bell pepper, fetta, rocket pesto vinaigrette  
Caprese Salad of bocconcini, torn mozzarella and basil with EVOO  
Greek salad with cucumber, tomato, fetta, olives and a zesty dressing  
Crusty bread rolls  
Condiments

**\$43.50 p.p**

### EXTRA'S TO CRAVE:

*(All items 1 per person)*

Beef kofta with a garlic yoghurt	\$3.30 p.p
Aged grain fed porterhouse minute steak	\$4.80 p.p
Thai chicken patties	\$3.00 p.p
Grilled Australian king prawns	\$4.80 p.p
Grilled tiger prawn skewers	\$3.50 p.p
Swordfish steaks	\$4.80 p.p
Rosemary crusted lamb kebabs	\$3.30 p.p
Tandoori chicken strips with raita dip	\$3.00 p.p
Salmon steak	\$4.80 p.p
Lamb cutlets	\$4.90 p.p
Char-grilled vegetable skewers	\$3.20 p.p
Corn on the cob	\$1.50 p.p
Jacket potatoes	\$2.00 p.p

### Dessert – please add \$7.70

Crave's signature assiette of sweet treats: mixed shared platters with an assortment of sweet homemade delicacies.

Pavlova, wild berries, lemon myrtle. Tangy lemon curd tart, double cream, raspberry sauce. Sticky date pudding, butterscotch sauce, double cream. Fresh fruit salad and berry compote. Cheese and fruit platters comprising the freshest seasonal fruits and Australian gourmet cheese selection.

The party was fantastic! We had a ball.  
I had many favourable comments about the food and will certainly recommend Crave to my friends and will definitely call on you again in the future.

Thanks again for all your help and guidance.

Flora Ielasi

[All Prices Include GST]

## Glossary

<b>Brochette</b>	Skewered
<b>Brunoise</b>	Finely diced
<b>Carpaccio</b>	Thinly sliced raw meat or fish
<b>Cha plu</b>	Also known as Chinese lily leaf or betel leaf
<b>Chiffonnade</b>	Finely shredded
<b>Chipotle</b>	Spiced red capsicum and tomato relish
<b>Cilantro</b>	Coriander
<b>Cumberland Sauce</b>	Red currant and orange sauce
<b>Dukkha</b>	Egyptian blend of nuts and spices
<b>En Paplette</b>	Cooked in paper
<b>Fatoush</b>	Middle Eastern style salad of radish, coriander, mint, chiffonnade cos
<b>Gremolata</b>	Garlic, lemon and parsley sauce
<b>Piquant</b>	Used to describe the tangy, zesty flavour of finished food products
<b>Ponzu</b>	Japanese vinegar of citrus base
<b>Potato fondant</b>	Slow butter braised potato
<b>Quesadilla</b>	Mexican tortilla wraps baked with various fillings
<b>Quenelle</b>	Cocoon shape made using two spoons
<b>Sabayon</b>	Egg emulsion
<b>Tart Tatin</b>	Upside down baked puff pastry tart
<b>Tempeh</b>	Soft curd made from tofu and chickpea
<b>Verjuice</b>	Grape juice demi glaze
<b>Volute</b>	Stock based white sauce usually pertaining to chicken or vegetable stock
<b>Za'atar</b>	Wild thyme blend of Middle Eastern origin

## Staffing

Rates are charged as per quotation and are for a minimum 4 hour duration for chefs & minimum 3 hour duration for waiters, unless prior arrangements are made with management. Penalty rates will apply after midnight under the new Federal Award. All staff rates are subject to Federal rate increases.

<b>Chef</b>	(min 4 hrs) @ \$45.00 ph/\$53.00 ph Sat/\$58.00 ph Sun
<b>Kitchenhand</b>	(min 4 hrs) @ \$40.00 ph/\$45.00 ph Sat/\$50.00 ph Sun
<b>Waiters</b>	(min 3 hrs) @ \$40.00 ph/\$45.00 ph Sat/\$50.00 ph Sun
<b>Bar Staff</b>	(min 3 hrs) @ \$40.00 ph/\$45.00 ph Sat/\$50.00 ph Sun
<b>Public Holiday</b>	Add 15% to the Sunday rates

## Equipment

We can arrange any or all of your equipment requirements including (but not limited to):

Convection ovens / Stove burners / Fryers / Trestles and tables  
Chairs / Linen / Bar Set-ups / Glassware / Crockery / Cutlery / Marquees

Crave can also arrange ancillary items such as: Flowers, DJ's, Entertainment, Security, Rubbish removal and more.

