

Catering Menu

The Daily Kitchen @ Victoria University

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**THE
DAILY
KITCHEN**

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Victoria University Corporate Catering

Our corporate catering menu has been designed to assist you with all your catering, meeting and function needs.

If there is something that you would like to include in addition to the items listed on our menu, please don't hesitate to ask. We have a wealth of expertise in menu creation and are flexible to fit into your budget and accommodate your special requirements.

Dietary requirements

All dietary requirements can be accommodated upon request. Please note, surcharges may apply on some items.

How to Order

- By Phone 03 9919 9444
- By Email catering@dailykitchen.com.au

To ensure you receive exactly what you ordered we request a minimum of 2 working days notice. Short notice functions can be catered for in most circumstances.

Please have your account code handy for billing purposes.

Late Orders or Cancellations

A late order surcharge of 20% will be applied for all orders placed/signed after 2pm the day before. There are no refunds on cancellations 24 hrs prior to your event.

MAKE
MY
DAY



THE DAILY KITCHEN

Staff and delivery costs

Delivery and pick-up

\$15.00

Linen

\$5.00 per cloth

Cutlery, crockery and glassware

included

Staff to service your function

Waitstaff (minimum 3 hour charge)

\$40.00 per hour

Chef (minimum 3 hour charge)

\$50.00 per hour

Additional services: Themeing, flowers and entertainment

If you require any information on themeing, flower arrangements or entertainment, we would be more than happy to request a proposal from one of our preferred suppliers.

MAKE
MY
DAY



MENU

Breakfast

Breakfast Items

	Per serve
Bircher muesli V	\$6.50
Danish pastries V	\$4.50
Sweet muffins V	\$3.00 sml \$4.00 lrg
Fresh fruit skewers GF, DF, V	\$4.00
Individual serves of yoghurt topped with granola and mixed berries V	\$7.90
Croissants with leg ham & cheese	\$3.90 sml \$5.50 lrg
Croissants with tomato & cheese V	\$3.90 sml \$5.50 lrg
Plain croissant with preserves V	\$3.50 sml \$5.20 lrg
Home made zucchini slice (2 bite size) V	\$4.00
Home made egg tartlets (V available on request)	\$4.00 med
Muesli served with yoghurt and skim milk V	\$5.50

+ Cooked breakfast available on request.

ONE
FINE
DAY



MENU

Morning & Afternoon Teas

Morning & Afternoon Teas

Per serve

Sweet muffins V	\$3.00 sml \$4.00 lrg
Assorted cakes & slices V (GF Available)	\$5.00
Danish pastries V	\$4.50
Buttermilk scones w jam & cream Chantilly V	\$5.50
Sugar coated jam doughnut V, DF, Vegan	\$4.50
Assorted doughnuts V	\$4.50
Chocolate brownies V	\$4.50
Banana bread with butter V	\$4.50
Fruit loaf with butter V	\$4.50
Muesli bar V	\$3.50
Assorted gourmet biscuits V	\$4.00 for 2
Arnott's cream biscuits V	\$2.00 for 2

+ Special occasion cakes available on request.

Gluten-free options:

Berry Friends V, GF	\$4.50
Orange and almond cake V, GF	\$5.50
Gluten-free cookies V, GF	\$5.00
Gluten-free frittata with fruit chutney (hot/cold) GF (2-bite size)	\$3.80

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MENU

Sharing Platters

Fruit and Cheese	Per serve
Basket of seasonal whole fruit V, DF, Vegan	\$2.00
Fresh fruit salad with fresh mint (min 6 serves) Optional: creamy yoghurt	\$5.50 \$1.50
Platter of freshly cut fruit of the season V, DF, Vegan (min 10 serves)	\$5.00
Assortment of fine cheeses, crackers, lavosh, dried fruit and nuts V (min 6 serves)	\$8.50
Platters - Minimum of 6 serves	
Assorted Dips Platter Assorted dips and vegetable crudités served with Turkish bread (DF & Vegan on request)	\$7.50
Antipasto Platter Dips, marinated vegetables, olives & preserved meats served w assorted breads & grissini sticks (V on request)	\$10.50
Hot Food Platter (3 pieces per person) Assortment of party pies, sausage rolls and spinach & feta triangles	\$10.50
Mixed Asian Platter* (3 pieces per person) Assorted rice paper rolls with sweet chilli sauce Assorted Japanese sushi with wasabi and soy dipping sauce (GF, DF, V & Vegan on request) *minimum order of 15 serves required	\$11.50

SAVE
THE
DAY



MENU

Lunch

Cold Items

Per Serve

Home made quiches (hot or cold)

\$7.50

with garden salad

\$9.50

Salads

\$6.00 sml \$9.50 lrg

- Freekeh, spiced roasted cauliflower, pomegranate GF, V
- Chicken Caesar salad with candied bacon, soft boiled eggs, croutons & Parmesan cheese
- Roast pumpkin, feta and baby spinach with toasted slivered almonds V, GF
- Goat's cheese, crispy pancetta, crumbled walnuts with a balsamic vinaigrette GF
- Traditional potato salad with crispy bacon, spring onion, seeded mustard & sour cream
- Thai beef salad with coriander and fresh mint DF
- Grilled Mediterranean vegetable cous cous salad V, DF, Vegan

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MENU

Lunch

Hot Items (minimum 6 serves)

