

Catering Menu

The Daily Kitchen @ Watermarc
T 03 9686 5855
F 03 9686 5866
E catering@dailykitchen.com.au



**THE
DAILY
KITCHEN**

Watermarc Catering

Our corporate catering menu has been designed to assist you with all your catering, meeting and function needs.

If there is something that you would like to include in addition to the items listed on our menu, please don't hesitate to ask. We have a wealth of expertise in menu creation and are flexible to fit into your budget and accommodate your special requirements.

If you require more extensive catering services at Watermarc, a different venue or your home, please contact the Event Coordinators at Artistic Culinaire on catering@artisticfood.com.au or via 03 9686 5855. With over 15 years experience, Artistic Culinaire is setting benchmarks in the catering industry across Victoria and the ACT. Artistic Culinaire prides itself on delivering personalised service & designing tailored events, exceeding client expectations. Please visit www.artisticcatering.com.au for more information.

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MAKE
MY
DAY



THE DAILY KITCHEN

Ordering

Dietary requirements

All dietary requirements can be accommodated upon request. Please note, surcharges may apply on some items.

How to Order

- By Phone 03 9686 5855
- By Email catering@dailykitchen.com.au

To ensure you receive exactly what you ordered we request a minimum of 2 working days notice. Short notice functions can be catered for in most circumstances.

Late Orders or Cancellations

A late order surcharge of 20% will be applied for all orders placed/signed after 2pm the day before. There are no refunds on cancellations 24 hrs prior to your event.

Staff and delivery costs

Delivery and pick-up

included

Cutlery, crockery and glassware

\$3.00 per person

Alternatively, you can pick up your order in disposables from The Daily Kitchen café without any additional costs.

Linen

\$15.00 per cloth

Staff to service your function

Waitstaff (minimum 3 hour charge)

\$40.00 per hour

Chef (minimum 3 hour charge)

\$50.00 per hour

Additional services: Themeing, flowers and entertainment

If you require any information on themeing, flower arrangements or entertainment, we would be more than happy to request a proposal from one of our preferred suppliers.

MAKE
MY
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MENU

Breakfast

Breakfast Items

Per serve

Bircher muesli V	\$6.50
Danish pastries V	\$3.00 sml \$4.00 lrg
Sweet muffins V	\$3.00 sml \$4.00 lrg
Fresh fruit skewers GF, DF, V	\$4.00
Individual serves of yoghurt topped with granola and mixed berries V	\$7.90
Croissants with leg ham & cheese	\$3.90 sml \$5.50 lrg
Croissants with tomato & cheese V	\$3.90 sml \$5.50 lrg
Plain croissant with preserves V	\$3.50 sml \$5.20 lrg
Home made zucchini slice (2 bite size) V	\$4.00
Home made egg tartlets (V available on request)	\$4.00 med
Muesli served with yoghurt and skim milk V	\$5.50

+ Cooked breakfast available on request.

ONE
FINE
DAY



MENU

Morning & Afternoon Teas

Morning & Afternoon Teas

Per serve

Sweet muffins V	\$3.00 sml \$4.00 lrg
Assorted cakes & slices V (GF Available)	\$5.00
Danish pastries V	\$3.00 sml \$4.00 lrg
Buttermilk scones w jam & cream Chantilly V	\$5.20
Sugar coated jam doughnut V, DF, Vegan	\$4.50
Assorted doughnuts V	\$4.50
Chocolate brownies V	\$4.50
Banana bread with butter V	\$4.50
Fruit loaf with butter V	\$4.50
Muesli bar V	\$3.50
Assorted gourmet biscuits V	\$4.00 for 2
Arnott's cream biscuits V	\$2.00 for 2

+ Special occasion cakes available on request.

Gluten-free options:

Berry Friands V, GF	\$4.50
Orange and almond cake V, GF	\$5.00
Gluten-free cookies V, GF	\$4.90
Gluten-free frittata with fruit chutney (hot/cold) GF (2-bite size)	\$3.50

ONE
FINE
DAY

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MENU

Sharing Platters

Fruit and Cheese

Per serve

Basket of seasonal whole fruit V, DF, Vegan	\$2.00
Fresh fruit salad with fresh mint (min 6 serves)	\$5.50
Optional: creamy yoghurt	\$0.50
Platter of freshly cut fruit of the season V, DF, Vegan (min 10 serves)	\$5.00
Assortment of fine cheeses, crackers, lavosh, dried fruit and nuts V (min 6 serves)	\$8.50

Platters - Minimum of 6 serves

Assorted Dips Platter	\$7.00
Assorted dips and vegetable crudité's served with Turkish bread (DF & Vegan on request)	
Antipasto Platter	\$10.00
Dips, marinated vegetables, olives & preserved meats served w assorted breads & grissini sticks (V on request)	
Hot Food Platter (3 pieces per person)	\$10.50
Assortment of party pies, sausage rolls and spinach & feta triangles	
Mixed Asian Platter* (3 pieces per person)	\$10.50
Assorted rice paper rolls with sweet chilli sauce Assorted Japanese sushi with wasabi and soy dipping sauce (GF, DF, V & Vegan on request)	
*minimum order of 15 serves required	

