

CATER CARE AUSTRALIA

Koala Cafe

*Function & Special Event  
Menus*



For Booking Information  
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*"We care for you"*

We appreciate a minimum notice of 48 hours for all normal functions, however we will endeavour to accommodate short notice requirements. Menus suggested are a guide only.

All crockery, cutlery and function equipment not returned within 24 hours will be charged to your invoice.

Any additional labour incurred in the production, delivery, collection, set up, clear down or use of wait staff will result in additional labour charges being applied.

Special menus including formal luncheon and dinner menus, can be designed to meet your specific requirements.

Cancellations under 24hours will incur a 50% surcharge.

Prices listed are inclusive of GST.



*OUR MENU SELECTIONS:*



Breakfast – Standard Continental – Bakery – Gourmet Continental - Full English

Morning & Afternoon Teas

Working Lunches

Platters

Cocktail Selections

Barbeques

On contacting the Site Manager, please provide the following information:

Guest Numbers

Service Times

Menu Selection & Style of Service

Equipment Requirements

Linen, glassware & specialty equipment charged extra.

Unless included in Function Packages Tea, Coffee, Juice, Soft drinks and Alcoholic Beverages will be available as requested.

Our standard Function Form will be faxed or emailed to the client contact making the request, for confirmation and authorisation of the function details. Special dietary needs and vegetarian selections will be provided upon request.



*BREAKFAST MENU:*

**Beverages**

Plunger Coffee

Coffee

Tea

Juice Jug

Mineral Water

Soft Drinks – both diet and regular

Bottled Water

300ml Juice

**Standard Continental**

Assorted Cereals

Plain & Flavoured Yoghurt

Seasonal Fruit Platter

Selection of Fruit Juices

Brewed Coffee & Tea

**Bakery**

Assortment of Savoury Filled Croissants

Selection of Mini Danish Pastries

Country Style Muffins

Selection of Juices

Brewed Coffee & Tea



*BREAKFAST MENU:*

**Gourmet Continental**

Selection of Muffins including:

Chocolate Chip

Strawberry & Coconut

Lemon & Poppyseed

Plain & Filled Croissants

Sliced Fruit Platter

Condiments: Conserves & Marmalade

Brewed Coffee & Tea

**Full English**

Creamy Scrambled or Poached Eggs

Crispy Bacon

Grilled Tomato, Sautéed Mushrooms or Hash Brown

White, Wholemeal & Rye Bread for Toasting

Seasonal Fruit Platter

Condiments: Conserves & Marmalade

Brewed Coffee & Tea

*Juice available on request*



*MORNING & AFTERNOON TEAS:*

**Mini Filled Rolls**

Selection of:

Cream Cheese, Smoked Salmon & Capers

Turkey, Butter Lettuce & Cranberry Sauce

Rare Roast Beef & Chutney

Roasted Vegetables & Pesto

Assorted Cakes

Mini Danish

Mini Muffins

Home baked Biscuits

Scones with Jam & Cream

Savoury Damper

Kabana, Cheese & Crackers

Gluten Free Cake

Medium Muffin

Freshly Brewed Coffee & Tea



*WORKING LUNCHES:*

**The Mariner**

Crispy Crumbed Fillet of Fish

Oven Baked Potato Wedges

Fresh NRG Salad

Orange Juice

**The Continental**

*Construct your own....*

Assorted Cold Cuts and Salad on Fresh Crusty Baguettes

Orange Juice

**The Energiser**

Assorted Sandwiches

Hot Savouries

Cheese & Fruit Platter

Orange Juice



*WORKING LUNCHES:*

**The Vegetarian**

Capsicum, Bocconcini & Fresh Basil Pasta

Fruit Platter

Flavoured Mineral Water

**The Express**

1½ Rounds Assorted Sandwiches

Fruit Platter

Orange Juice

**The Nibbles**

Vegetable Crudités and Dips

Bite-sized Quiche Slices

Hot Savouries

Flavoured Mineral Water



*WORKING LUNCHES:*

**Sandwiches**

4 Points on a Variety of Breads

6 Points on a Variety of Breads

4 Points & 1 Small Roll per person

Assorted Sandwich Platter includes (per person):

1 Sandwich, 1 Dinner Roll & 1 Open Baguette

Gourmet Sandwiches – 4 or 6 Points p.p.

