

EVENTS AT LA TROBE UNIVERSITY

TRIPPAS WHITE GROUP

CONFERENCE EVENT MENUS



WORKING BREAKFAST

SWEET

Selection of 2 pieces \$7.5 per person

Selection of 3 pieces \$10.5 per person

Selection of 4 pieces \$13.2 per person

Assorted Mini Danishes

Apple
Apricot
Chocolate

Mini Sweet Treats

Mini croissants
Assorted friands
Chocolate brownies
Banana bread
Mango and macadamia bread v

Mini Muffins

Blueberry
Raspberry
Chocolate

SAVOURY

When added to an order of sweets

\$4.8 per item

If ordered separate

Minimum order of 4 | \$4.5 per item

Mini Bagels

Choose from the following fillings:

Roasted pumpkin, fetta, basil pesto
Shaved ham, Swiss cheese, tomato relish
Smoked salmon, dill cream cheese, rocket
Vanilla bean cream cheese, fresh banana, minted blueberries

Gluten free available upon request

Mini Toasted Schiacciata

Brekky BLT
Maple bacon, cos lettuce, vine tomato

Vegan delight
Roasted pumpkin, grilled zucchini, roasted capsicum, toasted pepitas and spinach
Classic bacon and egg

Mini Croissants

Shaved leg ham, vintage cheddar
Vine ripened tomatoes, Swiss cheese

Wellness Selection

Granny smith bircher muesli
Brekky trifle, toasted granola, berries, honey and yoghurt
Fruit salad cups

INDIVIDUAL PACKS

\$11.8 per person

Individually package breakfast in eco-friendly packaging with cutlery and napkin

Your choice of a breakfast schiacciata

Your choice of mini danish

Brekky trifle, toasted granola, berries, honey and yoghurt

Juice cup

GROUP GRAZING BREAKFAST

\$16.2 per person

Assorted savoury muffins -
Zucchini corn and coriander
Bacon and cheese
Sun dried tomato, pumpkin and spinach

Assortment of fresh baked mini danishes and croissants

Seasonal fruit platter

Egg, crispy bacon and tomato relish muffins



PLATED BREAKFAST

SINGLE DROP

\$18.6 per person

ALTERNATE DROP

\$20.4 per person

Food and beverage staff not included in above pricing. Staff will be quoted per event due to days of the week and times of the day.

Assorted mini danishes and seasonal fruit plate for the table

Eggs Benedict

Shaved ham, poached eggs and hollandaise sauce with grilled tomato

Eggs on toast

Toasted sour dough, poached, fried or scrambled eggs, grilled tomato

Smoky beans with crispy chorizo

Capsicum, spinach and baked eggs with sourdough

Avocado on toast

Barley and lentil miso, soft boiled egg, burnt lemon

The big breakfast

Poached, fried or scrambled eggs, grilled bacon, roasted tomato, garlic butter, mushrooms, potato roesti, sautéed spinach



TEA BREAKS

Selection of 4 sweet/savoury \$13.5 per person

Selection of 6 sweet/savoury \$18.5 per person

Selection of 8 sweet/savoury \$24.4 per person

SWEET

Apple crumble slice
Cinnamon donut balls
Flourless chocolate slice
Assorted cookies
Orange and poppy seed cake
Black forest cake
Scones with jam and cream
Mini brekky trifles
Mini Portuguese tart
Mini assorted muffins
Vanilla slice

SAVOURY

Shepard's pie tartlet
Caramelized onion and goat's cheese tartlet
Mini savoury filled quiche
Mini tomato bruschetta bites
Pork and fennel sausage roll with tomato relish
Beef and burgundy pie
Pumpkin, sundried tomato and fetta frittata
Vegetarian rice paper rolls
Vegetable spring rolls with dipping sauce
Assorted savoury muffins

