

## CATERING MENU 2020

Meridian Vocational College at say.kitchen prides itself on educating South Australia's next generation of young chefs. Our menu features delicious and unique dishes that combine comfort flavours with a modern twist, enhanced with a touch of SA's great indigenous ingredients. Our personalised approach ensures your chosen menu both meets your needs, and delights your guests.

We hope you enjoy our catering packages, carefully curated in conjunction with Bush Tukka to suit your event and make planning a breeze. For a more personalised menu, please email [anthony@mvc.edu.au](mailto:anthony@mvc.edu.au), speak to café staff or contact our venue partner, St John's Youth Services.

Our team of chefs and students look forward to hosting your next meeting or event, and creating a successful and memorable day for you and your guests.



## Standard Catering Menu

### BASIC SERVICE

coffee // tea // hot chocolate // biscuits *juice not included*

\$7.00

### MORNING TEA

A selection of 3 bakery items from the Meridian Vocational College kitchen

\$14.50

### LUNCH

Chef's selection of sandwiches and filled breads with salad bowls to share

\$18.50

### LUNCH + FRUIT PLATTER

Chef's selection of sandwiches and filled breads with fruit and salad bowls to share

\$22.00

### AFTERNOON TEA

Platters of assorted seasonal fruit, cheese and crackers

\$13.50

### FRUIT PLATTER

Small plate (6-8 ppl) **\$20.00**      Medium plate (12-15 ppl) **\$30.00**      Large Platter (20-30 ppl) **\$50.00**

### FULL DAY PACKAGE

Includes morning tea, lunch + fruit platter and afternoon tea

Coffee, tea and table water available for the full day *juice not included*

\$42.00

- Morning tea and lunch packages are served with orange juice, table water, basic coffee and tea. *For barista made coffee, please refer to drinks menu prices.*
- Menus can be modified to suit dietary requirements, including vegetarian, vegan and gluten free options. Prior notice of 24 hours is required, please email: [anthony@mvc.edu.au](mailto:anthony@mvc.edu.au). *Note that due to the nature of the training environment, we cannot guarantee allergies.*
- All prices listed are per person, except for the fruit platter.
- Prices are ex GST and may include additional equipment, weekend and public holiday surcharges and staff hire cost.
- For special events, breakfast functions, cocktail packages or bespoke catering, please refer to function packages and contact [anthony@mvc.edu.au](mailto:anthony@mvc.edu.au) for any requirements.



## Breakfast Banquet Packages (for groups of 8 or more only)

### BREAKFAST COLD BUFFET \$22.00

Assorted cereals, chia pudding, yoghurt, sweet mini muffins, selection of pastries and fruit salad

### BREAKFAST HOT BUFFET \$24.00

Platters of breakfast sausages, hash browns, roasted tomatoes, oven roasted mushrooms, bacon, baked beans and scrambled eggs

### BREAKFAST DELUXE \$26.00

Platters of breakfast sausages, hash browns, roasted tomatoes, oven roasted mushrooms, bacon, baked beans, scrambled eggs, platters of sweet mini muffins and fruit salad

### BREAKFAST DELUXE AND SWEETS \$29.00

Platters of breakfast sausages, hash browns, roasted tomatoes, oven roasted mushrooms, bacon, baked beans, scrambled eggs. Also includes platters of pancakes, maple syrup, whipped cream, vanilla ice cream, selection of pastries, sweet mini muffins and fruit salad

- All packages are served with table water, juice and one barista coffee or tea per person.
- Menus can be modified to suit dietary requirements, including vegetarian, vegan and gluten free options. Prior notice of 24 hours is required, please email: [anthony@mvc.edu.au](mailto:anthony@mvc.edu.au).  
*Note that due to the nature of the training environment, we cannot guarantee allergies.*
- Packages are served as platters with tasting portions of each item per person, and include a selection of breads.
- Prices are ex GST and may include additional equipment, weekend and public holiday surcharges and staff hire cost.



