

# MSA Catering

## MENU

MSA Catering is run by hospitality professionals within the Monash Student Association at Monash University. We employ and train students to deliver MSA Catering across their own campus with a view that the income is returned directly back into the Monash Student Association for student services.

The MSA Catering Menu is simply an example of what MSA Catering can provide and it should assist you with numerous catering options for a wide range of events.

The MSA Catering team are happy to discuss individual events with you to ensure we are meeting and exceeding your catering expectations.

### Catering Menu

We provide choices to match the style and pace of the event whether it is a standard morning tea, sandwich lunch, formal dinner or cocktail party.

### Specific Dietary Requirements

We have menus that are gluten free, vegan and vegetarian and we will make sure to accommodate any specific dietary requirements you require.

### Ordering times

Catering orders need to be booked and confirmed two working days in advance of your event date. We will endeavour to assist with late requests but please be aware that alternative products may need to be substituted. These options will be discussed with you at time of booking.

### How we charge

All prices in this Catering Menu include food and preparation labour and are inclusive of GST. Delivery is free for drop and go. Staff service or collection service may incur an additional charge and will be quoted accordingly. For full terms and conditions please see our booking form.

### To book an order

Simply go to our website, download our booking form, complete and return to [MSA-Catering@monash.edu](mailto:MSA-Catering@monash.edu).

### Enquiries

If you would like to discuss your event or would prefer a tailored proposal, please contact Mark Howe Catering Coordinator (details below).

 [MSA-Catering@monash.edu](mailto:MSA-Catering@monash.edu)

 [msa.monash.edu/catering](http://msa.monash.edu/catering)

 0413 958 991

 Halal  Gluten Free  Vegan  Vegetarian

Units of = Multiples in which to be ordered

## Breakfast, Morning & Afternoon Tea

### Sweet Selection

Item	Units of	Price
Chocolate Brownie <b>GF</b>	1	\$3
Traditional lemon melting moments	36	\$36
Raspberry white chocolate melting moments	36	\$36
Raspberry passionfruit melting moments	36	\$36
Chocolate & salted caramel melting moments	36	\$36
Caramel & roasted pistachio petit fours	20	\$40
Lemon & lime citrus tart petit fours	20	\$40
Macadamia dark belgium chocolate & caramel petit fours	20	\$40
White chocolate mousse, raspberry & coconut petit fours	20	\$40
Raspberry, vanilla & white chocolate muffin petit fours	20	\$40
Blueberry, coconut & lime muffin petit fours <b>GF</b>	20	\$40
Mini iranian sticky date pudding, caramel & date petit fours <b>GF</b>	20	\$40
Belgium dark chocolate & almond brownie, chocolate drizzle petit fours	20	\$40
Assorted petit fours platter	36	\$72
Assorted mini danish, Selection of: Maple pecan, Raspberry crown, Vanilla crown, Apple coronet, Cinnamon swirl	20	\$40
Assorted mini muffins, Selection of: Chocolate, Blueberry, Orange & poppyseed	20	\$40
Mini croissants filled with strawberry jam	20	\$40
Assorted mini sweet bites to include: lemon & passionfruit cheesecake <b>GF</b> , Caramel slice, jaffa slice <b>GF</b> , macadamia slice, cherry slice	20	\$40
Freshly baked traditional scones served with strawberry jam & whipped cream	20	\$60
White chocolate & cranberry individually wrapped medium cookie <b>GF</b> (20g each)	100	\$110
Apple & cinnamon individually wrapped medium cookie <b>GF</b> (20g each)	100	\$110