Gourmet Rolls – 2 p.p.

Gourmet Lavash – 1 p.p.

Gourmet Bagel – 1 p. p.

Club Sandwich – 1 p. p



*WORKING LUNCHES:*

**Sandwiches**

*Filling Examples:*

Beef, Brie, Tomato & Lettuce

Egg & Mesclun Mix

Tuna, Mesclun & Red Capsicum

Roast Beef, Tomato & Mayonnaise

Chunky Chicken with Mango Chutney

Avocado, Sundried Tomato & Spinach

BLT – Bacon, Lettuce & Tomato with Mayo

**Vegetarian Choices:**

Chargrilled Vegetables

Avocado, Tomato, Capsicum & Lettuce

Marinated Fetta, Sliced Olives, Tomato Pesto  
& Baby Spinach



*PLATTERS:*

**Fresh Fruit Platters**

Platters of Fresh Seasonal Fruit

**Cheese & Biscuit Platter**

Selection of Australian Cheeses served with Crackers

**Australian Cheese & Fruit Platter**

**Gourmet Cheese & Fruit Platter**

**Antipasto Platter**



*COCKTAIL SELECTIONS:*

**Hot Cocktail Selections**

Mini Sausage Rolls (2)

Prawn & Pork Wontons (2)

Flame-Grilled Meatballs with Tomato Relish

Mini Quiche (1)

Mini Chicken Satays (1)

Thai Fish Cake

Gourmet Pizza

Salt & Pepper Calamari

Cajun Spiced Prawns

Gourmet Pies

Smoked Salmon Roulade

Sushi

Chicken & Cranberry Cup

Frittata



*COCKTAIL SELECTIONS:*

**Hot Vegetarian Cocktail Selections**

Ricotta & Spinach Triangles (1)

Capsicum & Bocconcini Pizza (1)

Vegetable Samosas (3)

Vegetable Spring Rolls (3)

Vegetable Quiche (1)

Steamed Dim Sims

Leek & Cheddar Tarts

Walnut & Blue Cheese Tarts

Mini Sundried Tomato & Basil Roulade

Spinach & Camembert Tarts

Deep Fried Camembert

Vegetable Crudités with a variety of Dips

Bruschetta



*COCKTAIL SELECTIONS:*

**Sweet Cocktail Selections**

Gourmet Citrus Tarts

Assorted Profiteroles

Macadamia Nut Slice

American Brownie Slice

Shortbread Biscuits



*BARBEQUE SELECTIONS:*

**Working Barbeque Pack**

*You pick up and cook.....*

Chicken Kebab  
Thin Sausage  
Beef Rissole  
Choice of 2 Salads  
Bread Roll  
Sauces & Condiments  
Disposable Cutlery & Plates

**Gourmet Barbeque Pack**

Scotch Fillet Minute Steak  
Thin Sausage  
Chicken Satay Kebab  
Sliced Onions  
Bread Roll  
Sauces & Condiments  
Salad Selection (2 choices):

*Coleslaw, Potato, Seasonal Leaves or Pasta*

Disposable Cutlery & Plates  
**Labour Charges Applicable**

**Build a Burger**

Beef/Chicken/Vegetable; Lettuce, Onion, Tomato, Sauce

**Labour Charges Apply**



## PRICE LIST 2012

All prices GST Inclusive

### Breakfast Beverages

#### Breakfast Beverages

Plunger Coffee	\$ 3.10
Coffee	\$ 2.50
Tea	\$ 2.50
Juice - Jug ( <i>serves 5</i> )	\$10.25
Mineral Water - Jug	\$10.25
Soft Drinks – Jug	\$10.25
Bottled Water	\$ 3.20
300ml Juice	\$ 3.85

### Breakfast

Standard Continental	\$12.00
Bakery	\$11.00
Gourmet Continental ( <i>minimum 10</i> )	\$13.20
Full English ( <i>minimum 10</i> )	\$16.50

### Morning & Afternoon Teas

Mini Filled Rolls (2)	\$ 8.60
Assorted Cakes	\$ 4.75
Mini Danish (2)	\$ 5.30
Mini Muffins (2)	\$ 2.90
Home Baked Biscuits (2)	\$ 3.10
Scones with Jam & Cream (1)	\$ 3.40
Savoury Damper	\$ 3.50
Kabana, Cheese & Crackers	\$ 5.60
Gluten Free Cake	\$ 5.85
Medium Muffin	\$ 3.30



