

# VU BAR CATERING MENU

03 99194300

	Medium	Large
<b>Cheese Platter</b> Selection of Cheese, selection of crackers and Fruits	\$75.00	\$95.00
<b>Fruit Platter</b> A selection of fresh seasonal fruits	\$60.00	\$90.00
<b>Mediterranean Platter</b> Warm Turkish bread, chef's selection of dips with olives	\$65.00	\$90.00
<b>Assorted Pizza Pie Platter (NA)</b> A selection of spinach & cheese triangles, chicken cheese and sujuk pies	\$60.00	\$90.00
<b>Middle Eastern (Vegetarian) Platter</b> Warm Lebanese Bread, Falafel Balls, hummus, tahini, cucumber, tomato and capsicum	\$65.00	\$90.00
<b>Antipasto Platter (NA)</b> Selection of cured meats, olives, sun dried tomatoes, bocconcini, Feta with warm Turkish bread	\$70.00	\$90.00
<b>Asian Platter</b> Samosas, Beef Meatballs, chicken dumplings and spring rolls with dipping sauce	\$65.00	\$90.00
<b>Assorted Sushi Platter (Gluten Free)</b>	\$75.00	\$95.00
<b>Yum Cha Platter</b> Vegetarian dumplings, chicken and prawn dumplings, chicken dimsim, vegetarian buns	\$60.00	\$90.00
<b>Seafood Platter</b> Prawns Skewers, fish bites, calamari and prawn twisters.	\$75.00	\$95.00
<b>Meatball Platter</b> Marinated Asian beef meatball served with Plum sauce	\$70.00	\$90.00
<b>Satay Chicken Platter</b> Marinated Satay chicken skewers (made with peanut butter)	\$70.00	\$90.00
<b>Arancini balls (Vegetarian)</b> Stuffed risotto rice balls coated with breadcrumb.	\$75.00	\$90.00
<b>Lamb Kofta:</b> served with Pita Bread and Tzatziki dipping.	\$75.00	\$90.00

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## MORNING/AFTERNOON TEA PACKAGES

All packages min 15 people with tea and coffee

### Suggestion two / \$10.50 per person

Choose two items from the following:

- Baked scones with preserves and thickened cream
- Baked mini muffins
- Mini Danish pastries
- Mini Cookies
- Mini vegetarian Quiche

### MORNING TEA

\$16.50 per person including tea & coffee

#### Choose Two:

Scones with whipped cream & raspberry jam

Assorted Muffins

Assorted Danishes

Along with fruit platter

## CATERING SANDWICHES & WRAPS:

### SANDWICHES

\$7.50 per person

Point sandwiches with chicken, mayo & salad

Point sandwiches with marinated beef & salad

Point sandwiches with vegetarian & salad

### WRAPS: \$12.00 each (all cut in third OR Half)

- Chicken Snitzel or Grilled wrap with salad and Aoli
- Marinated beef and salad wrap
- Vegetarian/avocado/salad wrap
- Glutenfree available

## **LUNCH/ DINNER BUFFET**

\$45 per person, minimum 25 people.

### **Cold Buffet (choose two)**

Selection of two dips (hummus or tzaziki ) and warm pita bread

- Pumpkin salad with feta, pine nuts, and rocket leaves
- Caesar salad with cos lettuce, croutons, egg, parmesan cheese
- Pasta salad with chicken, pesto and semi-dried tomato
- Chat potato (baby potato) salad with mustard mayo
- Greek salad

### **Hot Buffet (Choose two)**

- Homemade beef lasagne
- Stir fried beef w/ vegetables, ginger and garlic soy sauce with noodles
- Mushroom risotto
- Pumpkin gnocchi w/ spinach in a creamy pesto sauce
- Chicken braised w/ tomato, olives and capsicum infused with fresh Italian herbs
- Roasted chat potato
- Butter Chicken served with basmati rice and raita

### **Desert (choose two)**

- Mixed Friands
- Assorted mini Cupcakes
- Mini cheese cakes
- Fresh fruit salad bowls with ice cream

