



With Compliments:

Information

Confirmation&FinalNumbers:

To confirm your function, 2 to 3 weeks notice is needed & a 30% deposit may be required to finalise your booking (this doesn't relate to our daily corporate catering).

5 days notice is needed to confirm the final numbers prior to your function date.

3 days (72 hours) notice is required to cancel your catering/ function, within this time a 30% charge will apply.

HIRE GOODS:

We respectfully advise that a 20% handling fee applies to all hire agreements arranged by

Food FX, based on the

Total & final cost (excluding breakages).

Breakages and lost items will be invoiced at their replacement value.

STAFFING:

1x chef @ \$35.00 per hour plus GST

1x waiter/ waitress @ \$ 33.00 per hour plus GST

NB/ Public holiday loading, double time applies

Allstaffchargedfromkitchentokitchen–Aminimum3hourhire

DELIVERY:

A minimum delivery fee of \$15.00 plus GST (10 km radius from Nundah) then \$1.00 per km will accompany any order deemed as a drop off & or pick up.

MinimumNumbers:

Apply to Breakfast menus to 10 people,

Canape' menus to 10 people,

Antipasto & Salad menus to 10 people,

Hot fork & Side Fork dishes to 10 people,

Buffet menu to 10 persons,

Plated Meals to 10 people.

GST TO BE ADDED TO THE FOOD FX CATERING PACK.

Please note prices are subject to change without notice.



CATERING AGREEMENT

NAME : _____

DAY & DATE OF FUNCTION : _____ / _____ / _____

ADDRESS OF FUNCTION : _____

PHONE NUMBER : _____ TIME OF FUNCTION : _____ AM/PM

APPROX. NUMBER OF GUESTS : _____ **Final numbers 5 days prior to function date.**

PAYMENT DETAILS-

Food FX-PO Box 45 Wavell Heights North 4012.

PREFERED PAYMENT – CASH, CHEQUE, ELECTRONIC TRANSFER, EFTPOS, CREDIT CARD.

CREDIT CARD SURCHARGE 1.7% (VISA OR MASTERCARD)

ELECTRONIC TRANSFER DETAILS-SUNCORP METWAY-TOOMBUL BSB 484 799 - 04-5964091

A 30% DEPOSIT IS REQUIRED TO SECURE & CONFIRM YOUR BOOKING.

DEPOSIT REQUIRED \$ _____

FOOD FX ABN NUMBER ; 73 627 464 568

CANCELLATION POLICY

CANCELLATION OF FUNCTIONS IS TO BE MADE IN WRITING, RECEIVED & CONFIRMED BY FOOD FX, A MINIMUM OF 72 HOURS PRIOR TO YOUR FUNCTION DATE, OTHERWISE YOU WILL FORFEIT YOUR DEPOSIT.

DATE _____ / _____ / _____ SIGNATURE _____

BREAKFAST MENU

MINIMUM NUMBERS 10 PERSONS

LIGHT BREAKFAST MENU (MEETING) \$12.75+G.PER PERSON

Fresh Fruit Salad
Mini Muffin
Mini Danish Pastry
Ham and Cheese Croissant

FULL CONTINENTAL BREAKFAST \$16.50+G.PER PERSON

Selection of Cereals
Fresh Fruit Salad
Mini Muffin
Mini Croissant
Mini Danish
Toast, Butter & Conserves

FULL HOT BREAKFAST \$20.50+G.PER PERSON

Fresh Fruit Salad
Mini Muffin & Mini Danish
Hot Breakfast – Scrambled Eggs, Mushrooms, Chipolata Sausages, Bacon, Tomato & Hash
Brown,
Toast, Butter

ANOTHER STYLE BREAKFAST \$19.50+G.PER PERSON

Mini Danish Pastry
Fresh Fruit Salad
Smoked Salmon & Brie Bagel
Poached egg on Sliced Leg Ham with Hollandaise on Bagel

2 Lt Orange Juice, Apple Juice \$6.00 each

MORNING & AFTERNOON TEAS

MiniMuffins\$2.75MediumMuffins\$3.50, LargeMuffin\$4.00plusG.

