

# FUNCTION MENU

ALCOA







# BOOKING YOUR FUNCTION

Cater Care's friendly, professional team are proud to be providing catering services at Alcoa.

We cater for everything from meetings to sit down dinners. Whether it be a seminar, meeting, luncheon, cocktail party, sit down dinner or special celebration, no event is too big or too small.

We understand that each event is unique and can design tailored menus specifically for your event, giving you individual and personalised service like no other.

With fresh ideas and a team of chefs at our fingertips, we're ready to make your next event a success!

## OUR MENU SELECTIONS

- Breakfast Ideas
- Morning & Afternoon Teas
- Lunches

## ORDERING TIMES

We appreciate if orders are placed by 12pm the day prior to your function to ensure we can meet your requirements.

## HOW WE CHARGE LABOUR

Our hours of business are 7:00am to 2:00pm; functions held outside these hours may incur a labour charge.

We can provide waiter service for your larger functions and are happy to quote in advance for these occasions. Special rates may apply on weekends and public holidays. Current labour rates are as follows:

### Catering Assistant

(Mon-Fri)	\$35.00 per hour
(Sat)	\$51.00 per hour
(Sun)	\$59.00 per hour

### Chef

(Mon-Fri)	\$48.00 per hour
(Sat)	\$72.00 per hour
(Sun)	\$84.00 per hour

Please note a 3 hour minimum applies to labour hire. If applicable, labour charges will always be quoted in advance

All prices include GST.





# HOW TO ORDER

## FOLLOW THESE EASY STEPS:

1. Go to your function catering website – <http://alcoa.catercare.com.au> then proceed to the “Function Catering” page. Click on “Function Catering Form”.
2. Complete your administration details including room of your function, cost centre and your contact details.
3. Complete your menu selection including the quantities and service times of the menu items required.  
**Note:** Please avoid the enter / return key while completing your selections as this may proceed your request to the next step.
4. Please include any special requests or dietary requirements in the section provided (for example, no butter on sandwiches).
5. Press the “Submit” button. This will allow you to review your request in summary form. To make any changes to your selection, click the “<< Back to Order Page” (at the bottom of your summary).
6. Once you have reviewed your order and are happy with your selections, click on the “Proceed with Order” button at the bottom of the page to confirm the order. Your catering request is then sent to the catering team and an automated email summarising your request is forwarded to the email address provided in the order.

*For special requests and other orders, please contact the catering team.*





# ALL DAY SELECTION

## FINGER FOOD - GOURMET (PER ITEM):

Crumbed whiting with lemon dill mayonnaise	\$3.60
Mini pizzas with feta cheese, red pepper, olives & thyme (v)	\$3.60
Steamed dim sims with a lime & chilli sauce (v)	\$3.60
Chicken satay skewer with peanut dipping sauce	\$5.25

## FINGER FOOD - TRADITIONAL FAVOURITES (PER ITEM):

### Cold

Assorted nori rolls (2pp)	\$3.20
Baguettes with cream cheese, smoked salmon & alfalfa	\$4.40
Bruschetta (v)	\$3.00

### Hot

Assorted samosas	\$2.90
Chicken wings	\$2.90
Party pies with tomato sauce	\$2.80
Party sausage rolls with tomato sauce	\$2.80
Ricotta & spinach roll (v)	\$2.85
Selection of baby quiches	\$2.80

## MEETING NIBBLES (PRICED PER BOWL)

Dried fruits & nuts	\$5.50
---------------------	--------

## SWEET THINGS

Assorted gourmet mini cookies (2pp)	\$3.40
Gourmet assorted slices or cake	\$3.40
Mini croissants with butter and jam	\$2.90
Mini fruit danish pastries	\$3.80
Regular muffins of the day	\$2.90
Scone with jam and cream	





# BREAKFAST

## Cold

Bacon & egg mini muffins	\$5.75
Fresh fruit platter	\$6.55
Assorted danish	\$2.95
Seasonal whole fruit per piece	\$2.45

## Hot

Mini croissant with ham & cheese	\$3.50
Egg & bacon on:	
- English muffin	\$5.40
- Turkish roll	\$9.50
Mini croissants with assorted fillings	\$3.50

# PLATTERS

## FRUIT/CHEESE

<b>Cheese platter</b>	\$6.55
Selection of three cheese varieties with assorted crackers	\$6.55
<b>Fruit platter</b>	
Selection of five or more seasonal fruits	\$4.55
<b>Seasonal fruit skewers</b>	

## SAVOURY

<b>Antipasto</b>	\$13.25
Chef's own selection of daily specials: prosciutto, bocconcini, roasted peppers, tapenade, salami, olives, marinated mushrooms & continental breads	\$6.35
<b>Dip and crudité</b>	
Selection of homemade dips with a selection of modern crudité & biscuits	\$9.15
<b>Footy platter</b>	
Party pie, party sausage roll, dim sim and mini quiche	





# SANDWICHES & WRAPS

Baguette, turkish rolls, or wraps	\$8.45
Four points	\$8.45

Fillings may include:

- Chicken, lettuce & mayonnaise
- Smoke salmon & cream cheese
- Ham, cheese, tomato & dijonnaise
- Egg, lettuce & mayonnaise (v)
- Salami, cheese, pesto & tomato
- Feta, grilled vegetable relish & chives (v)

<b>GOURMET</b>	\$11.00
Gourmet four points	\$10.60
Gourmet wraps	\$10.60
Gourmet rolls	\$10.60
Gourmet baguettes	

Fillings may include:

- Tandoori chicken, mango chutney, spinach, & yoghurt
- Smoked salmon with cos, & lemon dill cream cheese
- Lettuce, turkey, cranberry sauce, cream cheese, avocado & lettuce
- Falafel, hummus, red capsicum & cucumber
- Roast lamb, tomato & tabouli with mint jelly

# REFRESHMENTS

2L 100% Orange juice bottles (serves 7) (2 days notice required)	\$7.50
350ml Juice variety	\$3.90
450ml soft drink variety	\$3.90
600ml still water	\$3.50