



sublime
caterers

436 Church Street Richmond 3121
tel 9429 8053 mob 0409 218 617
gaynor@sublimecaterers.com.au
www.sublimecaterers.com.au

sublime caterers - conference/corporate catering

sublime caterers have been operating from our commercial kitchen in kew and now richmond for over 10 years - although our experienced staff have over 25 years experience catering for an extensive variety of corporate and private functions.

- we use only the freshest seasonal ingredients
- all items are prepared by our experienced staff in our kitchen
- we can deliver on stylish platters or in attractive white gloss boxes
- over 25 years of corporate catering experience
- we are always happy to customise a menu to suit a special theme, occasion or budget
- menus change seasonally
- we happily cater for all dietary requirements
- orders taken via phone or email – 48 hours notice is optimal, but we will endeavour to assist with those last minute requests too
- no delivery fee in local area
- payment can be made via credit card, cheque, eft or cash

our varied client base includes the Nucleus Network, Association for Tertiary Education Management, ASX, RMIT, RSPCA etc. our clients are happy to provide references – ask us for contact details.

we look forward to working with you to provide fresh, healthy, yummy catering with a minimum of fuss for you and your staff.

gaynor taylor
sublime caterer



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conference/corporate catering menus

sandwich luncheons

our sandwiches are made daily using only the freshest ingredients. we use a range of different breads to make delicious homemade sandwiches (chunky, points or fingers). we also make wraps, lovely mini rolls or crusty french baguettes cut into pieces. you can choose or we can mix it up for you.

fillings vary daily – but include the following:

poached chicken breast, chives and sublime homemade mayo

rare roast beef, semi dried tomatoes, sublime homemade chutney and rocket

double smoked ham, coriander pesto, lettuce and brie

spicy salami, fetta, rocket and black olive tapenade

smoked salmon, avocado, rocket & tzatziki

crispy bacon, baby spinach and egg with homemade mayo

tandoori chicken, mango chutney and rocket

roast turkey and cranberry sauce

roasted eggplant, fetta, rocket and semi dried tomato tapenade

fresh prawns with lemon mayo & baby lettuce

sublime's own tuna mix with corn & spring onions

roasted pumpkin, creamy goat's cheese and rocket

cost per person: \$12.00



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sushi & rice paper rolls

freshly made daily, healthy and yummy – also gluten free

assorted nori rolls (teriyaki chicken, cooked tuna, vegetarian etc)

cost: \$4 per 4 pieces

rice paper rolls (vegetarian, spicy chicken & avocado, duck and noodle, etc)

cost: \$4 each

finger food items

we've listed our most popular items – but there are plenty more options. just ask and we will forward a full cocktail food menu

squares of egg & bacon pie with sublime relish

mini pies (beef & mushroom or chicken & leek)

homemade spinach & 3 cheese parcels

sublime risotto balls with pesto mayo

sesame & parmesan crumbed chicken tenderloins with sublime mayo

frittata with roasted vegetables, parmesan & rocket served with sublime chutney

vegetarian spring rolls with plum sauce

zucchini & fetta fritters with tzatziki

homemade sausage rolls with tomato relish

cost: from 75c - \$4 per item

salad boxes

individual serve salads in a noodle box with a bamboo fork

poached chicken caesar with shaved parmesan

vietnamese chicken & vegie noodle salad

cous cous salad with roasted vegetables and spiced tahine yoghurt

smoked trout & potato salad with rocket & avocado

thai beef & cellophane noodle salad

rustic greek salad with lamb

cost: \$9 per serve



small bowls of hot fork food

small china bowls filled with delicious hot, easy to eat fork food

tortellini with mushroom cream sauce

singapore noodles

butter chicken & sweet potato curry with rice

chilli con carne

chicken & mushroom risotto

penne bolognaise

spanish paella with chicken & prawns

cost \$9 per serve

fruit & cheese platters

we purchase our fruit from one of melbourne's finest greengrocers – toscano's of kew, ensuring it's always premium quality

fruit platter – per person	\$5
cheese platter – selection of 3 cheeses & crackers – per person	\$8
a mixed selection of cheese and fruit – per person	\$12

shot glass treats

we make a variety of mini serve desserts served in shot glasses

tiramisu

mojito cheesecake

rich chocolate mousse

mango & passionfruit trifle

\$5 per serve



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sweet treats

we make all our own slices/cakes and biscuits and keep the servings small so you don't have to restrict yourself to one variety. here's just some, but we like to let our chef have her head here as it's her specialty!

belgian chocolate & macadamia brownies

assorted muffins

yo-yo's (really homemade)

whoopee cakes in assorted flavours

mini hummingbird cupcakes with cream cheese frosting

chocolate caramel slice

mini lamingtons

raspberry & almond or orange & almond friends

cost: \$3 per piece

lunch combo boxes

sublimely easy to serve – and to make sure everyone gets to try everything – why not try our attractive white gloss lunch boxes, complete with theming if appropriate. we can do no end of variations, but as an example:

mini roll with smoked salmon, avocado, rocket & coriander pesto

3 points of chicken chive & mayo sandwich

egg & bacon square with tomato relish

belgian chocolate & macadamia brownie

fresh fruit kebab

cost \$22 per person



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sample conference catering menu

morning tea

a selection of mini danish, friands and muffins
fresh fruit platter

luncheon

a selection of point sandwiches, or chunky style helga's sandwiches or pieces of baguettes or mini rolls or mountain bread roll ups – with a selection of fillings to include vegetarian options

2 selections of finger food items eg sushi, mini tartlets, risotto balls, slices of frittata, parmesan crumbed chicken pieces, etc

fruit platter

bitesized sweet eg almond bread, mini yo-yo, brownie pieces, etc

orange juice

afternoon tea

a selection of homemade slices, cakes & biscuits

cost per head: \$42.00 plus gst

*cost includes use of platters/disposable plates & napkins