

Zouki

CORPORATE CATERERS

# About Us

Enhance your corporate events with our executive catering services. We offer a complete package, including table centrepieces, floral presentations, and delicious international cuisines. Our chefs continuously update our menu with new finger foods and meal choices. We cater within Zouki venues, private residences, corporate locations, and hospitals. Customisation is our specialty—contact our friendly staff to meet your specific requirements. Enjoy free delivery within the Melbourne metropolitan area, ensuring fresh and prompt service from our kitchens to you.



# Testimonies



BELINDA RUTLEDGE -

**The Brotherhood of St Laurence**

"I have been a customer of Zouki for over 5 years and have found their catering service to be of very high standard. The food is always fresh and delivered on time. The variety offered is wide and they are always looking to improve their options for those with special dietary requirements. If needed, the catering staff will work with you to create menu specifically suited to your event. I would highly recommend Zouki for catering your next event."

JOAN AND LISA -

**Executive Director, Convergence Science Network**

"Over the past years Zouki Catering have provided Merri Health with quality foods specialising in the design of menus to suit all occasions. Zouki provide outstanding quality foods and great customer service, often catering to our every need at short notice. Zouki also have wide variety of foods for those with special dietary requirements. We highly recommend Zouki Catering for all your catering needs."



# Dietary & Food Safety

Our menus cater to a variety of dietary needs including

gf – GLUTEN FREE

df – DAIRY FREE

nf – NUT FREE

vgn – VEGAN

veg – VEGETARIAN

At the Zouki Group of Companies, we prioritise our clients' well-being. While we take every precaution to prevent cross-contamination of allergens in our production kitchen facilities, it is essential to note that some food items may face chance of cross-contamination due to our production methods and environment. Our production kitchens strictly adhere to national Food Safety Guidelines and hold CODEX HACCP Certification. However, we want to ensure your safety, therefore if you have any dietary concerns or questions, please reach out to our Catering Department.



# Healthy Eating

Welcome to Zouki, where healthy eating meets delicious dining! At Zouki, we're not just passionate about food; we're passionate about your health and well-being. That's why we've carefully crafted a menu that not only tantalises your taste buds but also aligns perfectly with the guidelines as promoted by HEAS and local government policies.

We have proudly achieved

- 60% Green CHOOSE OFTEN
- 24% Amber CHOOSE WISELY
- 16% Red CHOOSE OCCASIONALLY

This matrix is a guide to assist in making the healthiest choices when ordering catering based on the following guidelines nationally:

**Healthy Choices (VIC)**

**ABC Healthier Food & Drink Guidelines ( Qld)**

**Healthy Food & Drink Guidelines (NSW / ACT)**







# Additional Information

## TERMS AND CONDITIONS \*

- All prices include GST
- Our catering refers to Drop-Off only (unless specified)
- Delivery charges may apply, please ask our staff for the indicative rates
- Menu prices may vary depending on the market value of raw materials
- 15% surcharge applies on the weekends and public holidays
- Product availability may be affected due to shortages in the marketplace
- Loss of display/platters will incur a charge per item

## ORDER PLACEMENT

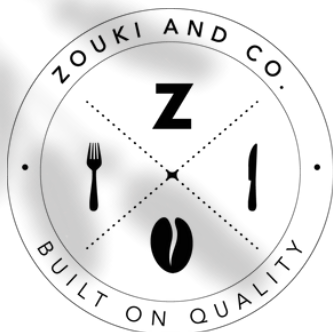
- 2 days notice prior to the function
- All orders to be placed before 12pm (mon-fri)

## ORDER AMENDMENTS

We will try to accommodate changes in the number of people for catering and will be happy to take your request of amending an order if this is possible.

## CANCELLATION POLICY

A charge will apply when costs have been incurred regarding food, labour, or other services.



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# Breakfast

Our breakfast catering services offers tailored packages that can be adapted into individually boxed serves for convenience. Contact us for an executive culinary experience.





# Cereals, Fruits & Yoghurts

MINIMUM OF 10

	SMALL	REGULAR		SMALL	REGULAR
<b>Low-fat fruit yoghurt</b>	\$5.90	\$7.90	<b>Cereals</b>		\$4.50
Mixed berries ● / Mango & passionfruit ●			All-bran flakes ●		
Apple & blueberry crumble ●			Granola ●		
			Weetbix ●		
<b>Granola &amp; Pudding</b>			Served with light/ full cream milk & honey		
Granola, yoghurt, banana ●		\$8.90			
Granola, yoghurt, berries ●		\$8.90			
Dried fruits & rice pudding ●		\$6.90	<b>Individual fruit Salad (nf/vgn)</b>	\$5.90	\$6.70 ●
Mango & passionfruit rice pudding ●		\$6.90	Assorted seasonal fruits		
<b>Bircher Muesli</b>	\$5.90	\$7.90	<b>Fruit Platter (nf/vgn) ●</b>	\$59.00	\$85.00
With apple & cinnamon ●			Assorted seasonal fruits		
<b>Whole Fruit</b>					
Banana, red apple, ●		\$2.00			
green apple, orange ●					



# Breakfast Pastries

MINIMUM OF 10

	SMALL	REGULAR
<b>Croissant (nf) ●</b> Served with strawberry jam & butter	\$5.50	\$7.50
<b>Danishes ●</b> Apple, apricot or blueberry	\$3.90	\$7.50
<b>Almond Croissant ●</b> Filled with almond cream		\$7.90
<b>Pain Au Chocolate ●</b> Filled with chocolate	\$3.90	\$7.50
<b>Scones (nf) ●</b> Served with jam & cream		\$6.90
<b>Banana Bread ●</b> Served with honey & cinnamon	\$3.50	\$6.90
<b>Fruit Toast ●</b> Stone baked & toasted with butter		\$3.50
<b>Scrolls ●</b> Cinnamon	\$3.50	\$6.50
<b>Muffins ●</b> Apple, blueberry, chocolate, banana		\$4.90
<b>Donuts ●</b> Strawberry, chocolate, vanilla, cinnamon	\$3.50	\$4.90
<b>Low-fat high fibre bran muffin ●</b> With walnuts & cinnamon		\$5.90



