



ZOUKI CHRISTMAS

MENU 2024

About

Christmas catering can be a great way to celebrate the holidays with your colleagues and friends. There are many different catering options available, from traditional Christmas breakfast to more modern buffet-style meals. No matter what your budget or preferences, there is sure to be a Christmas catering option that is perfect for you.





Dietary & food safety

Our menus cater to a variety of dietary needs including

gf - GLUTEN FREE

df - DAIRY FREE

nf - NUT FREE

v - VEGAN

veg - VEGETARIAN

At the Zouki Group of Companies, we prioritize our clients' wellbeing. 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 be cross contaminated by allergens due to our preparation methods. 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.



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.



Breakfast

Christmas Waffles:

Whipped ricotta & berry compote 10.90

Cinnamon, maple syrup & whipped cream 10.90

Crumpets:

Bacon, egg & vegetable chutney (df) 10,90

Spinach, egg, cheese & tomato relish (veg) 10.90

Smoked ham, cheese & tomato 11.90

Croissant:

Sautéed spinach & fetta crumble 11.90

Smoked ham, Swiss cheese & tomato 12.90

Cream cheese, smoked salmon, onions & capers 16.90

Breakfast Bagel:

Roasted turkey, cranberry slaw & dill mayo 12.90

Mortadella & camembert melt 12.90.

Quattro formaggi grilled cheese (veg) 12.90

We cater to all dietary requirements please call us for options



**Fritters:**

Zucchini, corn & chilli scramble (veg) 10.90

Grilled pumpkin, whipped ricotta & avocado salsa (veg) 10.90

Chorizo, cheddar w blanched kale & shaved parmesan 10.90

Pastries:

Cranberry scones w preserve & Cream Chantilly 6.90

Spiced cinnamon scroll w honey & almonds. 6.90

Christmas Punch Jug (Min 10 pax):

Cranberry Juice w sliced grapefruit 12.90

Orange juice w sliced orange & mint 12.90

Ginger Ale w lime & mint 12.90

Coffee Station – For 12 people:

Percolated coffee w variety of milks & sugar 45.90

Assorted Organic tea w variety of milk & sugar. 45.90



AM & PM Tea

Sweet Pastries:

Banana bread with honey & cinnamon 6.90

Cranberry scones w preserves & whipped cream 6.90

Spiced cranberries scroll w honey & almonds. 6.50

Savoury Pastries:

Assorted Traditional roll – sausage / cheese & spinach 4.90

Assorted quiches – Lorraine, cheese & chorizo, spinach & feta 3.90

Assorted pies – Aussie beef, traditional beef, curried chicken & veg 3.90

Assorted frittata – pumpkin & cheese, egg & bacon, ham & cheese 4.90

Mini Gourmet bagels/baguettes/wraps/focaccia

Christmas Turkey – Roasted turkey, cranberry, brie & rocket 7.90

The Ultimate BLAT – bacon, lettuce, avocado & tomatoes 7.90

Smoky Ham – Smoked ham, Dijon mustard, tomatoes & Swiss cheese 7.90

Eve's Garden – Lettuce, tomatoes, carrots, beetroot & basil pesto 7.90

Holiday Ham – Roast ham, horseradish mayo, spinach & tomatoes 7.90

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Antipasto Platter – Reg \$79.00 Lrg \$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

Fresh Fruit Platter – Reg \$59.00 Lrg \$89.00

Assortment of fresh seasonal fruits

Sweets:

Fruit mince pie 5.90

Festive fruit cake 5.90

Spiced carrot cake w butter icing 5.90

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Artisan Sandwiches & Wraps

Minimum of 5 per filling

Your choice of:

Bagel

Tortilla Wrap

Focaccia

Baguette

Roti Wrap

Pita Wrap

half **\$7.90** full **\$14.90**

FILLINGS

- **Turkey & cranberry - brie cheese, cranberry sauce & lettuce**
- **Turkey & salad- shaved turkey, tomatoes, cucumber, carrot, avocado**
- **Grilled chicken schnitzel - cos lettuce, tomatoes, Japanese mayo & BBQ**
- **Double smoked ham - seeded mustard, baby spinach & cheddar**
- **Roast Beef - Roast beef, red cabbage, roasted zucchini, and horseradish mayo**
- **Grilled pumpkin - baby spinach, fetta & sundried tomatoes**
- **Hardboiled egg - baby spinach and curried mayo**
- **Smoked salmon - baby spinach, capers, Spanish onion & cream cheese + \$2.00**

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Finger Food

Min order of 10 per selection

COLD

- **Smoked Salmon Blinis** – Delicate smoked salmon on a mini blini with cream cheese and lemon zest – \$4.90
- **Prawn Cocktail Cups** – Classic prawns served in a crisp pastry cup with a tangy cocktail sauce (df) – \$4.90
- **Brie and Cranberry Crostini** – Creamy brie paired with cranberry sauce on a toasted crostini (veg) – \$4.90
- **Goat Cheese & Fig Tartlets** – Rich goat cheese tartlets topped with fresh figs and a honey drizzle (veg) – \$4.90
- **Caprese Skewers** – A festive mix of cherry tomatoes, mozzarella, and basil with balsamic glaze (gf, veg) – \$4.90
- **Mini Turkey & Cranberry Wraps** – Sliced turkey, cranberry sauce, and spinach wrapped in soft tortillas (df) – \$4.20
- **Prosciutto & Melon Skewers** – Juicy cantaloupe paired with prosciutto and mint on a skewer (gf, df) – \$4.90
- **Rare beef & horseradish** – Rare beef, horseradish cream, chives & pickled red onions on toast (df) – \$4.90