# **COCKTAIL OR CANAPES PARTY**

\$35 per person, minimum 25 people

## **Cold Selection (choose Two)**

- Assortment of sushi
- Bruschetta tomato, basil, bocconcini served on mini toast
- Vegetarian OR Chicken OR prawn rice paper rolls
- Cucumber cups filled w/ tuna & Mayonnaise
- Bruschetta,smoke salmon and cream cheese served on mini toast

## **Hot Selection (choose Two)**

- Chicken skewers w/ satay dipping sauce
- Mini Arancini balls vegetarian
- Mini Lamb Kofta with Tzatziki sauce
- Mini springs rolls
- Asian style meatballs & dipping sauce
- Salt & paper calamari
- Mini burgers
- Crumbed calamari/ prawns
- Marinated Chicken bites
- Chicken & prawn dimsim
- Vegetarian potato croquet

## **Dessert (choose one)**

- Raspberry or passion fruit cheesecake
- Assorted cupcakes
- Mixed Friands
- Slices (caramel,lemon &coconut, hedgehog,peppermint)

## **DINNER MENU:**

**For minimum of 20-40ppls, \$45 per person  
(need to pre-order all your meals 3 days ahead)**

### **DINNER**

**\$45 per person, minimum 20 people**

#### **Entrée (choose one)**

- Roasted pumpkin risotto with spinach
- Chicken pesto pasta with rocket leaves
- Chicken ceaser salad
- Calamari salad
- Pan fried chicken or vegetarian Dumplings

#### **Main (choose one)**

- Medium spiced butter chicken served with basmati rice and raita
- Porterhouse steak served with baked potatoes and wilt mushrooms
- Pan seared Salmon with roasted chat potatoes
- Chicken Breast marinated in sundried tomato with crushed chat potatoes and green beans
- Roasted Lamb served with mashed potato and baby vegetables

#### **Dessert (choose one)**

- Chocolate Pannacotta with berry
- Mini cheesecake
- Tiramisu

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[VUBAR.CATERING@VU.EDU.AU](mailto:VUBAR.CATERING@VU.EDU.AU)

## Terms & Conditions for Function

All catering orders attract additional 10% GST surcharge<sup>1</sup>

All functions held at VU Bar require patrons to be over 18 years of age, unless they are with a parent/guardian

Changes to orders must be made 2 business days before the function<sup>2</sup>

Minimum of 2 business days' notice required for any cancellation. Cancellations that do not meet the criteria will require a payment of 50% of the total order before GST<sup>3</sup>

At no time are patrons permitted to bring their own alcohol onto the premises. The venue is licensed until 11pm. To extend the license for an event, please enquire at the time of booking as additional charges may apply. Guests are not permitted to leave the premises at any time with alcohol, in keeping with our 'On Premises' license.

Guests are not permitted to provide their own catering at the Vu bar. Under health regulations all catering booked as part of an in house event can only be consumed on the premises and not taken away for consumption

Public holidays or weekend bookings attract an additional fee, due to extra staffing costs

## Terms & Conditions for Catering

T & C 1,2 & 3 applies

Finish/Clearance times placed on the order will be the time the rooms are cleared unless specified prior. Changes to this will incur a \$28 fee

All equipment delivered with the function needs to be ready for collection after completion

If equipment is misplaced or damaged, a replacement charge will be incurred

Public holidays or weekend catering attract an additional fee, due to extra staffing costs

A fee of \$16 is applicable for each delivery

Monday – Friday 7.30am – 5.30 pm

Saturday 8.30am – 3.30pm

Weekend: Function booking only

Building M, Level 0,

Victoria University

Footscray Park Campus,

70-100 Ballarat Road Footscray.

[vubar.catering@vu.edu.au](mailto:vubar.catering@vu.edu.au)

[Kim soi@vu.edu.au](mailto:Kim soi@vu.edu.au)

Business line: (03)99194300 or call Kim's Mobile:(04)68874066