Catering Package

Dubbo Campus

Not all options available at Dubbo Campus. Please contact Events Office for Confirmation
BREAKFAST MENUS

CONTINENTAL BREAKFAST
Assorted cereals
Toast (white, wholemeal and multi grain)
Muffins
Crumpets
Fresh fruit (whole)
Yoghurt (ski)
Juice, tea, coffee, milk
Internal $8.00 p.p
External $8.80 p.p
(minimum of 20 people)

HOT BUFFET BREAKFAST
Bacon
Eggs (Scrambled)
Chipolatas (small pork sausages)
Grilled mushrooms and spinach
Grilled tomato with fresh herbs
Hash browns
Assorted cereals
Toast (white, wholemeal and multi grain)
Muffins
Crumpets
Fresh fruit (whole)
Yoghurt (ski)
Juice, tea, coffee, milk
Internal $18.00 p.p
External $20.00 p.p
(minimum 20 people)

LIGHT BREAKFAST
Banana bread with walnut butter
Assorted danishes
Tea & coffee, orange juice
Internal   $5.00p.p
External  $5.50p.p
COFFEE BREAKS
All food prices include tea and coffee. Minimum 5 people for all bookings.

Orange Juice
Internal $1.50
External $1.70

Tea & Coffee
Internal $1.20
External $1.30

Assorted Biscuits
@3p.p
Internal $2.20
External $2.40

Home Baked Cookies
@2p.p
Internal $3.30
External $3.70

Slice Selection
@2p.p
Examples include caramel, lemon, coconut and cherry
Internal $3.50
External $3.80

Scones with Jam & Cream
@1.5p.p
Scones are served with strawberry jam & whipped cream
Internal $3.80
External $4.20

Assorted Cakes
@2p.p
Examples include chocolate and strawberry gateaux, éclairs, lamingtons, mini custard tarts lemon meringue pies, custard tarts
Internal $4.00
External $4.40
COFFEE BREAKS continued
All food prices include tea and coffee. Minimum 5 people for all bookings.

**Muffin Treat**
Chocolate and mixed berry
@1.5 muffins p.p
Internal $4.00
External $4.40

**CSU Assorted Platter**
@1 slice, 1 cake & 1 cookie p.p
Internal $4.50
External $4.90

**Light Breakfast**
Banana bread with walnut butter
Assorted danish
Tea & coffee, orange juice
Internal $5.00 p.p
External $5.50 p.p

**CSU Savoury Platter**
@1 ham and cheese mini croissant & 2 spinach and ricotta triangles p.p
Internal $5.00
External $5.50

**Whole Fruit Selection**
Whole seasonal fruit served in a bowl
@2 p.p
Internal $3.00
External $3.30
LUNCH SELECTIONS

**Basic Sandwiches Selection**
(minimum of 5 people, 6 points per person)
Includes a selection of the following fillings:
- Egg & mayo and sprouts; ham, cheese and tomato; salad;
- beef and chutney; chicken, lettuce & mayo
- and a vegetarian filling etc
Served on a selection of white, wholemeal & multi grain bread
Internal $5.00
External $5.50

**CSU Basic Lunch**
(minimum of 5 people)
Includes a variety of basic sandwiches (6 points)
Fruit selection (melon @ 3 pieces each plus garnish)
Orange juice @ 250ml p.p
Tea & coffee
Internal $10.20
External $11.20

**CSU Working Lunch**
(minimum of 5 people)
Includes a variety of sandwiches (6 points)
Finger food selection
4 pieces each
Tea & coffee
Orange juice @ 250ml p.p
Internal $11.00
External $12.10

**Gourmet Bread Lunch**
(minimum of 5 people)
Includes a selection of gourmet breads (3 per person)
Finger food selection (4 pieces each)
Tea and coffee
Orange juice @ 250ml p.p
Internal $13.50
External $14.80
ASSORTED PLATTERS
Our platters are beautifully presented and delivered with cocktail napkins ready to serve

**Cheese, Cabanossi, Jatz and Dip**  
(20 portions per platter)  
Internal $40.00  
External $44.00

**Fruit Platter**  
(10 portions per platter)  
Rockmelon, honeydew, watermelon, strawberries, kiwifruit, grapes  
Internal $32.00  
External $35.20

**Cheese Platter**  
(10 portions per platter)  
A selection of CSU cheeses, dried fruit and water crackers  
Internal $45.00  
External $49.50

**Cheese & Fruit Platter**  
(10 portions per platter)  
A selection of CSU cheeses, seasonal fruits and water crackers  
Internal $50.00  
External $55.00

**Antipasto Platter**  
(20-25 portions per platter)  
Sliced cured meats, marinated fetta, beetroot dip, char grilled vegetables, marinated olives  
Internal $70.00  
External $77.00

**Hot Finger Food Platter**  
(10 portions per platter)  
Yumcha, cocktail pies, spinach and cheese triangles, crispy chicken strips, dipping sauces  
Internal $40.00  
External $44.00

