



Catering

2020/2021 Catering Menu

“Quality is our perfection”

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www.stylishcatering.com.au

Prices are current and are subject to change without notice
All prices exclude GST



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About Us

Is your business looking for a reliable and stylish catering service with friendly staff?

Hi there, we are Robert and Skye Farrugia and recently we have launched our catering services in to the corporate sector. We both have many years of experience in the catering industry and would like you to see what we can offer you and your clients.

We are very excited to announce our very many services we have to offer you, some of which will include:

- Home and office catering including cocktail party finger food
- Stylish spit roast catering
- Corporate luncheons including sandwiches and hot food
- Fine dining experiences for those special occasions
- Take home dinner packs for the whole family
- We will cater to your requirements with custom made menu's to suit
- Plus much much more as featured in this pack

Stylish Catering offer great food, excellent customer service, an eye for detail and care for our customers. What separates us from other catering services is that unlike larger companies we at Stylish Catering are not focused on the maximum dollar but you being relaxed and knowing all your requirements will be catered for.

We pride ourselves on making your company project a professional image to your clients and staff, and welcome any feed back you have for us in order to improve our service to you.

It would give us at Stylish Catering great pleasure if our services would be seriously considered.

This pack is for your reference and shows you what we have to offer. If these menus do not suit your requirements we will design and cook fresh a menu that best suits your business. Our chefs have the experience and the knowledge to prepare what you would like.

If you have any further questions or want to talk about your catering options please feel free to contact us at Stylish Catering, on 9689 8695 during business hours, alternatively after hours on

Robert Farrugia: 0418 340 139 or Skye Farrugia: 0402 347 578

Our Services

We will always endeavour to provide our customers with a personalised and professional touch and go out of our way to ensure your catering requests are of 100% satisfaction to you.

We take pride and back our product all the way by using fresh and local products at a very affordable cost to our customer.

We value any feedback to help improve our product so you the customer will benefit as much as possible.

Reliable delivery service, delivered on time satisfaction guaranteed

A variety of menu selections and flexibility of making any changes to suit your needs at no extra cost.

**Same day ordering with free delivery available.
And no minimum order**

Our guarantee to make your function a success

We cater to home, office and function centres, you tell us where to be 7 days a week.

Periodic customer surveys to help improve our service to you.

Friendly staff to assist you, and offer any suggestions to improve your catering requests. Email, fax or phone orders welcome.

All food is prepared for your order in our food safe registered kitchen using only the freshest of ingredients.

Stylish Catering support healthy eating and recognise a range of dietary requirements. All menu options include variance in options and provide assistance in menu choice through our legend listed below

V Vegetarian

H Halal

VG Vegan

LF Low fat

GF Gluten Free

Rewards program

Stylish Catering value your business and believe our quality service we deliver to you would be appreciated by your friends and peers. If you believe we provide you with a good service tell a friend and you will be rewarded for this.

You are looking for a new caterer for your corporate meetings and not sure if you want to risk trying a new caterer for that important meeting you have to organise, We will supply and deliver to you free of charge a sample lunch for 4 people consisting of a mixture of sandwiches, rolls & pita, hot pastries and finger food and a fruit platter.

All you need to do is call with some details and *Stylish Catering* will organise your lunch.

Reward Program One

For every new customer that places their first order with *Stylish Catering* that you have forwarded to us, you will receive 20 reward points. If that new client continues to order over the next month you will receive a further 100 reward points.

Reward Program Two

When you place a catering order with *Stylish Catering* you will receive points, For every dollar you spend, you will receive points \$1.00 = 1 point.

Reward Program Three

Receive bonus points when you purchase certain products from our catering pack. Through out the year we have special promotions to encourage you to try different food. This will be sent to you through out the year.

