4/81 Kensington Road Norwood



uberfoodgourmet@gmail.com 8333 3332 0435 783 716

INDIVIDUAL BOARDROOM LUNCH PACKS \$14.00EA

1 X SALAD MEAL 1 X YOGHURT 1 X GOURMET PIECE CAKE 1 X PIECE OF FRUIT

SALAD CHOICES (minimum order of 5)

- Thai beef salad with vermicilli noodles asian herbs vegetables & nuoc cham dressing
- Smoky paprika chicken caesar with bacon parmesan croutonscos lettuce & caesar dressing
- ROAST TURKEY WITH AVOCADO ROAST PUMPKIN SESAME SEEDS CUCUMBER ROCKET & MUSTARD DRESSING
- SMOKED SALMON RED ONION CAPERS LETTUCE AVOCADO & SOUR CREAM DILL DRESSING (ADD \$3)
- PRAWN GREEK SALAD WITH GARLIC PRAWNS CUC FETTA CHERRY TOMATOES OLIVES & LEMON AOILI (ADD \$3)
- ANTIPASTO WITH ARTICHOKES OLIVES ROAST CAPS SEMI DRIED TOMATOES EGGPLANT & LETTUCE

COMBINATION BREADS PLATTER INCLUDING A COMBINATION OF GOURMET & SIMPLE, TURKISHES, BAGUETTES & SANDWICHES @ \$10.50 P.P.

GOURMET LUNCH MENU

Chicken Caesar, bacon, Caesar dressing, avocado & parmesan, lettuce Chipotle chicken w bacon, swiss cheese, avocado, tomato & lettuce Moroccan chicken schnitzel w minted yoghurt cucumber sweet chilli chutney & lettuce Smoked salmon, mustard dill mousse, lettuce, onion & capers, lettuce (\$2 extra) Smoked leg ham with Swiss cheese, vine tomatoes and seeded mustard mayo, lettuce Smoked turkey, brie cheese, cucumber, cranberry, lettuce & caramelised onion Danish salami, roasted capsicum, fetta cheese & tapenade, lettuce Roast beef with cheese, tomato, sweet green tomato pickle, mayo & lettuce Tuna, capers, red onion, dill, corn, mayo **Vegetarian (please request)** Fresh salad mix with cream cheese & green tomato relish

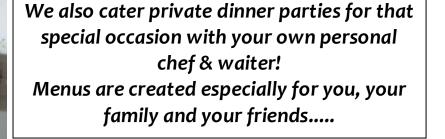
Creamed egg with spring onion, mayo & lettuce

Artichoke, olives, Semi dried tomato, roasted capsicum, eggplant & tapenade

BREAKFAST & SWEET TREATS

Mini Savoury Croissants (2 croissants person)\$6.00Ham & Swiss cheese: Tomato & Swiss cheese: Bacon & egg: Chicken, avocado & Swiss cheese: Smoked salmon cream
cheese: Bacon & cheese sauceToasted Foccacia rolls fillings same as croissants\$9.50Assorted fruit Danishes\$3.00 ea large \$5.50eaAssorted gourmet cakes & biscuits (3 pieces p.p.)\$5.50ea

Catering By Tina & Kain & Ph: 0435 783 716 uberfoodgourmet@gmail.com abn: 53970641094



S\$45.00

PLATTERS

Small size serves between 5-8 persons Large size between 10-12 persons

FRESH FRUIT

A fresh collection of seasonal fruits including strawberries: kiwi fruit: oranges: rockmelon: honeydew: watermelon: Berries (in season): All fruit chunky sliced and served with a delicious dip of marscapone cream honey and vanilla.

CHICKEN PLATTER (16 PIECES)

Roasted BBQ chicken pieces served with gourmet lettuce: camembert wedges: roasted walnuts & semi dried tomatoes.

POPULAR ANTIPASTO

Perfect assortment of delicacies including prosciutto & grissini: kabana: Salami: provolone cheese: Roasted veg frittata: Kalamata & green olives marinated in chilli & fennel: Baby sweet peppers stuffed with herbed cheese: dolmades & smoked salmon drizzled with our dressing

TAPAS PLATE

Roasted chorizo sausage with aioli dip: smoked trout slices with sour cream & chive dressing; pickled calamari: fresh prawns with oregano, lemon & garlic, jumbo marinated olives: smoky paprika & cheese rice arancini & served with fresh baguette slices.

