

# CORPORATE MEETINGS/SEMINARS & TRAINING MENUS(10f2)

Prices Effective As Of January 1st, 2017.

# **Corporate Training and Meeting Catering**

Thank you for your time to consider Emporess Catering Services as your preferred supplier for Corporate Training or Meeting Service requirements.

We have 35 years' experience in the Catering and Hospitality industry in Perth and we have a Passion to continue to strive to maintain our position as one of Perth's Favourite Catering Companies!

Conveniently Based in Morley near the Galleria – we have a Modern Purpose built kitchen facility ready to supply quality produce to our clients – with 5 vehicles on the road – we can provide a Complete Professional Punctual and Convenient Catering Solution for your needs 24 hours a day, 7 days a week.

We have attached a few menus options covering some of our most popular formats for Corporates we currently service – however feel free to visit our website <a href="http://www.emporess.com.au">http://www.emporess.com.au</a> for other menus formats such as platters and full service Catering.

Alternatively – please feel free to contact me to discuss your particular requirements or to design a Catering Solution to suit your individual requirements and budget

**Please note** - we are dietary sensitive – please let us know all dietary requirements any of your guests may have so we can appropriately cater for them - attention to their dietary requirements will make them feel included and avoid any stress on the day for them or you!

I hope we may be of Service to you soon.

Kind Regards,





# **Corporate Packages**

Menu Pack #1 - Rolls & Wraps (\$16.50 per guest inc GST)

### **Your Selection of:**

A mixture of filled Dinner Rolls and Wraps (2 rolls & 1 wrap per person)

- **OR** Crusty German Baguettes (5 points per person)
- OR Fresh Sandwiches (White and Wholemeal bread 6 points per person)

#### Fillings varied daily but generally include a selection from the following:

- Smoked Ham, Cheese, Tomato w/ Sweet Mustard Pickle
- Chicken, Lettuce, Tomato, Cheese, Carrot w/ Chipotle Aioli
- Roast Beef, Lettuce, Tomato, Cheese w/ Béarnaise Sauce
- Lettuce, Cheese, Tomato, Carrot, Cucumber w/ Tomato Pickle (V)
- Tuna, Lettuce, Carrot w/ Mayonnaise
- Egg, Lettuce, Cheese w/ Mayonnaise (V)
- Roast Pumpkin, Sweet Potato, Carrot, Zucchini, Tomato, Lettuce w/ Chargrilled Veg Pickle (V)
- Roast Turkey, Cheese, Lettuce, w/ Cranberry Sauce
- Roast Lamb, Cheese, Tomato, Lettuce w/ BBQ Sauce
- Roast Pork, Cheese, Tomato, Lettuce w/ Sweet Chilli Sauce
- Continental Meats, Chargrilled Capsicum, Lettuce, Cheese w/ Egg Mayonnaise
- Chicken Caesar w/ Bacon, Salad and Cheese
- Smoked Salmon, Prawn, Lettuce, Cheese w/ Seafood Sauce
- Curried Egg and Lettuce (V)
- Lettuce, Tomato, Cucumber w/ Sweet Mustard Pickle (V)
- Sliced Turkey w/ Avocado and Lettuce
- Falafel, Lettuce, Tomato w/ Hummus (V)
- Chargrilled Capsicum, Sundried Tomato, Fetta w/ Basil Pesto (V)
- Roast Pork, Coleslaw w/ Cream Cheese
- Tasty Cheese, Lettuce, Tomato w/ Basil Pesto (V)
- Crumbed Chicken Parmigiana w/ Lettuce and Tomato
- Tandoori Chicken w/ Yoghurt and Cucumber
- Pastrami, Lettuce, Cheese w/ Smokey Aioli

#### **Includes:**

\* <u>1 FREE Fresh Cut Fruit Platter per 15 Guests.</u> This includes a variety of Seasonal Fruits all presented on a platter. Fruits change depending on the season but usually include Watermelon, Rock Melon, Honey Dew Melon, Kiwi Fruit, Orange, Apple, Pineapple, Grapes and Strawberries.