Collecting your points

Your points are worth money, for every 5000 points accumulated you will receive \$100.00 credited to your account and can be accumulated and used to purchase one of our many great tasting products for your business at a later date. (Conditions Apply)

*Continue to build up your points to receive great deals with
Stylish Catering products and services.*

Breakfast

Breakfast is the most important meal of the day (so the experts say). So why not try our breakfast options. Our popular yoghurt and muesli, and filled croissants will give you that kick start to your day. And maybe a fresh fruit platter will finish your morning off with a refreshed start to the afternoon.



Egg & bacon roll filled with crisp bacon and runny egg
\$6.30 per roll



Assorted toasted sandwiches (1.5 rounds per person) **GF**
Toasted \$8.50 per person
French toasted \$9.60 per person



An assortment of filled croissants served warm
\$5.60 per croissant **V H**



An assortment of house made bite size fruit Danishes (2 per person)
\$4.80 per person **V H**



An assortment of house made mini muffins (2 per person)
Fruit \$3.60 pp Savoury \$4.60 pp



Fruit skewers with seasonal fruit & berry yoghurt (2 per person)
\$7.00 per person **GF V LF VG**



Freshly made hotcakes topped with maple syrup and whipped butter (2 per person)
\$3.90 per person **GF V**



Eggs benedict served on toasted muffin, bacon, spinach & poached egg topped with hollandaise sauce
\$5.60 each (min 6 serves)



An assortment of house made Biscuits (2 per person)
\$3.20 per person **V H**



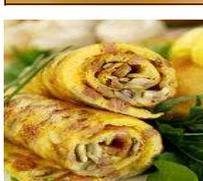
Mini friands made to your liking, pick from the following:
Berry, lemon, cherry, choc & walnut, orange & poppy seed, (2 per person)
\$5.60 per person **LF V**



Breakfast cups filled with vanilla yoghurt, toasted muesli and fruit compote
\$6.60 each **LF V GF H**



Freshly baked bite size cheese & Vegemite scrolls (2 per person)
\$4.00 per person **V H**



Crispy egg & bacon omelette wrap (2 per person)
\$9.00 per person **V H**



Banana bread served warm ready to eat
\$29.50 per loaf **LF V H**



Fresh baked scones with jam & cream, fruit scones or savoury scones.
Savoury scones consist of: cheese & herb, pumpkin chive & sour cream, zucchini and walnut, bacon & cheese
\$3.80 per person **V GF H**
\$4.60 pp savoury

Buffets & dinners

As everyone's likes and dislikes are very different we can design a hot lunch, dinner or buffet which best suits your needs and the occasion. Your package can consist of finger food entrees, hot or cold entrée, restaurant quality main meal or a hot or cold dessert.

A consultant will sit with you and discuss your needs and design a menu to best suit your function.

We have qualified staff to serve the food to your guests and make the whole occasion one to remember.

You will not have to worry about a thing!



Home made lasagne with fresh pasta sheets, & chunky meat sauce (approx 12 serves)
\$10.00 per tray **V H**



Slow braised lamb shanks served with slow roasted vine tomato and creamy mash potato
\$22 per serve (min 8 serves)



Home made beef & vegetable shepherds pie topped with cheesy potato gratin
\$10.00 per tray **LF H**



Beef casserole hot pot topped with Dumpling
\$18.00 (serves 8)
GF LF H



Fresh cannelloni filled with spinach, ricotta and roasted pumpkin slow cooked in rich tomato sauce
(Approx 8-9 serves)
\$65.00 per tray
V H LF GF



Traditional BBQ's cooked to your liking. Many menu's available on request designed for your likes.
\$POA **V VG H LF GF**



Eggplant rolls filled with ricotta and goat's cheese with a rich tomato and basil sauce
Serves 8-9
\$65.00 per tray
V H LF GF



Baby pot roast chicken cooked in Moroccan spices and root vegetables served with oven roast potatoes
\$65.00
LF GF H



We make a range of homemade pastas including ravioli, potato gnocchi and spaghetti. Choose your own sauce to go with this
\$15.00 per tray (serves 10)
V H LF



Traditional roast pork with a sage and lemon stuffing, served with roast Kipfler potato
Serves 8-9
\$140.00 **LF GF**

Accompaniments available with all dishes please ask for suggestions

Salads

At stylish catering we are always coming up with new and wonderful menu ideas for you to try. Our salad range is made fresh to order and can be changed to your liking to suit your clients needs.



