



C O R P O R A T E C A T E R I N G M E N U



Office Catering & Function Catering



Our service promises to you

- Reliable on time delivery guarantee, every time or it is free.
See page 32 for conditions.
- Superior menu variety with new products introduced through our bi-monthly specials.
- Our CBD location means that we can cater for your last minute, same day requirements.
- A variety of ordering options makes it simple and convenient to you.
Our customer service team manage your order by fax, telephone, email or online.
- All our food is presented on custom designed sustainable melamine platters.
- We will deliver your orders free into the CBD and hot food is delivered hot.



We produce 95% of our menu in our own state-of-the-art kitchens

We work hard with suppliers to ensure we use the most sustainable locally produced foods we can. We take great pride in sourcing these premium ingredients assuring you receive the best product possible.

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It's all about the service





Ordering tips and quantities

This menu is designed so you can order based on the number of people you are catering for, multiplied by the recommended quantity.

A quicker solution is to tell us what you want and the number of people you are catering for and we will work out your catering based on our recommended quantities per person (p.p.) The following examples are based on 15 people (p).



Breakfast

For a light breakfast, we recommend one serve per person from the breakfast range.

For a full breakfast, we recommend one serve of a savoury item and one serve of a sweeter item.

e.g. for 15 people

| | |
|----------------|--|
| Savoury Course | 15 serves of toasted english muffins and |
| Sweet Course | 7 serves of fruit |
| | 15 serves of Danish pastries |

For drinks consider orange juice, tea and coffee.



Morning or Afternoon Tea

One serve per person is normally enough.

e.g. For 15 people order 15 serves of assorted sweets.

or

15 serves of muffins and
15 serves of Danish pastries

For drinks consider orange juice, tea and coffee.



Lunch

Lunch can be broken down between a savoury course and dessert.

Savoury Course

Multiply the number of people by the recommended quantity of an item.

e.g. 15 people x mixed sandwiches at 1.75 p.p. = 26 mixed sandwiches

Or if you want more variety, break down the number of people between different types.

e.g. 15 people having mixed sandwiches and finger rolls.

7p x finger rolls at 3 p.p. = 21 finger rolls

8p x mixed sandwiches at 1.75 p.p. = 14 mixed sandwiches

Dessert Course

One serve per person of either a fruit platter or cheese & fruit is the most popular choice. For more variety consider offering fruit and sweets.

e.g. 8 serves of fruit
7 serves of assorted sweets

Drinks

Two litres of orange juice will provide up to 10 standard glasses.



Why you'll receive Melbourne's best sandwiches

It's all about the ingredients

We bake our own rolls and source breads from seven of Melbourne's best bakeries daily to ensure you receive the freshest and best of each of the sandwich varieties.



For even greater flavours we make many of our own mayonnaise, relishes and jams.



We roast fresh salmon marinated in dill and lemon, for our sandwiches. The fish sandwich filling alternates between smoked salmon, tuna and roasted salmon.



We season and roast our own poultry it has a magnificent flavour and texture.



Our mustard beef and char sui pork are slowly roasted overnight to ensure a tender and juicy result.



For our vegetarians we ensure you receive beautifully prepared market fresh produce that is delivered daily.



It's all about the flavour





How to order

Order Online

Order online at www.elizabethandrews.com.au, no credit card required.

Fast Telephone Ordering

Simply call (03) 9670 4361. Office hours Monday to Friday 8.00am to 5.00pm.

Email

Send us an email to catering@elizabethandrews.com.au with your catering or function requirements.

Fax

Send us a fax on (03) 9670 7522 with your catering or function requirements.

Last Minute Orders

We will do everything we can to help.

So we can give you a fast and confident response when you call, we will put you on hold and check with the kitchen for product and delivery availability.

A \$10.00 administration fee may apply.

Special Dietary Requirements

Look for these symbols throughout this menu to assist you when ordering for a special dietary requirement.

- Vegetarian
- Dairy Free
- Indicates Gluten Free is available on request. This may require up to 48 hours notice. See page 26 for our gluten free menu and prices.

*Telephone (03) 9670 4361 • catering@elizabethandrews.com.au
www.elizabethandrews.com.au • 309 King Street Melbourne 3000*





15 steps to organising a successful function

1. Your Venue

The venue you choose should have good access, consider the location of toilets and disability access. Consider how the room will flow, taking into account speeches, music, A.V. equipment, displays, catering and registration. If food is to be prepared on site, consider the size of the kitchen and cooking facilities.

2. Location & Parking

The ability for your guests to get to and from the venue is important.

3. Site Inspection

We are happy to inspect your venue with you to help organise the function and explain how the catering will work.

4. Timing and Running Schedule

Consider the arrival, food and beverage service, presentations, entertainment and departure of your guests. The time of day will influence how hungry your guests are. A 2pm function will require less food than a 12 noon or 4.00pm function.

5. Guest Numbers

Plan the timing of your RSVP and allow some time to get final numbers.

6. Gender Ratio and Age

The age, gender and special dietary requirements of your guests will influence their preferences in food and beverage as well as the quantity and variety.

7. Type of Event

It is important to have an idea of what you want to achieve from the event before deciding on the type of function you wish to hold. Some types of functions include; informal nibbles, cocktail food, stand-up fork food, buffet and sit down dinner.

8. Budget

It is extremely helpful for us if you have some idea of your budget prior to requesting quotes.

