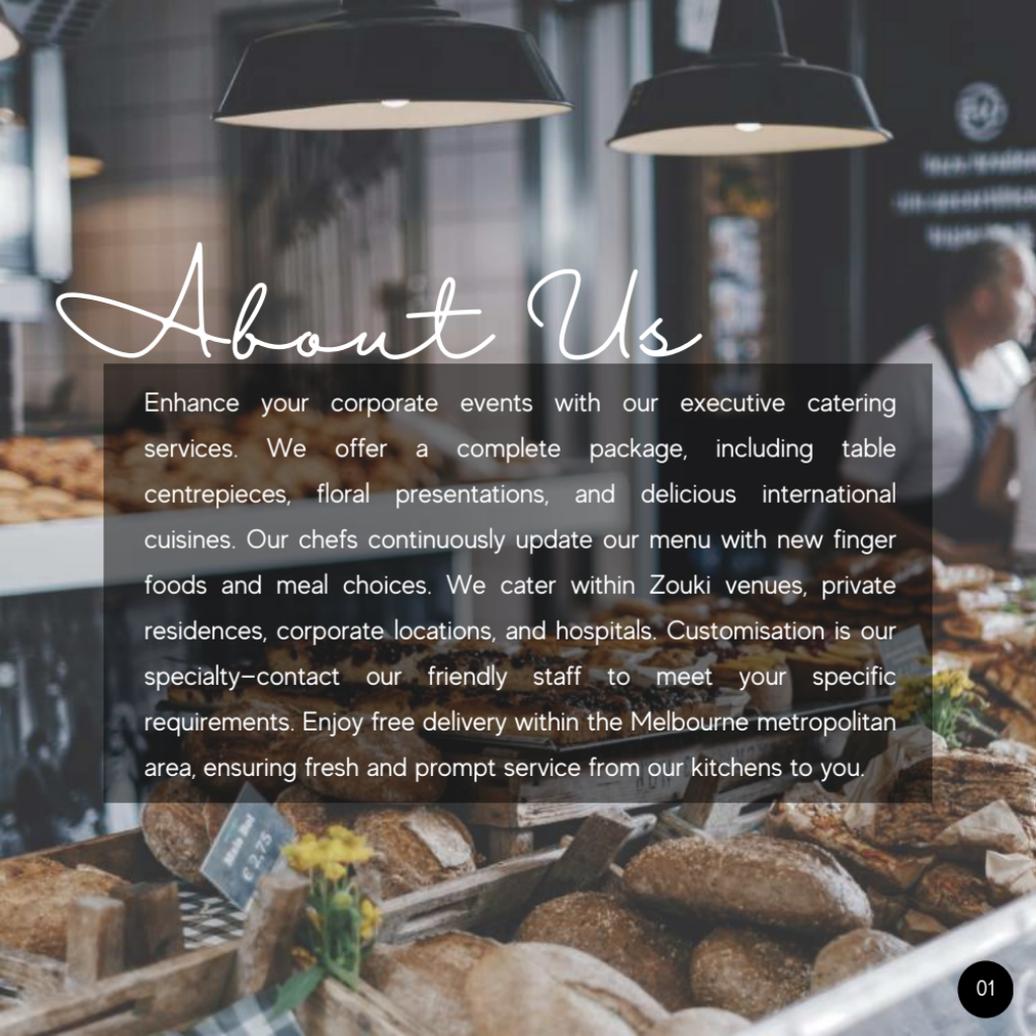


Zouki

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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Executive lunch, staff function, etc