Blueberry, Double Chocolate, Chocolate Chip, Banana & Cinnamon, Apple & Sultana,
Raspberry & Almond, Blackberry & Lemon.

Savoury Medium Muffins(bacon, fetta & caramelised onions)\$4.00 plus G

Slices,Cakes,&Tarts,\$3.75perpieceplusGST.

Bakewell Tart, Blueberry Almondine, Apple Almondine, Chocolate Brownies, Coconut Slice, Lemon Curd Tart,
Chocolate Fudge Cake, Banana Cake, Carrot & Sultana Cake, Lemon Cake, Ginger Cake, Mixed Fruit Cake,
Fresh Cream Vanilla Cakes, Fresh Fruit Tartlets,
Pecan Tartlets, Macadamia Nut Tartlets, Apple Crumble Slice

Gluten-FreeSlices&Cakes\$4.00perpieceplusGST. Crushed

Orange & Almond Slice, Chocolate, Fresh Fruit, Cream Meringue, Choc
Brownies, Friands & Pecan Tarts.

Friands \$4.00perpieceplusGST.

Blueberry & Almond, Lemon & Poppy Seed, Orange & Poppy Seed, Raspberry & Lemon,
Pecan & Maple

Biscuits\$1.50centseachplusGST

Chocolate Chip, Peanut, Viennese Fingers, Melting Moments, ANZACS, Jam Drops, Double
Chocolate, Ginger Nuts, Shortbreads, Coconut Macaroons. Pecan, Passionfruit Biscuits.

Mini Danish Pastry \$3.50 each plus G. Mini Ham

& Cheese Croissant \$3.50 plus G Scone, Jam

and Cream \$3.50 each plus G. Sweet Petit Four

Selection \$2.00 a piece plus G.

Creamy Indulgent Yoghurt with fresh Berries \$3.00 plus G

2LtOrangeJuice,2LtAppleJuice\$6.00

Please note – all the above items with the exception of the Danish & Croissant's are freshly made and baked by the Food FX team.

LUNCH SELECTIONS

Asst Sandwiches on 900 gram White, Multigrain or Wholemeal Breads \$3.95/ round +G.
Freshly Baked Breads - Focaccia, Turkish Pocket, Bagel, Baguette \$6.50 each plus G.
Roasted Vegetable Focaccia \$7.50 each plus G.
Gourmet Open Danishes \$6.50 each plus G.
Assorted Pita Bread Wraps \$5.50 each plus G.
Afternoon Tea Sandwiches \$3.25 per round plus G.

Various fillings include:

Baked Leg Ham	Vegetarian	Spanish Onion
Roast Beef	Fancy Lettuce	Cucumber
Roast Turkey	Iceberg Lettuce	Beetroot
Chicken	Tomato	Snow Pea Sprouts
Corned Silverside	Carrot	Mayonnaise/Pickles
Salami/Pork Sopressa	Avocado	Mustard/Corn Relish
Tuna	Cheddar Cheese	Pesto/Hummus
Salmon	Egg, Cress & Mayonnaise	

Chicken Tenderloins & Cold Meats, Garden Salad, Breads and Dips \$13.00 pp + GST,
Quiche Lorraine/ Roast Pumpkin Quiche, Garden Salad & Breads \$13.00pp +G.
Beef lasagne/Roasted Vegetable Lasagne, Garden Salad & Breads \$14.00pp +G
Moussaka with Greek Salad and Bread \$14.00pp+GST