SAVE
THE
DAY

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MENU

Lunch

Home made quiches (hot or cold)
with garden salad

\$6.50 med
\$8.50

Salads

\$6.00 sml \$9.50 lrg

- Freekeh, spiced roasted cauliflower, pomegranate GF, V
- Chicken Caesar salad, candied bacon, soft boiled eggs, croutons & Parmesan
- Roast pumpkin, feta and baby spinach with toasted slivered almonds V, GF
- Goat's cheese, crispy pancetta, crumbled walnuts with a balsamic vinaigrette GF
- Traditional potato salad, crispy bacon, spring onion, seeded mustard & sour cream
- Thai beef salad with coriander and fresh mint DF
- Grilled Mediterranean vegetable cous cous salad V, DF, Vegan

Hot Items (minimum 6 serves)

Per serve

Home-made lasagne - beef or vegetarian with
a green leaf salad

\$10.00

Baked potatoes with cheese and coleslaw V, GF

\$9.50

Home-made shepherds OR lentil pie with with
a green leaf salad

\$10.00

Soup of the day with crusty bread

\$8.00

Chicken tagine on herbed cous cous

\$12.00

Thai green chicken curry with fragrant rice GF

\$12.00

Singapore noodles

\$10.00

Vegetarian tortellini, roasted tomato sugo V, DF

\$12.00

Pizza with assorted toppings

\$8.00 per square

Party pies, mini sausage rolls, mini pasties

\$3.50 each

SAVE
THE
DAY



MENU

Sandwiches

Sandwiches, rolls and wraps

Per serve

Point sandwiches

Recommended serves: 1.5 per person

\$6.50

- White
- Wholegrain
- Light or dark rye

Wraps - 200mm (2 halves)

\$7.30

Recommended serves: 1.5 per person

Chunky large baguette - 200mm

\$7.80

Recommended serves: 1 per person

Mini rolls - 90mm

\$4.50

Recommended serves: 2 per person

Chunky Artisan Bread - 2 large halves

\$7.80

Recommended serves: 1 per person

Fillings

- Tandoori chicken, tzatziki, salad mix
- Chicken, whole egg mayonnaise, avocado, salad leaves, fresh herbs
- Leg ham, Dijon mustard, cheddar cheese, tomato, rocket
- Salami, rocket, capers, cornichon, cheddar cheese, red onion, Dijon mayo
- Turkey, cranberry, Brie cheese
- Smoked salmon, cream cheese, capers, fresh chives
- Tuna, lemon, capers, shallot, salad leaves
- Roast pumpkin, goat's cheese, pine nuts and rocket V
- Sliced tomato, bocconcini, basil and olive oil V
- Grilled zucchini, eggplant, capsicum, rocket, feta, pesto V
- Egg, lettuce, whole egg mayonnaise
- Traditional club sandwich + \$1.00
- Falafel, hummus, cucumber, salad leaves (V wrap or roll)
- Chicken schnitzel, whole egg mayo, cheese, tomato, salad leaves (wrap or roll) +\$1.00

+ For more fillings please contact your sales representative.

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MENU

Canapé Menu

Suggested Cocktail Party Packages

2 Hour cocktail party - 6 canapés of your choice

3 Hour cocktail party - 9 canapés of your choice

4 Hour cocktail party - 9 canapés and 1 substantial item of your choice

5 Hour cocktail party - 10 canapés and 2 substantial items of your choice

All canapés

\$3.00 each

Cold canapés

- Artistic chicken sandwich - chicken bound in whole egg mayonnaise, fresh herbs
- Tandoori chicken, fresh salad leaves with minted yoghurt wrapped in mountain bread
- Vegetarian frittata served with sweet tomato relish V, GF
- Vegetarian rice paper rolls served with sweet chilli sauce V, GF *
- Vegetarian sushi with soy dipping sauce V, GF*
- Mini rolls with assorted fillings (V on request)
- Assorted savoury tartlets (V on request)
- Home-made zucchini slice V

*Minimum order of 35 pieces

SAVE
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MENU

Canapé Menu

Hot canapés

- Chicken goujons with aioli
- Chicken skewers with coconut satay sauce GF, DF
- Baby beef pie with tomato relish
- Mini sausage roll with tomato relish
- Assorted savoury tartlets (V on request)
- Deviled chicken wings with chilli sauce GF, DF
- Fish goujons with a hummus dip
- Vegetarian arancini balls with garlic dipping sauce V
- Mini pizzas with assorted toppings (V on request)
- Wonton wrapped prawn with chilli mayonnaise
- Spinach and feta triangles with lemon mayonnaise V

Dessert canapés

- Assorted cakes and slices V
- Fresh fruit skewers V, GF, DF

SAVE
THE
DAY



MENU

Beverages

Beverage Items

Cost per person

Coffee & teas

\$4.20

Freshly brewed coffee with a selection of teas

Bottled water

\$3.20

Bottled soft drink varieties

\$3.50

Bottled juice varieties

\$4.20

Assorted juice/ soft drink varieties

\$9.00 1L jug

\$13.00 2L bottle

+ For a full list of beverages please contact The Daily Kitchen on 03 9686 5855 or catering@dailykitchen.com.au

+ The Daily Kitchen can cater for larger functions, including hot buffet lunches, cocktail parties and seated lunch/dinners. Please ask our Event Coordinators to receive our full menus.

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