



Flinders
UNIVERSITY

A·L·E·R·E

Flinders at Victoria Square Catering Package
2019

BREAKFAST

SEATED HOT BREAKFAST

\$39 per person

To Start

Freshly brewed coffee, teas, orange juice

House baked Danish pastries

Seasonal fruit, yoghurt, granola

Followed by seated breakfast plate

Newbury & Watson bacon, scrambled free range eggs, roasted Roma tomatoes, sautéed

Swiss brown mushrooms, smashed avocado, mint, toasted sourdough bread

STAND UP BUFFET BREAKFAST

\$35 per person

Sliced seasonal fruit platter

House baked Danish pastries

Coconut chia pudding with poached fruit, pistachio crumb

Roast eschalot & thyme pastry

Fried egg and bacon breakfast slider, tomato relish

Orange juice, Vittoria coffee, Twinings tea



COFFEE BREAKS

COFFEE BREAKS

Freshly brewed coffee and teas

On arrival

\$5.5 per person

Half day continuous service (4 hours)

\$9 per person

All day ay continuous service (8 hours)

\$12 per person

JUICE & SPARKLING WATER

Apple juice, Orange juice, still water, sparkling water (large bottles)

Per session

\$4.5 per person

Half day (4 hours)

\$7.5 per person

All day (8 hours)

\$10 per person

COOKIES PLATTER (serves 8 – 12)

\$45 per platter

Assorted house-made cookies

(triple chocolate cookies (g/f), lemon melting moments, Kingston's (vegan),
buttersnap cookies, cornflake cookies)

SNACK PACKS (select 1, minimum 10 items)

\$4.5 per item

Savoury nut granola pack

Pistachio Biscotti

Raspberry & Oat Bites

SWEET (select 1, minimum 10 items)

\$5.5 per item

Caramelised banana & walnut bread

Seasonal fruit frangipane slice

Fresh baked Danish pastries

Portuguese custard tart

Satsuma plum & star anise palmier

Cumquat macaron



LUNCH BREAKS

SAVOURY (select 1, minimum 10 items)

Pork, fennel & caramelised apple sausage roll
Pumpkin scones w/ maple butter
Confit onion, thyme & fetta, quiche
Roast tomato, basil & goats curd tarts

\$5.5 per item

QUICHE (minimum 10 items)

Mushroom & Bacon / Leek & Fetta

\$8 per item

CROISSANTS (minimum 10 items)

Ham & cheese / Cheese & tomato

\$8 per item

SANDWICH LINES (chef selection 3 varieties, serves 8-12)

Poppy seed bagel, house cured salmon, crème fraiche dill
Focaccia, roast beef, grilled capsicum, rocket & fresh horseradish
Wrap, roasted marinated vegetables, feta, basil pesto
Baguette, double smoked ham, Swiss cheese, Dijon mustard, dill pickles
Chicken Waldorf: chicken, celery, apple, toasted walnut, herbs

\$140 per platter

SALADS (select 1, serves 8-12)

Soba noodles, snow peas, Chinese cabbage, ginger & sesame dressing
Biodynamic chickpeas, roast cherry tomatoes, sweet potato, ras el hanout, radicchio leaves
Roast butternut pumpkin, aged balsamic, toasted seeds, shaved pecorino romano, fried sage
Mixed wholegrains, pickled fennel, labne, sumac, garden herbs
Continental cucumber, kalamata olives, fresh mint, dill seed dressing, ricotta salata
Roast cauliflower, cumin, celery, raisins, toasted walnuts, chives, yoghurt

\$80 per bowl



LUNCH BREAKS

DIP & PITA PLATTER (serves 8-12)

Choice of 2 dips, accompanied with fried pita & crudité)

Roast beetroot w/ yoghurt & caraway seed

Hummus w/ fried rosemary & sumac

Caramelised onion w/ cream cheese & walnut

\$45 per platter

GRAZING PLATTER (serves 8-10)

