



Corporate and Delivery Menu 2017

Catering, event management & Melbourne's most amazing venues

ACC has the experience, expertise and culinary imagination to offer an all inclusive corporate catering and event management service for any sized event in Melbourne. We can take care of every detail for your corporate event or simply arrange delivery of fresh, handcrafted delicacies.

All menu items are handcrafted from locally sourced, premium produce.

ACC Catering can work at a location of your choice or at one of our many stunning corporate venues throughout Melbourne.

Our personal service allows you to plan your catering and event to perfection, instilling confidence that your event will be delivered on time meeting your expectations.

2/249 Bay Road
Cheltenham VIC 3192
T 03 9555 4000

info@acc-catering.com.au

www.acc-catering.com.au

www.melbournevenues.com.au





Corporate Catering

Breakfast Packages

Option One

Tortilla wrap with omelet, roasted cherry tomato, sweet potato and kale
House made granola, yoghurt and fresh fruit cups with organic honey
Raw coconut, peanut butter and oat blast off bars with dried fruit and seeds

Option Two

Egg and bacon brioche with smokey BBQ sauce
Savoury muffin with semi dried tomato, feta and rocket
Bircher muesli cups with poached berry compote

Option Three

Smoked salmon New York bagel with cream cheese, cucumber, capers and baby leaf
Quiche with roasted button mushrooms, spinach and thyme
Banana bread with blueberries and walnut

\$20.00 per person

Add fresh whole fruit bowls to any option \$1.50

Hot option

Requires staff onsite to serve at extra cost

Scrambled eggs
Free range bacon
Roasted Roma tomato
Roasted button mushrooms
House baked spelt with avocado smash and feta
Fresh fruit cups

\$35.00 per person

Coffee and Tea

Sensory Lab Coffee, Twinings Tea and Madame Flavour Herbal Infusions

\$4.50 per person



Conference Packages

Morning Tea

White chocolate and raspberry mini muffins

Nutella and custard mini brioche buns

Date mini scones with Chantilly cream and homemade jam

Anzac mini cookies

Gluten free brownie **GF**

Gluten free orange cake **GF**

Seasonal fruit platter

Coffee and Tea

Sensory Lab Coffee, Twinings Tea and Madame Flavour Herbal Infusions

Select any two items \$10.50

Lunch Packages

Cold Options

Option one

Assorted rice paper rolls and sushi **VEG option, GF**

House baked spelt bruschetta with wild mushrooms, feta and basil **V**

Super food salad cups with sweet potato, broccoli, pomegranate and nuts **V, GF**

Option two

Variety of house baked mini breads with assorted fillings **VEG option**

Sweet potato, goat cheese and lemon thyme frittata **V, GF**

Penne pasta salad cups with prawns, capsicum, corn and celery

Option three

Point sandwiches with assorted fillings **VEG option**

Tortilla mini wraps with assorted fillings **VEG option**

Sweet potato salsa with Roma tomato, red onion, corn, coriander and chili **V, GF**

\$25.00 per person



Hot Options

Option One

Requires staff onsite to serve at extra cost

Beef lasagna with béchamel sauce

Moroccan chicken Tajine with chickpeas, carrots, apricots and almonds **GF**

Spiced cous cous

Baby leaf salad with cherry tomato, cucumber, red onion, carrot and lemon dressing **V, GF**

House baked ciabatta bread rolls with butter

\$32.00 per person

Option Two

Requires staff onsite to serve at extra cost

Red wine beef and mushroom casserole

Grilled chicken skewers **GF**

Spiced rice pilaf **V, GF**

Asian slaw salad with carrot, capsicum, spring onion, coriander and lemon dressing **V, GF**

House baked ciabatta bread rolls with butter

\$32.00 per person

Beverages

Sensory Lab Coffee Twinings Tea and Madame Flavour Herbal Infusions served in premium disposable cups