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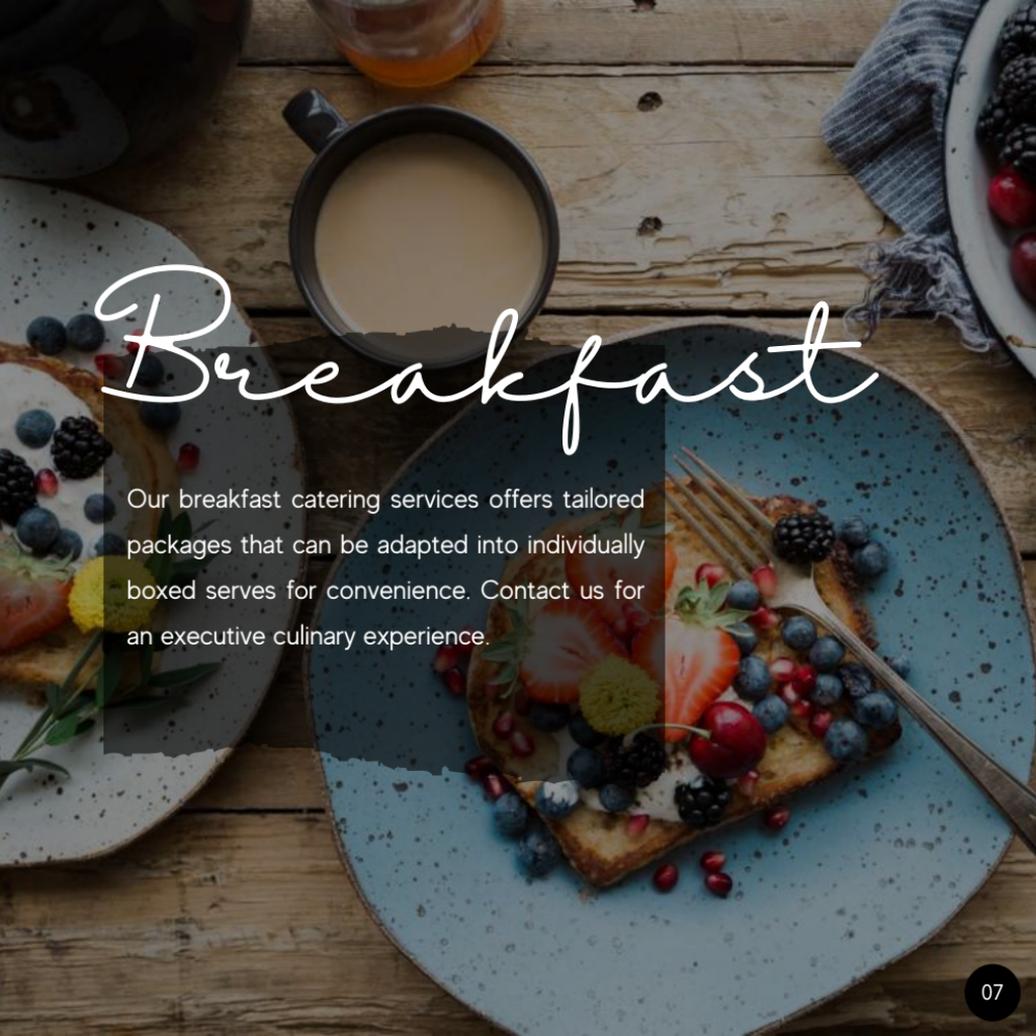
Variety of delightful cakes & sizes

Beverages **Page 44**

Tea, coffee, soft drinks, juices

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Disposables, equipment, crockery



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
Low-fat fruit yoghurt	\$5.90	\$7.90	Cereals		\$5.50
Mixed berries ● / Mango & passionfruit ●			All-bran flakes ●		
Apple & blueberry crumble ●			Granola ●		
			Weetbix ●		
Granola & Pudding			Served with light/ full cream milk & honey		
Granola, yoghurt, banana ●		\$8.90			
Granola, yoghurt, berries ●		\$8.90			
Dried fruits & rice pudding ●		\$6.90	Individual fruit Salad (nf/vgn)	\$6.90	\$7.90 ●
Mango & passionfruit rice pudding ●		\$6.90	Assorted seasonal fruits		
Bircher Muesli	\$5.90	\$7.90	Fruit Platter (nf/vgn) ●	\$69.00	\$89.00
With apple & cinnamon ●			Assorted seasonal fruits		
Whole Fruit					
Banana, red apple, ●		\$2.00			
green apple, orange ●					