9. Menu Selection

Included in this section are our menus for cocktail, buffet and dinner functions, however we are pleased to create menus to suit your special requirements.

10. Beverage Selection

There are two ways to purchase beverages: on consumption or in a package.

11. Audio Visual (AV) Equipment

Elizabeth Andrews works with several AV suppliers and can assist in your planning for these requirements.

12. Equipment

We can supply any type of catering equipment you may need for your event either from our own inventory or from specialist hire companies.

13. Entertainment

We can assist in sourcing entertainment through our supplier agencies.

14. Staff

Elizabeth Andrews can provide staff from Event Managers to Service Staff and Chefs.

15. Wet Weather Options and Permits

Melbourne's weather is often fickle and a viable wet weather plan is always worth considering when planning a function to be held outside. Many of Melbourne's best outdoor locations require a permit to operate a function on the site. Elizabeth Andrews can assist in your planning for this requirement.





Breakfast Items

Freshly prepared for a great start to the day, choose from traditional breakfast items through to hot and cold breakfast savouries. Our breakfast deliveries begin at 7.00 a.m. Minimum order of 6.



CROISSANTS - \$2.80 each

A selection of almond, chocolate or traditional (served with fruit preserve and whipped butter).



DANISH PASTRIES - \$3.10 each

Freshly baked assorted Danish fruit pastries.



FRUIT SKEWERS - \$3.15 each

Bite size fresh fruit served on individual bamboo skewers.



FRESH FRUIT PLATTER - \$6.15 per serve

A selection of fresh seasonal fruits - perfect for self-serve.



SWEET MUFFINS - \$2.90 each

Home baked muffins in a variety of flavours that we change monthly.



BERRY PARFAIT - \$6.40 each

An individual cup layered with vanilla yoghurt, berry compote, and nutty muesli.

The perfect breakfast catering solution





Savoury Cold Breakfast

Minimum 6 pieces per item.



BREAKFAST BAGUETTE - \$6.60 each
Freshly baked with ham and Swiss cheese.



POPPY SEED BAGELS- \$6.60 each
Traditional with smoked salmon and dill cream cheese.



TURKISH ROLL - \$4.60 each 
A mini roll filled with avocado, feta and rocket.



BREAKFAST BLT - \$6.90 each
Crunchy bacon, lettuce and tomato in a soft roll.



SAVOURY MUFFINS - \$3.10 each
Baked in-house and flavours may include cheese, corn and chive, olive and rosemary, semi-dried tomato and ricotta and spinach to name a few. (Available warm or cold)

TEA, COFFEE AND JUICES

Freshly brewed coffee and Sir Thomas Lipton tea selection. Your hot beverages will be delivered in insulated airpots for easy dispensing and includes disposable cups, milk and sugar.

Minimum of 8 serves of each beverage
- \$3.30 per person

Two litre Orange or Apple juice - \$8.60

Individual juices - \$3.30

(apple and blackcurrent, clear apple & orange)



“ The food and service provided by your team was exceptional - we were absolutely delighted, as were our guests. Please do pass on my personal thanks to Rhonda, Giles and the other lovely lady whose name I have forgotten.

Thanks also to you for setting it all up for us at the last minute - much appreciated. When we have future events in Melbourne we know exactly where to come for our catering!

Mandy Lee
Relationships & Events Manager
MS Research Australia ”



Savoury Hot Breakfast

Minimum 6 pieces per item.



TOASTED ENGLISH MUFFINS

\$6.70 each

Traditional toasted muffin with a choice of the following fillings.

- Cheddar cheese and leg ham
- Swiss cheese, frittata slice and crispy bacon
- Fresh tomato, Victorian brie and avocado (V)



FRITTATAS \$3.90 each ✓

Red bell pepper frittata topped with fetta and blistered cherry tomato.



MINI QUICHE \$3.90 each

Bacon and egg or spinach and fetta fillings in a crunchy quiche tart.



BREAKFAST CREPES \$4.70 each

Crepes filled with sauteed mushroom and gruyere or lightly fried bacon, tomato and emmental cheese served in a bamboo boat.



SAVOURY PASTRIES \$4.50 each ✓

A delicious breakfast pastry filled with wilted greens and ricotta, dusted with parmesan.

“ We couldn't have done it without Elizabeth Andrews. I just wish your team were up in Sydney, as we would have no hesitation in using your services again. The food, service and overall event coordination were second to none. Our managing director was very impressed. ”

Kate Lander
Marketing & Communications Manager
Mirvac Group





Breakfast Packages

Do you have a group for breakfast and want variety? Try a Breakfast Package. Breakfast deliveries begin at 7.00am. A minimum of 6 people applies to each package.



BREAKFAST PACKAGE ONE \$12.90 per person
Seasonal fruit platter, freshly baked Danish pastries, sweet muffins and orange juice.



BREAKFAST PACKAGE TWO \$15.90 per person
Fresh fruit skewers, freshly baked sweet muffins, mini quiches, toasted English muffins and orange juice.

Order online at www.elizabethandrews.com.au





Cakes and Pastries

Created in-house daily by our pastry chefs, our selection of cakes and pastries are perfect for morning and afternoon tea and for dessert with lunch. Our range will change throughout the year to ensure variety in your selection.



PORTUGUESE TARTS - \$3.90 each

Light crispy puff pastry shells filled with vanilla custard and baked.



DOUGHNUTS - \$2.80 each

An old fashioned favourite filled with jam and rolled in cinnamon and sugar.