## Savoury Selection

Item	Units of	Price
Beef & vegetable sausage rolls served with tomato chutney	20	\$29
Tasmanian smoked salmon & cream cheese sandwiches	20	\$30
Roast vegetable sandwiches <b>V</b>	20	\$30
Roasted chicken, avocado, garlic aioli & rocket sandwiches <b>H</b>	20	\$30
Virginian ham, brie, semi dried tomato & rocket sandwiches	20	\$30
Curried egg sandwiches <b>V</b>	20	\$30
Tasmanian smoked salmon roulades of french crepes with chervil creme fraiche	20	\$50
Vietnamese vegetable rice paper rolls with agradolce sauce <b>GF VG</b>	20	\$50
Virginian ham breakfast wraps	10 halves	\$55
Bacon & egg wraps	10 halves	\$55
Chickpea falafel wraps <b>V</b>	10 halves	\$55
Mini hamburgers: beef patty, gherkin, tomato, mustard & sauce on a sesame seed bun <b>H</b>	20	\$65
Mini curried egg & lettuce dinner rolls <b>V</b>	20	\$70
Mini smoked salmon, lettuce & cream cheese dinner rolls	20	\$70
Pulled beef, carrot & cabbage coleslaw dinner rolls <b>H</b>	20	\$70
Roasted chicken, avocado, garlic aioli & rocket dinner rolls <b>H</b>	20	\$70
Crispy fried chicken, avocado guacamole & herb lettuce brioche rolls <b>H</b>	20	\$70

**Note:** Sandwiches are cut into 4 points, i.e. 20 units = 5 Sandwiches

## Smart Food Selection

Item	Units of	Price
Superfood Slice <b>GF</b> <b>VG</b>	10	\$29
Chocolate lamington protein balls <b>GF</b> <b>VG</b>	20	\$48
Vietnamese vegetable rice paper rolls with agradolce sauce <b>GF</b> <b>VG</b>	20	\$50
Yoghurt & granola <b>V</b>	6	\$60
Yoghurt & berries <b>V</b>	6	\$60
Greek yoghurt, chia seeds & blackberries <b>V</b>	6	\$60
Bircher muesli layered with berry whip <b>V</b>	6	\$60
Banana & honey bread slices topped with oats <b>V</b>	20	\$60
Tropical fruit platter served with berry compote to dip <b>VG</b>	15-20 serves	\$70
Chickpea hommus dip jars with vegetable sticks <b>GF</b> <b>VG</b>	20	\$70
5 bean salad mini jars <b>GF</b> <b>VG</b>	20	\$70
Sautéed olive jars with chilli & parsley <b>GF</b> <b>VG</b>	20	\$70

## Coffee Break Package

Item	Size	Price
Instant coffee & tea	(pp)	\$2
Brewed coffee & premium tea	(pp)	\$3
Capsule coffee & premium tea	(pp)	\$4
Still water	600ml	\$2
Sparkling & still water	1.25L	\$3
Orange juice	2L	\$5
Orange juice	12 x 350ml	\$24
Selection of canned soft drinks	24 x 375ml	\$48

## Boxed Breakfast & Lunch

### Boxed Options

Item	Price/person
Breakfast box - 2 mini bacon, lettuce & tomato baguettes with a freshly baked muffin & tropical fruit	\$16
Breakfast box plus drink	\$19
Lunch box 1 - 5 point sandwiches, freshly baked slice with fresh fruit	\$16
Lunch box 1 plus drink	\$19
Lunch box 2 - mini bagel & mini baguette, victorian cheese & crackers with fresh fruit	\$17
Lunch box 2 plus drink	\$20
Lunch box 3 - chicken caesar salad, freshly baked dinner roll with fresh fruit	\$17
Lunch box 3 plus drink	\$20

## Lunch & Evening Items

### Platters

Trio of vegetarian chunky-style dips; served with semi dried tomatoes, olives, water crackers & lavosh <b>V</b>	15-20 serves	\$50
Gourmet antipasto platter served with water crackers (vegan option available)	15-20 serves	\$70
Trio of tasmanian cheeses served with quince paste, dried fruits, nuts, honey, water crackers & lavosh <b>V</b>	15-20 serves	\$70
Tropical fruit Platter served with berry compote to dip <b>VG</b>	15-20 serves	\$70
Vietnamese salad of peppers, carrots, cabbage, & coriander, mint & lime dressing <b>V</b>	15-20 serves	\$78
Gourmet herbed green salad <b>VG</b>	15-20 serves	\$78
Organic quinoa, red chard, roasted beetroot, shaved almonds & yarra valley persian fetta <b>V</b>	15-20 serves	\$78
Tomato, bocconcini, basil pesto cream, rocket & penne pasta salad <b>V</b>	15-20 serves	\$78
Chef's caesar salad	15-20 serves	\$78
Roasted root vegetables, red peppers, tossed with garlic, rosemary & thyme <b>VG</b>	15-20 serves	\$78
Roasted chat potatoes with confit garlic rosemary & maldon sea salts <b>VG</b>	15-20 serves	\$78
Thai vermicelli noodle salad <b>GF VG</b>	15-20 serves	\$78
Smoked salmon & pea pasta orecchiette salad, lime aioli & chives	15-20 serves	\$78
Cocktail; vegetarian samosas, beef meatballs, vegetarian spring rolls, vegetarian money bags	330 pieces	\$110