\*(V) = Vegetarian. GLUTEN FREE & VEGAN OPTIONS AVAILABLE



## Menu Pack #2 - Hot Lunch w/ Salad (\$23.00 per guest inc GST)

#### **Package Includes**

- Selection of Two Hot Dishes (Includes sides where applicable)
- Selection of Two Salads
- Fruit Platter (1 platter per 15 guests) OR Standard (Slab Style) Cake Platter (1 piece per guest) Selection of 350ml Fruit Juices OR
   600mL Water

#### Selection of two hot dishes from the following

BBQ Chicken Stir Fry w/ Malaysian Noodles

Spinach and Fetta Pie (V)
Beef or Lamb Goulash

Penne Pasta w/ Chicken, Mushroom, Pumpkin, Tomato and Cheese

Minced Pork w/ Greens and Noodles

Risotto w/ Mushroom, Tomato, Zucchini and Cheese (V)

Spicy Vegetable Curry (V)

Mongolian Lamb and Vegetable Stir Fry Green or Red Thai Style Chicken Curry Ginger Chicken & Vegetable Stir Fry Chicken and Cashew Stir Fry

Hoisin Pork w/ Stir Fried Greens

Moroccan Fish Fillets Chilli Mussels

Roast Beef w/ Peppercorn Sauce

Mint and Cashew Crusted Lamb

Beef Stroganoff in a Mushroom Cream Sauce

Prosciutto Wrapped Camembert Stuffed Chicken Breast

Roasted Pork with Crackling Fish in Lemon Butter Sauce

Marinated Roasted Chicken Wings

Italian Style Chorizo Sausage in Napolitano Sauce

Vegetarian or Meat Lasagne (V)

Penne Pasta w/ Chicken & Creamy Tomato Sauce

Spaghetti Bolognese Vegetarian Quiche (V)

Pumpkin and Pecan Risotto (V)

Lamb & Potato Curry w/ Coconut and Coriander
Italian Chicken in a Tomato Olive and Herb Sauce
BBQ Chicken Breast w/ Hokkien Style Noodles

Thai Spiced Coriander Chicken
Braised Beef w/ Vegetables

Sweet and Sour Pork

Coconut Prawns & Vegetables
Spicy Thai Seafood Chowder
Apricot Glased Chicken Thighs

Chicken Cacciatore

Beef and Bacon Casserole in Peppercorn Sauce

Gnocchi in Mushroom White Wine & Parmesan Sauce (V)

Chicken Maryland w/ a Garlic Butter Dressing

Sticky Sesame Chicken Drumsticks
Traditional Singapore Noodles

#### **Selection of Two Salads from the Following:**

Grated Carrot, Cheese and Sultana Salad Crispy Chicken and Noodle Salad

Thai Beef Salad Tropical Rice Salad

Parmesan, Rocket and Cherry Tomato Salad Lebanese Tabbouleh Salad Grilled Zucchini, Mozzarella and Prosciutto Salad Greek Salad Diced or Sliced Beetroot and Onion Salad Blanched Vegetable Salad Watermelon and Onion Salad Waldorf Salad

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Moroccan Chickpea Salad Tomato, Onion and Seeded Mustard Salad

Spicy seafood salad Mixed Bean Salad

Bean and Baby Corn Salad Barbecue Pumpkin, Red Onion, Spinach and Fetta Salad

Mexican Salad - Avocado, bean, Salsa, Cheese & Sour Cream

#### \*PLEASE NOTE:

For most dishes, we can provide separate covers for particular dietary requirements.

#### **Includes:**

- Fruit Platter (1 platter per 15 guests) OR Standard (Slab Style) Cake Platter (1 piece per guest)
- Selection of 350ml Fruit Juices OR 600mL Water
- Bread Rolls w/ Single Serve Butter
- All Catering Equipment required



We are also happy to provide Catering Services for Initial Registrations – Morning and Afternoon Teas - where the Catering is required for full day events – together with Boardroom dinners and Sundowners

Our Menu selections are extensive – whilst we try and guess what you may want! - we unfortunately cannot include every possible selection and format available – we are however more than happy to work with you and develop any style of menu you may require – from Australian Game or Dam and Seafood Menus to traditional Spit Roast and Barbecues – A Convict Function in the Old Toodyay Goal to Formal Cocktail Functions and 1000 people functions in the park for golden oldies! We can do it all!

And don't forget us for your Social Staff Functions! - Melbourne Cup or Christmas Function Requirements

#### Keep an eye on our webpage or face book to see special offers and menus that we may offer from time to time!

We have venues and boats cruise operators available (Subject to availability) - no job to big or small

Please feel free to contact us to discuss your particular requirements and we will endeavour to design a format and budget to suit your requirements

We hope we can become the "GO TO Caterer" for your organisation to meet and service all you Catering Requirements

Feel free to contact me anytime to discuss your Catering Requirement – Even if you've forgotten to order your catering we can usually sort out within a few hours if necessary!

Call me to discuss!

## **David Hamilton**

Director 93752999/0417088532