



KORMILDA COLLEGE Catering Menu

SERVICES

Cater Care Australia is proud to partner Kormilda College to provide value catering services for the residents and guests. We pride ourselves in delivering a quality catering solution to your occasion.

Ken Bell, Cater Care's site manager, leads our professional catering team to cater for any dietary requirements and function style. You can book the dining facility for fully catered breakfast, morning tea, lunch, afternoon tea and dinner or any variation you choose. We provide a range of nutritionally balanced menus and a canteen style service for all residents at the College. Individual packages can be organised by calling Ken and discussing your exact needs. We can also organise self-cater BBQ's, breakfast and take away meals or sandwich lunches.

Please take a look through the menus and suggestions below. They are a sample of some of the lines we provide. We can tailor a catering solution to your exact budget and requirements just tell us what you require.

Ken can be reached on 08 8922 1630 or email kormildacollege@catercare.com.au to help you plan your function.

Please note all pricing is a guide only. The final price will be dictated by the numbers booked, services provided. Exact quotes can be provided by Ken.

OUR VALUES CARE PRIDE COMMUNITY



OUR PEOPLE

We empower and support our people to care, and deliver their best, every day



OUR FOOD

Fresh food, every time
Looks good, tastes good
Classic and contemporary



OUR SERVICE

We do the right things, at the right time
We take pride in all that we do
We listen and communicate openly at all times
We are proactive, adaptive and solution focused

THE CATER CARE WAY

MONDAY

Continental Breakfast	Continental Breakfast offered Monday - Sunday consisting of: Selection of 4 Cereals, Selection of wholemeal, multigrain & white Bread complimented by a variety of spreads, jams, butter, margarine. Tea, coffee or juice
Breakfast	Bacon, eggs, sausage, beans & hash browns
Morning Tea	Moist chocolate cake Tea & Coffee
Lunch	Shaved ham & cheese sandwich
Afternoon Tea	Fresh fruit Tea & coffee
Dinner	Beef goulash with parsley potatoes
Dessert	Fruit salad with cream

TUESDAY

Continental Breakfast offered Monday - Sunday consisting of: Selection of 4 Cereals, Selection of wholemeal, multigrain & white Bread complimented by a variety of spreads, jams, butter, margarine. Tea, coffee or juice
Sausage & bacon hash with scrambled egg
Blueberry muffin Tea & coffee
Chicken burger with mayonnaise
Fresh fruit
Chicken curry with rice
Chocolate self-saucing pudding

WEDNESDAY

Continental Breakfast	Continental Breakfast offered Monday - Sunday consisting of: Selection of 4 Cereals, Selection of wholemeal, multigrain & white Bread complimented by a variety of spreads, jams, butter, margarine. Tea, coffee or juice
Breakfast	Pancake & french toast bar
Morning Tea	Ham, cheese & tomato toastie & fruit Tea & coffee
Lunch	Beef with spiral pasta
Afternoon Tea	Fresh fruit Tea & coffee
Dinner	Italian style lamb meatballs tossed in a herbed tomato sauce
Dessert	Pavlova

THURSDAY

Continental Breakfast offered Monday - Sunday consisting of: Selection of 4 Cereals, Selection of wholemeal, multigrain & white Bread complimented by a variety of spreads, jams, butter, margarine. Tea, coffee or juice
Grilled bacon, sausage, egg, tomato and home fries
Pikelets with jam & fruit Tea & coffee
Ham & salad roll
Fresh fruit
Irish potato & lamb casserole
Fruit platters

HOT BREAKFAST

\$11.50

Select one cooked egg option -

- Fried, scrambled, Boiled or Omelets

Select side dish options -

- White or Wholemeal toast with unsalted butter and preserve selection
- Crisp rindless bacon
- Pork Chipolatas
- Beef sausages
- Hash brown
- Baked beans or Spaghetti
- Oven roasted tomato with cheese
- Sautéed Italian parsley mushrooms