Cured meats and Australian cheese

House pickles, marinated vegetables

Lavosh, breads, grissini, dried fruit

\$120 per platter

WORKING LUNCHES

Daily chef's selection of 3 sandwiches + 2 salads

SANDWICH LINES

Poppy seed bagel, house cured salmon, crème fraiche dill

Focaccia, roast beef, grilled capsicum, rocket & fresh horseradish

Wrap, roasted marinated vegetables, feta, basil pesto

Baguette, double smoked ham, Swiss cheese, Dijon mustard, dill pickles

Chicken Waldorf: chicken, celery, apple, toasted walnut, herbs

\$39 per person

SALADS

Roast cauliflower, cumin, celery, raisins, toasted walnuts, chives, yoghurt

Mixed wholegrains, pickled fennel, labne, sumac, garden herbs

Whole fruit & sweet treat

Orange Juice, still and sparkling water



PLATTERED LUNCH

Selection of 2 mains + 2 salads

\$45 per person

MAINS PLATTERS

Seared yellowfin tuna, celeriac & kholrabi remoulade, citrus, chives, aioli
Sugar cured salmon, crème fraîche, anise herbs, fried onions
Assorted salumi, cornichons, balsamic roasted cippolini onions
Grass fed beef rump cap, roasted beetroot, horseradish, rocket leaves
Roasted organic chicken breast, heirloom carrots, caramelized yoghurt, pomegranate
Slow cooked eggplant, ground lamb, walnut tarator, raisins, fresh mint,
Roast pork belly, smoked apple puree, agro dolce Spanish onion, purple mizuna

SALADS

Soba noodles, snow peas, Chinese cabbage, ginger & sesame dressing
Biodynamic chickpeas, roast cherry tomatoes, sweet potato, ras el hanout, radicchio leaves
Green Beans, marinated tuna, soft-boiled egg, fried capers, herbs, tarragon dressing
Roast butternut pumpkin, aged balsamic, toasted seeds, shaved pecorino romano, fried sage
Mixed wholegrains, pickled fennel, labne, sumac, garden herbs
Continental cucumber, kalamata olives, fresh mint, dill seed dressing, ricotta salata
Roast cauliflower, cumin, celery, raisins, toasted walnuts, chives, yoghurt
Fresh ox heart tomato, sweet and sour onions, basil, croutons, anchovy and caperberries

Includes:

Whole fruit & sweet treat
Orange juice, still and sparkling water

ADD EXTRAS TO YOUR CATERING

Soft drinks
Fresh fruit platters

\$3 per person

\$3 per person



CONFERENCE DAY PACKAGE

ALL DAY CATERING

\$65 per person

Includes:

Freshly brewed Vittoria coffee, Twinings teas, orange juice
Full day continuous service
Morning tea and afternoon tea
Working lunch
Includes daily selection of sandwiches
Selection of two daily salads
Whole fruit & sweet treat
Orange Juice, still and sparkling water

HAPPY HOUR

(perfect for post conference networking)

\$35 per person

Includes: 1 hour of drinks

The Lane 'Lois' Blanc de Blanc
Rymill 'The Yearling' Sauvignon Blanc
Rymill 'The Yearling' Shiraz
Coopers Pale Ale
Soft drinks, orange juice, water

Chef's selection of canapes and nibbles



COCKTAIL MENUS

COLD CANAPÉS

Heirloom beetroot tartlet, gorgonzola dolce, walnuts & baby mint
Caramelised shallot tarte tartin, whipped ricotta, preserved lemon, chives
White soy marinated tuna, wasabi mayonnaise, wakame salad
Coffin Bay oyster, grilled cucumber, bonito pickle, succulents
Ham hock and pea terrine, smoked buttermilk, wood sorrel
Dry aged heritage beef tartare, truffle egg aioli, fried capers, chives, chervil
Smoked duck leg, crisp wonton, orange jam, bean shoots, soy roasted walnuts

HOT CANAPÉS

Pumpkin, sage & pine nut arancini balls, caramelised garlic aioli
Spencer gulf prawn & lemongrass dumplings, noug chum, fresh lime, rice vinegar pickled cucumber
Zucchini, chickpea & mint fritter, papaya, fermented green chilli, fried onions
Master stock pork belly, compressed apple, tamarind caramel, peanut salsa
Grilled lamb backstrap, baba ganoush, fried parsley, sumac, pita bread
Beef brisket croquette, gentleman's relish, onion & radish salad
Seared Japanese scallop, confit lemon, squid ink cracker, avocado, baby parsley



COCKTAIL MENUS

SUBSTANTIAL (Mini meal)

Ground beef or mushroom slider, cheddar cheese, dill pickles, tomato ketchup
Chicken katsu sando, iceberg lettuce, curry leaf aioli
Tempura whiting, fries, tartare sauce, lemon
Za'atar roasted cauliflower salad, celery, barberries, yoghurt, sumac, parsley
Toasted fregola sarda, slow cooked lamb shoulder, roast capsicum, preserved lemon, pecorino Romano
Pork & caramelized fennel sausage rolls, tomato relish
Roast tomato, oregano & mozzarella pizzetta

DESSERTS

Cumquat macaron
Portuguese custard tart
Raspberry & coconut wagon wheel
Lychee & rose opera gateaux
Dark chocolate & mandarin tart

