



ACC CATERING

Corporate and Delivery Menu 2020

Catering, Event Management & Melbourne's Most Amazing Venues

It's your event: enjoy it with your guests.

Trust our expert catering and event management team with the smooth running of your event, leaving you free to be the perfect host.

Whatever the occasion, leave a lasting impression on your guests with one of ACC Catering's superb function packages, all delivered with our exemplary service and professionalism.

ACC Catering provides a large range of tantalising menus and 30 incredible venues. We also have all your event needs covered, including; beverage packages, entertainment, hire equipment, security, styling and any other requirements.

Our advice and expertise will ensure you create the perfect event.

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Corporate Catering

Breakfast Packages

Plattered Breakfast – select 4 items

Tortilla wrap with omelet, roasted cherry tomato, sweet potato and kale **V**

House made granola, yoghurt and fresh fruit cups with organic honey **V**

Egg and bacon brioche with smokey BBQ sauce

Savoury muffin with semi dried tomato, feta and rocket **V**

Bircher muesli cups with poached berry compote **VG**

Smoked salmon New York bagel with cream cheese, cucumber, capers & baby leaf

Mini Quiche with roasted button mushrooms, spinach and thyme **V**

Banana bread with blueberries and walnut **V**

\$22.00 per person

Plated breakfast

Scrambled eggs **V, GF**

Free range bacon **GF**

Roasted Roma tomato **VG, GF**

Roasted button mushrooms **VG, GF**

House baked spelt with avocado smash and feta **V**

\$28.00 per person

Coffee and Tea

Sensory Lab Coffee and a selection of Twinings teas

\$4.50 per person

Conference Packages

Morning Tea Select 2 items

Mini ham and cheese croissants

Mini cheese and tomato croissants **V**

Date mini scones with Chantilly cream and homemade jam **V**

Home baked banana bread served with honey yoghurt **V**

Assorted fruit Danish **V**

Gluten free brownie slice **GF**

Gluten free orange cake **GF**

Assorted freshly baked muffins **V**

Seasonal fruit platter **GF, VG**

Coffee and Tea

Sensory Lab Coffee and a selection of Twinings teas

Select any two items \$10.50

Lunch Packages - Cold Options

Sandwiches and Rolls

Select 5 fillings

A selection of ribbon sandwiches on traditional white, wholemeal and multigrain bread, mini focaccia and ciabatta rolls with the following gourmet fillings.

Gluten Free bread and rolls available upon request.

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

\$25.00 per person

Salads

Super food salad, kale, ancient grains, pomegranate, mint **VG, 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**
Baby leaf salad with red onion, cherry tomatoes, cucumber and feta **V, GF**

\$9.00 per person

Hot Options – Buffet Service Select 2

Beef lasagna with béchamel sauce
Moroccan chicken Tajine with chickpeas, carrots, apricots and almonds spiced **GF**
Beef Bourguignon with creamy mash
Grilled chicken skewers, spiced rice pilaf **GF**
Beef Rendang, jasmine rice, mango chutney, roti **GFO**
Berber shredded chicken, cous cous, roast pumpkin, toasted almonds, currants, mint
Gnocci, caramelised baby vegetables, onions, white wine sauce **V**

Salads and sides Select 2

Super food salad, kale, black and white quinoa, pomegranate, mint **V, VG**
Potato salad, caramelised bacon, spring onion, egg, mayonnaise
Traditional hand cut creamy slaw, wombok, carrot, red capsicum
Baby leaf with cherry tomato, cucumber, red onion, fresh herbs **V, GF**
Medley of steamed seasonal vegetables with olive oil and sea salt **VG, GF**

Includes

House baked ciabatta bread rolls with butter

\$28.00 per person

Beverages

Sensory Lab Coffee Twinings Tea and Twinings 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 two of the following

Chef selection of handmade miniature cakes, tarts and slices **GF option, V**
A selection of mini pies and sausage rolls with tomato relish
Lemon slice
Assorted mini friands
Gourmet cheese platter with fresh berries, crackers, dried fruit and fig paste

Coffee and Tea

Sensory Lab Coffee and a selection of Twinings teas

\$14.00 per person

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Post Conference Cocktail Party

Finger Food – 8 pieces per person. Select 8 items

Cool

Rice paper rolls, pickled vegetables, Vietnamese dipping sauce **VG, GF**

Heirloom tomato, baby basil, red onion bruschetta **VG, GFO**

Smoked salmon on blini pillows, dill crème **GFO**

Mini slider roll, premium chicken mix, micro herb salad **GFO**

Pastrami on potato rosti with horseradish crème, balsamic onion **GF**

Mustard poached chicken pastry cups

Sweet potato caramelised red onion and goat's cheese frittata, red capsicum relish

V, GF

Smoked duck bruschetta, celeriac remoulade, roasted hazelnuts **GFO**

Cured beef on sourdough baguette with rocket pesto, onion jam **GFO**

Warm

Moroccan chicken skewers, mint yoghurt **GF**

Battered flake bites, sriracha mayo

Selection of mini pies, tomato jam **V ¼**

Mushroom and parmesan arancini balls, pesto dip **V, GF**

Steamed Asian shitake mushroom dumplings, dumpling vinegar **VG, GF**

Gourmet beef sausage rolls, green tomato relish

Vietnamese vegetarian spring rolls, pineapple sweet chilli sauce **V**

Panko crumbed chicken tenderloin, basil aioli

Scallop and prawn dumplings, mild chilli soy **GF**

Prawn spring rolls, sweet chilli sauce

Mini lamb kofta, harissa yoghurt **GF**

\$27.00 per person

Dietary Codes

V – Vegetarian, **GF** – Gluten free, **GFO** – Gluten Free option, **VG** – Vegan

Price includes, service platters, napkins and GST

Please note that ACC Catering can tailor a menu to suit your specific needs, please do not hesitate to contact one of our consultants to assist further.

Beverage Package

Standard Bar

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

Beer

Peroni Nastro Azzuro

Cascade Premium Light

White Wine

Totara 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

\$25.00 per person - 2 hour service

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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.

Finger Food

Rice paper rolls, pickled vegetables, Vietnamese dipping sauce **VG, GF**

Heirloom tomato, baby basil, red onion bruschetta **VG, GFO**

Smoked salmon on blini pillows, dill crème **GFO**

Mini slider roll, premium chicken mix, micro herb salad **GFO**

Mustard poached chicken pastry cups

Sweet potato, caramelised red onion and goat's cheese frittata, red capsicum relish **V, GF**

Smoked duck bruschetta, celeriac remoulade, roasted hazelnuts **GFO**

Cured beef on sourdough baguette with rocket pesto, onion jam **GFO**

Dessert

A Selection of petit fours served as a roving dessert – 1 piece per person

Lemon curd tart, burnt meringue

Salted caramel tart, caramel ganache

Flourless orange and poppy seed cake **GF**

Chocolate ganache tart

Petite red velvet cake

Chocolate and caramel mousse dome

Flourless lemon cake, citrus glaze **GF**

Death by chocolate **GF**

Includes all petit fours items listed

8 pieces per person \$25.00 Includes cocktail napkins and platters

10 pieces per person \$30.00 Includes cocktail napkins and platters

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

Dietary Codes

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Price includes, service platters, napkins and GST

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To discuss your catering needs, call one of our friendly consultants. 03 9555 4000

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