Breakfast Pastries

MINIMUM OF 10

	SMALL	REGULAR
Croissant (nf) ● Served with strawberry jam & butter	\$5.50	\$7.50
Danishes ● Apple, apricot or blueberry	\$3.90	\$7.50
Almond Croissant ● Filled with almond cream		\$7.90
Pain Au Chocolate ● Filled with chocolate	\$3.90	\$7.50
Scones (nf) ● Served with jam & cream		\$6.90
Banana Bread ● Served with honey & cinnamon	\$3.50	\$6.90
Fruit Toast (1pc) ● Stone baked & toasted with butter		\$3.50
Scrolls ● Cinnamon	\$3.50	\$6.50
Muffins ● Apple, blueberry, chocolate, banana		\$4.90
Donuts ● Strawberry, chocolate, vanilla, cinnamon	\$3.50	\$4.90
Low-fat high fibre bran muffin ● With walnuts & cinnamon		\$6.50



Savoury Bakes

MINIMUM OF 10

	SMALL	REGULAR		SMALL	REGULAR
Savoury Muffins	\$4.50	\$6.50	Frittata	\$3.90	\$5.90
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) ●		
Quiche	\$3.90		Burek	\$3.50	\$6.50
Cheesy chorizo (nf) ●			Cheese & spinach (nf/veg) ●		
Quiche Lorraine (nf) ●			Beef & onion (nf) ●		
Spinach & feta (nf/veg) ●			Chicken & cheese (nf) ●		
Savoury	\$3.50	\$6.50	Puffs		\$5.50
Scrolls ●			Boiled egg (nf/veg) ●		
Mushroom & cheese (nf/veg) ●			Light ham & cheese (nf) ●		
Vegemite & cheese (nf/veg) ●			Mushroom & onion (nf/veg) ●		
Light ham & cheese (nf) ●			Bacon & mushroom (nf) ●		
Spinach & cheese (nf/veg)					

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) +\$2.50 ●

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 - \$12.90

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





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 (sml) & 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

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

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- 1
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 - 1
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	\$7.90	\$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

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

We cater to all dietary requirements
Please call - 03 9320 9666 for options

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(+\$2.5) ●
- Tuna- chunk tuna with dill, capers, Spanish onion, rocket and zesty mayo ●
- Smoked salmon & egg - baby cos, Spanish onion & dill mayo (+\$2.5) ●

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 - \$16.90 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 - \$16.90 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 - \$16.90 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 - \$16.90 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 - \$16.90 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 - \$16.90 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 \$69.00 / Lgr \$89.00 v/gf/nf ●

Assortment of fresh seasonal fruits

We cater to all dietary requirements.

Please call - 03 9320 9666 for information about our options





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

We cater to all dietary requirements.

Please call - 03 9320 9666 for information about our options

Finger Food & Canapés

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 \$4.50 ●
- 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 \$6.90 ●
- Cheeseburger with dill pickles cheddar & tomato sauce \$6.90 ●
- Chicken katsu slider with kale slaw \$6.90 ●
- Crumbed & grilled fish slider with slaw & smashed pea aioli \$6.90 ●
- Potato rosti burger with cheese, dill pickles, spinach & dill mayo (veg) \$6.90 ●

