

CATERING
GRIFFITH
& EVENTS

EXECUTIVE CATERING MENU



more than just food

Griffith Catering *and Events*

Our chef is more than happy to work with you to create your own personalised menu to meet your culinary and dietary requirements.

Please note some items may not be available all year due to supplier or seasonal constraints.

We look forward to catering your next event.

For more information and to order please visit:

griffith.edu.au/catering

executive *canapes*

Minimum 20 guests

• 4 Selection (6 pieces)	\$20	• 7 Selection (9 pieces)	\$29
• 5 Selection (7 pieces)	\$23	• 8 Selection (10 pieces)	\$32
• 6 Selection (8 pieces)	\$26		

Cold

- Lime marinated scallop ceviche with Japanese mayo and wakame salad (GF)
- Hoisin glazed duck breast with ginger and pear chutney and 7 spice mayo on sesame toast
- Smoked salmon blini with green herb cream cheese, lemon pepper pearls
- Roma tomato and basil salsa tartlet with persian feta and black olive (V,GF)
- Roast beef crostini with red onion jam and seeded mustard aioli
- Korean BBQ chicken fresh rice paper rolls, Asian slaw and chilli coriander dipping sauce (GF)
- Crispy polenta with onion chutney and blue cheese (V, GF)

Hot

- Roasted beetroot and caramelised onion tartlet with marinated feta (GF, V)
- Crispy Buffalo spiced cauliflower with vegan coriander and lime dipping sauce (GF, VG)
- Tallegio and parmesan arancini with Sicilian roast pepper sauce (V, GF)
- Tempura QLD prawns with lime aioli (GF)
- Mini beef and prosciutto mignons with tarragon béarnaise (GF)
- Southern fried chicken bites with buttermilk ranch dressing and jalapeno jam
- Zucchini and haloumi fritters with herbed labneh (V)
- Sticky twice cooked pork belly with apple and toasted sesame (GF)
- Honey soy glazed chicken and macadamia balls with coconut satay sauce (GF)
- Crispy Asian vegetable spring roll with sweet soy and sesame dipping sauce (V)

Sweet

A chef selection of petite fours and sweet treats **GLUTEN FREE, DAIRY FREE, VEGAN WILL BE AVAILABLE ON REQUEST**

PER PERSON

Substantial Canapes

\$4.95

Minimum 20 of each type

- Pork belly slider rolls with smoky bbq sauce, lettuce and pickles
- Pumpkin and chickpea coconut curry with cauliflower rice (VG,GF)
- Battered whiting and crispy fries with sea salt and aioli
- Slow cooked lamb rogan josh with Bombay potato and minted yoghurt (GF)

These items are only available when ordered with the Executive Canapes

Note: pricing is for food and beverage only and additional waitstaff and chef will be charged according to number of guests.



formal *dining*

Minimum 20 guests

- 2 Course \$50
- 3 Course \$58

Canapes

- Choose 4 options from canape menu

Main Course

Choose 2 for alternate drop:

- Pan fried market fish, fondant potato, slow cooked pepperonata and salsa verde (GF)
- Roasted Salmon, shaved baby fennel, orange and pine nut salad, crispy potato rosti, green herb aioli
- Thai marinated chicken breast, satay coconut sauce, bok choy and fried sesame rice cake (GF)
- Grilled lamb fillet, snow pea and mint salad, butternut pumpkin puree, labneh, charred lemon jus (GF)
- Peppered beef tenderloin, green pea crush, dauphine potato, red onion jam, jus
- Tempura zucchini flowers, Mediterranean tapenade, roasted butternut, apple balsamic, feta (V, GF)

Dessert

- Vanilla bean Pannacotta, blueberry and lime compote, fresh strawberries and mint
- Lemon meringue cheesecake, forest berry compote and white chocolate shard
- Walnut and Belgium chocolate brownie, espresso mascarpone, raspberry and mint salad
- Warm sticky date dessert with salted caramel, candied macadamias and double cream
- Individual Australian cheese and dried fruit plate
- Share platters of petit four

Note: pricing is for food and beverage only and additional waitstaff and chef will be charged according to number of guests.



executive *beverages*

STANDARD		WINE	PER BOTTLE
Fruit juice by the litre	\$7.50	Sparkling	
Orange or apple juice		Brown Brothers NV <i>Yarra Valley VIC</i>	\$38.00
Soft drink cans	\$2.50	Bandini Prosecco <i>Italy</i>	\$35.00
Bottled water 600ml	\$3.00	Hentley Farm Blanc De Noir <i>Barossa Valley SA</i>	\$40.00
Sparkling water		White	
• 500ml	\$4.90	Higher Planes Fiano <i>Margaret River WA</i>	\$36.00
• 750ml	\$7.90	Tomfoolery 'Tally-Ho' Sauvignon Blanc <i>Barossa Valley SA</i>	\$35.00
Freshly brewed coffee and a selection of tea		Fox Gordon Charlotte's Web Pinot Gris <i>Adelaide Hills SA</i>	\$32.00
• when ordered with food	\$3.00	Quartier Pinot Gris <i>Mornington Peninsula VIC</i>	\$35.00
• when ordered without food	\$3.50	Pedestal Chardonnay <i>Margaret River WA</i>	\$36.00
Beer		Josef Chromy Chardonnay <i>Relbia TAS</i>	\$40.00
• Light beer	\$5.50	Red	
• Premium beer	\$6.50	Reverie Rose France	\$35.00
		Magpie Estate Shiraz Grenache <i>Barossa Valley SA</i>	\$32.00
		Tomfoolery Shiraz <i>Barossa Valley SA</i>	\$42.00
		The Blackwood Explorers 'Sir Henry' Shiraz <i>Margaret River WA</i>	\$45.00
		The Blackwood Explorers 'Captain James' Cabernet Sauvignon <i>Margaret River WA</i>	\$45.00
		Copia Cabernet Merlot <i>Pemberton WA</i>	\$30.00
		Grand Barossa GSM <i>Barossa Valley SA</i>	\$40.00



high *tea*

PER PERSON

Minimum 10 people

\$20.00

Served on High Tea Stands

Choose 5 of the below items:

