

Blac Catering

Hand made in Hawthorn since 2011



cost / item
ex GST

Morning Meetings

Mini Yoghurts with:

- > Mixed berry compote ^{GF}
- > Granola ^{GF}
- > Raspberries, mango & passionfruit ^{GF}

3.5

Mini Bircher Muesli

Swiss-style muesli infused overnight with coconut yoghurt & nuts & seeds ^{VEGAN}

3.5

Sweet Breakfast Items

- Mini muffins **3**
- Mini croissants **2.8**
- Assorted mini Danish **2.8**
- Mini flourless orange cake ^{GF}
4
- Mini flourless chocolate cake ^{GF} **4**
- Mini scones jam & cream **3.5**
- Mini coconut, almond, date & cocoa ball ^{GF / VEGAN} **3.5**

Savoury Breakfast Items

- > Roasted Mediterranean vegetable quiche ^{VEG}
- > Smoked salmon & fetta quiche
- > Egg & bacon quiche
- > Mini zucchini & corn muffin ^{VEG} **3**
- > Mini croissant (H/C, C/T, H/C/T) **4.5**
- > Mini egg & bacon brioche **4.5**
- > Mini Haloumi, mushroom & spinach brioche ^{VEG} **4.5**
- > Mini vegetarian frittata ^{VEG / GF} **3.5**

Fresh Fruit

- Seasonal fresh fruit platter (~200g serve per person)

6.5

Lunchtime Meetings

Breaded Items With Assorted Fillings

- Four Point Sandwiches **7.5**
- Ribbon Sandwiches (club style) **9**
- Wraps (cut in half) **9.9**
- Mini Ciabatta Rolls **6**
- Mini Bagels / Mini Baguettes **6.5**

Meat:

- > Poached chicken, mango chutney & rocket
- > Salami, cream cheese, olive tapenade & baby spinach
- > Tandoori chicken, cucumber, baby spinach & mint mayo
- > Smoked leg ham, sweet mustard pickle, tasty cheese, tomato & gourmet lettuce
- > Sweet chilli chicken, mayo, Asian slaw & gourmet lettuce
- > Rare roast beef, horseradish mayo, gherkin, onion jam, tomato & gourmet lettuce
- > Turkey, cranberry, brie & baby spinach
- > Roast chicken, avocado & gourmet lettuce

Vegetarian:

- > Swiss cheese, gourmet lettuce, cucumber, tomato, mayo & avocado
- > Roasted pumpkin, zucchini, caramelised onion, pesto & rocket
- > Pumpkin hummus, tomato, cucumber & gourmet lettuce
- > Egg, mayonnaise & gourmet lettuce
- > Curried egg, mayonnaise & cucumber

Vegan:

- > As per vegetarian except no egg, no cheese & pesto made without parmesan cheese

Seafood:

- > Smoked salmon, cream cheese, capers & baby spinach
- > Tuna, mayonnaise, sweet corn & cucumber

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	cost / item ex GST
Savoury Luncheon Quiches	3.3
> Roast Mediterranean vegetables ^{VEG}	
> Smoked salmon & fetta	
> Leek & brie ^{VEG}	
> Mushroom w basil pesto ^{VEG}	
> Beetroot, fetta, thyme & caramelised red onion ^{VEG}	
> Leek & fetta ^{VEG}	
> Pancetta & herbs	
Savoury Luncheon Pies	3.8
> Poached chicken & leek	
> Angus beef & Swiss brown mushroom	
> Herbed lamb & sweet potato	
> Mushroom, corn & broccoli ^{VEG}	
Savoury Luncheon Tarts	3.8
> Roast pumpkin, Meredith's goat's cheese, & thyme ^{VEG}	
> Chicken, mushroom & pesto	
> Pancetta, artichoke, parmesan & rocket	
> Chorizo, feta, spinach & onion jam	
Savoury Luncheon Frittata ^{GF}	3.5
> Pumpkin & sage ^{VEG}	
> Roast Mediterranean vegetables ^{VEG}	
> Sweet potato & basil ^{VEG}	
> Kale & roast pumpkin ^{VEG}	
> Zucchini, corn & spinach ^{VEG}	
Marinated Chicken Tenderloin Skewers ^{GF}	4.3
> Satay	
> Honey, soy & sesame seeds	
> Tandoori	
> Pesto	

Savoury Luncheon Items		
> Cauliflower & broccoli pakora w tomato & herb chutney ^{GF / VEGAN}	3	
> Forest mushroom croquette w romesco sauce ^{GF / VEGAN}	3.5	
> Mushroom cups w avo & tomato salsa ^{GF / VEGAN}	3.5	
> Spanish tortilla ^{GF / VEG}	3.5	
Fresh Fruit		
- Seasonal fresh fruit platter (200g serve per person)		6.5
Salads		
Mini - individual		4.5
- Quinoa, wild rice, pomegranate, baby spinach w pomegranate dressing		
- Lentil, quinoa, currants, nuts, seeds, beetroot, green beans w lemon dressing		
- Zucchini, roast pumpkin, basil, mint, dill, chilli, feta		
Add grilled chicken + 2 Add smoked salmon + 3		
All Day Beverages		
Emma & Toms Fruit Juices		
- Assorted individual juices	4.5	
- 1L juices to share (cloudy apple <u>or</u> orange)		6.5
San Pellegrino		
- Assorted individual soft drinks		4
- 1L sparkling or flat mineral water		8.5
Coffee & Tea		
- Plunger <u>or</u> percolator coffee & assorted Tea Drop teas		3.3
- On-site espresso coffee* & assorted Tea Drop teas		3.8
* Requires staff @ \$35/h - suitable for larger functions		

