

EVENTS



At Trippas White Group, we pride ourselves on providing fresh innovative food at good value which sets us apart.

Our range of menus include, breakfast, morning and afternoon teas, working lunches, all day packages, canape menus and more.

Whatever the occasion give our friendly staff a call and we will be happy to put together a package to suit your needs.

Phone: 0466796032

Email: trippascatering@latrobe.edu.au



Breakfast Packages

buffet breakfast 1 \$11.80 pp

specialty tea, brewed coffee with full cream, skim, and soy milk
selection of fruit juices
selection of fruit filled danish pastries

buffet breakfast 2 - wellbeing \$21.90 pp

specialty tea, brewed coffee with full cream, skim, and soy milk
bircher pots with stewed fruits
seasonal fruit salad & tubs of yoghurt
low fat muffins
fresh fruit juice

buffet breakfast 3 – (minimum 10) \$34.00 pp

specialty tea, brewed coffee with full cream, skim, and soy milk
baker's basket of toasting bread with preserves
seasonal fruit basket & tubs of yoghurt
soft scrambled eggs on gourmet toast with bacon rashers
fresh fruit juice
Bagged

Breakfast

breakfast items cold

- fresh fruit platter – pp \$5.40
- fruit skewers \$6.10
- stewed rhubarb and apple with toasted muesli \$6.25
- yoghurt pots with muesli and berries \$6.10
- saffron pears with honey and mint yoghurt \$6.10
- toasted muesli with dried fruits \$6.10
- house baked scones \$5.30
- regular muffins of the day \$4.30
- mixed friands \$4.95
- chia pudding, coconut milk & tropical fruit \$6.20

breakfast items hot

- raisin toast with butter \$4.75
- thick Vienna loaf with assorted condiments \$4.75
- herb omelette with cheddar cheese & gypsy ham \$7.60
- egg & bacon english muffin with swiss cheese \$7.60
- creamy scrambled eggs with sour dough toast \$7.60
- mini croissants with gourmet fillings \$4.80
- pancakes with maple syrup and cream \$6.80
- waffles with mixed berry compote and cream \$6.80
- chipolata sausage served in a mini roll with tomato relish \$5.95
- toasted sandwiches with assorted fillings (1.5 pp) \$8.95
- free range egg, bacon and tomato relish wrap \$7.60





Working Breakfast

SWEET OPTIONS

Selection of 2 pieces \$8.5 per person
Selection of 3 pieces \$11.5 per person
Selection of 4 pieces \$14.5 per person

Assorted Mini Danishes

Apple, Apricot, Chocolate, Maple Pecan, Cinnamon Swirl, Raspberry

Mini Sweet Treats

Mini croissants Assorted friands Chocolate brownies Banana bread

Mini Muffins

Blueberry Raspberry, Chocolate

SAVOURY OPTIONS

When added to an order of sweets \$4.8 per item

Mini Croissants

Shaved leg ham, vintage cheddar
Vine ripened tomatoes & swiss cheese

Mini Bagels

Choose from the following fillings:
Shaved ham, Swiss cheese, tomato relish
Smoked salmon, dill cream cheese, rocket
Vanilla bean cream cheese, fresh banana, minted blueberries

Mini Toasted Schiacciata

Brekky BLT - maple bacon, cos lettuce, vine tomato
Vegan delight - roasted pumpkin, grilled zucchini, capsicum and spinach
Classic bacon and egg