# Savoury Bakes

MINIMUM OF 10

	SMALL	REGULAR		SMALL	REGULAR
<b>Savoury Muffins</b>	\$4.50	\$6.50	<b>Frittata</b>	\$3.50	\$5.50
Spinach & feta (nf/veg) ●			Light ham & cheese (nf/gf) ●		
Roasted vegetable (nf/veg) ●			Roasted vegetable (nf/veg/gf) ●		
Pumpkin & halloumi (nf/veg) ●			Pumpkin & halloumi (nf/veg/gf) ●		
Egg & bacon (nf) ●			Spinach & ricotta (nf/veg/gf) ●		
<b>Quiche</b>	\$3.90		<b>Burek</b>	\$3.50	\$6.50
Cheesy chorizo (nf) ●			Cheese & spinach (nf/veg) ●		
Quiche Lorraine (nf) ●			Beef & onion (nf) ●		
Spinach & feta (nf/veg) ●			Chicken & cheese (nf) ●		
<b>Savoury Scrolls</b>	\$3.50	\$5.50	<b>Puffs</b>		\$5.50
Mushroom & cheese (nf/veg) ●			Boiled egg (nf/veg) ●		
Vegemite & cheese (nf/veg) ●			Light ham & cheese (nf) ●		
Light ham & cheese (nf) ●			Mushroom & onion (nf/veg) ●		
Spinach & cheese (nf/veg) ●			Bacon & mushroom (nf) ●		



# Breakfast Sandwiches

MINIMUM OF 10

Freshly baked croissant - \$9.90

Savoury English muffin - \$7.90

Breakfast toastie - \$10.90

## Fillings:

Light ham & cheese (nf) ●

Light ham, cheese & tomato (nf) ●

Grilled egg & bacon (nf) ●

Smoked salmon & light cream cheese (nf) +\$4.50 ●

Veg - Light cheese & tomato (veg/nf) ●

Veg - Egg, spinach & light cheddar (veg/nf) ●

Veg - Baked potato rosti, mushroom, roasted pepper & spinach (veg/nf) ●

Breakfast wrap - \$11.90

Breakfast panini - \$12.90

Breakfast brioche roll - \$12.90

## Fillings:

Salami egg & cheddar cheese (nf) ●

Bacon, avocado, tomato & cheddar cheese (nf) ●

Light ham, seeded mustard, spinach & cheese (nf) ●

Light ham, Swiss cheese & tomato relish (nf) ●

Light mortadella, egg, spinach & cheddar (nf) ●

Veg - Grilled vegetables & light cheddar (veg/nf) ●

Veg - Bocconcini, tomato & pesto (veg) ●

Veg - Avocado, light cheddar, tomato, rocket & lemon aioli (veg/nf) ●

Veg - Grilled egg, spinach & cheddar (veg/nf) ●

choose from  
the fillings or let  
us choose  
for you



A white ceramic cup filled with a golden-yellow tea, garnished with a small sprig of fresh thyme. Next to it is a white ceramic teapot, also with a thyme sprig resting against its handle. The background is a light-colored, textured surface, possibly wood or stone. The title 'AM & PM Tea Packages' is written in a black, elegant cursive script, with 'Packages' partially obscured by a dark grey rectangular box.

# AM & PM Tea Packages

Impress clients and colleagues with our executive catering for morning tea and afternoon tea. Choose from pre-designed packages or create a customised menu. Enjoy high-quality cuisine and hassle-free service. Contact us for an exceptional catering experience.



# AM Packages

Minimum order of 10

## Brekkie On The Go - \$14.90 ●

Small ham & cheese croissant  
Assorted small Danish pastries  
Fresh fruit platter

## Healthy Me - \$15.90 ●

Low-fat Bircher Muesli & honey  
Roasted vegetable frittata  
Low fat, high fibre fruit bran muffin  
Fruit juice - orange/apple 250ml

## Early Bird Bites - \$16.90 ●

Selection of mini quiche  
Low fat, high fibre fruit bran muffin  
Fresh fruit skewers  
Fruit juice - orange/apple 250ml

## Sunrise Sweet - \$12.50 ●

Assorted small muffins  
Assorted small Danish pastries  
Small fruit salad

## Totally Wrapped - \$16.90 ●

Artisan breakfast half wraps  
Small low-fat fruit yoghurt  
Protein ball  
Piece of fruit

## Energise & Enjoy - \$17.90 ●

Light ham & cheese sourdough toastie  
Toasted banana bread & honey  
Small fruit salad

## Breakfast Bonanza - \$21.90 ●

Savoury breakfast mini bagel  
Breakfast low-fat fruit yoghurt  
Mini sweet muffin  
Small fruit salad  
Fresh juice - orange/apple

## Scones & Me - \$11.90 ●

Scones w jam & whipped cream  
Fresh fruit platter

add  
assortment  
of tea & freshly  
brewed coffee  
\$4.50 pp

*We cater to all dietary requirements.  
Please call - 03 9320 9666 for information about our options*



add  
assortment  
of tea & freshly  
brewed coffee  
\$4.50 pp

# PM Packages

Minimum order of 10

## Keep It Lite - \$19.90 ●

Artisan 4-point sandwiches & wraps  
Fruit juice apple/orange  
Fresh fruit platter

## Treat Me - \$22.90 ●

Assorted gourmet half wraps  
Mediterranean platter (pg. - 24)  
Fresh fruit platter  
Fruit juice or still or sparkling water

## Midday Delights - \$21.90 ●

Large panini with assorted fillings  
Assorted slices  
Fresh fruit skewers  
Fruit juice or still or sparkling water