A selection of single serve soft drinks, mineral water and still water

\$12.50 per person

Afternoon Tea

Select one of the following

Chef selection of handmade miniature cakes, tarts and slices **GF option, V**

Gourmet cheese platter with fresh berries, crackers, dried fruit and fig paste

Fruit sushi and fruit spring rolls with citrus and honey dip **V, GF**

Coffee and Tea

Sensory Lab Coffee, Twinings Tea and Madame Flavour Herbal Infusions

\$16.00 per person



Packaged Gourmet Lunch Boxes

Lunch Boxes – Minimum order of 25 units

Option One

House baked ciabatta with premium chicken mix and baby leaf

House baked focaccia with roasted vegetables and hummus **V**

Sweet potato salsa salad cup with Roma tomato, corn and chili **V, GF**

White chocolate and raspberry muffin

Option Two

House baked brioche with rare roast beef, horseradish crème and rocket

Tortilla wrap with coconut chicken, cucumber and baby leaf

Penne pasta salad cup with marinated vegetables and pesto **V**

Homemade Anzac cookies

Option Three

Rice paper rolls with grilled chicken, pickled vegetables and mint **GF**

Sushi rolls with tuna and avocado **GF**

Super food salad cup with sweet potato, broccoli, pomegranate **V, GF**

Chia and coconut energy balls with dried fruit and nuts **V, GF**

\$22.00 per person

Delivery charges apply for orders under \$500 and outside local area.

Sandwiches, Wraps and Rolls

Select your bread

Traditional white, whole meal or multigrain square loaf

Gluten free square loaf

New York mini bagels

Ciabatta mini rolls

Focaccia mini rolls

Brioche mini rolls

Gluten free rolls

Tortilla wraps

Gluten free wraps



Select your fillings

Roast chicken mix with preserved lemon, dill and mayonnaise

Egg salad with baby leaf, mayonnaise and chives **V**

Smoked ham, Roma tomato, cheddar cheese and Dijon mayonnaise

Smoked salmon, cucumber, capers and crème cheese

Rare roast beef, horseradish crème, cheddar cheese, balsamic onions and rocket

Turkey, cranberry, avocado and mixed leaf

Roasted vegetables with humus and spinach **V**

Fresh Salad with avocado and cheddar cheese **V**

Tuna with capsicum, red onion, corn and mayonnaise

Salads

Individual cups or large platters

Quinoa and pomegranate Tabouli with Roma tomato, red onion and mint **V, GF**

Sweet potato salsa with tomato, corn, red onion chilli and coriander **V, GF**

Creamy potato with bacon, spring onion, egg, mayonnaise and sour cream **GF**

Penne pasta with marinated vegetables, semi dried tomato and pesto **V**

Super food salad with sweet potato, broccoli, pomegranate and nuts **V, GF**

Additional items available

Fresh fruit platters **\$90.00**

Gourmet cheese platters **\$140.00**

Antipasto platters **\$140.00**

Turkish bread and dip platters **\$65.00**



Delivery Menu

ACC Catering is proud to offer our fabulous handcrafted food as a delivery option.

This allows you and your guests to experience our usual high quality, premium items as a drop off service. All items are delivered to your premises at the designated time, fresh, beautifully presented and ready to serve.

Menu 1

House baked mini focaccia with premium chicken mix and baby leaf

House baked mini ciabatta with roasted vegetables and hummus **V**

Sweet potato and goat's cheese frittata with capsicum relish **V, GF**

Vegetarian rice paper rolls with pickled vegetables and plum sauce **V, GF**

Rare roast beef on sourdough baguette with rocket pesto and onion jam

Smoked salmon florets on blini pillows with dill crème

Saffron risotto cake with semi dried tomato and Brie **V, GF**

Mini muffins with white chocolate and raspberry

8 pieces per person \$20.00

Includes cocktail napkins and platters

Menu 2

House baked mini bagel, smoked ham, tomato and cheddar cheese with Dijon

House baked mini brioche roll with premium chicken mix and baby leaf

Duck rice paper rolls with pickled vegetables and plum dip **GF**

Wild mushroom, feta and baby basil bruschetta on house baked spelt bread **V**

Smoked salmon florets on blini pillows with dill crème

Zucchini and mint fritters with Halloumi cheese and Za'taar yoghurt **V**

Rare roast beef florets on potato rosti with horseradish crème and onion jam **GF**

Saffron risotto cake with semi dried tomato and Brie **V, GF**

Chefs' selection of miniature cakes and tarts

10 pieces per person \$25.00

Includes cocktail napkins and platters

Delivery charges apply for orders under \$500 and outside local area.

To discuss your catering needs, call one of our friendly consultants. 9555 4000