SOMETHING EXTRA

Minimum of 5 people

Energy Boost
\$5.1 per person

Selections of protein balls, yogurt coated fruit, veggie chips and dips

Sweet Boost
\$8.1 per person

Selection of sweet and chocolate chips to get you through to the next break

Seasonal Fruit Platter
\$4.5 per person



LUNCH

SANDWICHES

Classic Sandwiches

1.5 points, \$8.5 per person

Gourmet Sandwiches

1.5 points, \$10.5 per person

Classic Baguettes and Wraps

1.5 points, \$10.9 per person

Gourmet Tiger Rolls and Turkish Breads

1.5 points, \$13.4 per person

SANDWICH LUNCH BOX

Classic Box

\$17.5 per person

Classic sandwich

Sweet slice

Chocolate bar

Fresh fruit

Bottle of water

Gourmet Box

\$18.5 per person

Gourmet tiger roll

Gourmet muffin

Chocolate bar

Fresh fruit

Bottle of water

SUBSTANTIAL LUNCH PACKS

\$14 per person

All packs include a 600ml water and are served in a 750ml bio-degradable container minimum order of 5 of each variety.

Smoky pulled pork
mexican rice, chipotle bbq sauce, southern slaw

Grilled chermoula spiced chicken
mediterranean cous cous with baby rocket leaves

Chickpea and spinach curry
rice pilaf, fresh tomato, cucumber and coriander salsa

Green curry chicken
garlic and ginger beans with lemongrass jasmine rice

Beef tortellini in a creamy mushroom sauce
confit garlic, toasted turkish bread

Panko crumbed chicken with katsu sauce
rice and pickled red cabbage slaw

Grilled haloumi
zucchini, baby spinach, blush cherry tomatoes, fresh basil pesto dressing

Quiche lorraine with herb roasted potato
garden salad and soft herb dressing

Pumpkin, sundried tomato and spinach frittata
baked sweet potato and fetta crumb

Spinach and fetta ravioli
rich tomato and basil sauce

SALADS

\$11.4 per person

Sample selection of our seasonal salads served individually in bio-degradable packaging.

Minimum order 4 of each variety.

Classic caesar salad
cos, parmesan, crispy bacon, garlic croutons and boiled egg

Greek salad fresh oregano chickpea salad
carrot, red currents, toasted almonds and rocket with orange dressing

Roasted pumpkin salad
olives, marinated fetta, toasted pepita's and balsamic glaze

Pesto pasta salad
sundried tomato, spanish onion, bocconcini, and baby rocket

Add poached chicken, smoked salmon, or falafels to any of the above +\$4.5





GRAZING PLATTERS

ASSORTED SUSHI

Mixed selection of 12 pieces \$33.5

Mixed selection of 12 sushi and 8 rice paper rolls \$50.2

CHEESE SELECTION

Individual Box

1 Person | \$12.5

Small Share Box

5 people | \$61

Large Share Box

9 people | \$95

A selection of Australian cheese: Milawa blue, Willow Grove brie and vintage cheddar accompanied with dried apple, apricots, dates, fresh grapes and assorted crackers

ANTIPASTO PLATTERS

Individual Box \$11.9

Assorted grilled vegetables, marinated olives, thinly sliced salami, prosciutto and bresaola with assorted crackers.

Small Share Box

5 people | \$62.5

Large Share Box

12 people | \$132

Share boxes include assorted grilled vegetables, marinated olives and sundried tomatoes, thinly sliced salami, prosciutto and bresaola, chef's house made dips, toasted Turkish bread, assorted crackers and lavosh.

DIP & CRUDITÉ PLATTERS

Small Share Box

5 people | \$48

Large Share Box

12 people | \$115

A selection of raw vegetables, toasted Turkish bread and three house made dips

(vg) vegan (v) vegetarian (df) dairy free (gf) gluten free

ALL DAY PACKAGES

Our all-day package menus offer more substantial items to keep your team energised throughout their day.

TRAINING PACKAGE

\$34.5 per person

All Day

Self service tea and coffee selection

Morning Tea

Scones with berry jam and double cream

Lunch

Assorted mixed rolls (2 per person)

Lamb and rosemary pies

Seasonal fruit platter

Afternoon Tea

Fresh baked cookies

Bowl of fresh fruit

CONFERENCE PACKAGE

\$42 per person

On Arrival

Self service tea and coffee selection

Selection of biscuits

Morning Tea

Assorted mini cupcakes

Self service tea and coffee selection

Lunch

Assorted mixed gourmet sandwiches

Half gourmet wrap

Grilled chermoula chicken, sundried tomato,
sunflower seed and cranberry cous cous