FreshFruitPlatter \$4.00pp+GST

A selection of Seasonal Fruit – 5 types of Fruit

Cheese&FreshFruitPlatter \$7.50pp+GST

4 types of Australian Cheeses, 3 types of Fresh Fruit & Water Crackers

Cheese&DriedFruitPlatter \$8.00pp+GST

4 types of Australian Cheeses, Dried Fruit, Nuts and Crackers

Gourmet Cheese & Dried Fruit \$10.00pp+GST

A Selection of 4 Fine Australian Cheeses with Dried fruits, Nuts & Crackers (Melba, Grissini)

WORKING LUNCH PLATTERS

MINIMUM 6 PERSONS ALL PLUS GST

Luncheon Platter #1

\$8.50 per person+G

½ Round Assorted Sandwiches,
½ Round Focaccia,
½ Round Turkish Pocket/Baguette.

Luncheon Platter #2

\$10.20 per person+G

1 Round Assorted Sandwich,
½ Round Focaccia/Turkish
Pocket/Baguette,
2 Homemade Biscuits.

Luncheon Platter #3

\$9.25 per person+G

½ Round Assorted Sandwich,
½ Round Assorted Rolls
Fresh Fruit Platter

Luncheon Platter #4

\$13.50 per person+G

1 Round Assorted Rolls, Cheese
& Fresh Fruit & Crackers.

Luncheon Platter #5

\$17.25 per person+G

1 Assorted Filled Baguette,
Cheese, Fresh Fruit & Crackers,
1 Assorted Slice/ Pastry.

Luncheon Platter #6

\$16.90 per person+G

1 Assorted Filled Baguette,
3 Pieces of Warm "Canape A" &
Dipping Sauces
½ Cheese and Fresh Fruit & Crackers

2Lt Orange Juice \$6.00

2Lt Apple Juice \$6.00

CANAPÉ MENU A.

MINIMUM NUMBERS 10 PERSONS

\$17.00 per person plus GST.

Choose 7 from the list below – This includes napkins & dipping sauce.

HOT

Mini Quiche – Lorraine
Mini Quiche – Roast Pumpkin &
Fetta
Mini Quiche- Roast Sweet Potato,
Caraway Seed & Artichoke
Roasted Vegetable Tartlet
Caramelised Onion Tartlet
Mini Pizza
Mini Sausage Roll
Mini Pie
Spinach & Fetta Triangle
Savoury Mince Triangle
Crumbed Fish Goujon
Vegetarian Spring Roll
Beef Spring Roll
Cajun Crumbed Chicken
Apricot Chicken Skewer

COLD

Brie, Rocket & Black Pepper
Bocconcini, Basil & Cherry Tomato
Oven Roasted Capsicum, Red
Onion Confit & Fetta
Roast Beef, Pickle & Italian Parsley
Leg Ham & Fresh Green
Asparagus Rolls en
Croute
Roast Lamb, Corn Relish, Thyme Oil
en Croute
Italian Salami, Sun-Dried Tomato
Cheese, & Cherry Tomato
Green Peppercorn Pate'
with Pancetta Flakes.
Smoked Trout Pate.
Bacon, Caramelised Onion
Savoury Mini Muffins.
Bruschetta Toasts.

CANAPÉ MENU B.

MINIMUM NUMBERS 10 PERSONS

\$23.00 per person plus GST.

Choose 7 from the list below – this includes napkins & dipping sauce

HOT

Rosemary, Thyme & Garlic Rubbed Beef Mignon on Potato Roesti.
Roasted Chat Potato, Chizoro Sausage with Sour Cream & Chives.
Vegetable Samosa with Raita.
Meat Samosa with Raita.
Thai Chicken Skewer.
Oyster Kilpatrick.
Tandoori Beef Satay with Raita.
Rosemary & Minted Lamb Skewer.
Preserved Lemon, Parsley, & Garlic Prawn.
Baked Pink Fur Potato, Pork Sopressa, Fetta & Basil Pesto.
Provencal Crusted Lamb Cutlet.
Butter Chicken & Potato Curry Pot.
Lamb Rogan Josh & Sweet Potato Curry Pot.
Thai Chicken Curry Pot.
NB. All Curry Pots add \$2.00 pp.