WARM

- **Turkey & Cranberry Croquettes** – Shredded turkey and potato croquettes with a tangy cranberry dip – \$4.20
- **Chipolata sausages** – Chipotle sausages wrapped with pastry and served with tomato relish – \$4.90
- **Honey-Glazed Ham & Brie Tartlets** – Golden tartlets filled with brie and sweet honey-glazed ham – \$4.90
- **Goat Cheese & Caramelized Onion Pastry Bites** – Crispy puff pastry topped with creamy goat cheese and sweet caramelized onion (veg) – \$4.20
- **Turkey & Cranberry Slider** – Roasted turkey, swiss cheese and cranberry sliders w rocket leaves – \$6.20
- **Sticky Pork Bao Buns** – Sticky and sweet BBQ pork in steamed bow buns with chives and cilantro leaves (gf, df) – \$4.90
- **Baked Camembert Bites with Cranberry** – Puff pastry bites with melted camembert and cranberry sauce (veg) – \$4.20

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Christmas Buffet

Minimum of 20 people

Price only includes food.

Labour & logistics may cost extra depending on location and day

\$45 Per Person - 1 Roast, 1 Gourmet Salad, 1 Classic salad, 1 Hot side and 1 Dessert

\$65 Per Person - 2 Roast, 1 Veg Mains, 1 Gourmet Salad, 1 Classic salad, 2 Hot sides and 2 Desserts.

\$85 Per Person - 2 Roast, 2 Veg Mains, 2 Gourmet Salads, 1 Classic salad, 3 Hot sides and 3 Desserts

Roasts

- Herb crusted roasted turkey breast, cranberries & turkey gravy (gf, df)
- Rosemary roast beef cooked to perfection w Christmas spices & gravy or horseradish cream (gf)
- Maple glazed roasted double smoked ham, scented w cloves & served w Christmas gravy.
- Roast pork w crispy crackling and served w apple jus & gravy (gf, df)
- Spinach & ricotta filled chicken breast, cooked to perfection & served w creamy mushroom sauce (gf)

Veg - Mains

- Maple glazed pumpkin & creamy pesto pasta with spinach & walnut.
- Broccoli & cauliflower bake in creamy garlic and sage sauce
- Ricotta & spinach lasagne served with classic Napoli sauce
- Roasted vegetable rissole w basil infused Peperonata sauce

Hot Sides

- Tuscan roasted root vegetables (gf, v)
- Portuguese spiced roasted chat potatoes (gf, v)
- Honey glazed carrots & turnips w almond flakes (gf, df)
- Roasted & crushed chats w spinach & feta crumble (gf)

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Gourmet Salads

- Carrots, pumpkin, and beetroot super salad w lentils, cranberries, avocado, rocket & mustard vinaigrette (v/gf)
- Energizer Salad w roasted beetroot, barley, super seeds, nuts, spinach, lentils, feta & creamy mayo dressing (veg)
- Lemon & Herb chicken & Brown rice salad w pumpkin, almonds & lemon dressing (gf/df)
- Feel Good Salad w quinoa, mushrooms broccoli, cranberries, almonds & mustard vinaigrette (v/gf)
- Curried Cauliflower and cous cous salad w mint yoghurt dressing (veg)

Classic Salads

- Greek Salad (gf/veg/nf)
- Caesar salad (nf)
- Pasta & pesto salad
- Garden Salad (gf/v/nf)
- Pasta & tuna salad (nf)
- Coleslaw salad (gf/veg)

Desserts

- Christmas fruit mince tart
- Traditional fruit cake w Royal icing
- Spiced carrot cake w butter icing
- Christmas pudding w brandy custard
- Traditional Pavlova w fruit coulis & cream
- Classic fruit platter w cherries

Add ons

- Freshly baked assorted bread rolls w butter – \$4.90 per person
- Assortments of soft drinks, fruit juice & water – \$5.90 per person
- Chefs Dessert table – Lavish display of assortments of desserts, fruits and fruit carving – \$12.90 per person

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BBQ Sizzle

Minimum of 100 people, \$32.50 per person + GST

Staff & equipment hire charges extra

Sizzle

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

Salads

- American coleslaw w smoked almonds – Coleslaw, arugula, smoked almonds, maple soaked sultanas w creamy coleslaw dressing
- Chickpea & sweet potato super salad – Roasted sweet potatoes, chickpeas, caramelized onions, quinoa, rocket, maple glazed walnuts, w 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

- Christmas fruit cake with marzipan icing
- Classic fruit mince pie

Drinks

- Variety of canned soft drinks and bottled water

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Staff & equipment hire

Equipment

DISPOSABLES

- Whole package - \$2.90
- Bio pack - cutlery, napkin and a plate \$1.00
- Tong - Disposable tong for serving \$2.00
- Cup - \$0.60
- Plate (small & large) - \$0.50/\$0.60
- Regular napkin - \$0.10
- Cocktail napkin - \$0.20
- Wooden spoon/fork - \$0.30
- Bowl/soup bowl/container - \$0.80

CROCKERY & GLASSWARE HIRE

- Whole package - \$5.00
- Water or beer glass \$1.00
- Wine or champagne glass \$1.00
- Entrée plate \$0.60
- Dinner plate \$1.00
- Cutlery pack \$1.00
- Cup, saucer & teaspoon set \$2.00
- Water Jug \$2.00

EQUIPMENT HIRE

- 3 Tier stand \$15.00
- Chaffing dish set \$35.00
- Wine chiller bucket w ice - \$25.00

Staff

All staff are a 4-hour minimum – The rates are subject to change without notice in line with Award fluctuations





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