Breakfast

breakfast items cold

fresh fruit platter – pp \$5.40

fruit skewers \$6.10

stewed rhubarb and apple with toasted muesli \$6.25

yoghurt pots with muesli and berries \$6.10

saffron pears with honey and mint yoghurt \$6.10

toasted muesli with dried fruits \$6.10

house baked scones \$5.30

regular muffins of the day \$4.30

mixed friands \$4.95

chia pudding, coconut milk & tropical fruit \$6.20

breakfast items hot

raisin toast with butter \$4.75

thick Vienna loaf with assorted condiments \$4.75

herb omelette with cheddar cheese & gypsy ham \$7.60

egg & bacon english muffin with swiss cheese \$7.60

creamy scrambled eggs with sour dough toast \$7.60

mini croissants with gourmet fillings \$6.10

pancakes with maple syrup and cream \$6.85

waffles with mixed berry compote and cream \$6.95

chipolata sausage served in a mini roll with tomato relish \$6.10

toasted sandwiches with assorted fillings (1.5 pp) \$8.95

free range egg, bacon and tomato relish wrap \$7.60





Tea Breaks

Selection of 3 sweet/savoury \$13.5 per person

Selection of 5 sweet/savoury \$18.5 per person

Selection of 7 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

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

Tea Breaks

PREMIUM SELECTION SAVOURY \$5EA

mini butter croissant, smoked ham, roma tomato, cheese & basil
toasted ciabatta buns, egg & bacon, or egg & wilted spinach (v)
Spanish potato tortilla, green olive, and red pepper salsa (v) (gf)
prosciutto, rocket, and mozzarella focaccia with basil pesto
grilled chicken, seeded mustard, tomato, mozzarella toasted sandwich
meredith goats' cheese and roasted cherry tomato quiche (v)
beef and onion quesadilla with smokey tomato salsa
moroccan spiced lamb pie with minted yoghurt
four cheese and spinach roll with chunky tomato relish (v)

REFRESHMENTS

juice variety (1ltr) \$8.40
still water (600ml) \$3.50
freshly brewed coffee and tea variety \$3.50
full day freshly brewed coffee and tea variety \$8.10
sparkling mineral water \$3.60
soft drinks 390ml \$4.40

SOMETHING EXTRA

Minimum of 5 people
Energy Boost
\$5.1 per person
Selections of protein balls,
vege chips and dips
Seasonal Fruit Platter
\$5.2 per person





Lunch

SUBSTANTIAL LUNCH PACKS

\$14 per person

**All packs include a 600ml water and are served in a 750ml bio-egradable container
minimum order of 10 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
- 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 10 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

Sandwiches & Wraps

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

TRADITIONAL

fillings may include:

chicken, rocket & whole egg mayo

smoked ham, cheese, tomato and dijonnaise

egg mix with fresh parsley

roast beef with spinach, tomato & horseradish

grilled Mediterranean vegetables and hummus

GOURMET

fillings may include

tandoori chicken, mango chutney, spinach, and raita

smoked salmon with rocket, lemon dill crème fraiche

turkey, cranberry, brie, avocado and spinach

falafel, hummus, red capsicum and cucumber

roast lamb, tomato, tabbouleh, and mint jelly

chicken, sundried tomato, bocconcini and cos lettuce





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

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

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 Conference Packages

package 1: standard \$39.30 pp

all day:

water and mints

on arrival:

freshly brewed coffee and specialty teas

morning tea:

freshly brewed coffee and specialty teas, fruit muffins

lunch:

traditional sandwich points (4), chef's selection of hot finger food, fruit platter, orange juice

afternoon tea:

freshly brewed coffee and specialty teas, biscuits

package 2: traditional \$45.25 pp

all day:

water and mints

on arrival:

freshly brewed coffee and specialty teas, fruit juices

morning tea:

freshly brewed coffee and specialty teas, fruit muffins

lunch:

assortment of wraps and rolls, cheese platter, fruit platter, orange juice

afternoon tea:

freshly brewed coffee and specialty teas, assorted slices

package 3: wellbeing package (minimum 10 persons) \$44.80 pp

all day:

water, seasonal fruit, and nut mix, (whole fruit available all day 1 pp)

on arrival:

freshly brewed coffee and specialty teas, fruit juices

morning tea:

freshly brewed coffee and specialty teas, individual honey yoghurt and berry pots

lunch:

gourmet range of sandwiches on selection of rye, wholemeal and grain breads or choice of two salads, seasonal chunky cut fruit, bottled water

afternoon tea:

freshly brewed coffee and specialty teas, health slice





Happy Hour Treats

Individual platters (price based on 10 persons/platter)

Spanish Tapas \$99.20

Spicy chorizo, marinated green olives, goats' cheese, stuffed baby peppers, potato and pumpkin tortilla, hand rolled grissini

Samurai Selection \$99.20

Tatami sushi, California rolls and southern yellowfin tuna sashimi, soy, wasabi and pickled ginger

Gourmet Country Pies \$99.60

Shiraz and cracked black pepper beef, chicken and leek, Moroccan vegetable pies with thick tomato and red pepper relish

Artisan Cheese Platter \$99.60

Selection of gourmet Victorian & Tasmanian cheeses, dried Victorian fruit, quince paste, dried figs and crackers

Indian Inspired Platter \$99.60

Fragrant chicken tikka skewers, spiced vegetable samosas, crisp pappadums with mint yoghurt, tamarind chutney, and a refreshing cucumber raita.