COLD

Smoked Salmon, Yarra Valley
Marinated Fetta en Croute.
Ocean King Prawn & Guacomole.
Fetta, Lamb Fillet, Rocket & Pesto.
Beef Carpaccio, Parmesan, Truffle & Basil Oils En Croute.
Goat's Cheese with Caramelised Red Onion, Balsamic Vinegar, Roasted Capsicum.
Mini Pumpkin Scone with Smoked Salmon, Sour Cream and Chives.
Tasmanian Oyster with Braised Ginger and Shallot.
Chive and Chervil Savoury Muffin with Gravlax.
Nori Salad Rolls with Marinated Vegetables & Peanut Paste.
Vietnamese Vegetable Spring Roll.
Fresh Salmon, Tuna, or Prawn Nigiri.
Nori Rolls with Wasabi, Soy & Pickled Ginger.
Lime Muffins, Smoked Trout & Wasabi Mayonnaise.

ANTIPASTO –MINIMUM

NUMBERS 10 PERSONS.

PLATTER A

\$12.00 per person plus G.
A selection of the following

Camembert Cheese
Peppercorn Cheese
Cheddar Cheese
Sun-Dried Tomato Cheese
Water Crackers
Assorted Breads
Corned Silver-side
Roast Lamb
Roast Beef
Sliced Leg Ham
Dolmades
Vegetable Crudities
Rock Melon
Spicy Fruit Relish
Chutneys
Mustard
Sour Cream and Chives
French Onion Dip
Tomato Salsa

PLATTER B

\$15.00 per person plus G.
A selection of the following

Breads: Pumpkin and Olive Sour
Dough
Prosciutto Parma
Pancetta
Pure Pork Sopressa
Italian Salame
Oven Baked Ham
Globe Artichokes in Olive Oil
Yarra Valley Persian Fetta
Tasmanian Cheddar
Tasmanian Brie
Pepperdews with Fetta
Sun Dried Tomatoes
Wild Australian Bush Olives
Green Asparagus
Hummus
Mustard
Tapenade
Mayonnaise

HOT FORK DISHES

MINIMUM NUMBERS 10 PERSONS

\$12.00 per person plus G

Please choose 2 of the following:

All hot/side fork dishes are accompanied with bread rolls & butter,

Additional hot fork dishes \$3.00 + G per person

Selection includes:

Lamb 'Rogan Josh' Curry

Lamb Cubes with Sweet Potato, Eggplant, Tomato, Cardamom & Cumin.

Navarin of Lamb

Diced Lamb Shoulder with Paysanne of Root Vegetables, White Wine with a Tomato Based Sauce.

Spicy Lamb Koftas

Lamb Mince, Blended with Onions, Garlic, Cumin, Fresh Mint & Coriander & Ground Cinnamon.

Beef Burgundy

Diced Chuck of Beef, Sealed with Garlic, Golden Shallots, & Lardons of Bacon, Button Mushrooms & Red Wine.

Steak & Kidney Pie

Diced Chuck, Moistened with Red Wine, Garlic, Mushrooms, Worcestershire Sauce & Beef Jus with Kidneys, Covered with Puff Pastry.

HOT FORK DISHES CONTINUED...

ThaiChicken

Chicken Thigh Marinated with Ginger, Garlic, Fresh Coriander Leaves, Red Chilli, Ketchup Manis & Asian Cut Vegetables.

ChickenChasseur

Pot-roasted Chicken Pieces with Fresh Tomatoes, Mushrooms, White Wine & Tarragon.

AsianStyleDrumsticks

Chicken Marinated in Fish Sauce, Peanut Oil & Lemon Grass, Garlic, Onions, Lemon, Lime Juice, Red Chilli & Coconut Sauce.