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Cocktail Functions	
Cocktail Quiches	3.3
<ul style="list-style-type: none"> > Roast Mediterranean vegetables ^{VEG} > Mushroom & basil pesto ^{VEG} > Leek & brie ^{VEG} > Beetroot, fetta, thyme & caramelised red onion ^{VEG} > Swiss brown mushroom, pine nuts & gorgonzola cheese ^{VEG} 	
Cocktail Pies	3.8
<ul style="list-style-type: none"> > Poached chicken & leek > Angus beef & Swiss brown mushroom > Mushroom, corn & broccoli ^{VEG} > Herbed lamb & sweet potato 	
Cocktail Tarts	3.8
<ul style="list-style-type: none"> > Leek, Meredith's goat's cheese, & thyme ^{VEG} > Chicken, mushroom & pesto > Pancetta, artichoke, parmesan & rocket > Chargrill zucchini & Meredith's goat's cheese ^{VEG} 	
Cocktail Arancini	3.5
<ul style="list-style-type: none"> > Porcini mushroom & mozzarella ^{VEG} > Mozzarella & roast pumpkin ^{VEG} 	
Cocktail Brioche Sliders	4.5
<ul style="list-style-type: none"> > Wagyu beef, gorgonzola & rocket > Wagyu beef, baby spinach & horseradish crème fraiche > Beetroot, halloumi & chili jam ^{VEG} > Chorizo, haloumi, baby spinach & herb tomato chutney > Pulled Pork, pickled cabbage & cucumber 	
Cocktail Sausage Rolls	3.5
<ul style="list-style-type: none"> > Pork & Fennel 	

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Skewers ^{GF}	4.3
<ul style="list-style-type: none"> > Satay chicken tenderloin > Honey, soy & sesame seeds chicken tenderloin > Tandoori chicken tenderloin > Pesto chicken tenderloin > Halloumi, mushroom, capsicum & red onion skewer ^{VEG} > Prawn, chorizo & pineapple 	4.5 4.5
Cocktail Tartlets	3.5
<ul style="list-style-type: none"> > Smoked salmon, crème fraiche & dill > Roast chicken & mango salsa > Cannellini bean, chargrilled asparagus & pea shoots ^{VEG} > Caramelised pear, prosciutto, Meredith's goat's cheese > Creamy feta, balsamic cherry tomato & pesto ^{VEG} 	
Additional Items	
<ul style="list-style-type: none"> > The above list serves as a guide with additional items able to be provided for individual events as required. 	

Cocktail Beverages

All Day Beverages – as per previous page.

Alcoholic Beverages – a variety of packages are available, contact us for more information.

Dietary Requirements

As all our food items are prepared fresh, it is easy to accommodate most dietary requirements with adequate notice. Ask us when booking an event.

GST

Prices quoted above are not inclusive of GST. GST will be added as a line item on all quotations and Tax Invoices.

Packaging & Presentation

All catering items (except fresh fruit platters) are packaged in cardboard boxes with a pull-out tray, making them suitable for all types of functions including boardroom tables.

Disposable Items

At Blac, we believe in environmental sustainability and as such, we provide eco-friendly, compostable and biodegradable disposable plates, cups, serviettes & utensils made from corn starch, sugar cane and bamboo with all our catering as standard for \$0.3 per person.

Individual Lunch Boxes / Lunch Bags

For functions where there are a large number of participants with several items per person, serving each item can be difficult within time and space constraints. In these instances, we can offer individually pre-packaged lunchboxes with the chosen food and beverage items. These lunch boxes can be simple or elaborate. Please contact us for further information.

Delivery & Labour Charges

Delivery of catering to the event will incur a nominal charge of \$12.50. All day events will incur additional labour charges for set up, refresh, multiple deliveries and pack down.

Contact Details

For more information or a quote, please contact Taras on:
Ph: 9818 8965 or Mob: 0419 342 425
Email: taras@cafeblac.com.au

Catering Terms & Conditions

Order Confirmation

- Menus and numbers must be confirmed at least 48 hours prior to the event or as detailed on your quote.
- Changes to the menu or reduction in numbers / the size of the order within 48 hours of the event cannot be made as ingredient will have been purchased and food preparation will be underway.
- Additions to the menu or an increase in numbers / the size of the order within 48 hours of the event can be made subject to availability.

Payment

- A 50% deposit is required to book the event where the total value exceeds \$2,000.
- Full payment is required 48 hours prior to event or as detailed on your quote when menu and numbers are confirmed.
- Events booked with a shorter lead time than 48 hours may incur an additional charge.
- Payment can be made in person at Blac, via credit card (processed over the phone), or direct deposit as detailed on invoice.

Cancellations

- All cancellations must be communicated in writing as soon as practicable.
- Cancellations made more than 48 hours prior to the event will not incur any charges and large event bookings will receive a deposit refund if good have not yet been purchased.
- Cancellations made within 48 hours of the event will incur a cancellation fee equal to 50% of the cost of the event.
- Cancellations made within 24 hours of the event will incur a cancellation fee equal to the total cost of the event.