Deliveries & services outside side of Glenn College operations will incur a surcharge



Happy Hour con't

The Classics (Note- Minimum numbers 30 pax)

Fully loaded, Mexican-inspired Nachos \$15pp

Smothered with saucy, seasoned ground beef, refried beans, melted cheese, and all your favourite toppings: salsa, guacamole, sour cream are a great centre piece for your game

Gourmet Pizza \$15pp

- Mushroom and sweet potato with ricotta and rocket (V)
- Charred eggplant, sesame, free range chicken, mozzarella
- Spencer Gulf prawn (MSC), tomato, fennel, parmesan

Souvlaki station \$18.90pp

Souvlaki's with your choice of Lamb, Chicken or Falafel (1pp)

Including salad & condiments- lettuce, tomato, onion, garlic yoghurt, BBQ sauce

Korean Chicken, fries & slaw \$18.90pp

Milk battered chicken pieces, fries and a house-made Asian slaw

Tandoori Chicken Wraps \$18.90pp

Soft naan wraps filled with tandoori chicken, crisp lettuce, tomato, onion, mint chutney, and yoghurt drizzle.

Deliveries & services outside side of Glenn College operations will incur a surcharge



Barbeques

bbq 1 – standard \$18.10 pp

assorted gourmet sausages
beef burgers
caramelized onions
chutneys, relishes & mustard
coleslaw and tossed salad
crusty baguettes, sliced bread, assorted buns

bbq 2 – build your own wrap \$26.00 pp

marinated beef, chicken, chunky vegetables
hummus, yoghurt and assorted dipping sauces
baby spinach and rocket salad
tomato and cucumber slices
Lebanese bread

bbq 3 – gourmet \$39.60 pp

paprika, parsley and garlic chicken thigh fillets
mustard and rosemary marinated bbq steaks
grilled salmon fillets with caper butter
vine ripened tomatoes, Kalamata olive, basil, cracked pepper, Spanish
onion and balsamic glaze
roasted sweet potato and cumin salad
sliced ciabatta

special requests – speak to your catering manager to assist with your requirements

CANAPES PACKAGES

1 HOUR PACKAGE

\$19.95 per person

3 piece hot/cold/dessert
canapé

2 HOUR PACKAGE

\$25.4 per person

5 piece hot/cold/dessert
canapé

3 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 & Hot Canapés

COLD CANAPÉS

Smoked salmon on croute with dill crème fraiche

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 & Rosemary Pie

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

***individual price per piece available by request**

Dessert Canapés

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

Selection of macaroons

Although a dish is prepared with gluten free or nut free products, we cannot guarantee is 100% gluten or nut free as the dish is prepared in kitchens that also use gluten and nut products.





Substantial Canapés

SUBSTANTIAL CANAPÉS

Additional \$9.50 per item

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

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



Family Style Dinner

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 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)

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

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.

MAIN

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

Heirloom vegetables 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 croutons

Rocket and parmesan salad with balsamic dressing

Coleslaw with spiced sultanas

Plated Formal Dinner

2 courses

entrée & main or main dessert one option of each

\$39.90 pp

3 courses

Entrée, Main & Dessert

\$56.50

additional cost for alternating choice

\$7.00 pp

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.

Entrée

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

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

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

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 shallot and pancetta with peas and jus