## Go-To Diet - \$19.90 ●

Thai tofu salad (df)  
Sushi & rice paper roll platter  
Small fruit salad  
Fruit juice apple/ orange

## Bon Appetit - \$19.90 ●

Assorted mini baguettes  
Dips, breads & crudities  
Fruit juice apple/orange  
Fresh fruit platter

## Fresh Feast - \$26.90 ●

Assorted ribbon sandwiches  
Pick 2 finger food (pg. - 26)  
Fresh fruit platter  
Fruit juice apple/ orange

## Fill Me Up - \$27.90 ●

Assorted gourmet mini bagels  
Pick 3 finger food (pg.- 26)  
Assorted sweet slices  
Fresh fruit platter  
Fruit juice or still or sparkling water

## Luncheon - \$25.90 ●

Assortments of mini rolls, baguettes & bagels  
Antipasto platter for sharing  
Fresh fruit platter

*We cater to all dietary requirements.*

*Please call - 03 9320 9666 for information about our options*

# Individual Meal Boxes

Individual meal boxes provide an excellent solution for team meetings held with social distancing in mind. Whether it's breakfast, morning tea, lunch, or afternoon tea, these boxes can be tailored to meet your unique needs. They are designed to provide each participant with their own customised meal.





# Individual Breakfast Boxes

Minimum order of 10

## Rise & Shine Box - \$18.90 ●

Light ham & cheese croissant or  
cheese & tomato small croissant  
Mini sweet muffin  
Small fruit salad  
Bottled water 600ml

## Good Health Box - \$19.90 ●

Low-fat Bircher muesli & honey  
Roasted vegetable frittata  
Protein ball  
Fruit juice - orange/ apple

## The Early Bird Box - \$21.90 ●

Chicken & cheese burek (filo pastry)  
Small danish pastry  
Fresh fruit salad  
Fruit juice - orange/ apple

## Express Breakfast Box - \$15.90 ●

Egg & bacon English muffin  
whole fruit banana/ apple  
Bottled water 600ml

## Egg, Bacon & Me Box - \$19.90 ●

Egg & bacon brioche  
Small low-fat berry yoghurt  
Small danish pastry  
Piece of fruit

## Pure & Simple Box - \$17.90 ●

Ham & cheese French toast OR  
Cheese & tomato French toast  
Toasted banana bread & honey  
Small fruit salad

## Everything Breakfast Box - \$26.90 ●

Small light ham, cheese & egg brioche  
Breakfast low-fat fruit yoghurt  
Small spinach & ricotta frittata  
Small fruit salad  
Fresh juice - orange/ apple

## Quick Break Time Box - \$19.90 ●

Egg, spinach & cheddar full wrap  
Super seed sweet slice  
Bottled water 600ml

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# Individual Lunch Boxes

Minimum order of 10

## **Treat & Sweet Box - \$23.90 ●**

4-point sandwich  
Greek OR garden side salad  
Sweet slice  
Bottled water 600ml

## **The Saint Box - \$19.90 ●**

Vegetarian curry of the day  
with steamed rice  
Small fruit salad  
Healthy natural nuts  
Fruit juice or water

## **Protein Diet - \$25.90 ●**

Poached chicken & avocado wrap  
Boiled egg with cracked pepper  
Protein ball  
Greek-style yoghurt & honey  
Bottled water 600ml

## **Express Lunch Box - \$18.90 ●**

Gourmet sandwich  
Piece of fruit  
Bottled water 600ml

## **The Lean Box v/gf- \$24.90 ●**

Feel good side salad  
Tofu & veggie sushi roll- 1pc  
Piece of fruit  
Bottled water 600ml

## **Wellness Wonder Box - \$25.90 ●**

Pasta of the day  
Finger food 1pc (pg.- 26)  
Sweet slice

## **Hunger Box - \$28.90 ●**

Stir fry of the day with steamed rice  
Hand rolled sushi - 1pc  
Sweet slice  
Small fruit salad  
Bottled water 600ml

## **Fresh N Fit Box - \$25.90 ●**

Falafel side salad  
Small fruit salad  
Healthy natural nuts  
Boiled egg w cracked pepper  
Bottled water 600ml

*We cater to all dietary requirements.*

*Please call - 03 9320 9666 for information about our options*





# Artisan Sandwiches & Wraps

Introducing our artisan sandwiches: culinary perfection in every bite. Crafted with precision, they are the perfect choice for functions, events, and post-lunch meetings. Experience exceptional flavours that will leave you craving for more. Taste our exquisite ingredients and gourmet breads.







## Regular Sandwiches

Minimum order of 10

### 4 Point Sandwiches - \$9.90

One round consists of 2 slices of artisan bread packed with traditional fillings and cut into 4 triangles. We recommend 1.5 rounds per person.

**Special dietary sandwich + \$1.00**

## Gourmet Sandwiches

	sml	lgr
Panini	\$7.90	\$14.90
Banh mi Roll	\$7.90	\$14.90
Bagel	\$7.90	\$14.90
Baguette	\$7.90	\$14.90
Sandwich		\$14.90
Focaccia	\$7.90	\$14.90
Brioche Roll	\$7.90	\$14.90

## Gourmet Wraps

	sml	lgr
Tortilla Wrap	\$7.90	\$14.90
Pita Wrap	\$7.90	\$14.90
Roti Wrap	\$7.90	\$14.90
Zaatar Wrap	\$8.90	\$15.90
Dietary Wrap	\$8.90	\$15.90

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Choose from the Gourmet fillings on the next page - (Minimum order of 5 per filling)