**Wedges with Sour Cream and Sweet Chilli Sauce**  
(10 portions per platter)  
Internal $20.00  
External $22.00
PRE-DINNER HOT FINGER FOOD
Function option only (Conditions Apply)
Internal $1.10 per piece
External $1.20 per piece

Yumcha (includes 1 x samosa, 1 x spring roll and 1 x steamed dim sim per serve)
Crispy Chicken Strips (2)
Calamari Chips (2)
Spinach & Ricotta Triangles (1)
Mini Lemon Pepper Chicken Kebabs (1)
Mini Honey Soy Chicken Kebabs (1)
Prawn Money Bags (1)
Mini Quiche Lorraine (1)
Assorted Cocktail Pies (1)(chicken and corn, lamb and mint, savoury beef, roast vegetable, steak and mushroom)

All finger food is served with dipping sauces

This is a delivery service only. If staff is required to serve, or set up a venue, an additional cost per staff member per hour will be charged (minimum of 3 hours)

Conditions apply
BUFFET MENUS

JAMES HARDIE BUFFET (HOT)
(minimum of 30 people)
Internal $30.00p.p
External $33.00p.p

Choose four from the following mains:
Beef medallions with wild mushrooms and creamy cognac sauce
Crispy pork with asian greens
Beef lasagne
Salt and pepper calamari
Marinated chicken thigh pieces (served hot or cold)
Pumpkin Ravioli with pesto cream sauce
Butter chicken
Minted lamb legs
Beef massaman curry
Hokkien noodles with chicken and cashew nuts in peanut sauce
Seafood medley with creamy ouzo sauce
Extra main $3.00p.p

Choose one from the following sides:
Bacon and cheese potato bake
Roasted root vegetable medley
Wedges
Fried rice
Extra side $2.00p.p

Choose two from the following salads:
Pumpkin, prosciutto and cardamom pod salad
Crispy noodle salad
Marinated fetta and watermelon salad
Greek salad
Caesar salad
Baby spinach, orange and pine nut salad
Extra salad $2.00 p.p

Choose two from the following desserts:
French apple tart
Chocolate malt cake
Caramel sin
Berry cheesecake
Pavlova
Extra dessert $2.00 p.p

The buffet also includes gravy, condiments, seasonal vegetables, bread rolls, seasonal fruit salad and whipped cream, tea and coffee
BUFFET MENUS continued

JAMES HARDIE BUFFET (COLD)
(minimum of 30 people)
Internal $30.00 p.p
External $33.00 p.p

Choose four from the following mains:
- Bacon and herb quiche
- Chicken and mushroom frittata
- Rice stuffed vine leaves
- Lemon grass and lime fish patties with dipping sauce
- Sliced Mediterranean meats
- Char grilled chicken thigh fillets with satay dipping sauce
- Sliced cheese selection
- Sliced turkey platter
- Fresh prawn platter
Extra main $3.00 p.p

Choose three from the following salads:
- Roasted pumpkin and crispy prosciutto salad with creamy cardamom dressing
- Crispy noodle salad with sweet soy and chilli dressing
- Marinated fetta, olive and watermelon salad
- Greek salad
- Caesar salad
- Baby spinach, falafel, mandarin and pine nut salad
Extra salad $2.00 p.p

Choose two from the following desserts:
- French apple tart
- Chocolate malt cake
- Caramel sin
- Berry cheesecake
- Pavlova
Extra dessert $2.00 p.p

The buffet also includes a selection of crusty rolls, condiments, seasonal fruit salad, whipped cream, tea and coffee.
DINNER PACKAGES

Two courses
Internal $35.00
External $38.50

Three courses
Internal $45.00
External $49.50

ENTRÉE
Salt and Pepper Calamari served with crisp asian noodle salad
Middle Eastern Spiced Lamb char-grilled lamb fillets marinated in a blend of middle eastern spices, served with a cous cous timbale studded with dried fruits, nuts & fresh herbs accompanied by spiced yoghurt dressing
Simple Antipasti marinated truss tomatoes and boconcini mozzarella served with garlic turkish crouton (vegetarian)
Date and Prosciutto Bruschetta bruschetta topped with date and cream cheese spread, thinly sliced prosciutto and mango salsa

MAIN
Seasoned Lamb Rump with Roasted Garlic Mashed Potato slow cooked tender lamb rump served on a bed of creamy garlic mash accompanied with a rich port jus served with seasonal vegetables
Beef Fillet with Honey Baked Prosciutto 250g eye fillet char-grilled medium, served with an individual potato, pumpkin & caramelised onion bake and topped with honey baked prosciutto
Seared Salmon with Hollandaise Sauce on Wasabi Mash seared salmon steak with lightly spiced wasabi potato mash finished with zesty pickled ginger hollandaise served with seasonal vegetables
Chicken and Mushroom Wellington light puff pastry filled with tender chicken breast and mushrooms, accompanied with a creamy cognac sauce

