

RED ROCK AIRPORT  
CATERING



**CATERING PACKAGE**

## RED ROCK AIRPORT CATERING

Red Rock deliver delicious fresh food and service you can rely on.

For your next meeting or function choose from our menus or we can tailor packages to suit your requirements.

We take pride in our quality of food service and are able to cater to small and large groups.

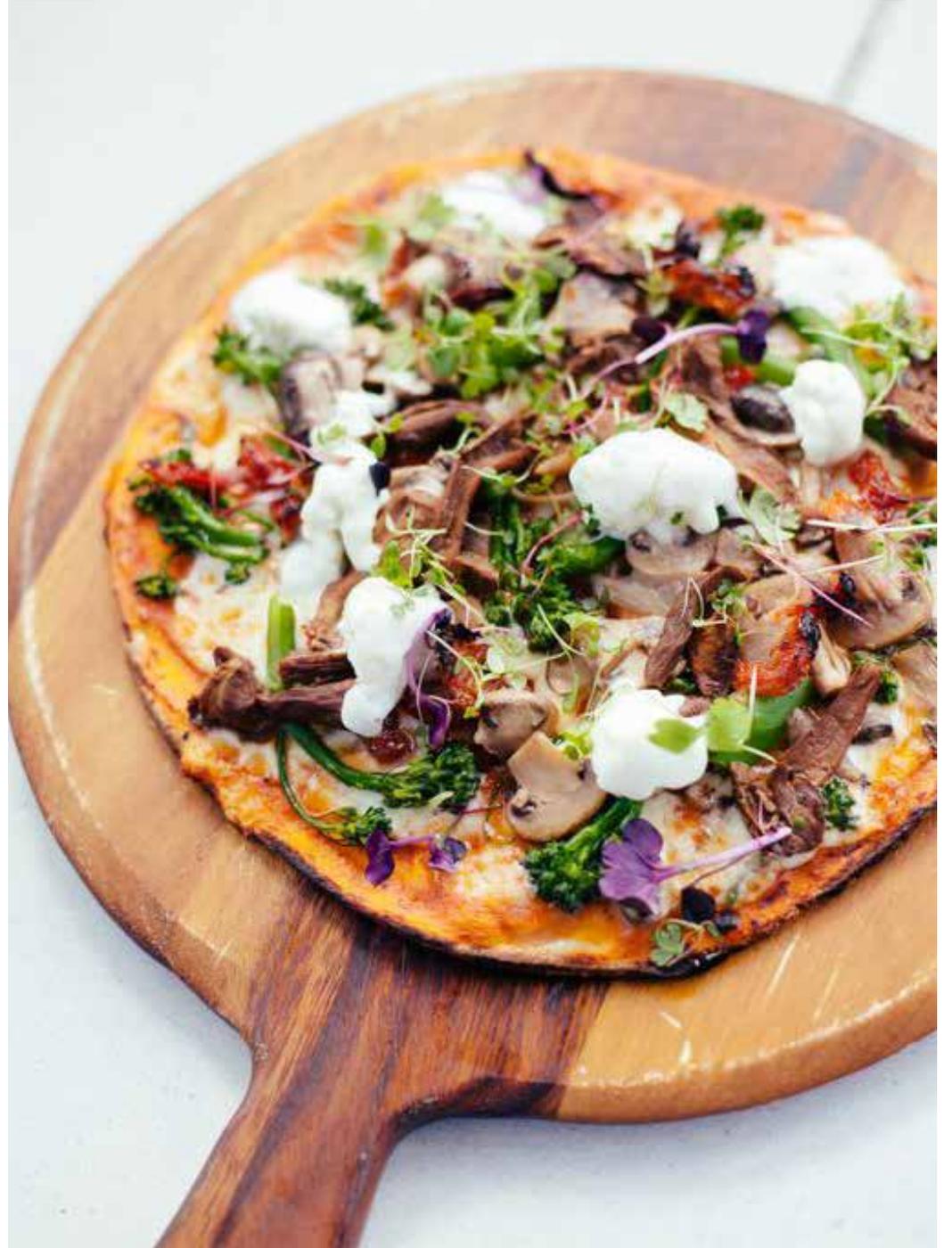
If there are any specific dietary requirements please advise when choosing your menu so we can cater to all your guest needs.

At least 24 hours notice is requested for catering orders to ensure ample preparation and timely delivery.

Along with the catering costs, there is a \$35 fee which includes delivery, set up and pack down costs.

To enquire or make an order please contact **Pauline Azar** on **03 9330 0946** or email **catering@redrockairport.com.au**.





