



MANNIX COLLEGE FUNCTION

# MENU



Within this menu you'll find a selection of our most popular options, carefully curated by our in-house catering team with a focus on seasonal, locally-sourced and sustainable ingredients.

### **Dietary Requirements**

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We also have the flexibility to work with you to create a bespoke menu that meets your exact specifications.

### **Beverage Packages**

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We can tailor a beverage package to compliment your menu. Contact us for more information.

# Breakfast

## **Continental Breakfast**

\$7.00 per person

Selection of Cereals

White, Wholemeal, Multigrain and Fruit Bread

Selection of Jams, Marmalade and Honey

Variety of Yoghurts

Seasonal Fresh Fruit Bowl

Chilled Fruit Juices

Coffee, Tea and Hot Chocolate

Full Cream, Lite, Soy and Almond Milk

## **Continental Breakfast with Pastries**

\$10.00 per person

Selection of Cereals

White, Wholemeal, Multigrain and Fruit Bread

Selection of Jams, Marmalade and Honey

Variety of Yoghurts

Seasonal Fresh Fruit Bowl

Assortment of Freshly Baked Pastries

Chilled Fruit Juices

Coffee, Tea and Hot Chocolate

Full Cream, Lite, Soy and Almond Milk

## **Full Buffet Breakfast**

\$15.00 per person

Selection of Cereals

White, Wholemeal, Multigrain and Fruit Bread

Selection of Jams, Marmalade and Honey

Variety of Yoghurts

Seasonal Fresh Fruit Bowl

Assortment of Freshly Baked Pastries

Low Fat Yoghurt, Fruit and Oat Crumble

Baked Beans or Spaghetti

Eggs (scrambled, fried or poached)

Grilled Bacon Rashes

Grilled Tomato

Hash Browns

Chilled Fruit Juices

Coffee, Tea and Hot Chocolate

Full Cream, Lite, Soy and Almond Milk

# Morning and Afternoon Tea

MINIMUM 10 PEOPLE

## Option 1

\$3.00 per person

Brewed Coffee and a Selection of Tea  
(options may include English Breakfast,  
Green Tea with Jasmine and Lemon Infusion)

Assorted Biscuits {2}

## Option 2

\$5.00 per person

Brewed Coffee and a Selection of Tea  
(options may include English Breakfast,  
Green Tea with Jasmine and Lemon Infusion)

Chef's Selection of Cakes and Slices,  
Pastries, Muffins or Danish Pastries {2}

## Option 3

\$7.50 per person

Brewed Coffee and a Selection of Tea  
(options may include English Breakfast,  
Green Tea with Jasmine and Lemon Infusion)

Scones with Jam and Cream {1}

Cakes or Slices {1}

Muffins {1}

Danish Pastries {1}

## Option 4

\$7.50 per person

### Healthy Choice

Brewed Coffee and a Selection of Tea  
(options may include English Breakfast,  
Green Tea with Jasmine and Lemon Infusion)

Protein Balls {2}

Spinach and Goat's Cheese Muffin {1}

# College Buffet Lunch

SERVED IN THE DINING HALL WITH SANDWICH AND SALAD BAR, TEA, COFFEE, HOT CHOCOLATE AND CORDIAL

## **Chef's Selection Sample Menu** \$20.00 per person

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Quiche Lorraine with Wedges and Sour Cream

Caramelised Onion and Asparagus Quiche (v)

Spaghetti Bolognese

Artichoke and Lemon Fettuccine (v)

Chicken Burger with Lettuce,  
Tomato and Mayonnaise

Lentil Burger (v)

Steamed Cajun Barramundi  
with Coriander Lime Salsa

Tuscan Vegetable Stew (v)

Beef Schnitzel with Potato Gems and Gravy

Potato and Red Lentil Dahl (v)