DESSERT
French Apple Tart with Traditional Crème Anglaise layered fresh apple with a rich almond paste baked on a sweet pastry base served with crème anglaise
Caramel Sin Mud Cake rich moist mud cake, layers sandwiching smooth caramel filling masked with ganache, topped with caramel swirls
Choc Mint Tart smooth chocolate tart decorated with a duo of chocolate minted rosette and a chocolate stick
Butterscotch and Macadamia Crumble pear and macadamia compote drizzled with butterscotch sauce and topped with a crunchy golden crust
Tangy Citrus Tart citrus curd on a sweet pastry base
## BEVERAGE LIST

### White Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Bottle</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hardy’s on Premise Chardonnay Semillon</td>
<td>$12.00</td>
<td>$11.00</td>
</tr>
<tr>
<td>A lively wine displaying crisp and peach fruit flavours</td>
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<td></td>
</tr>
<tr>
<td>CSU Chardonnay</td>
<td>$16.00</td>
<td>$14.50</td>
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<tr>
<td>A Bouquet of green apple and peach, the palate is full and soft with prominent melon and stone fruit flavours</td>
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<tr>
<td>CSU Semillon Sauvignon Blanc</td>
<td>$16.00</td>
<td>$14.50</td>
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<tr>
<td>A lifted herbaceous and tropical fruit bouquet, the palate has fresh tropical fruit and grapefruit flavours, good length and a crisp acid finish</td>
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</tbody>
</table>

### Red Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Bottle</th>
<th>Glass</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hardy’s on Premise Shiraz Cabernet</td>
<td>$12.00</td>
<td>$11.00</td>
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<tr>
<td>Hardy’s Shiraz Cabernet combines the spicy warmth of Shiraz with the rich, fruity character of Cabernet</td>
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<tr>
<td>CSU Cabernet Sauvignon Merlot</td>
<td>$16.00</td>
<td>$14.50</td>
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<tr>
<td>A lifted rich berry fruit bouquet, the palate has intense blackberry fruit flavours underpinned with well integrated oak and fine velvety tannins</td>
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<tr>
<td>CSU Shiraz</td>
<td>$16.00</td>
<td>$14.50</td>
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<tr>
<td>A medium bodied wine with rich plum and peppery spiced Shiraz fruit flavours, full flavoured soft complex wine</td>
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<td></td>
</tr>
<tr>
<td>CSU Cellar Reserve Alfresco Rosso</td>
<td>$16.00</td>
<td>$14.50</td>
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<tr>
<td>A fresh fruity Red produced from a blend of free run juice from Grenache, Petit Verdot &amp; Mourvedre grapes. Fresh berry fruit flavours abound, the palate is soft and round with a touch of sweetness</td>
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</tbody>
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### Sparkling White

**Hardy’s on Premise Brut Reserve**

- **Bottle** $12.00 Ext
- **Glass** $4.00 Ext
- **Bottle** $11.00 Int
- **Glass** $4.00 Int

Carefully blended and matured, this wine displays rich fruit, soft full flavor and complex yeasty characters.

**Hardy’s Sir James Cuvee Brut**

- **Bottle** $25.00 Ext
- **Glass** $22.50 Int

Sir James Cuvee Brut is consistent in style with fresh delicate flavours, finishing crisp and dry on the palate.

**Yellowglen Pink (200ml Bottle)**

- **Bottle** $7.00 Ext
- **Glass** $6.00 Int

Pink by Yellowglen is lively and refreshing.

**Yellowglen Yellow (200ml Bottle)**

- **Bottle** $7.00 Ext
- **Glass** $6.00 Int

Yellow is crisp, delicious and full-flavoured.

### Premium Spirits

(Barley’s, Jack Daniels, Scotch, Jim beam, Bundy, Vodka, Gin, Kahula, Brandy, Oyzo, Bacardi, Tequila, Southern Comfort, Malibu & Midori)

**House Spirits Full Nip**

- **Bottle** $6.00 Ext
- **Bottle** $5.00 Int

**½ Nip Spirits**

- **Bottle** $5.50 Ext
- **Bottle** $4.50 Int

**UDL Vodka Pre-mixes**

- **Bottle** $6.00 Ext
- **Bottle** $5.00 Int

UDL Varieties - Raspberry, Pineapple, Orange & Green Apple

### Beers

**Bottled Beer**

- **Bottle** $4.50 Ext
- **Bottle** $4.00 Int

Bottled Beer Varieties - Tooheys New, Old, Extra Dry, Hahn Super Dry, Pils & 4X Gold

**Premium Beer** (Hahn Premium & James Boag)

- **Bottle** $5.00 Ext
- **Bottle** $4.50 Int

**Light Beer (Hahn Premium Light)**

- **Bottle** $3.50 Ext
- **Bottle** $3.00 Int

### Non Alcoholic Beverages

**Soft Drink**

- **Jug of Soft Drink** $7.00 Ext
- **Jug of Soft Drink** $7.00 Int

**Orange Juice**

- **Jug of Orange Juice** $9.00 Ext
- **Jug of Orange Juice** $7.00 Int