**PRICE LIST 2012**  
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**Working Lunches**

The Mariner (min 10)	\$12.65
The Continental (min 10)	\$13.55
The Energiser (min 10)	\$17.30
The Vegetarian (min 6)	\$14.30
The Express (min 6)	\$14.30
The Nibbles (min 10)	\$14.30
Soup & Bread (min 10)	\$ 8.00

**Sandwiches**

4 Points	\$ 6.50
6 Points	\$ 8.25
4 Points & 1 Small Roll	\$ 9.90
Assorted Sandwich Platter	\$12.00

**Gourmet Sandwiches**

4 Points	\$ 8.25
6 Points	\$ 9.90
Gourmet Rolls (2)	\$ 8.60
Gourmet Lavash (1)	\$ 9.00
Gourmet Bagel (1)	\$ 9.00
Club Salad (1)	\$ 9.35



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All prices GST Inclusive



**Platters**

Fresh Fruit Platter – p.p.	\$ 4.75
Cheese & Biscuit Platter – p.p.	\$ 6.10
Australian Cheese & Fruit Platter – p.p.	\$ 8.70
Gourmet Cheese & Fruit – p.p.	\$10.80
Antipasto Platter – p.p.	\$10.45

**Cocktail Selections – Hot**

Mini Sausage Rolls (2)	\$ 2.75
Prawn & Pork Wontons (2)	\$ 3.20
Flame-Grilled Meatballs with Tomato Relish (2)	\$ 2.85
Mini Quiche (1)	\$ 3.20
Mini Chicken Satay (1)	\$ 3.30
Thai Fish Cakes (2)	\$ 3.30
Gourmet Pizza	\$ 3.50
Salt & Pepper Calamari	\$ 3.30
Cajun Spiced Prawns	\$ 3.65
Gourmet Pies	\$ 3.00
Smoked Salmon Roulade	\$ 3.20
Sushi	\$ 3.20
Chicken & Cranberry Cup	\$ 3.20
Frittata	\$ 3.30



**PRICE LIST 2012**  
All prices GST Inclusive



**Vegetarian Selections**

Ricotta & Spinach Triangles (1)	\$ 3.50
Capsicum Bocconcini Pizza (1)	\$ 3.50
Vegetable Samosas (3)	\$ 3.50
Vegetable Spring Rolls (3)	\$ 3.50
Vegetable Quiche (1)	\$ 3.20
Steamed Dim Sims	\$ 2.75
Leek & Cheddar Tarts	\$ 3.00
Walnut & Blue Cheese Tarts	\$ 3.00
Mini Sundried Tomato & Basil Roulade	\$ 3.20
Spinach & Camembert Tarts	\$ 2.75
Deep Fried Camembert	\$ 3.10
Vegetable Crudités/Dips	\$ 4.85
Bruschetta	\$ 3.20

**Sweet Cocktail Selections**

Gourmet Citrus Tarts	\$ 5.50
Assorted Profiteroles	\$ 5.50
Macadamia Nut Slice	\$ 5.20
American Brownie Slice	\$ 5.20
Shortbread Biscuits	\$ 3.00

**Barbeques**

Working BBQ Pack ( <i>cook your own</i> )	\$14.20
Gourmet BBQ Pack ( <i>labour charges applicable</i> )	\$20.90
Build a Burger ( <i>labour charges applicable</i> )	\$ 5.85



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**Cocktail Party**

Choice of 6	\$17.60
Choice of 8	\$20.80

**Gourmet Cocktail Event**

Choice of 6	\$21.10
Choice of 8	\$24.20

<b>Option 1 – Cold Buffet</b>	<b>\$27.50</b>
<b>Option 2 – Hot &amp; Cold Buffet</b>	<b>\$38.50</b>
<b>Option 3 – Gourmet Buffet</b>	<b>Price on application</b>

<b>Formal Dinners – A la Carte</b>	<b>\$43.45</b>
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**Served with Coffee**

A fine selection of Gourmet Cheeses	\$ 11.20
Petit Fours	\$ 8.45