# Gourmet Fillings

- Crumbed chicken tender - spinach, tomatoes, avocado & cheese ●
- Grilled chicken breast - lettuce, avocado, tomatoes & dill mayo ●
- Grilled chicken schnitzel - cos lettuce, tomatoes, light Japanese mayo & BBQ ●
- Poached chicken breast - lettuce, avocado & tomatoes ●
- Tandoori chicken - baby spinach, tomatoes, cucumber & tzatziki ●
- Turkey & cranberry - brie cheese, cranberry sauce & lettuce ●
- Turkey & salad- shaved turkey, tomatoes, cucumber, carrot, avocado ●
- Mexican spiced beef - fire roasted peppers, spinach & chipotle mayo ●
- Pastrami - lettuce, tomatoes, pickles, rocket & Dijon mustard ●
- Salami - baby spinach, fetta & tomato relish ●
- Double smoked ham - seeded mustard, baby spinach & cheddar ●
- Beef - corned beef, red cabbage, roasted zucchini and horseradish mayo ●
- Reuben - corned beef, mustard mayo, Swiss cheese, sauerkraut & pickles ●
- Bocconcini - tomatoes, rocket, fire-roasted pepper, red onion & pesto ●
- Mediterranean - Char grilled vegetables, rocket, bocconcini & tomato relish ●
- Falafel - pickles, mixed lettuce, tomatoes & tahini sauce ●
- Grilled pumpkin - baby spinach, fetta & sundried tomatoes ●
- Hardboiled egg - baby spinach and curried mayo ● |
- Veggie delight - avocado, brie, tomatoes, rocket & zesty mayo ●
- Smoked salmon - baby spinach, capers, Spanish onion & cream cheese ●
- Tuna- chunk tuna with dill, capers, Spanish onion, rocket and zesty mayo ●
- Smoked salmon & egg - baby cos, Spanish onion & dill mayo ●

*We cater to all dietary requirements.*

*Please call - 03 9320 9666 for information about our options*





# Shared Platters

Introducing our irresistible sharing platters - perfect for corporate catering. Impress your clients and colleagues with a delectable selection of easy-to-eat bites. These sharing platters are a versatile and can be a great standalone option or complement any of our catering services. Treat your guests to a delicious and convenient experience that they'll love.





## Warm Platters *Minimum order 10 per platter*

### **YUM CHA PLATTER - \$15.90 pp ●** (5 pieces pp + accompaniments)

BBQ Chinese style meatballs, honey soy & sesame chicken skewers, mini dim sims, prawn gyoza dumplings, veggie spring roll, sweet chilli sauce, hoisin dipping sauce, Singapore noodle salad

### **GREEK PLATTER - \$15.90 pp ●** (4 pieces pp + accompaniments)

Lemon & herb chicken souvlaki skewer, beef kofta, grilled halloumi, dolmades, tzatziki, kalamata olives, souvlaki bread, lemon wedges and Greek style potatoes w crumbled feta & oregano

### **INDIAN PLATTER - \$15.90 pp ●** (5 pieces pp + accompaniments)

Tandoori chicken skewers, spiced beef kebab, lentil & potato grilled patty, vegetable samosa, roasted masala cauliflower, mint raita sauce, papadam, curried chickpea & potato salad, roti bread and Indian salsa

### **MIDDLE EASTERN PLATTER - \$15.90 pp ●** (4 pieces pp + accompaniments)

Shish tawook (garlic & pepper chicken skewer), spicy beef kofta, falafel balls, stuffed vine leaves, yoghurt dip, hummus, olives, pickles, zaatar bread, sumac coated grilled halloumi and roasted potato & capsicum salad

### **ITALIAN PLATTER - \$15.90 pp ●** (5 pieces pp + accompaniments)

Mushroom arancini, mini salami pizza, grilled vegetable skewers, Italian meatballs, beef sausages, focaccia, olives, sundried tomatoes, marinated bocconcini, tomatoes & basil salsa and avocado dip

*we cater to all dietary requirements.*

*Please call - 03 93209666 for information about our options*



**TAPAS PLATTER - \$15.90 pp ●** (4 pieces pp + accompaniments)

Cajun spiced crispy battered fish, caprese skewers, peri peri chicken tenders, mac & cheese croquette, avocado dip, crusty toasted focaccia, tartar sauce and chipotle mayo

*Cold Platters*

*Regular - Serves 10-15 people*

*Large - Serves 15-20 people*

**DIPS PLATTER - Reg \$59.00 / Lgr \$79.00 ●**

Hummus, tzatziki & avocado dip, pickles with toasted baguette, toasted focaccia and zaatar bread

**GREENS & DIPS PLATTER - Reg \$59.00 / Lgr \$79.00 ●**

Hummus, tzatziki & avocado dip with toasted baguette, toasted focaccia, zaatar bread, vegetable sticks (carrots, celery, cucumber, & capsicum) & pickles

**SUSHI PLATTER - Reg \$59.00 / Lgr \$79.00 ●**

Assortment of brown rice and inside our sushi rolls served with soy, pickled ginger and wasabi

**MEDITERRANEAN PLATTER - Reg \$79.00 / Lgr \$99.00 ●**

Grilled vegetable skewers, olives, frittata, sundried tomatoes, falafel balls, hummus, tzatziki, bocconcini & tomatoes caprese, stuffed vine leaves, pickles and toasted focaccia & pita

**FRESH FRUIT PLATTER - Reg \$59.00 / Lgr \$85.00 v/gf/nf ●**

Assortment of fresh seasonal fruits

*We cater to all dietary requirements.*

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**ANTIPASTO PLATTER - Reg \$79.00 / Lgr \$99.00 ●**

Double smoked ham, Hungarian salami, roasted turkey breast, bocconcini, frittata, pickles, olives, sundried tomatoes, boiled eggs, celery sticks, crusty bread, crackers and grissini sticks

**FRUIT & CHEESE PLATTER - Reg \$79.00 / Lgr \$99.00 ●**

Matured cheddar, brie, blue, Edam & Gouda cheese, fresh seasonal fruits, quince paste, water crackers and focaccia bread

**CHEESE PLATTER - Reg \$79.00 / Lgr \$99.00 ●**

Matured cheddar, brie, blue, Edam & Gouda cheese, quince paste, dried apricots, walnuts, water crackers, grapes, strawberries, focaccia bread and grissini sticks

