



aerial
UTS FUNCTION CENTRE

2021 CATERING PACKAGE

Breakfast and breaks

BREAKFAST MENU

BREAKFAST MENUS INCLUDE

Freshly brewed coffee

Selection of premium teas

Variety of chilled fruit juices



LIGHT BREAKFAST*

\$22 per person | 10 person minimum

Chef's selection of pastries & croissants (NF)

Seasonal sliced fruit platter (GF) (DF) (NF) (V)

BUILD YOUR OWN BREAKFAST*

\$35 per person | 10 person minimum

Select up to 4

Assorted breakfast muffins (NF) (V)

Bacon & egg slider with onion jam (NF) (DF)

Bacon & mushroom frittata (GF) (NF)

Baked banana bread with salted caramel (NF) (V)

Fruit yoghurt cups (GF) (NF) (V)

Pancakes with berries & maple syrup (NF) (V)

Seasonal sliced fruit platter (GF) (DF) (NF) (V) (VG)

Spinach & roast vegetable frittata (GF) (V)

Sweet corn & cheese fritters (NF)

Vegan breakfast bars (DF) (VG)

MINI BREAK

\$4 per person | Freshly brewed coffee & a selection of premium teas

\$5.50 per person | Freshly brewed coffee, a selection of premium teas & variety of chilled fruit juices

\$6 per person | Freshly brewed coffee, a selection of premium teas & biscuits

MORNING/AFTERNOON BREAK

Freshly brewed coffee & a selection of premium teas served with a selection of seasonal whole fruit, plus:

\$12 per person | 1 break item per person

\$16 per person | 2 break items per person served with a variety of fruit juices

BREAK ITEMS

10 person minimum

SWEET

- Assorted muffins (NF) (V)
- Baked banana bread with salted caramel (NF) (V)
- Caramel slice (V)
- Chocolate & vanilla cannoli (V)
- Chocolate & walnut brownies (V)
- Cocktail sweet tart selection (V)
- Danish pastry selection (V)
- Fruit friand selection (V)
- Fruit skewers (GF) (DF) (NF) (V) (VG)
- Green tea matcha cake (V)
- Mini filled doughnuts (V)
- Portuguese custard tarts (NF) (V)
- Salted caramel cronuts (NF) (V)
- Scones with Yarra Valley jam & cream (NF) (V)
- Seasonal fruit lamingtons (NF) (V)
- Tea cake selection (V) (NF options available)

SAVOURY

- Assorted mini quiches (NF) (V options available)
- Chickpea falafel with hummus (GF) (DF) (NF) (V) (VG)
- King Island beef mini pies
- Lemon & thyme chicken skewer (GF) (DF) (NF)
- Pumpkin & thyme arancini (NF) (V)
- Semi-dried tomato pesto & ricotta tartlet (V)
- Smoked ham & Cheddar cheese croissants (NF)
- Spinach & fetta rolls (NF) (V)
- Tomato & Cheddar cheese croissants (NF) (V)



GLUTEN-FREE MENU

An additional \$2 per person applies for orders of 10 people or more

- Assorted mini quiches (GF) (NF) (V)
- Assorted muffins (GF) (NF) (V)
- Assorted tea cakes (GF) (V) (NF options available)
- Baked Banana bread with salted caramel (GF) (V)
- Brownies (GF) (V)
- Ham & cheese toasties (GF) (NF) (V)
- Roast pumpkin roll (GF) (DF) (NF) (V)
- Tomato & cheese toasties (GF) (NF)



Available options: (V) vegetarian, (VG) vegan (GF) gluten-free, (DF) dairy-free, (NF) nut-free