



Minimum order for each menu 15 people – prices incl. GST

Bulk booking discounts available for large groups

Event hire, staff service and drinks charged separately

Book early to secure your catering for the race that stops the nation!

Menu 1: Out the Gate \$12.90

Keep it simple with a mix of sweet & savoury cold platters . Select any 3 options from the Cold Platters list.

Seasonal fruit (4 pieces p.p.)

Assorted sushi (4 pieces p.p.)

Antipasto, cheese & gourmet dips (5 pieces p.p.)

Mixed pastries (2 pieces p.p.)

Desserts & slices (2 pieces p.p.)

Menu 2: She's Racing \$17.90

Keep the hoards happy with the best of both worlds – hot savouries & finger foods, with cold platters & dipping sauces . Choose 5 hot options (below) & 2 cold options (above).

Lamb rosemary sausage rolls

Porcini mushroom and saffron cheese arancini GF/V

Chicken kiev parcels

Chicken karaage

Salt & pepper calamari

Tandoori chicken skewers GF

Southern-style buffalo wings

Spicy chorizo empanadas

Roast Mediterranean frittata squares GF/V (add \$1.50)

Cheese kransky dogs wrapped in puff pastry (add \$1.50)

Cornish pasties or cocktail pies (add \$1.50)

Mini cheeseburgers or pulled pork sliders (add \$2.50)

Menu 3: The Members Tent \$16.90

Fuel for endurance, this menu will get your team to the finish line!

Choose 2 roast meats & 2 salads (more variety available for larger bookings)

Add bread rolls w. butter for \$1.30

Overnight lamb shoulder w. oregano, lemon & garlic

Crispy skinned jerk chicken portions

Texas style pulled pork shoulder

Yes! You can make friends with salad

Crunchy Thai noodle salad

Pesto pumpkin risoni salad

Beetroot feta & walnut

Moroccan cous cous salad

Vietnamese rice noodle salad GF

Roast pumpkin, spinach & semi-dried tomato GF

Greek-style garden salad GF

Our signature potato salad GF

Classic coleslaw GF

Please note our online menu will be unavailable for delivery after 10am.

Prices quoted include GST & are for drop-off only. Front of house staff charged at \$35.00 per hour & chefs at \$38.00 per hour.

Event hire requirements such as hot chafing dishes, crockery & cutlery quoted by request.

For unserviced/drop-off orders only, please allow half an hour either side of your planned catering service. Alternatively, why not hire an oven, chafing dishes or hot box to keep your food warm?

Ice packs are also available for chilling.

Talk to our Events Team to arrange the best solution for your Melbourne Cup function

07 3613 0022

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