**Note:** You can add beef or chicken to any of the salads for an extra \$52

## Skewers & Parcels

Item	Units of	Price
Spinach & persian fetta greek parcels <b>H V</b>	20	\$45
Greek lamb kofta skewers served with minted tzatziki yoghurt & mint <b>GF</b>	20	\$50
Braised lamb greek parcels	20	\$50
Cypriot haloumi empanadas, spanish sauce romesco & rosemary shards <b>H V</b>	20	\$50
Grilled cypriot haloumi & vegetable skewers with basil oil <b>H GF V</b>	20	\$55
Chicken tenderloin skewers with indonesian peanut satay <b>H GF</b>	20	\$55
Chicken tenderloin skewers marinated in lime, chilli & coriander <b>H GF</b>	20	\$55
Poached king prawn skewers with sauce romesco & lime <b>GF</b>	20	\$55

## Cocktail Menu

Item	Units of	Price
Spanish saffron & parmesan arancini <b>H V</b>	20	\$33
Beetroot & dukkah arancini <b>H V</b>	20	\$33
Basil pesto & mozzarella arancini <b>H V</b>	20	\$33
Porcini mushroom arancini <b>H V</b>	20	\$55
Baked parmesan gnocchi <b>H GF V</b>	20	\$34
Fried gnocchi, filled with mozzarella & oregano <b>H V</b>	20	\$60
Fried gnocchi filled with peri peri chicken <b>H</b>	20	\$60
Basil pesto risotto cake, tasmanian brie, semi-dried tomato salsa & rocket <b>H GF V</b>	20	\$43
Butternut pumpkin frittata, roasted red peppers & garlic aioli <b>H GF V</b>	20	\$50
Butternut pumpkin & roasted pepper quiche <b>H V</b>	20	\$50
Grilled vegetable stack, turkish bread, basil pesto & rocket <b>H GF V</b>	20	\$50
Peri peri chicken fillet on sweetcorn & coriander fritters <b>H</b>	20	\$50
Spanish potato & pork sausage tortilla, smokey paprika mayonnaise <b>GF</b>	20	\$50
Sweet corn fritters, tasmanian smoked salmon & cream cheese with dill	20	\$50
Vine ripened tomato & bocconcini, basil pesto on turkish bread <b>H V</b>	20	\$50
Roasted turkey breast, cream cheese, cranberry sauce & fresh chive blinis	20	\$50
Parmesan polenta cake, spanish chorizo sausage, tomato relish & fresh basil <b>GF</b>	20	\$55

## Celebration Cakes

### Cupcakes

Item	Units of	Price
Freshly baked vanilla cupcakes with coloured icing	8	\$48

### Cakes

Item	9 Inch	12 Inch
Chocolate mud (vegan option available)	\$70	\$95
Flourless orange & poppy seed <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">GF</span>	\$70	\$95
Baked raspberry cheesecake	\$70	\$95
Sour cherry & rum black forest	\$70	\$95
Victoria sandwich rosewater sponge, layered with strawberries & cream	\$70	\$95
Flourless chocolate <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">GF</span>	\$70	\$95
Hummingbird	\$70	\$95
Chocolate ripple	\$70	\$95
Tiramisu	\$70	\$95
Fruit pound <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">GF</span>	\$70	\$95
Lemon polenta <span style="border: 1px solid black; border-radius: 50%; padding: 2px;">GF</span>	\$70	\$95

**Note:** 9 inch = 8-12 slices. 12 inch = 12-16 slices

### Optional Extras

Item	Units of	Price
Wine and/or champagne glasses (for hire)	36	\$35
Disposable crockery & cutlery		(pp) 25c
Disposable linen cloth	1	\$8
Personalised plaque	1	\$5
Birthday candles	1 packet	\$3
Collection service		\$35/event
Staff service		POA