Or any of the substantial lunch items

Seasonal sliced fruit platter

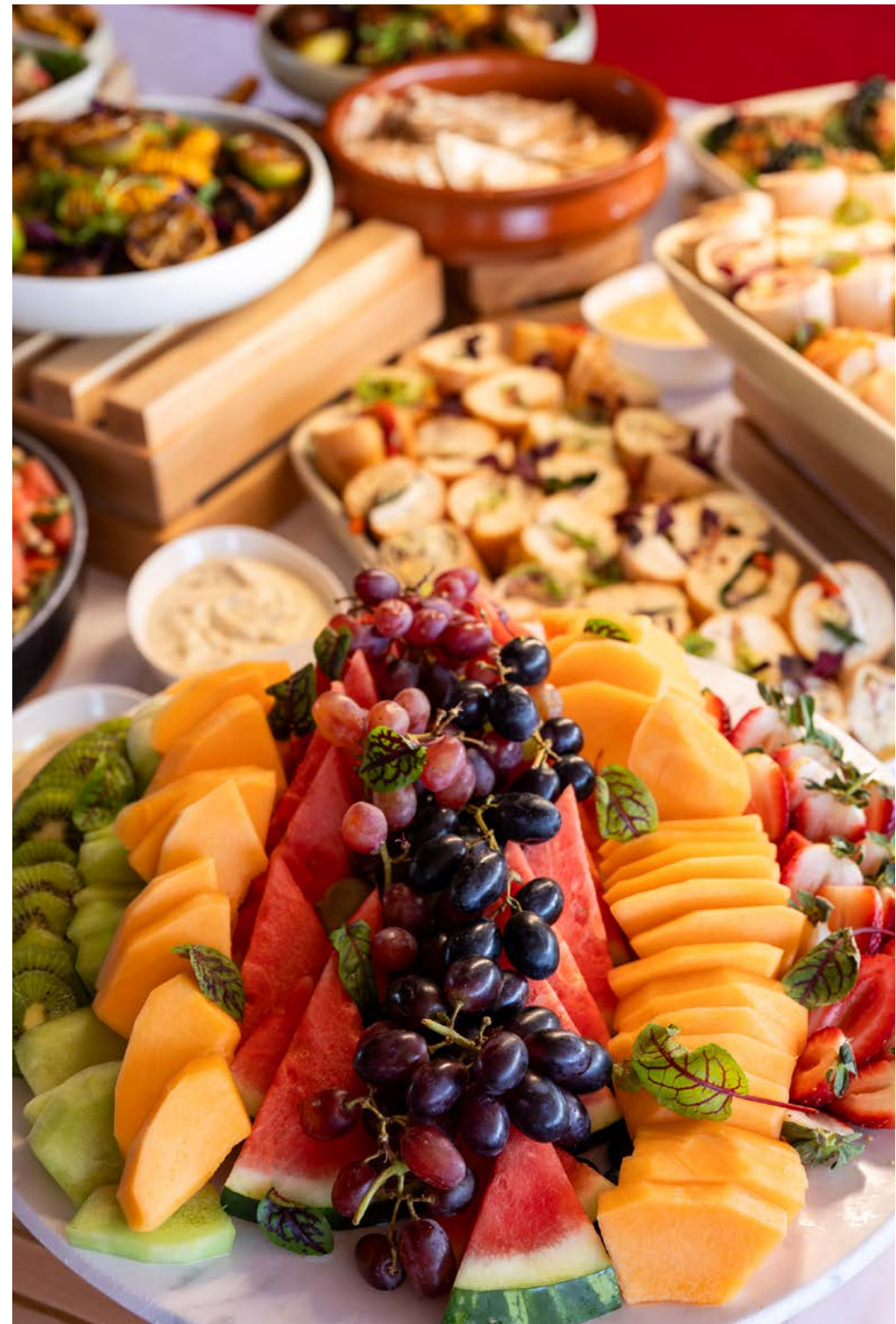
Jugs of juice

Jugs of soft drinks

Afternoon Tea

Mini assorted danishes

Freshly brewed coffee and selection of teas



FORMAL DINNER EVENT MENUS



CANAPÉS PACKAGES

4 HOUR PACKAGE

\$19.95 per person

7 HOUR PACKAGE

\$25.4 per person

5 piece hot/cold/dessert canapé

10 HOUR PACKAGE

\$34.1 per person

8 piece hot/cold/dessert canapé

*Prices indicated are food only.
Drinks and service prices
provided per quote.*

COLD CANAPÉS

Smoked salmon on croute with dill crème fresh

Rare roast beef with horseradish cream and shiso

Vine ripened tomato bruschetta on a confit garlic crouton

Baked brie with lavender honey drizzled on top

Vegetable frittata

Thai beef salad spoons

Roasted beetroot, sage and fetta tart

Peking duck pancakes with hoisin sauce

Cherry tomato, bocconcini and basil skewers

Prawn and mango salsa spoons

Vegetarian rice paper rolls with dipping sauce

Chicken and tarragon tart

HOT CANAPÉS

Chicken skewers with sauce

Caramelised onion and goat's cheese tart

Wild mushroom arancini balls with truffle aioli

Chicken and prawn dim sims

Vegetable spring rolls

Crumbed cajun mushroom cups

Pepper beef pies

Lamb kofta with tzatziki

Oven baked falafels with beetroot relish and micro coriander

Vegetable samosa with spicy tomato dipping sauce

Salt and pepper fried squid with lime aioli

SUBSTANTIAL CANAPÉS

Something to ensure the guest are filled up, similar size to an entrée

Additional \$9.5 per item

Tempura prawns with lime aioli

Mini steak baguettes with caramelised onion, vintage cheddar and wild rocket

Crispy pork belly bao buns

Mini sliders - your choice of:

Pulled pork and southern slaw

Brisket cheeseburgers

Crispy fried chicken with siracha sauce

Vegetable Asian noodle boxes

Tempura fish and chips

Sushi tasting plate

Antipasto cones

Butter chicken and fragrant rice boats

DESSERT CANAPÉS

Vanilla brûlée tartlet

Warm raspberry and white chocolate tart

Mini apple crumble pots with sauce anglaise