Chunky & creamy potato salad combined with bacon pieces, corn kernels and a dill, egg mayonnaise dressing
\$44.00 per bowl (10 serves)

LF V H GF



Italian style Antipasto salad combined with grilled eggplant, roasted basil potato, red onion, rocket leaves and crumbed bocconcini cheese that melts in your mouth.

\$49.00 per bowl (10 serves)

V H GF



Tandoori spiced chicken salad with salad green, baby spinach leaves, fresh herbs, cucumber slithers cherry tomato and red onion dressed with a mint and garlic yoghurt dressing
\$49.00 per bowl (10 serves)

LF H GF



Warm Mexican salad consisting of roasted pumpkin, roasted cherry tomato, charred corn cob, baby spinach leaves, and grilled chorizo sausage. Dressed with a red wine vinegarette.

\$49.00 per bowl (10 serves)

GF



Traditional Greek Salad filled with fresh garden leaves, fetta, olives, cucumber and tomato topped with a balsamic reduction dressing
\$47.00 per bowl (10 serves)

LF V H GF



Traditional crispy shredded cabbage, Asian greens, cucumber and fried noodles with a ginger, lime and sweet chilli dressing
\$38.00 per bowl (10 serves)

LF V H GF VG



Traditional caesar salad topped with crispy bacon, bread croutons, anchovy, fresh parmesan and poached egg
\$47.00 per bowl (10 serves)

LF V H GF



Mediterranean style salad with chickpeas, peppers, olives and herb dressing
\$47.00 per bowl (10 serves)

VG



Nicoise salad combined with cos lettuce, green beans cherry tomato, steamed potato, olives and egg, combined with our own dressing
\$49.00 per bowl (10 serves)

LF V H GF

Sandwiches, Rolls & Specialties

Our breads and rolls are baked fresh daily to ensure only the freshest and best quality is served to you. We have a wide range of fillings available and requests can be made to ensure your favourite fillings are used in your Platters.

All our meats, and vegetable fillings are all prepared on site to ensure the fullest flavours are achieved and enjoyed by you and your guests.



An assortment of mixed gourmet sandwiches
(1.5 rounds per person)
\$9.90 per person
11.50 per person GF sandwich



An assortment of gourmet toasted foccacia
1.5 per person
\$15.30 per person



A selection of gourmet filled bite size rolls
(2.5 per person)
\$12.50 per person



An assortment of gourmet filled baguettes
(1.5 per person)
\$15.50 per person



A selection of gourmet filled pita wraps
(2.5 per person)
\$11.90 per person



A selection of ribbon club sandwiches
(1.5 per person)
\$13.50 per person



A selection of Turkish rolls
(1.5 serves per person)
\$15.50 per person



A selection of mixed gourmet cob sandwich
(1.5 rounds per person)
\$12.50 per person



Mixed bread selection; consisting of sandwiches, pita wraps Baguettes and bite size rolls **\$12.50 per person (min order 6) 2 pieces per person**



Hot roast roll served warm with gravy. Roast available: beef, lamb, pork chicken.
(48 hours notice required minimum 8 serves) (1.5 rolls per serve)
\$13.50 per serve



Mexican tortilla toasted wraps filled with shredded lettuce, bean mix, corn, avocado and mild tangy Mexican salsa
(1.5 per person)
\$14.50 per person



House baked bagels filled with our selection of favourite fillings
(1.5 rolls per person)
\$14.50 per serve

Combinations & Boxes

Want something different for your guests, try our range of burger sliders or speciality platters.

All items are made fresh in our kitchen using only authentic ingredients ready for you and your guests to enjoy this experience.