SCONES - \$2.80 each

Freshly bakes and served with strawberry jam and whipped cream.



SAVOURY SCONES - \$2.90 each

Flavoured with cheese and chives served with herb butter.



MACARONS - \$2.10 each

Enjoy these mouth-watering treats in a variety of flavours.



SWEET TARTS - \$2.90 each

A variety of tarts with ever changing flavours, including raspberry, lemon, chocolate and hazelnut cream.



CAKES - \$5.60 each

A range of individually baked cakes in a range of popular flavours, served cut into two pieces.



BANANA BREAD - \$2.90 each

Home baked and thickly sliced served with whipped honey butter.

www.elizabethandrews.com.au



RASPBERRY & COCONUT BREAD - \$2.90 each
Cut into a thick slice and served with a fruity whipped butter.



ASSORTED BISCUITS - \$4.70 per serve
An extensive range of classic and contemporary biscuits (3 per serve).



ASSORTED SWEETS - \$5.90 per serve
A selection from our whole sweets menu including Danish pastries (2 per serve).



MINI SWEET TREATS - \$6.30 per serve
A bite sized selection of delicious sweets may include slices, tarts, macarons and muffins (3 per serve).



MADELINES - \$2.90 per serve
Petite sponge cakes in a variety of flavours that may include orange, poppy seed and chocolate (3 per serve).



CELEBRATION CAKES - \$58.50 each
Our classic celebration cake is perfect for all occasions in the office. Ask us about adding a personal greeting. (Serves 12)
Larger cakes may be arranged as required, please ask our Customer Service Assistants for details.



“
The feedback that I have received is that the food was excellent and everyone was impressed. We were very happy with the staff who were friendly and very helpful.”

Tania Barbera
Harwood Andrews Lawyers



Sandwiches and Rolls

Hand crafted by our team of “sandwich technicians”, using the best available ingredients.

We always include 25% vegetarian to cater for every guest. Smoked salmon, tuna and roasted salmon are rotated as our fish sandwich at no additional cost.

If you have any special requests, we will record them on our ordering system so they are there every time you order.

🍷 Gluten free is available on mixed sandwiches and baguettes, please specify gluten free fillings when ordering as some meats are not G.F. For prices and menu please see page 19.



MIXED SANDWICHES \$7.20 per sandwich
Traditional point sandwiches with a variety of fillings including meats, poultry, fish and vegetarian. Recommended 1.75 rounds per person.



CLUB SANDWICHES \$7.70 per sandwich
Triple deck sandwiches cut into ribbons. Recommended 1.75 rounds per person. Mini club are also available.



SWISS COBB \$8.80 per sandwich
A hearty Swiss style bread in a variety of flavours for that healthy appetite. Recommended 1 round per person.



FINGER ROLLS \$4.30 per roll
A smaller roll perfect for meetings, one of our most popular. Recommended 3 per person.



NEW YORK BAGELS \$5.60 per bagel
A flavoursome traditional bagel with all our great fillings including smoked salmon. Recommended 2.5 per person.



DELI BAKERY ROLLS \$5.65 per roll
A selection of handcrafted rolls including olive toscano, sourdough, mixed grain and cornmeal. Recommended 2.5 per person.

Simply superb sandwich selections



KAISER ROLLS \$5.15 per roll
A very tasty bread with great presentation.
Recommended 2.5 per person.



PANINI ROLLS \$9.65 per roll
An Italian bread roll with a yeasty flavour.
Recommended 1 per person.



ASSORTED WRAPS \$8.50 per wrap
Thin roti bread with healthy and delicious fillings,
served as two halves. Recommended 1.5 per person.



BAGUETTES \$6.60 per roll
A French style bread roll bursting with our colourful
fillings. Recommended 2 per person.



SELECTION PLATTER - \$12.70 per person
Includes a selection of mixed sandwiches,
baguettes and paninis. Minimum order of 6.



VARIETY PLATTER - \$12.35 per person
Includes a selection of Swiss cobb sandwiches,
Kaiser rolls and wraps. Minimum order of 6.





Lunch Combinations

Take the guess work out with these tasty and colourful plattered and lunch combos. A minimum order for 6 people applies.



COMBO A - \$18.90 per person
Includes baguettes, club sandwiches, swiss cobb and a fruit platter.



COMBO B - \$19.70 per person
Includes assorted wraps, Kaiser rolls, panini and a fruit platter.

“

A huge thankyou to the team at Elizabeth Andrews. We had so many positive comments about the food and service for the night. We will definitely be in touch for future events.”

Hillary Simons
Guestnet



COMBO C - \$22.90 per person
Includes mixed sandwiches, a selection of hot savouries and a fruit platter.

The perfect lunch solution





Cheese and Fruit

A perfect addition to finish off a lunch or to add to a breakfast, morning or afternoon tea.



FRESH FRUIT PLATTER

- \$6.15 per serve

A selection of fresh seasonal fruits including year round favourites rockmelon, honeydew, watermelon, oranges and grapes.



FRUIT & CHEESE PLATTER

- \$9.40 per serve

A selection of brie and cheddar cheeses, sliced seasonal fruit and water crackers.



CHEESE AND CRACKERS PLATTER

- \$8.20 per serve

An assortment of Australian cheese with water crackers, grapes and dried fruits.



GOURMET CHEESE PLATTER

- \$11.50 per serve

A selection of fine Australian cheese from country Victoria including mature cheddar, brie and creamy blue served with Phillipa's breads, premium crackers, dried fruits, quince paste and grapes.