Mongolian Chicken Stir-Fry with White or  
Vegetable Stirfry with Rice





# Platters of Sandwiches and Wraps

MINIMUM 10 GUESTS

## **Selection of Sandwiches {1}** \$50.00 ea

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Ham, Cheese and Tomato

Curried Egg and Lettuce **(v)**

Tuna, Spring Onion, Mayonnaise, Lettuce and Parsley

Chicken Lettuce, Mayonnaise and Parsley

Roast Beef, Roquette and Dijon Mustard

Salad **(v)**

## **Selection of Wraps {1}** \$60.00 ea

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Roast Lamb and Tomato Chutney

Chicken and Pesto

Smoked Salmon, Fresh Dill and Crème Fraiche

Turkey, Camembert and Cranberry Sauce

Roast Vegetable and Falafel **(v)**



# Healthy Plate Conference Package

MINIMUM 10 GUESTS

## Healthy Plate

\$20.00 per person

Our healthy plate packages deliver natural and wholesome meal options that provide the right balance of protein, complex carbohydrates and fibre.

### Arrival

Brewed Coffee and a Selection of Tea (options may include English Breakfast, Green Tea with Jasmine and Lemon Infusion).

Low Fat Yoghurt, Fruit and Oat Crumble

### Morning Tea

Brewed Coffee and a Selection of Tea

Energy Protein Balls (2)

Spinach and Goat's Cheese Muffins (1)

### Lunch

Fresh Mixed Wholemeal Sandwiches and Spinach Wraps with Assorted Fillings

Sparkling Water, Orange Juice, Brewed Coffee and a Selection of Tea

### Afternoon Tea

Brewed Coffee and a Selection of Tea

Fresh Fruit Platter

# Lunch Break Platters

MINIMUM 10 GUESTS

**Mexican Platter**      \$35.00 per platter (serves 10)

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Corn Chips with Guacamole, Sour Cream, Salsa, Jalapeno and Refried Beans

**Crudités and Dips**      \$35.00 per platter (serves 10)

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Fresh Seasonal and Pickled Vegetables served with a variety of Dips

**Sliced Seasonal Fresh Fruit Platter**      \$35.00 per platter (serves 10)

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**Antipasto Platter**      \$50.00 per platter (serves 10)

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Sliced Prosciutto, Salami, Grilled Chorizo, Persian Fetta, Marinated Olives, Fried Haloumi and Marinated Vegetables with a Selection of Crackers

**Cheese Platter**      \$60.00 per platter (serves 10)

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Selection of Australian and Imported Cheese, Fresh Seasonal Fruit, Quince Paste, Nuts and a Selection of Crackers





# Canape Menu

MINIMUM 15 GUESTS

<b>Hot Canapes</b>	Per Item	<b>Cold Canapes</b>	Per Item
Assorted Mini Quiche (vegetarian options available)	\$1.00	Italian Bruschetta <b>(v)</b>	\$1.50
Combination Dim Sims with Black Vinegar Dipping Sauce	\$1.00	Thai Beef Salad Bowls	\$1.50
Asian Dumplings with Yoghurt Dipping Sauce	\$1.50	Sweet Potato and Caramelised Fennel Rolls	\$1.50
Lamb Kofta with Mint Dressing	\$1.50	Sushi	\$1.50
Mini Beef Wellingtons	\$2.50	Garlic Prawns and Avocado Crostini	\$1.50
Peking Duck Pancakes	\$2.00	<b>Snack Food</b>	\$5.00 per person
Buffalo Wings with Ranch Dipping Sauce	\$1.00	{6 Items per person}	
Fish Goujons with Lemon Caper Aioli	\$1.50	Party Pies	
Chicken Goujons with Honey Dijon Mayo	\$1.50	Sausage Rolls	
Prawn Twisters with Sweet Thai Chilli Dipping Sauce	\$1.50	Cocktail Spring Rolls	
		Samosas	
		Dim Sims	
		{All served with Dipping Sauce}	