Slider Pack consisting of; beef cheese slider, herbed chicken slider and pickle, chorizo and roasted red pepper slider with spicy red chutney. Served with rosemary fries and aidi
Minimum order 6 per box
\$45.00 per pack



Traditional Asian noodle boxes. With 3 flavours to choose from.
* Nasi Goreng- Sweet soy Asian vegetable rice with a hint of sweet chilli
* Beef, chicken or Vegetable Hokkien noodle stir-fry with Chinese BBQ sauce
* Singapore noodles; vegetarian
* Chinese style fried rice with fried egg and ham pieces
\$1.90 each minimum order 8



Tapas plate consisting of; marinated olives, zucchini and blue cheese fritter, grilled haloumi with lemon, Arancini, Turkish tomato salsa with biskettes, mint & coriander prawn skewer and blood orange and chilli chicken bites **Serves 9-12 \$95.000**



Japanese cold tasting platter consisting of; California rolls, Rice block with raw seafood, pickled ginger, cold dumplings and rice paper rolls, Dipping sauces include light soy & wasabi. **Serves 6 (7 items per person)**
\$115.00 per platter

Combine your lunch...

selection of gourmet sandwiches 1.5pp, 1x 375ml drink, fruit platter

\$17.50 per person

selection of filled rolls, pita breads and baguettes 2pp, 1x 375ml drink, fruit platter

\$25.00 per person

selection of sandwiches, rolls and pita 2pp, 1x 375ml drink, fruit platter and selection of cakes and slices 2pp

\$32.00 per person

Lunch Box...

A special package put together for each guest when having a meeting on the move. The pack consists of fresh made roll, piece of fresh fruit, house made fruit muffin or cake and can of drink.

\$19.50 roll pack

\$16.60 4point sandwich pack

\$17.80 pita wrap pack



Finger food

Ninety five percent of our finger food is made on site, and we take no short cuts, only using the freshest quality of product from our local suppliers. We can cater at your office, home or function centre. When picking from our selection below we suggest you select between 8-9 items choosing a variety from our traditional, For the connoisseur, More Filling and Desserts. We guarantee your guests will leave your function feeling satisfied

Traditional...

House made variety pies with a sweet tomato chutney
Golden spring rolls with sweet chilli dipping sauce
Steamed pork dumplings with a light soy dipping sauce
Tandoori marinated chicken skewers served with yogurt sauce
An assortment of Bite size mini pizza
An assortment of bite sized sandwiches
Traditional house made sausage rolls with tomato chutney
Roasted pumpkin & sage risotto balls
Golden brown sesame chicken strips served with a sweet plum sauce
Sticky honey, soy sesame drumettes
Bite size quiche lorraine
Beef & chorizo croquette served with garlic aioli

For The Connoisseur...

Toasted bruschetta topped with dill crème smoked salmon and baby capers
Zucchini & thyme fritters with a sweet chilli crème dipping sauce
Spinach roulade filled with Mediterranean vegetables
Mini pulled lamb souvlaki in pita filled with cucumber, tomato and tatziki
Pork, apple and thyme puffed sausage rolls served with sweet tomato relish
Prawn cocktail shot with avocado, cucumber and tomato with a vodka, coriander & lime dressing
Vegetarian filled californian rolls served with Japanese soy
Pulled pork burger with red peppers, rocket and mildly spiced apple sauce

Finger food

Lamb scotch egg with dukkah spices served with eggplant dip

American wagu beef cheese burger with melted cheddar cheese, rocket, and pickled gherkin mayonnaise

Peking duck wrapped in rice paper with crispy vegetables and hoi sin

Saffron paella for one with chorizo topped with seared scallop served in china spoon

Green apple slaw topped with slow roasted pork belly with crispy skin crumble

Crudités topped with truffled mushroom pate topped with dukkah crusted lamb fillet

Seared scallop with crispy prosciutto crumbs with a lime & tequila dressing

Baby tarts filled with creamy goats cherve, green olive tepenade & shaved roast beef

More Filling...

