

Catering Menu

Gippsland Campus



Menu

Morning & Afternoon Tea

House Baked Lemonade Scones with Jam and Cream
Savoury Scones
Freshly Baked Assorted Danishes
Assorted Slices
Gourmet Sweet Tarts
Byron Bay Cookies
Mini Gluten Free Hot Pastries
Mini Roasted Vegetable Quiches
Mini Gourmet Sausage Roll
Mini Spinach & Ricotta Roll
Locally Crafted Yo Yo's
Vegan Double Choc Lamington
Strawberry Donut
Carmel Donut
Boston Custard Filled Donut

Lunch

Assorted Point Sandwiches
Assorted Wraps
Mini Gluten Free Hot Pastries
House Made Soup of the Day
Marinated Tofu with Vegetables and Rice



Menu

Canapes

Roasted Vegetable Tarts
Mini Gluten Free Hot Pastries
Assorted Sushi Pieces
Four Cheese Arancini
Spinach and Ricotta Roll
Pea and Mint Fritters
Smoked Paprika Roasted Pumpkin Bruschetta
Savoury Tartlet with Avocado & Mango Salsa with Grilled Prawn
Vegan Empenada with Eggplant Chutney
Gourmet Vegan and Gluten Free Roll
Twice Cooked Pork Belly Bites with Sticky Apple and Chilli Glaze

Platters

Charcuterie Board
Seasonal Fruit Platter
Cheese Platter
Sandwich Platter
Assorted Sushi
Mixed Antipasto Platter

Plated Meals

Plated Lunch- Two course
Plated Lunch - Three course
Plated Dinner - Two course
Plated Dinner - Three course

Buffet Meals

Buffet Lunch
Buffet Dinner
Buffet Lunch Premium 1 - Grilled Protein and Salads
Buffet Lunch Premium 2 - Home Made Indian Curries
Buffet Lunch Premium 3 - Italian Pasta



Menu

Packages

Morning or Afternoon Tea Package
Half Day Package
All-day Express Package
All Day Indulge Package

Beverages

Percolated Coffee and a Selection of Teas
All Day Beverage Package
Apple Juice - Carafe
Orange Juice - Carafe
Sparkling Mineral Water by the Bottle
Stillwater in a Jug with Glasses
Bottled Spring Water

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