**GOURMET SWEET PLATTER - Reg \$89.00 / Lgr \$99.00 ●**

Assortment of mini sweets, cakes, sweet slices and macaroons to satisfy any sweet tooth

**COOKIES PLATTER - Reg \$49.00 ●**

Assortment of multiple-flavoured cookies (2 per person)

**CHOCO MADNESS PLATTER - Reg \$89.00 ●**

Assortment of brownies, chocolate sweet slices, donuts, chocolate cheesecake and chocolate mousse cake

**FRESH FRUIT & SWEETS PLATTER - Reg \$79.00 ●**

Assortment of fresh fruits and slices to satisfy any sweet tooth

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# Finger Food & Canapes

Our finger foods and canapés are a perfect blend of flavours and texture in a bite or two. Served beautifully in our unique 'art' style, they're classic and short, embodying elegance and culinary artistry.





## GRILLED GOODNESS

Pork chipolata sausages with tomato relish (df) \$4.90 ●

Vietnamese turmeric & lemongrass chicken skewer w nuoc cham dipping sauce (gf/df) \$4.50 ●

Peri peri chicken skewer with lime mayonnaise (gf/df) \$4.20 ●

Chicken peanut satay skewer (gf/df) \$5.50 ●

Beef kofta skewer with sumac yoghurt (gf) \$3.90 ●

Dukkha spiced vegetable skewer with tahini (gf/vgn) \$4.20 ●

Teriyaki tofu & zucchini skewer with teriyaki glaze (vgn) \$4.90 ●

Lemon & herb marinated chicken skewer (gf/df) \$4.20 ●

Minimum  
order of 10  
per item

## SLIDERS

Pulled pork slider with house-made BBQ sauce & fennel slaw \$5.90 ●

Cheeseburger with dill pickles cheddar & tomato sauce \$6.90 ●

Chicken katsu slider with kale slaw \$5.90 ●

Crumbed & grilled fish slider with slaw & smashed pea aioli \$5.90 ●

Potato rosti burger with cheese, dill pickles, spinach & dill mayo (veg) \$5.90 ●

*We cater to all dietary requirements.*

*Please call - 03 9320 9666 for information about our options*



Minimum  
order of 10  
per item

## LIGHT & FRESH CANAPES

- Brown rice and vegetable sushi (vgn/gf/nf) \$3.50 ●
- Spicy tuna brown rice sushi (df/nf) \$3.50 ●
- Teriyaki beef brown rice sushi (df/nf) \$3.50 ●
- Vegan Inari pockets (df/nf/vgn) \$5.50 ●
- Egg nigiri (omelette sushi) (gf/df/nf/veg) \$5.90 ●
- Avocado & cucumber inside-out sushi (gf/df/nf/veg) \$3.50 ●
- Grilled tofu inside-out sushi (df/veg) \$3.50 ●
- Teriyaki chicken sushi (df/nf) \$3.50 ●

## SAVOURY BITES

- Our signature sausage roll with tomato sauce (nf) \$4.90 ●
- Spinach & ricotta roll with tomato sauce (nf/veg) \$4.90 ●
- Assorted pies with tomato sauce (nf) \$3.90 ●
- Assorted quiche (nf) \$3.90 ●
- Spinach & cheese parcel (nf/veg) \$3.90 ●
- Mushroom ragu & tomato relish tart (vgn/nf) \$4.50 ●
- Roasted vegetable frittata (gf/nf) \$4.50 ●
- Ham & cheese frittata (nf/gf) \$4.90 ●
- Veg curry puffs with sweet chilli sauce - (2pc) (vgn/nf) \$3.90 ●

*We cater to all dietary requirements.*

*Please call - 03 9320 9666 for information about our options*



**PIZZETTA**

- Chorizo, napoli, capsicum, oregano & mozzarella pizzetta (nf) \$3.90 ●
- Ham, napoli, pineapple & mozzarella pizzetta (nf) \$3.90 ●
- Napoli, basil & mozzarella pizzetta (veg/nf) \$3.90 ●
- BBQ chicken, pineapple, Napoli & buffalo mozzarella (nf) \$3.90 ●
- Salami, napoli, capsicum, olives, buffalo mozzarella & arugula (nf) \$3.90 ●

**GOLDEN & CRISP**

- House crumbed baked chicken strips with light dill mayo (nf) \$4.90 ●
- Crispy fish with lemon & light tartar sauce (df/nf) \$4.90 ●
- Salt & pepper calamari boats with lemon & light tartar (df/nf) \$4.90 ●
- Crumbed calamari ring with light tartar sauce (df/nf) \$4.90 ●
- Grilled corn & zucchini fritter served with tomato relish (nf/veg) \$3.50 ●
- Chicken & mushroom arancini with aioli (nf) \$3.50 ●
- Pumpkin & goat cheese arancini with aioli (veg/nf) \$3.50 ●
- Indian baked vegetable samosa with tomato sauce (nf/vgn) \$3.50 ●
- Veg spring roll 3pcs with sweet chilli sauce (nf/vgn) \$ 3.50 ●
- Homemade baked falafel with hummus (vgn/nf/gf) \$3.50 ●
- Indian cauliflower pakoda (fritters) with mint yoghurt (gf/nf/vo) \$3.50 ●
- Spicy chicken & corn empanada with chunky salsa (nf) \$4.50 ●
- Mac & cheese croquette with light chipotle mayo (nf/veg) \$3.90 ●

**Allergen Codes:**

- gluten free - gf
- vegetarian - veg
- vegan - vgn (vo - vegan option)
- nut free - nf
- dairy free - df

Minimum  
order of 10  
per item

*We cater to all dietary requirements.  
Please call - 03 9320 9666 for information about our options*





# All Day Packages

Our all-day conference food packages have been carefully drafted to offer a smooth and delightful dining experience. Our goal is to enable attendees to concentrate on the conference content without worrying about the food. We are proud to consistently serve delicious food that tantalises taste buds and leaves everyone craving for more.