## SMALL BITES

**\$8 per person**

2 pieces per person

**\$11 per person**

3 pieces per person

**\$18 per person**

5 pieces per person

**\$25 per person**

7 pieces per person

### BREAKFAST BITES

Bircher Muesli

*Yoghurt, berries*

Ham & Cheese Croissants

Egg & Bacon Tartlet

Spinach & Ricotta Muffin GF

*Sweet chilli sauce*

Chia Pudding GF Vegan

*Almond flakes, berries*

### CANAPÉS

Beer & Cheese Bites

*Tomato relish*

Pulled Pork Sliders

*House slaw, smokey bbq sauce*

Battered Fish & Chips

*Tartare, pickle*

Duck & Plum Spring Rolls

*Sweet chilli sauce*

Thai Noodle Salad GF Vegan

Chunky Steak & Vegetable Pie

*Ketchup*

Pumpkin & Feta Risotto Balls

*Aioli*

Mac & Cheese Croquette

*Cheese sauce*

Smoked Salmon Pizzette

*Capers, sour cream*

Fried Chicken Wings

*BBQ glaze*

Lamb Kofta Skewers

*Spiced yoghurt*

Mini Beef & Guinness Pies

Crispy Pork Belly GF

*Chilli caramel glaze*



# SANDWICHES

Available as a sandwich or wrap

\$9.90 each

GF bread is available on request

## THE CLASSICS

Ham  
*Tasty cheese, tomato*

Tasty Cheese  
*Tomato*

Curried Egg  
*Mayonnaise*

Chicken Schnitzel  
*Mayonnaise, lettuce, tasty cheese*

Smoked Salmon  
*Cucumber, dill, mayonnaise*

## A CUT ABOVE

Tomato, Mozzarella, Basil

The Reuben  
*Pastrami, cabbage, Swiss cheese, mustard, pickles*

Peppered Pork  
*Apple slaw, sage stuffing*

Poached Chicken  
*Pumpkin, avocado, pesto*

Smoked Ham  
*Watercress, grain mustard, cheddar*

Prosciutto  
*Artichoke, rocket, roast lemon dressing*

Tuna Caesar  
*Bacon, egg, parmesan*

Roast Pumpkin  
*Basil pesto, halloumi, sundried tomato*



# PIZZA

\$12 per 10" round pizza

\$30 per pizza tray

16" suitable for up to 6 people

GF pizza bases are available on request

## PIZZAS

Capricciosa

*Ham, mushroom, olives, mozzarella*

Funghi

*Mushroom, garlic, thyme, sea salt, mozzarella*

Puttanesca

*Capers, anchovies, chilli, mozzarella*

Chorizo

*Chorizo, roast peppers, garlic, crumbled feta*

Caramelised Onion

*Onion, potato, olive oil, mozzarella*

Bolognese

*Bolognese, pepperoni, garlic, olive oil, mozzarella*

Margherita

*Napoli, oregano, mozzarella*

Roast Chicken

*Chicken, basil, pesto, goats cheese, rocket, mozzarella*

Hawaiian

*Ham, pineapple, mozzarella*



# SWEET THINGS

## MORNING or AFTERNOON TEA

**\$3.50 per person**

Assorted Muffins or Slices

Traditional Scones

*Served with strawberry jam and cream*

**\$4.50 per person**

Assorted Danishes

*Apricot, apple and sour cherry*

Assorted French pastries

*Plain croissant, almond croissant, escargot*

## Seasonal fruit platter

**\$8 per person**



## DESSERTS

**\$4 each**

Chocolate Éclair

*Chantilly cream*

Lemon Tart

*Demerara sugar, short crust pastry*

Chocolate Brownie

*Walnuts, cocoa*

Carrot Cake

*Cream cheese, candied carrot*

Flourless Orange Cake GF

Baklava Cigar

*Chocolate, pistachio crumb*

New York Baked Cheese Cake

*Forest berries*

Sweet Ricotta Cannoli

Chia Pudding GF Vegan

*Almond flakes, berries*

## Assorted biscuit platter \$20

*Florentine, Vanilla Yoyo, Almond Crescents*

*Suitable for up to 5 people*

## Three cheese board \$22.50

*Blue, cheddar, brie, quince paste, seasonal fruit, crackers, house bread*

*Suitable for up to 10 people*



# DRINKS

## Tea and Coffee

\$3.50 per person, per sitting

## Goulburn Valley Juices 500ml

5 Fruits, Orange Classic, Apple

\$5 each

## The Juice Lab Juices 400ml

Gimme Green, Love Potion, Rise and Shine

\$5 each

## Barista Brothers Flavoured Milk 500ml

Chocolate, Iced Coffee

\$4.50 each

## Fuze Iced Tea 465ml

Peach and Lemon

\$5.20 each

## Mt Franklin Water 600ml

\$4.50 each

## Mt Franklin Sparkling Water 450ml

\$4.60 each

## Soft Drinks 330ml

Coke, Coke Zero, Sprite, Fanta, Lift

\$4.50 each



# TERMS AND CONDITIONS

- Along with catering costs there is a \$35 fee which includes delivery, set up and pack down costs.
- A pick up option is available at no charge. Please arrange this with Red Rock.
- Red Rock will require access to the drop off room/area at least 30 minutes prior to the meeting/function commencing.
- An escort person is required during set up, pack down and/or refresh times for catering booked in areas outside of general access at pre-arranged times.
- All platters and equipment provided by Red Rock must be ready to collect from the same drop off room/area at the nominated time or additional fees will apply.
- 24 hours notice is required for cancellation or a cancellation fee of 50% may apply.
- Room set-up to be confirmed upon booking or will be at Red Rock's discretion on the day.
- 24 hours notice is required for catering orders to ensure ample preparation and timely delivery.