*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

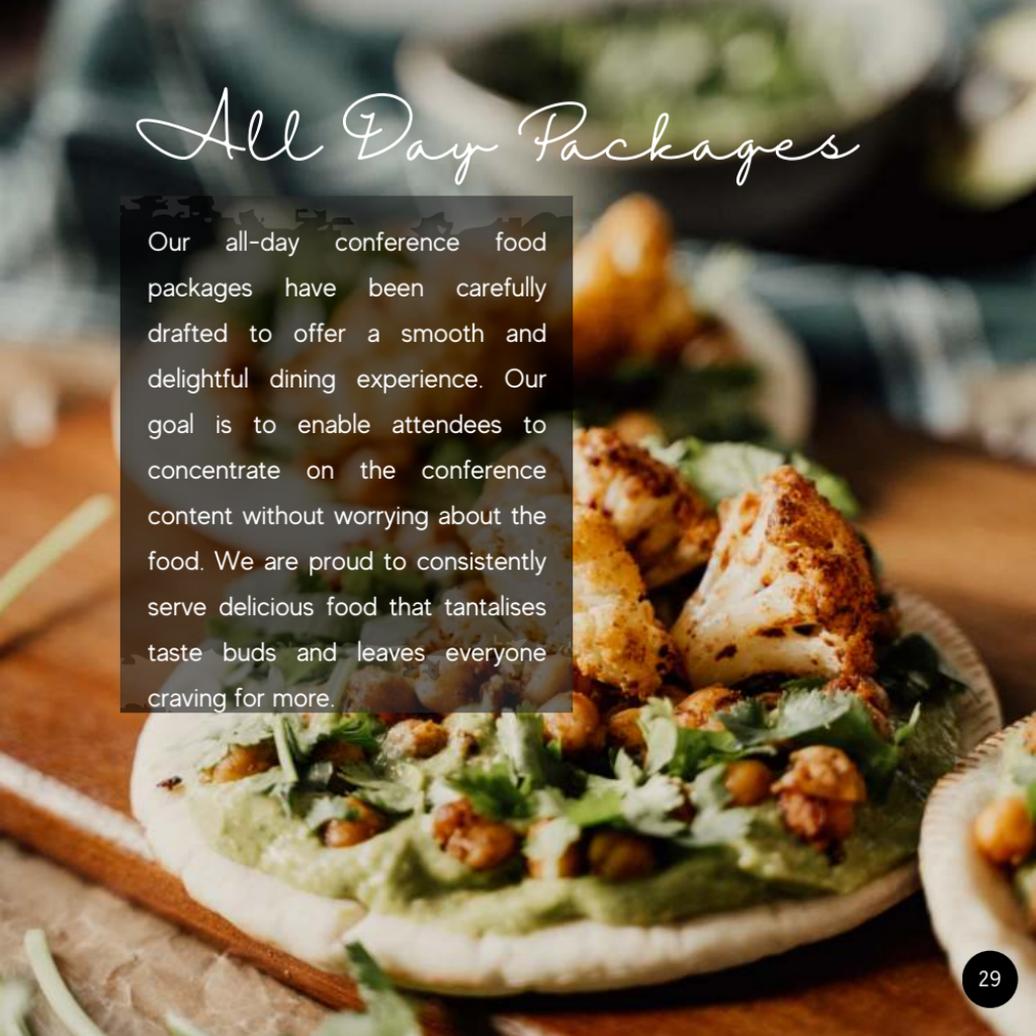
Minimum
order of 10
per item

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
\$55.00 per person

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

MORNING

(refilled across all 3 meal breaks)

- 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 ●
- Assortment of greens & dips 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 ●

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

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

*(refilled across
all 3 meal breaks)*

Afternoon Tea

Treat yourself to an elegant afternoon tea with our delicious selection of sweet and savory bites. From gourmet sandwiches to freshly baked scones, each item is crafted to impress and perfect for any occasion.

Afternoon Delights

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

SWEETS

Small yoghurts	\$5.90
Small fruit salads	\$6.90
Scones w jam & cream	\$6.90
Sweet small muffins	\$4.90
Small donuts	\$3.50
Protein balls	\$5.90
Low fat - high fibre muffin	\$5.90

SAVOURY

Sausage rolls	\$4.90
Cheese & Spinach roll	\$4.90
Mini pies	\$3.90
Mini quiches	\$3.90
Mini frittata	\$3.90
Savoury scrolls (page 10)	\$3.50
Mini sliders (page 26)	\$6.90

SANDWICHES & SALADS

4 Point sandwiches	Pg -18
Ribbon sandwiches	Pg -18
Gourmet sandwiches	Pg -18
Artisan wraps	Pg -18
Classic salads	Pg -39
Gourmet Salads	Pg -39