Per serve

Home-made lasagne - beef or vegetarian with a green leaf salad	\$10.00
Baked potatoes with cheese and coleslaw V, GF	\$9.50
Home-made shepherds OR lentil pie with with a green leaf salad	\$10.00
Soup of the day with crusty bread	\$8.00
Chicken tagine on herbed cous cous	\$12.00
Thai green chicken curry with fragrant rice GF	\$12.00
Singapore noodle	\$10.00
Vegetarian tortellini, roasted tomato sugo V, DF	\$12.00
Pizza with your choice of toppings:	\$8.00 per square
<ul style="list-style-type: none">• Traditional ham and cheese• Mediterranean vegetables with pesto aioli• Tandoori chicken with caramelised onion and tzatziki	
Party pies, mini sausage rolls, mini pasties	\$3.50 each

BBQ (minimum 10 serves)

\$15.00

Traditional Aussie BBQ snags
Beef & vegetable burgers
Caramelised onions V, GF
Garden salad with tomato, cucumber and red onion V, GF, DF, Vegan
Traditional coleslaw
Chef's selection of condiments and dressings

ONE
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MENU

Lunch

Sandwiches, rolls and wraps

Per serve

Point sandwiches

Recommended serves: 1.5 per person

\$7.80

- White
- Wholegrain
- Light or dark rye

Wraps - 200mm (2 halves)

\$8.00

Recommended serves: 1.5 per person

Chunky large baguette - 200mm

\$8.00

Recommended serves: 1 per person

Mini rolls - 90mm

\$4.80

Recommended serves: 2 per person

Chunky Artisan Bread - 2 large halves

\$8.00

Recommended serves: 1 per person

Fillings

- Tandoori chicken, tzatziki, salad mix
- Chicken, whole egg mayonnaise, avocado, salad leaves, fresh herbs
- Leg ham, Dijon mustard, cheddar cheese, tomato, rocket
- Salami, rocket, capers, cornichon, cheddar cheese, red onion, Dijon mayo
- Turkey, cranberry, Brie cheese
- Smoked salmon, cream cheese, capers, fresh chives
- Tuna, lemon, capers, shallot, salad leaves
- Roast pumpkin, goat's cheese, pine nuts and rocket V
- Sliced tomato, bocconcini, basil and olive oil V
- Grilled zucchini, eggplant, capsicum, rocket, feta, pesto V
- Egg, lettuce, whole egg mayonnaise
- Traditional club sandwich + \$1.00
- Falafel, hummus, cucumber, salad leaves (V wrap or roll)
- Chicken schnitzel, whole egg mayonnaise, cheese tomato, salad leaves (wrap or roll) +\$1.00

+ For more fillings please contact your sales representative.

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Lunch Packs

Lunch Bag Items

Cost per person

Luncheon Pack 1: Brown Bag Lunch

\$14.00

- Point sandwich
- Piece of whole fruit
- Bottle of water

Luncheon Pack 2: Essential Lunch Box

\$18.00

- Gourmet sandwich on artisan bread
- Piece of whole fruit
- Sweet slice
- Fruit juice

Luncheon Pack 3: Substantial Lunch Box

\$21.00

- Artistic baguette
- Fruit salad pack
- Sweet muffin
- Bottle of water

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MENU

Canapé Menu

Suggested Cocktail Party Packages

2 Hour cocktail party - 6 canapés of your choice

3 Hour cocktail party - 9 canapés of your choice

4 Hour cocktail party - 9 canapés and 1 substantial item of your choice

5 Hour cocktail party - 10 canapés and 2 substantial items of your choice

All canapés

\$3.00 each

Cold canapés

- Artistic chicken sandwich - chicken bound in whole egg mayonnaise, fresh herbs
- Tandoori chicken, fresh salad leaves with minted yoghurt wrapped in mountain bread
- Vegetarian frittata served with sweet tomato relish V, GF
- Vegetarian rice paper rolls served with sweet chilli sauce V, GF *
- Vegetarian sushi with soy dipping sauce V, GF*
- Mini rolls with assorted fillings (V on request)
- Assorted savoury tartlets (V on request)
- Home-made zucchini slice V

*Minimum order of 35 pieces

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Canape Menu

Hot canapés

- Chicken goujons with aioli
- Chicken skewers with coconut satay sauce GF, DF
- Baby beef pie with tomato relish
- Mini sausage roll with tomato relish
- Assorted savoury tartlets (V on request)
- Deviled chicken wings with chilli sauce GF, DF
- Fish goujons with a hummus dip
- Vegetarian arancini balls with garlic dipping sauce V
- Mini pizzas with assorted toppings (V on request)
- Wonton wrapped prawn with chilli mayonnaise
- Spinach and feta triangles with lemon mayonnaise V

Dessert canapés

- Assorted cakes and slices V
- Fresh fruit skewers V, GF, DF

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MENU

Beverages

Beverage Items	Cost per person
Coffee & teas Freshly brewed coffee with a selection of teas	\$4.90
Bottled water	\$3.20
Bottled soft drink varieties	\$3.50
Bottled juice varieties	\$4.20
Assorted juice/ soft drink varieties	\$9.00 1L jug \$13.00 2L bottle

+ For a full list of beverages including alcoholic beverages please contact The Daily Kitchen on 03 9919 9444 or catering@dailykitchen.com.au

+ The Daily Kitchen can cater for larger functions, including hot buffet lunches, cocktail parties and seated lunch/dinners.
Please ask our Event Coordinators to receive our full menus.

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