CANAPÉ PACKAGES

1 hour	4 canapés	\$24 per person
2 hours	6 canapés	\$36 per person
3 hours	8 canapés	\$48 per person
Canapé		\$6 per item
Substantial		\$9.5 per item

HAIGH'S CHOCOLATE SLAB

3kg of South Australian couverture chocolate	\$350 per slab
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LUNCH & DINNER MENUS

ENTREE

Buffalo mozzarella, smoked eggplant, black garlic, pickled pumpkin, curry leaf
Seared Hiramasa kingfish, avocado, brown rice miso, compressed apple, sea parsley
Greenslades chicken leg galantine, shitake mushroom, candied orange, red vein sorrel
Sugar cured salmon, pastrami spices, buttermilk, salted kohlrabi, bronze fennel, skin crackling
Roasted Schuam pork belly, roasted fennel, smoked apple, watercress, fresh horseradish
Duck breast, sweet & sour carrot, toasted seeds, whole grains, charred cipollini onions

MAIN COURSE SELECTION

Black Angus rump cap, confit garlic, potato & saltbush sarladaise, smoked mushrooms, caramelised onion
Hay Valley lamb shoulder, caramelised yoghurt, caraway heirloom carrots, rye pangratatto, pomegranate
Pan fried barramundi, white beans, pancetta, baby octopus, preserved lemon
Confit ocean trout, globe artichoke, cauliflower, capers, muscatel beurre noisette, sorrel
Roast chicken breast, grilled spring asparagus, pea puree, chickpea shoots
Mushroom & cavolo nero pithivier, celeriac puree, caramelised baby onions, endive salad

All main courses served with shared:

Salad greens, tarragon vinaigrette, breakfast radishes
Organically grown mixed grains, pickled fennel, garden herbs, labne, sumac
Sourdough and cultured butter



LUNCH & DINNER MENUS

DESSERT

Bitter chocolate torte, tonka bean cream, burnt orange
Whipped coconut pannacotta, confit lemon puree, candied lime, toasted coconut
Peach & yoghurt bavares, white chocolate crackle, mint snow
Matcha mille feuille, macerated blackberries, pistachio
Lemon verbena vacherin, citrus curd, Adelaide Hills berries, cultured cream, native mint

Includes:

Vittoria coffee, Twinings tea

MENU OPTIONS

2 Courses

\$65 per person

3 Courses

\$79 per person

Choice mains - per choice

+\$10 per person

Choice entrée - per choice

+\$8 per person

Choice dessert - per choice

+\$8 per person

Alternate drop - per choice

+\$6 per person

Children's meals – under 10 years

\$45 per person

includes main course, dessert and beverages

Chefs selection pre-dinner canapés

\$12 per person



BEVERAGES

RYMILL PACKAGE

The Lane 'Lois' Blanc de Blanc
Rymill 'The Yearling' Sauvignon Blanc
Rymill 'The Yearling' Shiraz
Coopers Pale Ale, Coopers Dry, Coopers Light
The Hills Cider
Soft drinks, orange juice, water

2 hours	\$30 per person
3 hours	\$35 per person
4 hours	\$40 per person
<i>Extra hour</i>	<i>\$5 per person</i>

BREMERTON PACKAGE

The Lane 'Lois' Blanc de Blanc
Bremerton 'Betty & Lou' Sauvignon Blanc
Bremerton 'Tamblyn' Cabernet, Shiraz, Malbec, Merlot
Coopers Pale Ale, Coopers Dry, Coopers Light
The Hills Cider
Soft drinks, orange juice, water

2 hours	\$33 per person
3 hours	\$40 per person
4 hours	\$47 per person
<i>Extra hour</i>	<i>\$7 per person</i>

SPIRITS

Client supplied (3 varieties) All mixers provided	\$400
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*All spirits served after main course only



STAFF & HIRE EQUIPMENT

STAFF - per hour

(minimum 3 hour engagement per staff member)

Supervisor	\$60
Chef	\$60
Wait staff	\$55

HIRE EQUIPMENT

Kitchen equipment	\$650
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TERMS

Minimum order of \$300 on food & beverage

Minimum 3 days notice

Menu items and prices subject to seasonality of ingredients

Delivery Fee \$85

DIETARY REQUIREMENTS AND FOOD ALLERGIES

Dietary requirements are required 7 days prior to the event. While we make best efforts to cater for dietary requirements and food allergies, we can not guarantee that meals provided are to exact specifications. If dietary requirements and food allergies are of a serious nature, we recommend guests provide their own meals.

Crockery, cutlery and glassware and other hire equipment are available on request. Please ask our staff for further information.