## Standing Cocktail and Canape Packages (for groups of 8 or more only)

- Selection of finger sized hot and cold foods (served within 2 hour duration). Guests receive 1.5 portions of each food item per person.
- Menus can be modified to suit dietary requirements, including vegetarian, vegan and gluten free options. Prior notice of 24 hours is required, please email: [anthony@mvc.edu.au](mailto:anthony@mvc.edu.au).  
*Note that due to the nature of the training environment, we cannot guarantee allergies.*
- All prices listed are per person except for the fruit platter.
- Prices are ex GST and may include additional equipment, weekend and public holiday surcharges and staff hire cost.
- Say.kitchen is not licensed for the general service of alcohol, and will require confirmation of catering at least one month prior to your event to organise a liquor licence. This will incur an additional cost.

### BASIC PACKAGE

\$32.00

Roasted pumpkin, native thyme sun dried tomato and pesto quiche (v)  
Ham and cheese mini croissants  
Spring rolls and pepper berry sweet chilli (v)  
Assorted mini pies and pasties with kutjera relish  
Sweet corn and zucchini fritters with native mint and yoghurt salsa (v)  
Vegetarian arancini with lemon myrtle aioli (v)

### CROWD PLEASER

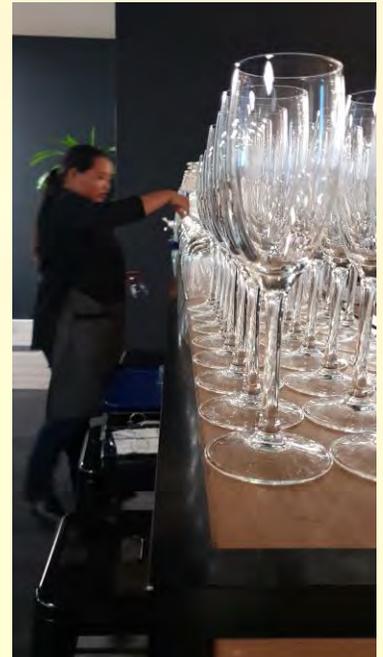
\$41.50

Roasted pumpkin, native thyme sun dried tomato and pesto quiche (v)  
Ham and cheese mini croissants  
Spring rolls and pepper berry sweet chilli (v)  
Assorted mini pies and pasties with kutjera relish  
Sweet corn and zucchini fritters with native mint and yoghurt salsa (v)  
Vegetarian arancini with lemon myrtle aioli (v)  
Prawn cones with ginger soy finger lime dipping sauce  
Chocolate profiteroles with roasted wattleseed (v)

### PARTY PACKAGE

\$45.00

Roasted pumpkin, native thyme sun dried tomato and pesto quiche (v)  
Spring rolls and pepper berry sweet chilli (v)  
Assorted mini pies and pasties with kutjera relish  
Sweet corn and zucchini fritters with native mint and yoghurt salsa (v)  
Vegetarian arancini with lemon myrtle aioli (v)  
Prawn cones with ginger soy finger lime dipping sauce  
Chocolate profiteroles with roasted wattleseed (v)  
Mini lamingtons and strawberry gum whipped cream (v)  
Raspberries and muntries chocolate cups (v)



**GOLDEN WATTLE PACKAGE**

**\$49.50**

- Roasted pumpkin, native thyme sun dried tomato and pesto quiche (v)
- Crumbed scallops with finger lime aioli and caper salsa
- Assorted mini pies and pasties with kutjera relish
- Sweet corn and zucchini fritters with native mint and yoghurt salsa (v)
- Vegetarian arancini with lemon myrtle aioli (v)
- Saltbush and native thyme fried chicken drumettes
- Prawn cones with ginger soy finger lime dipping sauce
- Chocolate profiteroles with roasted wattleseed (v)
- Mini lamingtons and strawberry gum whipped cream (v)
- Raspberries and muntries chocolate cups (v)



**SCONES AND GUM PACKAGE** (minimum 10 ppl)\*

**\$10.50**

- Roasted wattleseed homemade scones
- Mini muntries muffin
- Lemon myrtle butter cookies
- Quandong jam
- Strawberry gum cream
- Fresh strawberries

*\* this package is served on platters or can be taken away in boxes*