# Set Menu

MINIMUM 30 GUESTS

## Menu 1 \$30.00 per person

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3 Course 50/50 Alternate Serve

### Entrée

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Pea Crostini with Whipped Lemon Ricotta (v)

Tomato, Olive, Feta and Basil Bruschetta  
with a Balsamic Reduction (v)

### Main

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Baked Prosciutto and Pesto Wrapped Chicken  
Breast on a Warm Rissoni Salad

Pork Tenderloin with Marsala Sauce, Garlic  
and Parsley Potatoes and Seasonal Greens

Three Mushroom Risotto with Shaved  
Parmesan and a Drizzle of Truffle Oil (v)

### Dessert

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Brandy Snap Cigar with Lemon  
Mascarpone and Fresh Fruit (v)

Sticky Date Pudding with Vanilla Bean  
Ice Cream and Butterscotch Sauce (v)

MINIMUM 30 GUESTS

## Menu 2 \$35.00 per person

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3 Course 50/50 Alternate Serve

### Entrée

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Smoked Salmon on Pumppernickel  
with Dill and Lemon Aioli

Classic Pumpkin Soup (v)

### Main

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Bacon Wrapped Scotch Fillet on  
Parsnip Mash with Shallot and Red Wine  
Reduction and Seared Scallions

Grilled Herb Chicken with Scalloped  
Lemon Potatoes, Asparagus and a White  
Wine and Garlic Cream Sauce

Red Lentil Dahl with Minted Yoghurt  
and Pappadums (v)

### Dessert

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Chocolate Mousse with Raspberry Coulis (v)

Dukkah-Crusted Yoghurt Balls with Balsamic Pears (v)

MINIMUM 30 GUESTS

**Menu 3** \$40.00 per person

3 Course 50/50 Alternate Serve

**Entrée**

Zucchini Cakes with Lemon Prawns

Chorizo Arancini with Pan Fried  
Scallops and Citrus Jus

**Main**

Lamb Cutlets on Pumpkin Puree with Goats Cheese,  
Parsnip Crisps and Lemon Thyme Vinaigrette

Dijon Crusted Atlantic Salmon  
with Seasonal Vegetables

Sweet Potato Gnocchi in Burnt Butter Sauce  
with Shaved Parmesan, Fried Sage and  
Toasted Pine Nuts (v)

**Dessert**

Lemon Meringue Tart (v)

Rosewater Panna Cotta with Turkish Delight  
and Cherry and Pomegranate Sauce (v)





# Buffet Dinner

SERVED IN THE DINING HALL.  
MINIMUM 30 GUESTS

## **Buffet Menu 1** \$25.00 per person

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Beef Lasagne  
Potato Gnocchi Calabresi  
Pumpkin and Ricotta Cannelloni (v)  
Steamed Vegetables (v)  
Selection of Salads  
Garlic Bread (v)  
Tiramisu (v)  
Fresh Fruit (v)

## **Buffet Menu 2** \$30.00 per person

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Grilled Herbed Chicken with  
Mushroom Sauce and Roast  
Potatoes  
Shepherds Pie  
Moroccan Chickpea and  
Vegetable Tagine (v)  
Steamed Vegetables (v)  
Roast Pumpkin (v)  
Selection of Salads  
Apple Crumble with Custard  
or Ice Cream (v)  
Fresh Fruit (v)

## **Buffet Menu 3** \$35.00 per person

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Thai Chilli Cashew and Basil  
Chicken Stirfry with Coconut Rice  
Lamb and Pearl Barley Stew  
Mongolian Vegetable Noodle  
Stirfry with Tofu (v)  
Steamed Vegetables (v)  
Roast or Mashed Potatoes (v)  
Raspberry Chocolate Ripple Slice (v)  
Fresh Fruit (v)



# Theme Menu

**Contact us for  
more information.**

Seafood Buffet

Sunday Roast

BBQ Mixed Grill

Curry Night

Mexican

Italian





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