Mini chocolate eclairs

Baked cheesecake with mango gel





GRAZING TABLES

\$14.5 per person

CHEESE SELECTION

A selection of Australian cheese, Milawa blue, Willow Grove brie and vintage cheddar accompanied with dried apple, apricots, dates, fresh grapes and assorted crackers.

ANTIPASTO

Assorted grilled vegetables, marinated olives and sundried tomatoes, thinly cold cuts, house made trio dips, toasted turkish bread, assorted crackers and lavosh.

SWEET SENSATIONS

A selection of all thing's sweet.

(vg) vegan (v) vegetarian (df) dairy free (gf) gluten free

PLATED FORMAL DINNER

SINGLE DROP

Your choice of 1 entrée/main/dessert served to all

2 course

\$38.5 per person

Entrée & main or
Main & dessert

3 course

\$56.5 per person

Entrée, main & dessert

ALTERNATE DROP

Your choice of 2 entrées/mains/desserts served alternatively

2 course

\$43.5 per person

Entrée & main or
Main & dessert

3 course

\$62.5 per person

Entrée, main & dessert

*Food and beverage staff not included in above pricing.
Staff will be quoted per event due to days of the week and times of the day.*



ON ARRIVAL

Warm assorted bakery rolls and butter

ENTRÉE

Butternut ravioli, goat's curd, pumpkin velouté, fried shallot, chive oil

Vine ripened tomato and confit garlic tart tatin, soft feta, kalamata olives and rocket salad

Caesar salad, baby cos leaves, crisp pancetta, garlic croutons and parmesan wafter

Roasted baby beetroot's, burnt orange and persian fetta with assorted leaves

Classic prawn cocktail, shredded iceberg, cocktail sauce

Salmon gravlax, avocado, confit lemon and wild rocket leaves

Crispy twice cooked pork belly with granny smith puree, fennel and soft herb salad

Ranger's valley beef brisket, baby beets, ricotta, black garlic

MAIN

Lemon zucchini and charred corn risotto with soft herbs

Crispy salmon, buttered kipfler potato, spinach, blush vine ripened tomato with lemon beurre blanc

Barramundi with sautéed potato, heirloom tomato and olive compote with sauce vierge gf

Pan fried chicken supreme, potato and herb roesti, cauliflower puree, spinach red wine jus