“
The function went extremely well and everybody had a great time. There were a lot of compliments about the food and the wait staff were extremely friendly and helpful.”

Michelle Powell
Practice manager
Rockwell Bates



Lunch Boxes

Perfect for off site catering, working lunches or after hour dinners.

Minimum order - 6 of each box.



SANDWICH LUNCH BOX

- \$17.20 per box

Includes a selection of mixed sandwiches, fresh whole fruit and a Portuguese tart.



SANDWICH & SALAD LUNCH BOX

- \$17.20 per box

Includes mixed sandwiches, seasonal salad of exotic leaves and vegetables, cheese and crackers and fresh whole fruit.

Noodle Boxes

Perfect for lunch, dinner or substantial item for cocktail parties in any environment. We recommend one or two boxes per person for lunch or dinner. Or you can enjoy one and add a sandwich or canapés for more variety. \$9.90 per box. Minimum order - 8 of each box.

Select from the following noodle box options.

Rasel Hanout

- Rasel hanout slow cooked lamb, lemon, mint and roast vegetable cous cous

Tuna Nicoise Salad G D

- Tuna nicoise salad with tomato, potato, olives, green beans and salsa verde

Coconut Poached Chicken G D

- Ginger, palm sugar, coconut poached chicken with lychee and snake beans

Barbecued Chorizo D

- Barbecued chorizo, smoked paprika, green beans, kipfler potatoes and tomato

Pasta Salad V

- Pasta salad with pesto, artichoke and semi dried tomatoes

Roasted Pumpkin V G D

- Dukkah roasted pumpkin and chickpea salad with tomato, spinach and red onion





Deli Platters

Perfect for entertaining, these gourmet platters are popular to have with after 5 drinks, as an addition to lunch or a stand up function. Platters will serve between 8-10 people.



BAR SNACKS PLATTER V

\$58.40 per platter

Includes a selection of gourmet crisps, corn chips, assorted nuts, pretzels and wasabi peas.



DIPS PLATTER V

\$62.40 per platter

Fresh vegetable sticks, cherry tomatoes, water crackers and grissini sticks with a trio of dips.



MEDITERRANEAN PLATTER V

\$92.80 per platter

Includes char grilled eggplant and zucchini, balsamic marinated mushrooms, Kalamata olives, rosemary marinated feta, dolmades, marinated artichokes, stuffed baby bell peppers with hummus and crispy bread.

Add a variety of continental meats, dukkah chicken and marinated calamari for \$44.00 per platter.



FRESH SEAFOOD PLATTER

Seasonal seafood platters are available on an individual basis depending on client requirements. Forty eight hours' notice is required and platters will be priced according to market prices at the time of ordering.



Cold Canapés

The most popular way to enjoy cold canapés with your lunch is to serve them alongside sandwiches. We normally recommend 3 cold canapés and one mixed sandwich per person with the addition of cheese and fruit. Minimum of 10 pieces per item applies



DUCK CREPES - \$3.90 each
Filled with roasted duck breast, cucumber, spring onion with hoisin sauce.



SUSHI - \$3.60 per serve **G**
A selection of sushi comprising vegetarian, seafood & chicken with soy sauce (2 per serve).



RICE PAPER ROLLS
\$3.60 each
With a mint & chilli infusion served with traditional dipping sauce.



GRILLED PRAWNS
\$3.50 each **G**
Tossed with finely chopped parsley, garlic & olive oil with a lemon aioli dip.



SALMON TARTLET
- \$3.50 each
Crispy tartlet filled with smoked salmon, celeriac remoulade & chives.



SMOKED TROUT - \$3.90 each
Served on crostini with avocado and dill salsa.



BABY NAAN - \$3.30 each
Topped with tandoori chicken and raita.



HERB & OLIVE DAMPER
- \$3.30 each
With chorizo sausage and sticky onion chutney.



SMOKED SALMON
- \$3.90 each
On a blini with crème fraiche and dill.



MINI CHEESE & CHIVE SCONES **V**
- \$2.90 each
With goat's cheese and blistered cherry tomato on top.



ZUCCHINI FRITTER **V** **G**
- \$2.90 each
Zucchini and haloumi cheese fritter with a dollop of sour cream and yoghurt.



POTATO FRITTATA **V** **G**
- \$2.90 each
Sweet potato and sage frittata topped with mint crème fraiche.



LAMB FILLET - \$3.50 each
Served on crisp pita with hummus and coriander and pine nut salsa.



TOMATO TARTLETS **V**
- \$3.40 each
Crisp tartlet case with cherry tomato, basil and bocconcini.



Cold Savouries

A great alternative to sandwiches providing a real wow factor at your meetings. It is recommended to select 3 of these large cold savouries to make up your lunch, or combine them with a selection of sandwiches for a heartier meal. Minimum of 10 pieces per item



BABY BEEF ROLLS - \$5.15 each
Soft mini rolls filled with roast beef, rocket and béarnaise sauce.



FRESH BAKED FRITTATAS - \$5.40 each
Ricotta, zucchini and dill frittata with tomato relish and smoked ham or tomato relish, baby spinach and cherry tomatoes. **G**



ROAST TARTS - \$5.40 each
Roast tomato with sticky onion jam or lamb shoulder and red pepper relish.