Mildly spiced wagu beef meatball slow cooked in a chunky tomato & basil sauce

Chicken ceaser box served with crispy crouton, charred bacon pieces and boiled egg

Thai beef noodle box with Asian vegetables served with chopsticks

Salt & Pepper calamari served with Asian slaw dressed with a coriander and lime vinaigrette

Traditional fish & chips served in paper cones with lemon & tartare

Butter chicken served in little bowls with aromatic rice and garlic roti

Parmesan crusted chicken parmigiana served with house made chips and garlic aioli

Slow cooked BBQ beef ribs served with celery puree & jus

Dessert...

Rich mud cake topped with chantilly cream and chocolate sauce

Mini chocolate tartlets dusted with cocoa powder

Individual berry cheesecake

Orange and poppy seed cakes topped with crème icing

Mini tart lemon tartlets

Fruit skewers dressed in a sweet mint sugar syrup



Platters

We have a selection of platters you can choose from and are all prepared fresh by our chefs on our premises. Our antipasto platters consist of house marinated vegetables and local cured meats. Our cheeses are selected from local producers and our fruit platters only consist of the freshest in season produce. We can also make platters to suit your individual needs at no extra cost. Just let our consultant know your requirements.



Fresh fruit platter consisting of fresh local produce

(min. 6 people)

\$5.50 per person



crudites platter and house made dips consisting of carrot, celery, cucumber, red peppers, tatziki dip, caviar dip and smokey eggplant dip. (serves 15 people)

\$58.00 per platter



Antipasto platter consisting of marinated vegetables, cured meats, cheeses, semi dried tomato, marinated olives, dips and crackers sticks stuffed peppers, artichokes

small \$70.00 large \$95.00 per platter



Local cheese and crackers platter, platter includes locally produced cheeses and water cracker biscuits

(min. 6 people)

\$7.00 per person



Large quiche with an assortment of fillings

(fillings upon request serves 8 people)

\$55.00



Hot pastry platter all made fresh in our kitchen choose from our extensive range; Assorted party pies, sausage rolls, sesame chicken, chicken skewers, quiche lorraine, honey & soy drumettes, kofta skewers, pastry tartlets, spring rolls, samosa, curry puffs, fish cakes, Tandoori chicken, risotto balls,

3 items per person \$6.00 4 items per person \$8.00 5 items per person \$10.00



Trio of house made dips with grilled charred Turkish bread and pita breads; dips may include olive, beetroot, tatziki, hommus, Eggplant dip

\$65.00 per platter



Spit Roast Catering

Three succulent roasts: Beef, Pork, Lamb served from the spit

Golden roast potatoes with sour cream

Freshly baked French stick

Five salads:

Potato salad

crispy green salad

coleslaw

Rice salad

Pasta salad

Four house made desserts:

creamy cheesecake

Rich mud cake

Fresh fruit salad

Decorated Pavlova

Tea and coffee

All condiments for meats and salads

High quality plastic plates, cutlery and serviettes

Linen for main table for service



\$21.50

Per Person

40-49 guests \$22.00

30-39 guests \$24.00

Staff service \$150.00 (3 hours)

Morning & Afternoon Tea

All our cakes, scones, slices, muffins and tartlets are made fresh on site for your catering request. To ensure you are guaranteed your order, 48 hours notice on the tartlets would greatly assist our chefs in ensuring you get your order on time.

If you have an old favourite your grandma used to make, let us know and we would be more than happy to bake it fresh for your function.