## All Day - Gourmet Package

Minimum order 10 per package  
\$45.00 per person

### MORNING

Homemade scones – served with whipped cream & strawberry jam ●

Freshly baked assorted mini quiches ●

### LUNCH

Angus beef sliders ●

Vegetable curry puffs w sweet chilli sauce ●

Chicken, avocado & mayo 4-point sandwich ●

Roasted vegetable & relish wrap ●

Seasonal fruit platter ●

Orange & apple juice ●

Add all-day  
assortment of  
tea & freshly  
brewed coffee at  
\$12.00 pp

*(refilled across all 3 meal breaks)*

### AFTERNOON

Assorted mini cookie platter ●

Assorted finger sandwiches ●

*We cater to all dietary requirements.*

*Please call - 03 9320 9666 for information about our options*



# All Day - Elite Package

Minimum order 10 per package  
\$49.00 per person

Add all-day  
assortment of  
tea & freshly  
brewed coffee at  
\$12.00 pp

*(refilled across all 3 meal breaks)*

## MORNING

- Assorted frittata (gf/nf) ●
- Assortment of small muffins & danishes ●
- Fruit juice - assorted orange & apple ●

## LUNCH

- Spinach & cheese parcels (veg/nf) ●
- Lemon & herb chicken skewer with lime mayonnaise (gf/df) ●
- Assortment of gourmet paninis ●
- Assortment of gourmet wraps ●
- Assorted brown rice & inside-out sushi rolls ●
- Seasonal fruit platter ●
- Still or sparkling or flavoured sparkling water ●

## AFTERNOON

- Assortment of fresh fruit & cheese platter with accompaniments ●
- Fruit juice apple/orange ●

*We cater to all dietary requirements.  
Please call - 03 9320 9666 for information about our options*





# All Day - Executive Package

Minimum order 10 per package  
\$66.00 per person

## MORNING

- Breakfast yoghurts ●
- Egg & light ham small brioche ●
- Egg, light cheese & tomato small panini ●
- Fruit juice - orange/apple ●

Add all-day  
assortment of  
tea & freshly  
brewed coffee at  
\$12.00 pp

(refilled across  
all 3 meal breaks)

## LUNCH

- Antipasti cold meat & cheese platter with accompaniments ●
- Corn & zucchini fritters with vegetable relish ●
- Beef kofta skewers with sumac yoghurt (gf) ●
- Chicken slider with kale slaw (nf) ●
- Assortment of ribbon sandwiches ●
- Seasonal fruit platter ●
- Still or sparkling or flavoured sparkling water ●

## HIGH -TEA

- Assorted mini pizza (nf) ●
- Assorted fresh fruit & slices ●

*We cater to all dietary requirements.  
Please call - 03 9320 9666 for information about our options*



A top-down view of a dark wooden surface featuring several bowls of food. In the top left, a small wooden bowl contains a mix of black, white, and red peppercorns. Next to it is a small head of green broccoli. Below the peppercorns is a bowl of bright green soup, topped with more broccoli and a small piece of fried bread. To the right of the green soup are three pieces of heart-shaped, golden-brown bread with dark grill marks. In the center is a bowl of orange soup, garnished with white cream swirls, orange slices, fried bread cubes, and fresh green herbs. To the left of the orange soup is a bowl of light-colored soup with a white cream swirl and two slices of mushroom. Below the orange soup is a small wooden bowl filled with chopped green onions. At the bottom center are two whole mushrooms, one light and one dark. Scattered around the dishes are various seeds and herbs, including sesame seeds and fresh parsley leaves.

# Hot Food & Salads

Enjoy the ultimate culinary excellence with our executive hot food and salad selections. Our pre-packaged meals are delivered straight to you and are both healthy and delicious. Our talented chefs have expertly prepared each dish to impress even the most discerning guests. Choose from our range of options to experience the pinnacle of culinary excellence.



# Indian Cuisine

## Chicken Curry & Rice - sml \$15.90 / lrg \$17.90

Butter chicken & steamed rice (nf/gf) ●

Roasted tandoori chicken cooked in rich tomato & light yoghurt sauce

Chicken korma & steamed rice (nf/gf/df) ●

Braised chicken in sauce made from onion, tomato & selected spices

Chicken vindaloo & steamed rice (gf/nf/df) ●

Rich & spicy chicken curry cooked in coconut milk with potatoes

Chicken biryani & raita (nf/gf) ●

Indian pilaf cooked with chicken in rich yoghurt sauce & mint

Minimum  
order of 10  
per item

## Veg Curry & Rice - sml \$15.90 / lrg \$17.90

Palak paneer & steamed rice (veg/nf/gf) ●

Cottage cheese cooked in rich spinach & yoghurt sauce

Potato & chickpea curry & steamed rice (nf/gf/vgn) ●

Potato & chickpeas cooked in onion & tomato sauce with selected spices

Mixed dal & steamed rice (gf/nf/vgn) ●

Mixed dal & beans cooked in onion & tomato sauce with selected spices

Potato & cauliflower masala & steamed rice (gf/vgn) ●

Roasted potato & cauliflower curry cooked in onion & tomato sauce

## Fish Curry with Rice - sml \$15.90 / lrg \$17.90

Goan fish curry & steamed rice (nf/gf/df) ●

Fish cooked in tangy coconut curry with selected spices

Sri Lankan fish curry & steamed rice (nf/gf/df) ●

Fish cooked in rich coconut sauce with turmeric, mild curry & other selected spices