Slow-CookedPorkCollarButt

with Caramelised Onions, Roasted Roma Tomatoes, Red Onions & Sweet Potato.

OssoBucco

Sliced Veal Shanks Braised with Macedoine of Root Vegetable, Veal Jus, Fresh Oregano & Rosemary.

FishPie

Fish Pieces and Marinara mix Combined with Corn, Peas, Carrots, Fresh Herbs, Bound with a Fish Veloute with Potato Puree Crust.

VegetableLasagne

Roasted Vegetables Layered with Pasta Sheets & Tomato Sauce.

SIDE FORK DISHES

MINIMUM NUMBERS 10 PERSONS

Please choose 2 of the following:
\$4.00 plus GST per person,
Additional side fork dishes \$1.50 + G per person per dish

Selection include:

Roast Vegetables – Potato, Pumpkin, Sweet Potato & Carrots
Vegetable Puree – Potato, Pumpkin & Sweet Potato
Fresh Garden Seasonal Vegetables
Leek & Potato Gratin
Cauliflower Mornay
Jasmine Rice
Basmati Rice
Ratatouille
Hokkien Noodles
Pommes Boulangere
Pommes Dauphinoise
Penne Pasta

SALAD SELECTION

PLEASE CHOOSE 2 OF THE FOLLOWING:

Simple Salad

\$6.50 + G per person

Garden Salad Green

Leaves, Tomato, Cucumber, Carrot, Snow Pea Sprouts, Alfalfa, and Mung Beans.

Potato

Baby Pontiacs, Red Onions, Crispy Bacon Bits & Chives bound with Mustard Mayonnaise.

Waldorf

Celery, Walnuts & Green Apples bound with Mayonnaise.

Pasta

Penne Pasta, Basil Leaves, Corn Kernels, Red Capsicum, Chives & Italian Parsley.

Tomato Salad with Basil, Red and Spring Onions.

Complex salad
\$9.00 + G per person

Greek Salad

Red Onions, Tomatoes, Cucumber, Kalamata Olives, Fetta, Oregano, Fetta and Garlic Dressing

Caesar Salad

Cos Lettuce, Crisp Pancetta, Egg, Parsley, Garlic Croutons, Grana Padano Parmesan.

Nicoise Salad

Green Beans, Egg, Tomatoes, Cucumber, Black Olives, Artichokes, Anchovies, Green Pepper, Potatoes with Vinaigrette

Watercress Salad with Pear, Parmesan and Walnuts.

BOARDROOM LUNCHES/PRIVATE DINNER PARTY **MENUS.**

Minimum numbers 10 persons

These items are only suggestions if you have something different in mind, or you would like to swap or adapt dishes mentioned, or have any dietary requirements, please ask and we will be only too happy to try and assist with your request.

ALL ENTREES \$17.00 EACH PLUS GST.

ALTERNATE DROP ADD \$2.00+G.

Mascarpone, Gorgonzola, Caramelised Onion Tartlet and Mizuna Leaves.

Sunflower and Fennel Seeds Roasted Pumpkin Soup with Goat Cheese Crouton **\$12.00.**

Dill and Lemon Zest Crusted Tasmanian Salmon with Mushroom Risotto, Prawn Bisque Sauce.

De-Boned, Stuffed Roasted Quail with Cress, Orange and Baby Beet Salad Penne' Pasta with Chorizo Sausage, Red Onions, Pesto, Italian Parsley.

Pan Seared Tasmanian Salmon on Tartare Potato Cake with a Warm Half Avocado Pear, King Prawns and Cos Lettuce.

Yarra Valley Marinated Fetta, Smoked Salmon, Red Onion, Rainbow mix Olives, Brushcetta and Rocket.

Caesar with Crisp Cos, Pancetta Flakes, Grana Padano, Italian Parsley, Garlic Croutons with Cajun Crumbed Chicken Tenderloins.