MEXICAN FAJITA - \$5.70 each
Tender grilled chicken strips with spicy fajita sauce & jalapeno peppers in a tortilla wrap finished with guacamole & sour cream.



TURKISH PIDE - \$5.60 each **V**
Turkish pastry filled with spinach leaves and feta cheese.



PRAWN SALAD - \$7.20 each **D** **G**
Served in a bamboo boat with green paw paw, peanuts and namjin dressing.



Hot Canapés

The most popular way to provide hot canapés with lunch is to order 3 hot canapés, one mixed sandwich and a serve of cheese and fruit per person.



MUSHROOM ARANCINI

- \$3.00 each 

Mushroom, feta & thyme risotto crumbed with Japanese Panko breadcrumbs.



PUMPKIN ARANCINI

- \$3.00 each 

Pumpkin, spinach and parmesan risotto with white wine.



CROQUETTE

- \$3.00 each 

With manchego cheese and corn.



MINI QUICHE

- \$3.90 each

Available in traditional Lorraine and vegetarian.



PUMPKIN FRITTERS

- \$3.00 each 

Flavoured with sage, parsley and pecorino cheese.



BEEF BOURGUIGNON PUFFS

- \$3.60 each

Rich beef casserole in puff pastry cases.



CHICKEN GOUJONS

- \$3.60 each

Chicken strips coated in fresh herbs and parmesan with aioli dipping sauce (3 per serve).



BEEF SKEWERS

- \$3.60 each 

Tender beef marinated in soy, ginger and sesame seeds on a bamboo skewer.



SALMON CAKES

- \$3.40 each

Fresh salmon and herb flavoured cakes with home-prepared tartare sauce.





CHICKEN BURGERS

- \$3.60 each

Served with sweet mustard pickle.



LAMB KOFTA

- \$3.10 each **G**

Traditional cumin and coriander flavoured minced lamb with tzatziki.



COCKTAIL PIES

- \$3.55 each

Varieties include rich beef, lamb, vegetable and chicken and mushroom.



SAUSAGE ROLLS

- \$3.60 each

Our famous English sausage roll perfectly seasoned & wrapped in puff pastry.



CALZONE - \$3.90 each

Italian pizza fold with chicken or beef fillings.



VIETNAMESE PORK BALLS

- \$2.90 each **D**

Served with nuoc nam dipping sauce.



BEEF EMPANADA

- \$3.70 each

Mexican pastry filled with spicy beef and onions.

“ Just wanted to thank you very much for your excellent service and the food was just delicious. The Attorney-General and Chief Justice were very happy with the catering, a big phew from our end. Will certainly be using your service again and recommending to other Departments within the Justice arena. ”

Fiona Avery
Department of Justice





Lunch Buffets

A substantial meal everyone can look forward to in their busy workday. Delivered hot in ceramic dishes ready to serve.

Consider hiring dinner plates, knives and forks for \$2.70 p.p.

Minimum order of 8 people.



WORKING LUNCH BUFFET

\$16.00 p.p - Minimum order of 8, includes bread roll and butter.

- Roast pumpkin ravioli with goat's cheese and pine nuts V
- Dark ale Flemish beef casserole with baked new potatoes
- Mild butter chicken curry with basmati rice
- Slow cooked lamb tagine with dates and prunes served with couscous D
- Cauliflower and okra curry with spiced lentils V G
- Pad Thai, rice noodles, chicken, shrimp, egg and sweet tamarind sauce

DELUXE LUNCH BUFFET

\$33.50 p.p - Minimum order of 8.

These buffets require a chef on site, includes bread roll and butter.

- Potato and ricotta gnocchi, cavalo nero, toasted pine nuts and cherry tomatoes V
- Char grilled eye fillet buttered swiss brown mushrooms and sauteed spinach G
- Salted thyme lamb rump with orange couscous and minted sumac yoghurt
- Confit duck leg, fondant potatoes and aniseed cherry glaze
- Crisp skin ocean trout with lemon kipfler potatoes G
- Pork loin rolled with apricots, pistachios and sage with roasted cauliflower puree G D

QUICHE, LASAGNE AND FRITTATA

Delivered hot and ready to serve, includes bread roll and butter and is suitable for up to 8 people.

QUICHE - \$42.00 per quiche

Available as traditional Lorraine or spinach and ricotta

FRITTATA - \$43.00 per frittata V G

A great vegetarian option for lunch

LASAGNE - \$57.00 per lasagne

Available as rich beef or vegetarian

Please see our salad and side selection to complement your buffet choice.

Salads and Sides

All salads are served accompanied by a dinner roll and butter. \$7.50 per serve.



GREEK SALAD V G

Greek salad with iceberg lettuce, tomatoes, olives, cucumber and feta cheese.



TOMATO SALAD V G

Tomato, basil and bocconcini with a tangy balsamic dressing.



POTATO SALAD G D

German style potato salad with dill pickle and Kassler bacon.



ROCKET SALAD V G

Rocket, Bulgarian feta and toasted almonds with a citrus dressing.



GARDEN SALAD V G D

Crisp seasonal garden salad with a zesty lemon dressing.



PUMPKIN SALAD

Pumpkin, baby spinach, semi-dried tomatoes and chickpeas with a sherry vinaigrette.



QUINOA SALAD V G

Quinoa, broccoli, caramelised onions, red currants and pine nuts with lemon infused olive oil.

SIDES \$7.50 per serve.