## Terms and Conditions

### HOURS OF OPERATION AND ORDERING:

**Office hours** are Monday to Friday 8.30am to 5.15pm but we cater 7 days a week (surcharges may apply)

We accept **orders** via phone, fax, and email or via our website at [www.cravecatering.com.au](http://www.cravecatering.com.au)

We will always **confirm** receipt of your order. Please contact us if we have not confirmed your order.

We understand that **late orders** are a reality and we will do our best to accommodate. A small \$11 processing fee is applicable to orders placed outside our "order cut-off times" deadlines (see below).

Changes to orders will be accommodated where possible if placed before the 4pm cut-off however as with the condition for late orders above, we will endeavor to provide you with your requests as best we can. Charges may apply.

### DELIVERIES:

Cold orders will be delivered up to 1.5 hours prior to your requested time. Hot orders will be delivered as close to your eating time as possible (please inform us of this time).

**Delivery times** are between 7am and 6pm Monday to Friday. Deliveries outside these times are available but may attract a surcharge (please ask)

### PRICES AND PAYMENTS:

All prices quoted include GST.

Prices are correct at the time of printing and we reserve the right to alter prices and products as and when required due to circumstances beyond our control which include supplier price increases. Staff rates are subject to federal wage increases.

First time orders are COD with subsequent orders automatically placed on account (terms may vary between clients).

Payment may be made via cash, cheque, credit card (note: fees apply) or direct debit (preferred option). Bank details are listed on all invoices and noted on the terms and conditions page.

Late payments may attract an administration/collection fee of \$20.00 per month overdue

### PAYMENTS MAY BE MADE VIA THE FOLLOWING OPTIONS:

VISA, Mastercard and Bankcard (2% charge)

AMEX and Diners attract (4% charge)

Direct Debit, Cash, Cheque

Bank Details

**Bank of Melbourne**

**Account Name: Capwise Events t/as Crave Catering**

**BSB: 033 165**

**Account Number: 155 984**

**Please notify details of payments or fax/email remittances**

### CANCELLATION POLICY:

#### Daily Corporate Catering

For smaller "sandwich style" catering, 4 hours notice is required for no fee. Less than 4 hours the full amount is payable.

#### For Event Catering

Deposits required for functions will be required in a timely manner. Usual practice for deposits is 30% of the estimated value of the function.

Once a confirmation is signed, 50% of the deposit is non refundable if cancelled. Full payment of the estimated costs of the function is due 5 days prior to the event unless alternative arrangements are made with management. Any cancellation within 5 working days of the event will result in 50% of the function cost being non-refundable. Cancellations within 48 hours will incur a 100% cancellation fee.

Reductions in numbers will not be accepted within 7 working days of the event. Increases will be accepted within 48 hours of the event

In the absence of a signed confirmation, payment of the deposit will be considered acceptance of these terms and conditions.

**Breakages** of crockery, glassware and equipment or losses of these items shall be charged to the client at the applicable replacement costs. The above conditions relate to the loss of platters used for sandwiches, finger food, fruit & cheese platters etc.

Prices are correct at time of printing. We reserve the right to alter prices or products where necessary for circumstances beyond our control or when needed prior to updated versions being printed.

Crave Catering takes no responsibility for acts of God or natural disasters beyond our control resulting in cancellation or disruption of an event.



# Order Form

ORDER FORM FOR FAX ORDERS Fax 9827 3668 OR EMAIL YOUR ORDER TO:  
events@cravecatering.com.au

COMPANY: \_\_\_\_\_

CONTACT: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

\_\_\_\_\_

PHONE: \_\_\_\_\_

FAX: \_\_\_\_\_

EMAIL: \_\_\_\_\_

DATE: \_\_\_\_\_

NO. PEOPLE: \_\_\_\_\_

TIME: \_\_\_\_\_

**FUNCTION TYPE:**

- Breakfast
- Morning Tea
- Working Lunch
- Afternoon Tea
- Other – please specify \_\_\_\_\_
- Boardroom Luncheon
- Buffet
- Cocktail Party
- Conference

**I would like to order the following:**

SELECTION	QTY	SELECTION	QTY