An assortment of house made mini muffins (2 per person)
Fruit \$3.50 pp Savoury \$4.50



Decorated celebration cake; Mud cake, apple & cinnamon, carrot & walnut, Black Forest, Orange & poppy seed
\$42.00 per cake **GF** **V**



An assortment of house made Biscuits (2 per person)
\$32.00 per person



Iced cup cakes, decorated in bright colours (2 per serve)
\$4.50 per serve **GF** **LF** **V**



Freshly baked cake loaf
Apricot & walnut, Pumpkin & fruit, Banana,
\$29.50 per loaf **GF** **LF** **V**



An assortment of house made cakes & slices baked fresh daily (2 per person)
\$4.50 per person **GF** **V**



Golden profiteroles filled with a light pastry cream topped with chocolate (2 per person)
\$42.00 per serve



Hot pastry platter all made fresh in our kitchen choose from our extensive range;
Assorted party pies, sausage rolls, sesame chicken, chicken skewers, quiche lorraine, honey & soy drumettes, Italian meatball skewers, pastry tartlets, spring rolls, samosa, curry puffs,
3 items per person \$6.00
4 items per person \$8.00
5 items per person \$10.00
V **LF** **H** **GF** **VG**



Fresh baked scones with jam & cream, fruit scones or savoury scones.

Savoury scones consist of: cheese & herb, pumpkin chive & sour cream, zucchini and walnut, bacon & cheese (2 per person)
\$3.80 per serve **V** **H**
\$4.50 pp savoury



An assortment of house made Tartlets flavours include, chocolate, lemon cheesecake, fruit, frangipane (2 per person)
\$6.50 per person
V **H**

DRINKS

Stylish catering have a range of drink packages available to you. We also have access to mobile bars with professional staff to serve your guests drinks through out your event.

Just ask us how.



1.25 litre
drinks
\$4.50 each



1.25 litre
Sparkling
mineral water
\$4.50 each



375ml cans
\$2.50 each



San Pellegrino
1 litre Bottles
\$5.50 each



390ml
bottles
\$3.80 each



500ml
bottles
\$4.00 each



2 Litre
Juice
\$7.50 each



Plunger coffee and tea with
milk
\$3.00 per person
*cup & saucer not included



Stylish catering have access to Melbourne's best mobile bars. We can arrange this for you and provide you with professional bar staff to make your function memorable.

Stylish Catering have a range of equipment available for hire please ask how we can help

Contact Details & Ordering



Contact Details:

Phone: 1031 9689 8695
Mobile: 0418 340 139 (AH) Robert
Mobile: 0402 347 578 (AH) Skye
Email: robert@stylishcatering.com.au

Office Hours:

Monday—Friday
6.00am—4.00pm

How to Order:

You may use any of the alternatives available in our contact details or alternatively our *Order Form* located in this pack.

We do prefer 24 hours notice on all orders to guarantee your requirements. When emailing or faxing orders we will call you to confirm your order, if you do not hear from us by the end of the working day please call us to confirm we have received your order.

Last Minute Orders:

We understand things come up and last minute catering is required, we will do the best we can for you with the time we have to prepare the order for you.

Payment:

Cash on delivery is our preferred payment option, we also have credit card facility available. A 7 or 30day account can be arranged & AMMEX facility (fees apply) please call us to discuss this further with us.

Equipment:

We have a range of equipment available to hire upon request, if we do not stock a requested item we will source this for you on your behalf at not extra cost.



SURVEY

How many times would you use our catering service?
2-3 times per week weekly less than weekly

How would you rate the presentation of the platters you received?
Excellent Good Average

Was the staff member who delivered your catering polite and courteous?
Excellent Good Average

If you made a phone order was the staff member helpful in assisting you in the decision process for your order
Excellent Good Average

Was the order you received what you expected and what you Ordered?
Yes No Some missing

How would you rate the quality of the food in taste and flavour?
Excellent Good Average

Is there enough variety in our function pack for your business meeting needs
Yes there is a good variety No, needs more variety
eg: _____

Was the temperature of the food delivered acceptable?
Excellent Good Average

Are the portion sizes sufficient for your clientele and value for money?
Excellent Good Average

Was your catering order delivered to you at your requested time?
Yes No

Are you aware of all of our services including private catering, weddings, contract catering?
Yes No

Would you recommend Stylish catering and our service to others
Yes No

Are you aware of the different ways in which you can order with Stylish Catering
Yes No

If you would like Stylish Catering to contact you please list your details below:
Any other comments-