*We cater to all dietary requirements.*

*Please call - 03 9320 9666 for information about our options*





# Asian Cuisine



## Chicken Stir Fry & Rice - sml \$15.90 / lrg \$17.90

Ginger & shallots chicken & steamed rice (nf/df) ●

Stir fry chicken in confit ginger & spring onion sauce

Satay chicken & steamed rice (df) ●

Chicken cooked in rich peanut, curry & coconut sauce

Hoisin chicken & steamed rice (nf/df) ●

Stir fry chicken in hoisin sauce with vegetables

Lemongrass chicken & steamed rice (nf/df) ●

Chicken tossed in sauce infused with lemongrass

## Tofu Stir Fry & Rice - sml \$15.90 / lrg \$17.90

Honey sesame tofu & fried rice (nf/df/veg) ●

Tofu cooked in sticky honey & sesame sauce

Teriyaki Tofu & fried rice (vgn/nf) ●

Tofu cooked in sweet & tangy teriyaki sauce

## Beef Stir Fry & Rice - sml \$16.90 / lrg \$18.90

Black bean beef & fried rice (nf/df) ●

Beef cooked in a fermented black bean sauce

Cashew beef & fried rice (df) ●

Stir fry beef cooked in soy & oyster with cashew nuts

## Noodles - sml \$15.90 / lrg \$17.90

Singapore noodles (vgn) ●

Thin rice noodles cooked in curry sauce with vegetables

Hokkien noodles (veg) ●

Egg noodles cooked in soy & hoisin sauce with veggies

Minimum  
order of 10  
per item

*We cater to all dietary requirements.*

*Please call - 03 93209666 for information about our options*

# Mediterranean Cuisine

## Chicken Stew - sml \$15.90 / lrg \$17.90

Chicken honey mustard & steamed rice ●

Chicken breast cooked in creamy sauce with honey & whole-grain mustard

Chicken tagine w cous cous ●

Moroccan-style chicken stew cooked with steamed cous cous & green harissa

Chicken creamy basil & steamed rice ●

Chicken breast cooked in creamy basil sauce

## Roast - \$17.90

Portuguese chicken & mash (gf/nf) ●

Chicken thigh roast to perfection with Portuguese spice

Grilled chicken, mash & mushroom sauce ●

Chicken breast cooked to perfection, served with creamy mushroom sauce & mash

Jerk chicken & Caribbean rice (df) ●

Chicken thigh cooked with jerk spice and served with Caribbean rice & mango salsa

Grilled fish with crushed potatoes & mango salsa (df/gf/nf) ●

Fish fillet grilled to perfection and served with crushed chats & mango salsa

## Pasta - sml 15.90 / lrg \$17.90

Pasta carbonara (nf) ●

Pasta cooked in a traditional creamy sauce, bacon & parmesan

Maple pumpkin, walnut & chive pasta (veg) ●

Pasta cooked in creamy sauce, spinach, maple glazed roasted pumpkin, walnuts & chive

Pasta puttanesca (veg) ●

Pasta cooked in rich tomato sauce, peppers & basil

Risotto leek & mushroom (gf/nf/veg) ●

Risotto cooked to perfection in mushroom stock, baby spinach, leaks & parmesan


*We cater to all dietary requirements.*

*Please call - 03 9320 9666 for information about our options*

Minimum  
order of 10  
per item







## Classic Salads

Pasta, chicken & avo salad (nf) ● Garden salad (gf/vgn/nf) ●

Greek salad (gf/veg/nf) ● Pasta & tuna salad (nf) ● Coleslaw salad (gf/vgn) ●

## Gourmet Salads

Carrots, pumpkin & beetroot super salad (vgn/gf) ●

Roasted carrots, roasted pumpkin, roasted beetroot, maple syrup, lentils, rocket leaves, cranberries, avocado, lemon zest, super seeds & whole grain mustard dressing

Peri-peri chicken salad (gf/df) ●

Peri-peri chicken tenders, brown rice, baby spinach, avocado, spinach onions, charred corn, cherry tomatoes, olives, roasted zucchini, roasted potatoes & truffle mayo dressing

Energizer salad (veg) ●

Roasted carrots, pumpkin, beetroot, lentils, rocket leaves, avocado, cranberries, lemon zest, super seeds, maple & whole grain mustard dressing & crumbled feta cheese

Lemon & herb chicken & brown rice salad (gf/df) ●

Lemon & herb chicken tenders, rocket leaves, brown rice, roasted pumpkin, olive oil, walnuts, almond flakes

Feel good salad (vgn/gf) ●

Rocket leaves, quinoa, grilled mushrooms, steamed beans, steamed broccoli, cranberries, cherry tomatoes, almond flakes & mustard vinaigrette

Curried cauliflower & couscous salad (veg) ●

Baby spinach, curried roasted cauliflower, couscous, sultanas, roasted cashew nuts, red cabbage, roasted pumpkin, crispy chickpeas & minted light yoghurt dressing

Caesar salad ●

Cos lettuce, grilled bacon, toasted croutons, shaved parmesan, boiled eggs & creamy Caesar dressing

Individual side salad \$8.90

Single serve for 1 person \$15.90

Regular platter (8-10 people side serve) - Classic \$69.00 / Gourmet \$79.00

Large platter (12-14 people side serve) - Classic \$89.00 / Gourmet \$99.00

*We cater to all dietary requirements.*

*Please call - 03 9320 9666 for information about our options*

Minimum  
order of 10  
per item  
on single serve &  
side salads



# Buffet Catering

Introducing our exclusive executive buffet catering services, perfect for corporate and social events. Our talented chefs offer a variety of cuisines prepared with the finest ingredients. We take pride in using only the finest quality ingredients, ensuring that each offering is not only delicious but also promotes healthy eating. Our dishes are carefully prepared with quality ingredients, providing a balanced and nutritious dining experience, we ensure every attendee leaves satisfied. Contact us now to create a memorable and tasteful experience. Compliment your event with our executive buffet catering services.