Tea, coffee and juice

CONTINENTAL BREAKFAST

\$8.50

Selection of white, wholemeal or multigrain toast with preserve selection

Assorted cereals

Fresh fruit selection

Preserved fruits

Yoghurt

Tea, coffee and juice

SELF CATERED

\$6.50

Selection of white, wholemeal or multigrain toast with preserve selection

Assorted cereals

Piece of fruit

Tea, coffee and juice

HOUSE SELECTION

\$10.50

Dining room self service

Bread Selection -

- White, wholemeal or multigrain
- Selection of freshly baked bread rolls (white and wholemeal)
- Selection of wraps (white and wholemeal)

\$9.50

Sandwich pack with juice popper and piece of fruit

Your bread selection will be served with the following house fillings -

- Shaved leg ham, seasonal salad selection and honey mustard
- Rare roasted beef, mixed leaves and tomato chutney
- Tuna tossed with red onion, Italian parsley and whole egg mayonnaise
- Roasted pulled chicken with homemade crunchy coleslaw
- Smashed soft boiled egg and chives bound in whole egg mayonnaise and crunchy iceberg lettuce

House fruit platter with 4 varieties of fruit

Tea, coffee and cordial

PREMIUM SELECTION

\$12.50 Dining Room Self Service

Bread Selection -

- White, wholemeal or multigrain
- Selection of freshly baked bread rolls (white and wholemeal)
- Selection of wraps (white and wholemeal)
- Selection of crusty baguettes

\$11.50

Sandwich pack with choice of baguette, wrap or bread with juice popper and piece of fruit

Your bread selection will be served with the following house fillings -

- Shaved leg ham, cheddar cheese, baby rocket lettuce and Beerenberg tomato relish
- Finely sliced rare roasted beef, sliced roast tomato, shaved red onion, baby rocket lettuce and honey mustard.
- Smoked salmon, cucumber ribbons, shaved red onion and lemon and chive light cream cheese
- Classic stock poached pulled chicken breast Caesar salad

House fruit platter with 4 varieties of fruit

Tea, coffee and cordial

BUFFETS - ENTREE

Homemade soup of the day

BUFFETS - HOT DISH

Beef Bourguignon

Homemade Italian lasagne

Sweet and Sour Pork with rice

Choice of crumbed or battered fish fillets

Golden crumbed chicken schnitzels served with choice of mushroom, dianne sauce or gravy

Roasted seasoned beef served with natural gravy

Thai green chicken curry

BUFFETS - SIDE DISHES

Herb roasted potatoes

Jacket Potatoes

Seasoned chunky chips

Steamed fragrant jasmine rice

Assorted vegetables in season

Assorted salad selection

BUFFETS - DESSERT

House fruit platter with 4 varieties of fruit

Homemade apple crumble with custard

Pavlova with Chantilly cream and fresh fruits

Self-saucing chocolate pudding with Chantilly cream

Mango mousse and ice cream

Choice of 1 Hot dish – 2 sides – Dessert – Tea, Coffee and Cordial

\$13.50

Choice of Entrée – 1 Hot dish – 3 sides – Dessert – Tea, Coffee and Cordial

\$14.50

Choice of Entrée – 2 Hot dish – 3 sides – Dessert – Tea, Coffee and Cordial

\$16.50

MAIN

Marinated steaks
Herb seasoned beef patties
Marinated chicken skewers
Choice of beef or chicken sausages
Seasoned homemade vegetable patties

SALAD

Garden salad with crumbled feta cheese
Couscous, seasonal charred vegetables and grilled haloumi cheese
Freshly made crunchy coleslaw
Baby potatoes, julienne of roasted red capsicum, red onion with homemade basil pesto dressing

ACCOMPANIMENT

Bread roll selection with butter
Fresh Fruit

Choice of 2 mains – 2 salads – 2 accompaniment

\$10.50

Choice of 3 mains – 3 salads – 2 accompaniment

\$12.50

Sliced onions, sauce condiments, cordial and utensils included in price