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

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, contreau chantilly

Baked brie with lavender honey, dried fruit, wafer crackers

Tiramisu parfait, spiced apple, dulce de leche

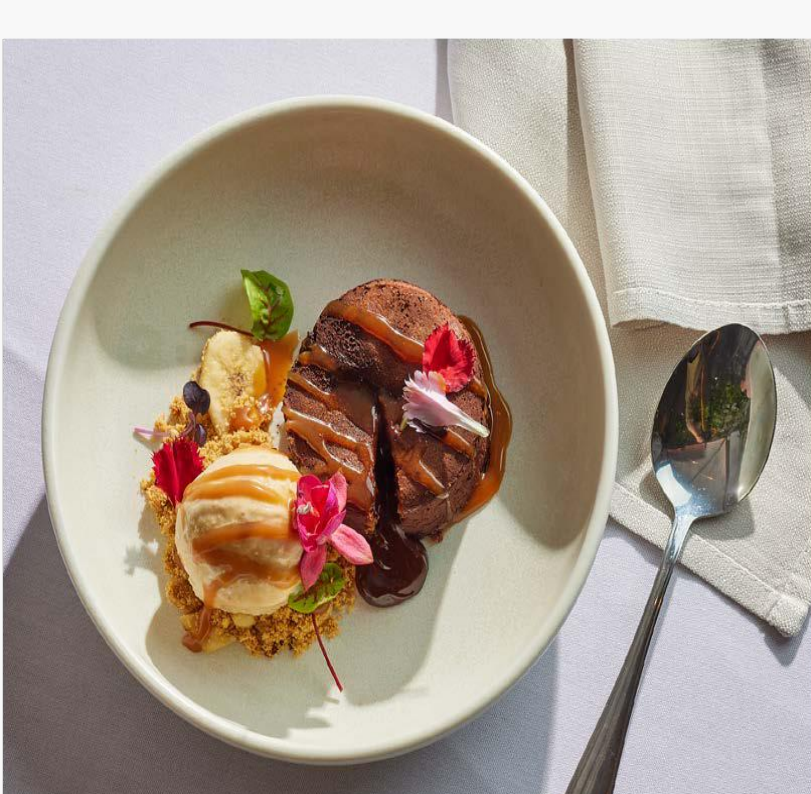
SIDES For the table

Steamed seasonal greens, lemon olive oil

Cos lettuce, mint, cucumber, pecorino

Lyonnais roast potatoes

Mixed grain salad



Wine list - standard

Sparkling

Yves Cuvee Sparkling Chardonnay	\$33
Yarra Burn Sparkling	\$30

WHITE WINE

Chain of Fire Chain Of Fire Sauvignon Blanc Semillon	\$25
Chain of Fire Chain Of Fire Chardonnay	\$25
Chain Of Fire - Pinot Grigio	\$25
Hesketh Sauvignon Blanc	\$30
Hesketh Pinot Grigio	\$30
Hesketh Chardonnay	\$30

RED WINE

Chain of Fire Chain Of Fire Merlot	\$25
Chain of Fire Chain Of Fire Shiraz Cabernet	\$25
Chain Of Fire Pinot Noir	\$25
Hesketh Pinot Noir	\$30
Hesketh Shiraz	\$30
Hesketh Merlot	\$30
Hesketh Cab Sav	\$30





Wine list - premium

SPARKLING WINE

Clover Hill Pyrenees Cuvee	\$45
Dal Zotto Pucino Prosecco	\$36

WHITE WINE

Catalina Sounds Sauvignon Blanc	\$40
Shaw + Smith Sauvignon Blanc	\$47
Dal Zotto Pinot Grigio	\$38
Tar & Roses Pinot Grigio	\$35
Red Claw Chardonnay	\$42
Stonier Estate Chardonnay	\$52

RED WINE

Stonier Estate Pinot Noir	\$55
Red Claw Pinot Noir	\$47
Giant Steps 'Yarra Valley' Pinot Noir	\$49
Motley Cru Shiraz	\$33
Two Hands 'Gnarly Dudes' Shiraz	\$42
Henschke 'Keyneton Euphonium' Shiraz Cabernet Blend	\$86

All of our prices include 10% GST.

Orders must be submitted 72 hours prior to your event to ensure all requests are met. We will endeavor to fulfill all your requests at shorter notice.

Catering Delivery \$60 per delivery

Staff Rates:

(Mon – Fri) \$69.35 per hour

(Sat) \$78.50 per hour

(Sun) \$88.10 per hour

Public Holiday \$106.00 per hour

Additional quotes can be provided for all your other needs including furniture and floral arrangements.

We are more than happy to accommodate any specific dietary requirements. Please make any necessary arrangements at the time of booking.

All quantities are stated pp. Please order per number of attendees.

How to order

Ordering through La Trobe Intranet forms

Please note any special requests in the section provided (for example, no butter on sandwiches)

Please email your function booking form to our dedicated team at trippascatering@latrobe.edu.au

You can ask for a quote prior to confirmation.

Glossary

V – Vegetarian

GF – Gluten Free

PP – Per person

Points – 4 Points equals 1 sandwich