Minimum of 20 people

Additional charges apply for labour & logistics  
The prices listed below is for food only

### **Choose from our hot food & salad menus (pages - 34-38)**

**\$38.00 Per Person** - 1 Hot main dish, 1 Gourmet salad,  
1 Classic salad, 1 Hot side & 1 Dessert

**\$58.00 Per Person** - 1 Hot main dish, 1 Roast,  
1 Gourmet salad, 1 Classic salad, 2 Hot sides & 2 Desserts

**\$85.00 Per Person** - 1 Roast, 2 Hot main dishes,  
2 Gourmet Salads, 2 Hot sides & 3 Desserts

### **Hot Sides**

- Tuscan roasted root vegetables (gf/vgn)
- Portuguese spiced roasted chat potatoes (gf/vgn)
- Honey glazed carrots & turnips with almond flakes (gf/df/veg)
- Steamed veggies (vgn/gf/nf)

### **Desserts**

- Assortments of sweet slices
- Chocolate brownie (gf)
- Black forest cake
- Red velvet cake
- Chocolate mousse cake
- Classic fruit platter

### **Add-ons**

- Freshly baked assorted bread rolls with butter – \$3.90 per person
- Assortments of soft drinks, fruit juice & water – \$5.90 per person

*We cater to all dietary requirements.  
Please call - 03 9320 9666 for information about our options*



# BBQ Sizzle

Minimum of 100 people, \$29.90 per person + GST

Staff & equipment hire charge additional

## **Sizzle**

- Succulent beef sausages cooked to perfection with a traditional blend of spices.
- Lemon & herb chicken cooked to perfection with confit garlic & lemon zest
- Homemade vegetable rissole with seasonal vegetables, herbs & spices (gf/vgn)
- Grilled caramelised onions

## **Salads**

- American coleslaw with smoked almonds – coleslaw, arugula, smoked almonds, maple soaked sultanas with a creamy coleslaw dressing
- Chickpea & sweet potato super salad – roasted sweet potatoes, chickpeas, caramelised onions, quinoa, rocket, maple glazed walnuts with a lemon tahini & mustard dressing

## **Artisan Breads**

- Choice artisan of wholemeal, multigrain, white & gluten-free sliced breads

## **Accompaniments**

- Choice of traditional sauces – BBQ, tomato & mild American mustard

## **Desserts**

- Chocolate brownie (gf)
- Carrot cake with icing

## **Drinks**

- Variety of bottled juices, canned soft drinks and bottled water

*We cater to all dietary requirements.*

*Please call - 03 9320 9666 for information about our options*



# Celebration Cakes.

\*Subject to availability

Celebrate your special events, birthdays, farewells, and anniversaries with our delightful range of celebration cakes. Choose from a variety of flavours and enjoy a delightful treat that is made to win hearts. Contact us today for a memorable and personalized experience.

**10" CAKE - \$89.00** Serves 10 - 16 people

**12" CAKE - \$110.00** Serves 20 - 22 people

## CHOCOLATE

Black forest

Chocolate mud cake

Tim Tam

## CHEESE CAKES

New York

Mixed berries

Cookies & cream

## OTHER CAKES

Carrot cake

Lemon meringue

Fruit tart

## Cake Stabs

**Each - \$120.00** Serves approx. 25 people

Chocolate

Carrot

Orange & poppy seed

### Chocolate Plaque

Personalize  
your cake for a  
special occasion  
\$15.00

Kindly reach out to your closest catering team regarding cake choices and availability, as options vary by location.

Please ensure to provide a 2-business-day notice for all cake orders (order by 12.00pm)



# Beverages

## Hot

**Percolated Coffee - \$45.90** Serves up to 15 people ●

Includes freshly brewed percolated coffee, milk, sugar, disposable cups & stirrers

**Assortment of Tea- \$45.90** Serves up to 15 people ●

Selection of traditional & herbal teas, hot water, milk, sugar, disposable cups & stirrers

## Soft drinks

**Soft drink (sugar-free) 1.25L - \$6.90** Serves up to 7 people ●

**Bottled water 1.5L - \$6.90** Serves up to 7 people ●

**Sparkling water 1L (plain or flavoured) - \$6.90** Serves up to 5 people ●

**Assorted fruit juice 2L (apple or orange) - \$8.90** Serves up to 10 people ●

## Individual Drinks

**Soft drink (sugar-free) 375 ml - \$3.50** ●

**Emma & Tom's pressed juice 250 ml - \$5.50** ●

**Bottled water 600 ml - \$3.50** ●

**Assorted organic juice 375 ml - \$4.90** ●

**Sparkling mineral water 500 ml - \$4.90** ●

**Assorted organic Kombucha 330 ml - \$5.90** ●

**Soft drink (sugar-free) 600 ml - \$4.90** ●



# Equipment

## **DISPOSABLES**

Bio pack - cutlery, napkin & a plate (per person/ per break) \$1.00

Tong - disposable tong for serving \$1.00

Glass - for water or juice \$0.20

Plate (small & large) - \$0.20/\$0.30

## **EQUIPMENT**

3 Tier stand \$15.00

Chaffing dish set including 4hr burners \$35.00

## **CROCKERY & GLASSWARE**

Water or beer glass \$1.00

Wine or champagne glass \$1.50

Entrée plate \$0.80

Dinner plate \$1.00

Cutlery pack (knife, fork & spoon) \$1.00

Water jug \$3.00

Cup, saucer & teaspoon set \$2.00

Champagne bucket \$25.00





# Our Unique Approach

At Zouki we create standout events by listening, asking the right questions, and delivering with a professional yet relaxed communication style. Our menu prioritises locally sourced, healthy ingredients for beautifully presented, creative, and delicious dishes.

Proudly offering the Healthy Choices requirements and options that promote Healthy Eating. Sustainability is vital to us, with a zero-waste kitchen policy, biodegradable packaging, and recycling of glass, cardboard, oil, and food waste.

We work responsibly with suppliers and staff, providing great service while minimising our environmental impact. Every little bit helps in our journey towards a greener future.





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