



Funeral Catering

Refreshments Bereavement/Celebration of Life

The planning of a funeral can be stressful and overwhelming for loved ones, particularly with a limited amount of time to arrange all aspects of the funeral. ACC Catering specialises in catering for bereavement refreshments/celebration of life in a compassionate, timely and stress free manner that allows family and friends to spend time together sharing memories and comfort.

Our catering menus range from a delivery service to a fully staffed event. Not only do we provide the catering services, we can assist with any other aspect of the event.

ACC has a clear understanding of the short notice for this style of event and guarantees efficient and stress free service. Our team are groomed for events of all occasions and we pride ourselves on our compassion and professionalism.

Please do not hesitate to call our caring staff on **(03) 9555 4000** to discuss your requirements. The menus listed below are suggestions only and can be varied in any way to suit your requirements.

Delivery Menu

ACC Catering is proud to offer our fabulous handmade 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

Mini ciabatta roll filled with premium chicken mix and baby leaf

Mini olive ciabatta roll with roasted vegetables, hummus and spinach **V**

Sweet potato, spinach and goats cheese frittata with tomato relish **V, GF**

Vegetarian rice paper rolls with plum sauce **V, GF**

Rare roast beef on a corn fritter with spinach, tomato relish and balsamic onion

Smoked salmon florets on blinis pillows with a chive crème

Mini cheese scone filled with rocket, smoked trout and crème fraiche

Mini muffins with raspberry and white chocolate

8 pieces per person \$23.00

Includes cocktail napkins and platters

Delivery charges apply for orders under **\$500.00** and outside local area.

Menu 2

Mini bagel with smoked ham, tomato and cheddar cheese with Dijon
Mini brioche roll with premium chicken mix and baby leaf
Peking duck rice paper rolls with plum dip **GF**
Cucumber and avocado sushi with Japanese dipping sauce **V, GF**
Smoked salmon roulade with a chive mayonnaise
Rare roast beef florets on potato rosti, horseradish crème and caramelised onion
Tomato and goats cheese bruschetta on a toasted baguette balsamic glaze **V**
Chefs' selection of miniature cakes and tarts

10 pieces per person \$28.00

Includes cocktail napkins and platters

Delivery charges apply for orders under **\$500.00** or outside local area.

Additional items available

Fresh fruit platters
Gourmet cheese platters
Antipasto platters
Turkish bread and dip platters

Finger Food Menus – Fully Staffed

Menu1 9 pieces per person

Sweet potato and goat's cheese frittata with capsicum relish **V, GF**
Vegetarian rice paper rolls with pickled vegetables and plum sauce **GF**
Smoked salmon florets on blini pillows with dill crème
House baked mini focaccia, premium chicken mix and baby leaf
Chef's selection of dips with house baked ciabatta bread **V**
Mushroom and parmesan Arancini balls with pesto dip **V**
Battered flake bites with roasted garlic and lemon aioli
Gourmet beef sausage rolls with tomato relish
Crumbed calamari strips with lemon aioli

\$30.00 per person including staff, equipment and GST

Coffee Buffet Service

Sensory Lab Coffee, Twinings Tea and Madame Flavour Herbal Infusions

\$4.00 per person including staff, equipment and GST

Menu 2 16 pieces per person Select 12 items

Cool

Vegetarian or chicken rice paper rolls, pickled vegetables and plum sauce **GF**
House baked mini bagel, smoked ham, tomato and cheddar cheese with Dijon
Wild mushroom, feta and baby basil bruschetta on house baked spelt bread **V**
House baked mini ciabatta, roasted vegetables, spinach and hummus **V**
Smoked salmon florets on blini pillows with dill crème
House baked mini focaccia, premium chicken mix and baby leaf
Rare roast beef florets on potato rosti with horseradish crème and balsamic onion **GF**
Chef's selection of dips with house baked ciabatta bread **V**
Sweet potato and goat's cheese frittata with capsicum relish **V, GF**
Smoked duck bruschetta, remoulade, roasted hazelnuts
Rare roast beef on sourdough baguette with rocket pesto and onion jam

Warm

Moroccan chicken skewers with mint yoghurt **GF**

Battered flake bites with roasted garlic and lemon aioli

Roasted vegetable pizza with Napoli sauce and mozzarella **V**

Spanish beef meatballs with smokey paprika aioli **GF**

Selection of petite pies with tomato relish

Roasted red pepper, spinach and feta quiche with capsicum relish **V**

Mushroom and parmesan Arancini balls with pesto dip **V**

Crumbed calamari strips with lemon aioli

Gourmet beef sausage rolls with tomato relish

Duck spring rolls with hoisin sauce

Panko crumbed chicken tenderloin with basil aioli

Mini burger, ground beef, pickles, cheddar cheese and relish

Dessert

A Selection of petit fours served as a roving dessert - 2 pieces per person

Lemon curd tart with burnt meringue

Salted caramel tart with caramel ganache

Flourless orange and poppy seed cake **GF**

Chocolate ganache tart

Petite red velvet cake

Chocolate and caramel mousse dome

Flourless lemon cake with citrus glaze **GF**

Death by chocolate **GF**

Includes all petit fours items listed

\$45.00 per person

Coffee

Buffet Service

Sensory Lab Coffee, Twinings Tea and Madame Flavour Herbal Infusions

\$4.00 per person

Dietary Codes

V – Vegetarian, **GF** – Gluten free

Minimum number 30 guests

All dietary requirements catered for,

Dietary requirements menu variations may incur a surcharge

Price includes all required kitchen and floor staff, equipment, napkins and GST

NB – ACC can develop a delivery or fully catered menu to suit your requirements. Please do not hesitate to contact one of our helpful consultants. 03 9555 4000

Beverage Packages

ACC Catering understands and appreciates the delicate alchemy of fine wines, cool cocktails and is pleased to offer a range of bar and beverage packages to suit your event.

Staff and drink service options range from over-the-bar to tray and table service. Bring your own beverages or let ACC Catering supply everything. Each of ACC's bar and beverage packages includes service staff, bar equipment, trestles, linen, glassware, ice, tubs and complete rubbish removal. Please do not hesitate to contact us should you have any special requests.

Non Alcoholic Package

Organic freshly squeezed orange juice

Organic apple juice

Sparkling mineral water

Coca cola

Coke zero

Lemonade

\$14.00 per person 3 hour service

Price includes service staff, bar equipment, trestles, linen, glassware, ice, tubs and complete rubbish removal.

Standard Bar

Bar, tray and table service includes staff, glassware, ice, tubs and rubbish removal

Beer – Select one heavy beer and light ale

Carlton Draught

Peroni Nastro Azzuro

Cascade Premium Light

White Wine

60 Drops Sauvignon Blanc Marlborough

Red Wine

Trust Shiraz Heathcote 2011

Sparkling Wine

Underground NV Brut Reserve Mornington Peninsula

A selection of soft drink and organic freshly squeezed orange juice

\$37.00 per person 3 hour service

\$40.00 per person 4 hour service

\$44.00 per person 5 hour service

\$47.00 per person 6 hour service