Crisp green beans with almond butter. V G

Broccolini sautéed with garlic and lemon zest. V G D

Roasted Dutch carrots. V G

Carvery



A specialty for groups of 20 people and over.

Very popular for an outdoor alternative to a barbeque. Your carvery is delivered hot in disposable containers. Our carvery comprises roast beef and chicken, roast potatoes, a choice of 2 salads, rich gravy, bread rolls and butter, all condiments and disposable plates and cutlery.

Upgrade to ceramic plates and stainless steel cutlery for an additional \$2.70 per person.

\$26.70 per person

We can arrange for a chef to carve on-site and serve your guests for a more personal service.



Dessert

Our desserts are crafted in-house by our team of pastry chefs. \$7.50 per item.

Bread and Butter Pudding

- Banana, maple and walnut bread and butter pudding.

Chocolate Brownies

- Rich chocolate brownies with raspberry compote.

Lemon Tart

- Glazed lemon tart with berry salad

Apple Tart

- Apple frangipane tart with cinnamon cream

Chocolate 🍫

- Chocolate pots with white chocolate shavings

Victorian Cheese

- A selection of Victorian cheese with premium crackers and dried fruits



Gluten Free Menu

The following items are available gluten free on request. 48 hours may be required.
For further details on recommended quantities please refer to the relevant section in this menu.

BREAKFAST - HOT

- English style muffin with fillings of ham and cheese or tomato, brie and avocado \$7.20 each
- Red pepper, tomato and ricotta frittata **V** \$3.90 each

BREAKFAST - COLD

- Ham and Swiss cheese baguette \$6.90 each
- Avocado, feta and rocket baguette **V** \$6.90 each
- Fresh fruit skewer \$3.15 each
- Muffins \$2.90 each

CAKES AND PASTRIES

- Flourless orange cake \$5.60 each
- Chocolate chip cake \$5.60 each
- Muffins
- mixed berry, lemon, coconut \$3.20 each
- Tarts
- lemon, raspberry, chocolate \$3.20 each
- Assorted biscuits
- Anzac, chocolate chip \$4.70 – 3 per serve

SANDWICHES

- Assorted baguettes \$6.50 per baguette
- Mixed point sandwiches \$8.00 per sandwich

HOT SAVOURIES

- Pumpkin, spinach and parmesan arancini **V** \$3.00 each
- Pumpkin, sage and parmesan fritter **V** \$3.00 each
- Lamb kofta with tzatziki \$3.60 each
- Assorted mini pies \$3.55 each

COLD SAVOURIES

- Assorted Sushi \$3.60 – 2 pieces per serve
- Vietnamese rice paper rolls \$3.60 each
- Grilled prawns tossed in garlic and parsley with lemon aioli \$3.60 each
- Zucchini and haloumi fritter **V** topped with sour cream \$2.90 each
- Sweet potato and sage **V** frittata with crème fraiche \$2.90 each

WORKING BUFFET LUNCH \$16.00 p.p.

- Dark ale Flemish beef casserole with baked new potatoes
 - Butter chicken curry with basmati rice
 - Cauliflower and okra curry with spiced lentils **V**
- Please refer to the Buffet Section of the menu for a selection of salads and side dishes to accompany your hot selections.

Beverages

Elizabeth Andrews has a wide range of wines, beers and non-alcoholic beverages available at very competitive prices. As our wines are from smaller boutique wineries and the list available changes regularly, please refer to our web-site for the latest up-to-date listings.

Beverages may be purchased by the following two options.

BEVERAGE PACKAGE – which includes a full range of drinks as well as glasses and ice bins (no returns).

ON CONSUMPTION – pay only for what you consume (requires EA wait staff on-site).



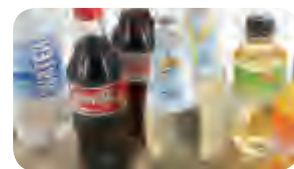
COFFEE & TEA \$3.30 per person

A minimum of 8 serves applies.
Freshly brewed coffee & a selection of Sir Thomas Lipton specialty teas including herbal varieties. Hot water & coffee is delivered in airpots ready to serve. Includes milk, sugar, disposable cups and stirrers.



COFFEE & TEA WITH CERAMICS \$4.70 per person

A minimum of 8 serves applies.
Upgrade your coffee and tea presentation with ceramic cups & saucers and spoons.



INDIVIDUAL DRINKS

Orange, apple, apple & blackcurrant juice
- 350ml \$3.30

Sparkling mineral water:
plain or lemon & lime
- 300ml \$3.35

Coke, diet coke or lemonade
- 300ml \$3.65

Spring water
- 600ml \$3.65

San Pellegrino
- 250ml \$3.25
- 750ml \$7.25



LARGE BOTTLED DRINKS

One bottle recommended for up to 6 people.
Sparkling mineral water, plain or lemon & lime – 1.25 litre \$5.40
Coke, Diet Coke or Lemonade – 1.25 litre \$5.40
Spring water – 1.5 litre \$4.80



2 LITRE ORANGE OR APPLE JUICE

One bottle recommended for up to 10 people.
Original 100% juice with no added sugar.
- \$8.60 per bottle





Barbeques



These menus include BBQ tools, disposable plates, cutlery, serviettes, serving utensils, tomato sauce and Dijon mustard. Alternatively you can upgrade to ceramic plates, stainless steel cutlery and white linen tablecloths. For a little extra, enjoy the ultimate BBQ experience and employ one of our chefs so you can take time out to really relax.