Oven Roasted Tomato Soup, Blended with Roasted Garlic, Golden Shallots with Vintage Green Peppercorn Cheese Crouton **\$12.00.**

Sauteed Lamb Fillets with a Warm Globe Artichokes, Roasted Pink Fur Potatoes, Green & Yellow Beans Salad.

Rigatoni with Tomatoes, Eggplant and Bocconcini.

MAIN COURSES \$27.00 EACH PLUS GST.

ALTERNATE DROP ADD \$2.00+G.

Roasted Vegetable Trio-Stuffed Zucchini, Baby Eggplant, Capsicum **\$22.00**

Thyme and Marjoram Rubbed Beef Tenderloin with Lardons, Golden Shallots, Capped Mushrooms and Roasted Chats and Greens **\$30.00.**

Rosemary and Thyme Infused Lamb Fillets with Roast Pumpkin, Green Beans and Cous-Cous, Red Onion and Mint Salad.

Eye Fillet Wellington - Beef Encased with Peppercorn and Mushroom Duxelle, Wrapped with Puff Pastry – Seasonal Vegetables **\$30.00**

Reggiano Parmigiano, Goats Cheese, Sage and Oregano Crusted Chicken Breast with Potato Bake, Pan Seared Fennel and Roasted Carrots.

Pan Fried Reef Fish with Potato Mash, Leek Julienne, Baked Fennel, Greens & Anchovy Sauce

Caramelised Pork Fillet, Oven Roasted Vegetables, Sweet and Sour Sauce

Sage and Thyme Rubbed Lamb Racks, Wilted Spinach, Potato Bake, Roasted Red Onions with Balsamic

Pan Seared Beef Fillet with a Half Grilled Bug, Sebago Mash, Roast Pumpkin, Green Asparagus, Garlic and Herb Butter, Jus. **\$30.00**

Cajun Butter-fried Spatchcock on Creamed Mash and Ratatouille

Tandorri Chicken Breast with Basmati Rice, Raita, Pappadams, Green Beans, Cauliflower & Onion Pakoras, Lime Pickle

Rojan Josh Infused Lamb Racks with Potato and Eggplant Vegetable Curry

Chicken Kiev with Pommes Lyonnaise, Rocket, Red Onion & Tomato Salad

Grilled Beef Striploin with Cauliflower Mornay, Crushed Roasted Kipflers, Sautéed Mushrooms, Fresh Greens & Mustard Sauce

Oven Roasted Lamb Rump with A Three Potato Curry, Sweet Potato Chips

Grilled Reef Fish with Red Onion, Ginger and Coriander Salad with Leaves

Crispy Skin Tasmanian Salmon with Preserved Lemon and Pea Risotto

ALL SWEETS \$11.00 EACH PLUS GST.

ALTERNATE DROP ADD \$2.00 PLUS G.

Vanilla Bean, Star Anise and White Wine Infused Poached Peach with Wild Honey and Mascarpone Cream.

Decadent French Flourless Chocolate Cake, Warm Chocolate Fudge Ganache, Vanilla Bean Ice Cream (glutenfree).

Passionfruit Crème Brulee with Double Cream and Tuille Individual Tiramisu with Amaretti Biscuit.

Raspberry Parfait, Fresh Seasonal Berries, Sable Biscuit.

Warm Treacle and Lemon Tart with Fresh Vanilla Bean Anglaise.

Sharon's selections of Sweets \$13.50+GST.

Crushed Orange and Almond Cake with Citrus Salad and Double Cream. (glutenfree).

Lemon Mousse Set in Short Sweet Paste Topped with Fresh Seasonal Berries

4 types of Australian Cheese and Fresh Fruit (3 types) Plate with Crackers **\$7.00**

4 types of Australian Cheese and Dried Fruit Plate with Crackers & Nuts **\$8.00**

4 types of Australian Gourmet Cheese, Dried Fruit and Nut Plate with Melba and Lavosh **\$10.00**

*All three-course meals will receive bread and butter.