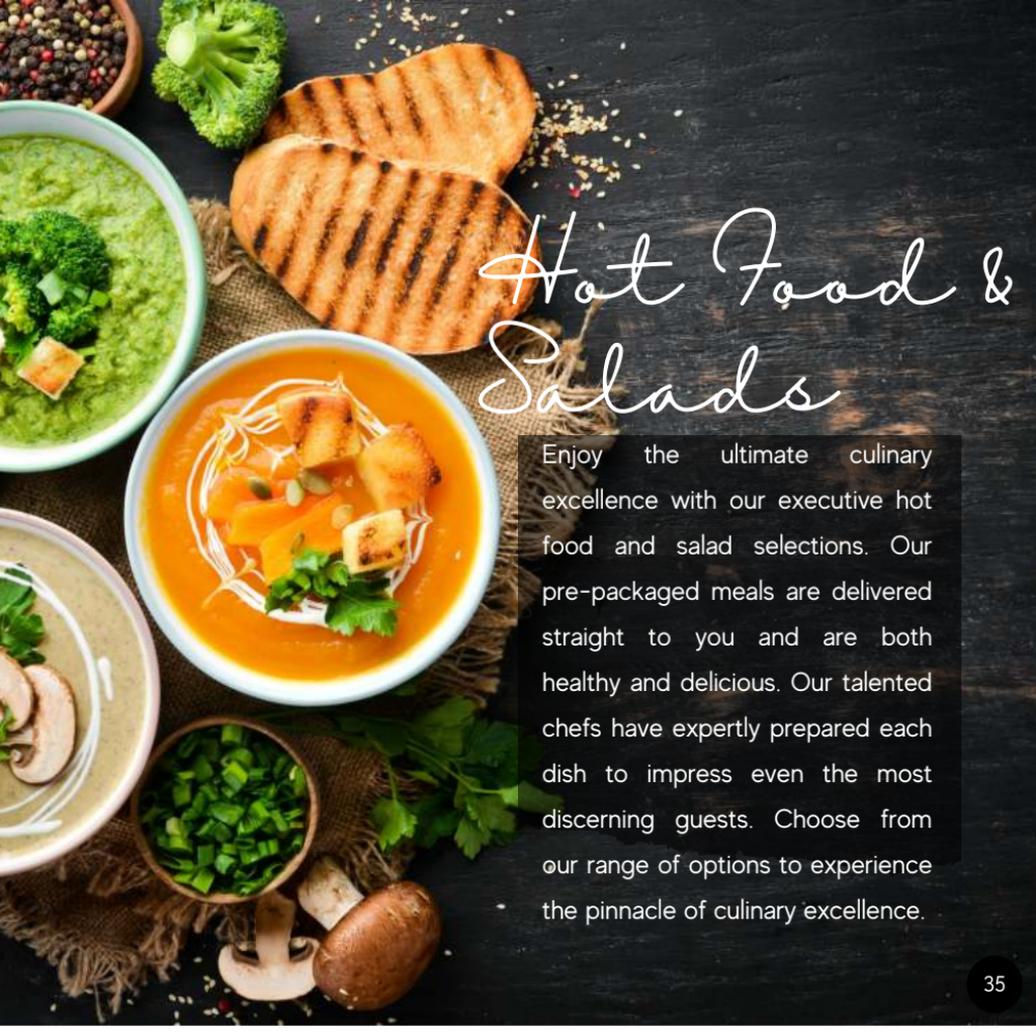
PLATTERS

Fresh fruit platter	\$69	\$89
Greens & dips platter	\$59	\$79
Sushi platter	\$59	\$79
Cheese & fruit platter	\$79	\$99
Antipasto platter	\$79	\$99
Sweets platter	\$89	\$99

We cater to all dietary requirements.

Please call - 03 9320 9666 for information about our options



A top-down view of several food items arranged on a dark, textured surface. In the center is a white bowl of orange soup with croutons and a garnish of white noodles and green herbs. To its left is a white bowl of green soup with broccoli and a crouton. Above the orange soup are two pieces of grilled bread with distinct char marks. To the right of the bread is a small wooden bowl of green onions. In the bottom left, there's a white bowl with a light-colored soup and mushroom slices. At the very bottom, there are whole mushrooms and fresh parsley. The background is dark with scattered sesame seeds.

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, leeks & 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 - \$95.00 Serves 10 - 16 people

12" CAKE - \$120.00 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 Slabs

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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