*Terms and Conditions apply



Description Item	Qty	Price	Total
BREAKFAST – Enquire direct with Blanco Catering			
COFFEE BREAKS			
Coffee Breaks			
On arrival		\$5.5pp	
Half day (4 hours)		\$9pp	
All day (8 hours)		\$12pp	
Juice & Sparkling Water			
Per session		\$4.5pp	
Half day (4 hours)		\$7.5pp	
All day (8 hours)		\$10pp	
Cookies Platter (serves 8-12)			
Assorted house-made cookies		\$45pp	
Snack Packs (select 1, minimum 10 items)			
Savoury nut granola pack		\$4.5pp	
Pistachio Biscotti		\$4.5pp	
Vegan Protein balls (3)		\$4.5pp	
Raspberry & Oat Bites		\$4.5pp	

Description Item	Qty	Price	Total
Sweets (select 1, minimum 10 items)			
Caramelised banana & walnut bread		\$5.5pp	
Seasonal fruit frangipane slice		\$5.5pp	
Fresh baked Danish pastries		\$5.5pp	
Portuguese custard tart		\$5.5pp	
Satsuma plum & star anise palmier		\$5.5pp	
Cumquat macaron		\$5.5pp	
Savoury (select 1, minimum 10 items)			
Pork, fennel & caramelised apple sausage roll		\$5.5pp	
Pumpkin scones w/ maple butter		\$5.5pp	
Confit onion, thyme & fetta, quiche		\$5.5pp	
Roast tomato, basil & goats curd tarts		\$5.5pp	
Quiche (minimum 10 items)			
Mushroom & Bacon		\$8pp	
Leek & Fetta		\$8pp	

Description Item	Qty	Price	Total
Croissants (minimum 10 items)			
Ham & Cheese		\$8.0pp	
Cheese & Tomato		\$8.0pp	
LUNCH BREAKS			
Sandwich Lines Platters (serves 8-12)			
Poppy seed bagel, house cured salmon, crème fraiche dill		\$140	
Focaccia, roast beef, grilled capsicum, rocket & fresh horseradish		\$140	
Wrap, roasted marinated vegetables, feta, basil pesto		\$140	
Baguette, double smoked ham, Swiss cheese, Dijon mustard, dill pickles		\$140	
Chicken Waldorf: chicken, celery, apple, toasted walnut, herbs		\$140	
Salad Bowls (serves 8-12)			
Soba noodles, snow peas, Chinese cabbage, ginger & sesame dressing		\$80	
Biodynamic chickpeas, roast cherry tomatoes, sweet potato, ras el hanout, radicchio leaves		\$80	
Roast butternut pumpkin, aged balsamic, toasted seeds, shaved pecorino romano, fried sage		\$80	
Mixed wholegrains, pickled fennel, labne, sumac, garden herbs		\$80	
Continental cucumber, kalamata olives, fresh mint, dill seed dressing, ricotta salata		\$80	
Roast cauliflower, cumin, celery, raisins, toasted walnuts, chives, yoghurt		\$80	

Description Item	Qty	Price	Total
Dip & Pita Platter (serves 8-12)			
Roast beetroot w/ yoghurt & caraway seed		\$45	
Hummus w/ fried rosemary & sumac		\$45	
Caramelised onion w/ cream cheese & walnut		\$45	
Grazing Platter (serves 8-12)			
Cured meats and Australian cheese, house pickles, marinated vegetables, Lavosh, breads, grissini, dried fruit		\$120	
BREAKFAST – Enquire direct with Blanco Catering			
WORKING LUNCHES – Enquire direct with Blanco Catering			
PLATTERED LUNCH – Enquire direct with Blanco Catering			
CONFERENCE DAY PACKAGE – Enquire direct with Blanco Catering			
HAPPY HOUR – Enquire direct with Blanco Catering			
COCKTAIL MENUS– Enquire direct with Blanco Catering			
LUNCH & DINNER MENUS – Enquire direct with Blanco Catering			
BEVERAGES MENU - Enquire direct with Blanco Catering			
STAFF & EQUIPMENT HIRE			
Supervisor		\$60ph	
Chef		\$60ph	
Wait staff		\$55ph	
Kitchen equipment		\$650	
Delivery		\$85	

Acceptance

Full Name:

Company Name:

Postal Address:

Payment method:

Phone:

Email:

Dietary Requirement/Additional Information:

Booking details: Event Date:

Level:
Room:

On arrival:

Morning tea:

Lunch:

Signed:

Date:

Afternoon tea:

Event concludes:

GET IN CONTACT

We would love to hear from you.

BLANCO CATERING

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