Savoury

- Finger Sandwiches
 - Smoked salmon and chive cream cheese
 - Fresh egg and lettuce
 - Leg ham and Swiss cheese
- Mini roasted vegetable and parmesan quiche (GF)
- Caramelised onion and potato tartlet (V)
- Mini chicken and mushroom filo

Sweet

- Mini gourmet tartlets (GF)
- Macarons (GF)
- Mini chocolate or raspberry lamington with fresh cream and strawberry
- Petite chocolate slice
- French pastries

ADD FRESHLY BREWED COFFEE AND TEA, JUG OF APPLE OR ORANGE JUICE

\$5.00

BEVERAGE OPTIONS

Fruit juice by the litre	\$7.50	Bottled water 600ml	\$3.00
Orange or apple juice			
Soft drink cans	\$2.50	Sparkling water	
		• 500ml	\$4.90
		• 750ml	\$7.90
		Freshly brewed coffee and a selection of tea	\$3.00

Note: pricing is for food and beverage only and additional waitstaff and chef will be charged according to number of guests.



conference *packages*

STANDARD PACKAGES	PER PERSON	PREMIUM PACKAGES	PER PERSON
Half day <i>Minimum 10 people</i>	\$29.00	Half day <i>Minimum 10 people</i>	\$38.00
On arrival <ul style="list-style-type: none"> • Tea and coffee, water 		On arrival <ul style="list-style-type: none"> • Tea and coffee, water 	
Morning or afternoon tea <ul style="list-style-type: none"> • Tea and coffee, water • Gourmet biscuits and mini muffins 		Morning or afternoon tea <ul style="list-style-type: none"> • Tea and coffee, water • Gourmet fruit loaf and coconut macaroons 	
Lunch <ul style="list-style-type: none"> • Chef's selection of gourmet sandwiches and wraps • Assorted savoury pastries, pies, mini quiches • Seasonal fruit platter • Includes tea, coffee and juices 		Lunch <ul style="list-style-type: none"> • Chef's selection of gourmet sandwiches, wraps, baguettes and mini and rolls • Chef selection of 2 salads • Mixed sushi platter • Seasonal fruit platter • Includes tea, coffee and juices 	
Full day <i>Minimum 10 people</i>	\$42.00	Full day <i>Minimum 20 people</i>	\$50.00
On arrival <ul style="list-style-type: none"> • Tea and coffee, water 		On arrival <ul style="list-style-type: none"> • Tea and coffee, water 	
Morning tea <ul style="list-style-type: none"> • Tea and coffee, water • French pastries and iced cupcakes 		Morning tea <ul style="list-style-type: none"> • Tea and coffee, water • Freshly baked danish and strudel and gourmet macarons 	
Lunch <ul style="list-style-type: none"> • Mini burger platter • Chicken, beef and lamb skewer platter • Garden salad • Seasonal fruit platter • Includes tea, coffee and juices 		Hot buffet lunch <ul style="list-style-type: none"> • Freshly baked breads/rolls • 2 choice hot buffet • Fresh garden salad • Seasonal fruit platter • Includes tea, coffee and juices 	
Afternoon tea <ul style="list-style-type: none"> • Tea and coffee and water • Traditional cake platter • Gourmet dip platter with crudité and chickpea chips 		Afternoon tea <ul style="list-style-type: none"> • Tea and coffee and water • Chef selection of slices and cakes platter • Cheese and dried fruit platter 	



extras

Staff rates

All staffed functions or deliveries outside normal business hours (Monday to Friday 8 am – 5 pm) will incur a labour surcharge per hour per staff member:

Wait Staff

- Monday – Friday (8 am to 5 pm) \$35.00
- Monday – Friday (before 8 am/after 5 pm) \$60.00
- Weekend (minimum 3 hours) \$60.00
- Public holidays (minimum 3 hours) \$85.00

Supervisor

- Monday – Friday (8 am to 5 pm) \$40.00
- Monday – Friday (before 8 am/after 5 pm) \$60.00
- Weekend (minimum 3 hours) \$70.00
- Public holidays (minimum 3 hours) \$95.00

Chef

- Monday – Friday (8 am to 5 pm) \$45.00
- Monday – Friday (before 8 am/after 5 pm) \$65.00
- Weekend (minimum 3 hours) \$80.00
- Public holidays (minimum 3 hours) \$95.00

Please note staff charges are reflective of the University's salary award and oncosts. They are a cost recovery and not an additional source of revenue.

Equipment costs (each)

- Takeaway containers .20c
- Quilted napkins \$1.00
- Linen tablecloths (rectangular) \$6.00
- Tables \$10.00

Clients are responsible for all cost incurred by loss or damage to equipment and will be invoiced accordingly.

Please be advised that 'take-away' containers can be provided for leftover food. To avoid loss of equipment and ensure all equipment is left at the function site for collection by our staff.

For more information on equipment hire please contact the Functions Manager on (07) 3735 5281 or catering@griffith.edu.au to discuss your requirements.

Menu subject to change without notice



For booking information

griffith.edu.au/catering

✉ catering@griffith.edu.au ☎ (07) 3735 5281

Office hours are 8 am to 4 pm Monday to Friday