- We recommend 1 chef per 40 guests.
- We recommend 1 BBQ grill per 40 guests.
- BBQ hire including, set up and gas \$95.00.
- A minimum of 20 people per BBQ package applies.

THE SAUSAGE SIZZLE

Continental pork sausages
 Sticky barbequed onions
 German style potato salad with dill pickle
 Garden salad
 Artisan bread rolls and butter
 A selection of condiments

\$16.50 per person

THE AUSSIE BBQ

Persian spiced chicken skewers
 Green chilli beef burgers
 Continental pork sausages
 Caramelised balsamic onions
 German style potato salad with dill pickle
 Rocket salad
 A selection of condiments
 Artisan bread rolls and butter

\$25.00 per person

THE GREAT OUTDOORS BBQ

Lamb and rosemary sausages
 Sirloin steaks marinated in pink peppercorns
 Barbecued marinated fish skewers
 Corn on the cob with herb butter
 Baked jacket potatoes
 Tomato, basil and bocconcini salad
 Pumpkin salad
 Balsamic caramelised onions
 A selection of condiments
 Artisan bread rolls and butter

\$31.50 per person

The perfect Aussie barbeque





Plated Lunch and Dinner

Elizabeth Andrews is able to provide the ultimate experience in Boardroom and Event catering, from theming and corporate table decorations to audio visual presentations and entertainment.

Our chefs and service staff will prepare and serve our exquisite food at your premises or venue. Staff and equipment hire charges can be found on page 13.

A minimum of 10 serves per item

ENTRÉE \$18.10 p.p.

Vodka and lime cured salmon with watercress and pink grapefruit
Five spice pork and vermicelli noodle salad with toasted cashews
Kingfish escerbache, shallot, chilli and lime dressing
Salad of tea smoked chicken, green paw paw, Vietnamese mint and snake beans
Beef carpaccio with beetroot relish and lemon olive oil
Buffalo mozzarella, orange and roast beetroot salad with vin cotto dressing

MAIN \$33.30 p.p.

Confit duck leg, cassoulet of pork and lima bean
Ocean trout on pickled apple and radish salad, cider vinaigrette
Thyme salted lamb rump, braised lentils and slow roasted truss tomatoes
Crisp skinned barramundi, parmesan polenta, black olive nut brown butter
Free range sumac chicken breast, cucumber, fennel, radicchio and pomegranate
Chargrilled beef fillet, potato, spinach, red wine sauce
Middle Eastern spiced pumpkin tart with mint, pomegranate and watercress

SIDES \$7.50 p.p.

Honey and sage roasted sweet potato and organic carrot
Spinach and pecorino, walnut vinaigrette
Green beans, Spanish onion, feta and olives
Baked new potatoes, sea salt, rosemary and garlic

DESSERT \$14.90 p.p.

Raspberry, fig and pistachio burnt butter tart with lemon crème fraiche
Vanilla and Cointreau pana cotta with seasonal fruit
Orange ricotta tart with rhubarb and strawberry parfait
Chocolate marquise with white chocolate sauce and passionfruit ice cream
Poached pear with toasted gingerbread with butterscotch sauce
A selection of Victorian cheeses with premium crackers and dried fruits



“
The catering we received today for our
AGM was outstanding, the sandwich
platters looked and tasted fantastic, thanks
EA, you'll be hearing from us again soon.
”

Naomi Caine
Pinnacle Times



Cocktail Party

Simply decide on the right package, choose your canapés from the pages 19-22 and call our functions co-ordinator to help you with the rest. For further ideas consider the steps listed at the front of the menu.



CHRISTMAS MENU

Let Elizabeth Andrews provide the catering for your Christmas celebration so you can just sit back, relax and enjoy the occasion with your guests. Our Christmas menu will be available on our website from mid August.

“

Saturday night was absolutely magical - everything was perfect!! Your staff were fantastic: efficient, friendly and polite. The food was excellent - many of my guests told me how impressed they were.

Thank you so much for all your help and flexibility re the catering - very much appreciated!! I wouldn't hesitate recommending your company to anyone in need of quality catering!!

”

Caroline
Hart





Cocktail Packages

ONE HOUR COCKTAIL PACKAGE

Canapé Selection

A selection of 3 hot and 3 cold canapés

\$23.00 per person

Beverage Selection

Classic \$19.50 per person

Executive \$24.00 per person

Deluxe \$28.50 per person

TWO HOUR COCKTAIL PACKAGE

Canapé Selection

A selection of 4 hot and 5 cold canapés

\$32.70 per person

Beverage Selection

Classic \$23.00 per person

Executive \$29.30 per person

Deluxe \$36.20 per person

THREE HOUR COCKTAIL PACKAGE

Canapé Selection

A selection of 6 hot and 6 cold canapés

\$43.60 per person

Beverage Selection

Classic \$28.50 per person

Executive \$36.20 per person

Deluxe \$43.80 per person

Please see pages 19-22 for your choice of hot and cold canapés.



BEVERAGE PACKAGES

Includes, Orange Juice, Mineral Water, Soft Drinks, Red, White & Sparkling Wine, Beer & Wine Glasses, Drinking Tumblers and Ice filled tubs.

| | one hour | two hour | three hour |
|-------------------|----------|----------|------------|
| CLASSIC PACKAGE | \$19.50 | \$23.00 | \$28.50 |
| EXECUTIVE PACKAGE | \$24.00 | \$29.30 | \$36.20 |
| DELUXE PACKAGE | \$28.50 | \$36.20 | \$43.80 |

C Denotes inclusions in Classic Package

E Denotes inclusions in Executive Package

D Denotes Inclusions in Deluxe Package

Please see our website for package inclusions as denoted by C, E and D.