LUSCIOUS CHEESE & PATE

Beautifully selected local & imported top end cheeses including French blue, smoked, triple brie, hard cheese; Maggie Beer Duck & vincotto pate; served with a mixture of crispbreads: Fresh strawberries & dried fruits DIPS

Homemade selection of dips available served with fresh cucumbers: capsicum: celery: garlic toasted ciabatta with black sesame seeds

COLD CUTS

Great selection of smoked meats & chicken including: Smoked chicken breast: Salami: Mortadella: Double smoked ham: Turkey breast: Proscuitto: Polish sausage & BBQ Chicken drumettes: Served with chutneys & relishes on a bed of fresh greens (please ask us if you wish to have bread added to this platter)

MIXED SUSHI PLATE

A gorgeous array of Japanese sushi, inari, sashimi with combinations of Vegetarian: Spicy tuna: California roll: Teriyaki chicken: Cucumber & Avocado & more: served with traditional condiments of Japanese soy dipping sauce: pickled ginger & wasabi

VIETNAMESE COLD ROLLS

Delicious selection of cold rolls including vegetarian fillings: Chinese BBQ Pork & Veg: Chicken & Prawn combination & Chicken & vegetable: Peking duck & veg (extra charge): Served with Hoisin dipping sauce.

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GOURMET MIXED CRISPY PASTRIES (LARGE ONLY)

Selection of gourmet mini pies including spinach quiche, Lorraine, pasties, potato pies, meat pies, sausage rolls

San Pellegrino sparkling water	750ml	\$7.00
Spring Water 1.5L		\$6.00
Nippys 2L Orange Juice		\$7.00

Calering By Jina & Kain & Ph: 0435 783 716 uberloodqourmet@qmail.com abn: 53970641094

L \$75.00

L\$80.00

S \$60 (20 ROLLS) L\$100.00 (40 ROLLS)

L\$120.00

L\$85.00

\$80.00

\$130.00

\$120.00

\$65.00

\$140.00



WEDDINGS PARTIES - COCKTAIL FOOD OUR SPECIALITY- ANNIVERSARIES CORPORATE EVENTS

SPECIALITY COCKTAIL MENU (POA) <u>PACKAGES AVAILABLE FOR COCKTAIL MENU PLEASE ASK!!</u> PLEASE NOTE (C) NEXT TO ITEM INDICATES THIS CAN ONLY BE MADE BY A CHEF AT YOUR PREMISE MENU SERVED AT ROOM TEMPERATURE

Prawns glazed sweet soy black sesame seeds fresh Asían herbs

Proscíutto sugared pears French blue brie en baguette

Lamb goat curd roasted capsicum dukkah crusted

Smoked salmon pea & caper frittata mustard dill mousse

Carpaccio beef Reggiano parmesan truffle oil en bruschette



Oysters fresh

Naked or lemons límes & díll oíl or crème fraiche smoked salmon pearls Oysters Baked (C) Sweet onion sauce Tabasco Manchego cheese Turkish bread crust

Quiche Lorraine smoked speck Gruyere cheese

Bíttersweet smoky papríka kilpatríck

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MENU SERVED WARM Spoons

Pull apart pork apple cíder, aníse red cabbage mustard mash (C)

Sticky Pork Belly nuoc cham cucumber & radish pickle

Tuna (sashímí style), sesame seeds, míso skordalía, spríng oníon

Chipotle Beef, black bean, avocado, sour cream, corn chip

Chicken, potato, tarragon lemon mayonnaise, crispy speck

Skewers

Grilled Bush dust king prawn lemon myrtle hollandaise (C)

- Pepper berry beef fillet skewers drízzled truffle oil & porcini sauce (C)
- Herbed Salsa Verde chicken kebabs orange béarnaise dipping sauce (C)

Chorízo Spanísh sausage skewers fresh capsícum, olíve ${\mathfrak S}$ red onion garlíc ${\mathfrak S}$ lemon aíolí (C)

Tartlets

goat cheese caramelised vinocotto & port onions

Peking Duck sticky coconut rice crispy shallot

Mixed forest mushrooms white wine Persian fetta thyme

Tapenade roasted cherry tomatoes basil goat curd

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STAFFING RATES

Waiting/Bar Staff Monday-Friday Waiting/Bar Staff Saturday anytime Chefs Monday-Friday Chefs Saturday anytime Wait/Bar Staff Sunday anytime Chefs Sunday anytime \$35.00 per hour \$40.00 per hour \$45.00 per hour \$55.00 per hour \$60.00 per hour \$70.00 per hour

ALL STAFF SERVE WITH BIG SMILES AND GREAT ATTITUDES!!

CONDITIONS

- 20% Deposit is required on all functions and paid in full 24 hours before the function commences.
- Deposits are non refundable if cancellation occurs
- All Staff rates are charged at a minimum of 3 hours. (rates charged from leaving our Norwood premises)
- Payments can be made by EFT, cheque or cash.
- Functions requiring delivery with be charged on a km basis.
- Outer Suburban Deliveries based upon kms and calculated as such.
- Uberfood can supply hire equipment as well (extra fees apply)
- All staff are professional and fully uniformed.

UBERFOOD 51A KENSINGTON ROAD NORWOOD <u>uberfoodgourmet@gmail.com</u> <u>www.uberfood.com.au</u> 8333 3332

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