Berkshire pork loin, grilled king mushroom, caramelised apple, sage jus

Roast leg of lamb, vegetable ratatouille, herb polenta, minted jus

Roast sirloin served on creamy mashed potato, caramelised eshallot and pancetta with peas and jus

Rib fillet served medium, with roast chats, butter beans, red wine jus

SIDES

For the table

Steamed seasonal greens, lemon olive oil

Cos lettuce, mint, cucumber, pecorino

Lyonnais roast potatoes

Mixed grain salad

DESSERT

Strawberries and cream eton mess

Vanilla panna cotta, lemon curd cremeux, almond praline with assorted mixed berries gf

Chocolate mousse with salted caramel, chocolate crumb and raspberry sorbet

Sticky date pudding with butterscotch sauce and vanilla ice cream

Caramelised pear pavlova, vanilla brûlée, cointreau chantilly

Baked brie with lavender honey, dried fruit, wafer crackers

Tiramisu parfait, spiced apple, dulce de leche

(vg) vegan (v) vegetarian
(df) dairy free (gf) gluten free

FAMILY STYLE DINNER

Gone are the days of buffets. Sit back and let the food come to you, with a menu designed for you and your guests to share. This is a sample menu but the options are endless. If you are after something different, we can tailor the menu to your specific needs.

OPTION 1

\$43.5 per person

Includes:

Grazing table

Family style dinner

Your choice of two mains and three sides to be served down the middle of the table.

Dessert tasting plate

OPTION 2

\$69.5 per person

Includes:

Your choice of of 3 canapés

Grazing table

Family style dinner

Your choice of two mains and three sides to be served down the middle of the table.

Your choice of 1 dessert (single drop)

Food and beverage staff not included in above pricing. Staff will be quoted per event due to days of the week and times of the day.



Fresh baked bread and butter will be set on the table.

MAIN

Penne pasta with roast tomato, eggplant, feta and baby spinach

Heirloom vegetables stuffed with rice pilaf, golden raisins and dill

Five spiced pork belly

Lemon thyme roasted chicken

Low and slow roasted sirloin with pan gravy

Grilled salmon with salsa verde and charred lemon

Roasted pork loin with spiced apple sauce

Hot and fast Texas steak served medium

Slow roasted lamb with garlic rosemary sauce

Southern style crispy chicken

SIDES

Creamy mashed potato

Fresh beans with toasted almonds

Brussel sprouts with crispy bacon, pecorino cheese

Oven roasted chats with herb butter

Panache of seasonal vegetables

Cumin roasted carrots

Potato bake

Tossed garden salad

Caesar salad with crispy bacon, parmesan and sea salt croutons

Rocket and parmesan salad with balsamic dressing

Coleslaw with spiced sultanas

BEVERAGES

SPARKLING

Seaview Sparkling Shiraz	18.4
T'Gallant Chardonnay Pinot Noir	24.2
Craigmoor Pinot Noir Chardonnay	32.3
Chandon Brut	54

WHITE

Taylor's Estate Sauvignon Blanc	18.4
Oyster Bay Sauvignon Blanc	29.9
St Hubert's Stag Pinot Grigio	27.6
Morgan's Bay Chardonnay	16
Chain of Fire Chardonnay	18.4
Wirra Wirra Adelaide Chardonnay	23

RED

Fickle Mistress Pinot Noir	29.9
Penfolds Koon Shiraz Cabernet	25.3
Wild Oats Cabernet Merlot	27.6
Farrah Estate Shiraz	18.4
Taylor's Estate Shiraz	29.9

BEER & CIDER

Cascade light	6
Balter XPA	8.5
James Squire's '150 Lashes' Pale Ale	6.9
Hahn Super Dry	8
Hills Cider Co Apple Cider	6.9

NON ALCOHOLIC

Water 600ml	3.5
Sparkling water 500ml	3.5
Juice 250ml	3.5
100% Juice 2L	9.75
<i>Orange, apple, pineapple</i>	
Soft drinks 390ml	3.90

COFFEE & TEA

Tea and coffee self service station	2.6 per person
<i>Includes hot water urn, brewed coffee and basic tea selection, sugar and milk</i>	



GET IN TOUCH

Contact our team to arrange a venue tour or request an event proposal. We look forward to planning your event at La Trobe University.

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TRIPPAS WHITE GROUP