“ The food was fabulous, oysters and cutlets were the biggest winners with the sweets platter coming third. Your staff were fantastic as always, a power supply mishap caused a problem with the urns, Stuart (your waiter) was great at solving the problem. Food delivery was well timed and everything went well. Thanks for fitting us in at such late notice. ”

Julianna Green
The University of Melbourne





Hire Equipment and Staff

Elizabeth Andrews has a substantial store of catering equipment available for you to hire. During peak periods hire equipment may be sold out and charges may increase to those charged by the commercial hire companies, including their delivery fee.

EQUIPMENT

| | |
|---|---------|
| Hi-ball drinking glasses | \$1.00 |
| Wine glasses | \$1.00 |
| Beer glasses | \$1.00 |
| Champagne flutes | \$1.20 |
| Entrée/side plate | \$0.95 |
| Dinner plate | \$1.00 |
| Soup bowl | \$0.95 |
| Knives/forks/spoons | \$0.85 |
| Large water jug | \$4.50 |
| Cup, saucer and teaspoon set (includes milk jug per 10 sets) | \$2.00 |
| Trestle tables | \$21.40 |
| Napkins | \$1.85 |

DISPOSABLE SELECTION

All items available at 0.35 cents each

- Knives
- Forks
- Teaspoons
- Soup spoons
- Elizabeth Andrews hot or cold disposable cups
- Dinner plates
- Side plates
- Bowls

EVENT HIRE

| | |
|--|----------|
| Trestle tables | \$21.40 |
| Warming oven (electric) | \$130.00 |
| Portable electric oven | \$130.00 |
| Hot water urns | \$58.40 |
| BBQ (including tools and windbreak) | \$95.00 |
| Chaffing dishes with inserts | \$60.00 |

LINEN

Tablecloths, from \$17.50 per cloth

- Square 228cm x 228 cm (7' 6" x 7' 6")
- Rectangle 274cm x 137cm (9' x 4'6")
- Long Rectangle 365cm x 137cm (9'6" x 4'6")

| | |
|---------------|-------------|
| Hand Towels | \$2.05 each |
| Linen Napkins | \$2.05 each |

ELIZABETH ANDREWS STAFF

Minimum of 4 hours.

WAITERS

\$44.30 per hour Monday to Friday
 \$51.05 per hour Saturday
 \$57.60 per hour Sunday
 \$84.30 per hour Public Holidays

CHEFS

\$50.65 per hour Monday to Friday
 \$58.75 per hour Saturday
 \$65.70 per hour Sunday
 \$98.00 per hour Public Holidays

Supervisors and event managers can also be provided.

* The above rates are subject to change without notice in line with Award fluctuations.





Terms and Conditions

FREE CBD DELIVERY

Free delivery for CBD and St Kilda Road Precinct for catering orders over \$40 otherwise a \$10.00 delivery fee may apply.

DELIVERY TIMES

Elizabeth Andrews delivers to your door between 7.00am and 5.30pm weekdays. Deliveries or pickups required outside these hours will be subject to an additional charge. Cold food orders may arrive 90 minutes prior to your requested delivery time. Weekend delivery times and fees are available on application.

TERMS OF TRADE

Corporate Catering – Net 7 days from end of the month.

GST

The prices quoted are inclusive of all applicable GST charges.

ORDER ALTERATIONS

We always try to accommodate changes in catering numbers. Small office catering changes must be lodged by 4.00pm the day prior to the order.

CANCELLATION

Cancellation charges will apply when your catering requirements have been confirmed verbally or in writing and where costs have been incurred in regards to food, labour or other services.

Cancellations to be received by:
Up to 20 people – by 4.00pm the business day before

20 to 50 people – 2 business days prior
50 or more people – 5 business days prior
Full staff charges may apply if staff are cancelled within 1 business day prior.

ON TIME DELIVERY GUARANTEE

If we are late simply call us to let us know within the hour after the due time and we will credit your order.

Applies to

- Orders placed by 4pm the day prior
- Office catering orders under \$1,000
- Hot food being delivered hot requires a 10 minute window
- Does not apply when delays are caused by building access or major traffic delays such as a street march. In these circumstances we will call you to keep you informed.

PRICING FLUCTUATIONS

All prices are correct at time of printing and are quoted on current costs. These may vary at any time.
Due to seasonal or supplier shortages Elizabeth Andrews reserves the right to alter or adapt menus or services.

PAYMENT

For your convenience the following payment options are accepted:
Company cheque
VISA, MasterCard, AMEX and EFT (conditions apply)

SAME DAY ORDERS

Our team is available to assist you and as a result we will make every effort to provide catering for last minute orders.

So we can give you a fast and confident response when you call, we will put you on hold and check with the kitchen for product and delivery availability.

A \$10.00 fee may apply to same day orders to cover the individualised food preparation and delivery.

LOST OR BROKEN EQUIPMENT

Any lost or broken equipment will be charged at replacement cost.

DEPOSIT

All functions booked over the value of \$2000 require a 10% deposit for confirmation. The deposit is non refundable if the function is cancelled within 7 working days of the function date.





www.elizabethandrews.com.au

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