

BREAKFAST | CONFERENCE | COFFEE



fresh
MUSEUM OF CONTEMPORARY ART



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FOR YOUR EVENT CONTACT

More information on catering packages about holding your event at the MCA roof top venues contact Fresh Catering.

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FRESH CATERING

Fresh Catering offers a superb range of menus featuring Sydney's finest produce, executed by professionally trained chefs who provide our guests with contemporary, innovative dining with broad appeal.

We have included a range of menus for you to choose from, but please don't hesitate to request a menu adding your own Guestral touch. We also offer a range of wines to compliment your menu; please refer to our beverage packages and consumption list.

We employ and train our service staff to guarantee the service at your function will be of the highest standard. We understand the importance of professional service with an accommodating and friendly attitude. Every aspect of your event will be serviced until your departure.

BREAKFAST PACKAGE PRICES



CONTINENTAL BREAKFAST \$30 per guest

1 Hour Duration

Suggested Menu

Buffet Service of Food & Beverage, Catering Equipment

Minimum 50 guests (Quayside Room)

Minimum 100 guests (Harbourside Room)

COCKTAIL BREAKFAST \$45 per guest

2 Hour Duration

Suggested Menu

Cocktail Style Service of Food and Beverage, Catering Equipment

Minimum 50 guests (Quayside Room)

Minimum 100 guests (Harbourside Room)

PLATED BREAKFAST \$55 per guest

2.5 Hour Duration

Suggested Menu

Table Service of Food & Beverage, Catering Equipment

Minimum 50 guests (Quayside Room)

Minimum 100 guests (Harbourside Room)

BUFFET BREAKFAST \$70 per guest

2.5 Hour Duration

Suggested Menu

Buffet Sit Down Food & Beverage Service, Catering Equipment

Minimum 50 guests (Quayside Room)

Minimum 100 guests (Harbourside Room)

ADDITIONALS

Campos Coffee Espresso Upgrade Price on Request

Special Diet - Vegetarian, Gluten Free No Surcharge

Special Diet - Other Price on Request

Cabaret Style Setup \$6 per guest

Sunday Surcharge 10%

Public Holiday Surcharge 20%

Prices exclude GST



CONTINENTAL BREAKFAST

Individual Organic Granola Berry Parfait Pots ^v
 Freshly Baked Muffins, Selection of Danish Pastries ^v
 Bacon & Egg Tarts, Spinach & Cheddar Tarts ^v
 Broadbean & Parmesan Frittata ^{v gf}
 Freshly Squeezed Orange Juice
 Campos Coffee & T2 Tea Selection

COCKTAIL BREAKFAST

Mini Fresh Fruit Skewers, Kaffir Lime Syrup ^{v gf}
 Organic Granola Berry Pots
 Assorted Mini Danish Pastries
 Smoked Salmon on Corn Cakes with Crème Fraiche ^{gf}
 Parmesan Crackling, Prosciutto & Avocado ^{gf}
 Pecorino & Broad Bean Frittata ^{v gf}
 Caramelized Leek, Goat's Cheese & Spinach Tart ^v
 Mini Rhubarb & Pistachio Friands ^v
 Gruyere & Double Smoked Ham Mini Croissants
 Freshly Squeezed Orange Juice
 Campos Coffee & T2 Tea Selection

PLATED BREAKFAST

Seasonal Fruit Platters ^{v gf}
 Breakfast Pastry Baskets ^v
Select One Main Course:
 Scrambled Eggs, Smoked Bacon, Confit Tomato & Toasted Pide
 Poached Eggs, Zucchini Fritter, Prosciutto, Rocket & Tomato Relish ^v
 Smoked Salmon, Dill & Camembert Frittata, Roast Tomato, Rocket & Mustard Seed Aioli ^{gf}
 Scrambled Eggs, Cheesy Cornbread, Sauteed Baby Spinach & Vine Tomato ^v
 Leek, Potato & Chorizo Focaccia, Sunny Side Eggs, Rocket & Tomato
 Freshly Squeezed Orange Juice
 Campos Coffee & T2 Tea Selection

BUFFET BREAKFAST

Seasonal Fruit Platters ^{v gf}
 Individual Organic Granola Berry Parfait Pots ^v
 Breakfast Pasty Baskets ^v
 Roasted Portobello Mushrooms, Thyme & Garlic ^v
 Scrambled Eggs, Streaky Bacon & Organic Sausages
 Slow Roasted Vine Tomatoes, Sweet Corn Fritters, Potato Tortilla & Tomato Relish
 Freshly Squeezed Juices
 Campos Coffee & T2 Tea Selection

v – vegetarian gf – gluten free

MORNING | AFTERNOON TEA PACKAGE PRICES



MORNING & AFTERNOON TEA PACKAGE 1 \$22 per guest
30 minute duration
Suggested Menu
Buffet Food & Beverage Service
Catering Equipment
Minimum 100 guests (Harbourside Room & Quayside Room)

MORNING & AFTERNOON TEA PACKAGE 2 \$22 per guest
30 minute duration
Suggested Menu
Buffet Food & Beverage Service
Catering Equipment
Minimum 100 guests (Harbourside Room & Quayside Room)

MORNING & AFTERNOON TEA PACKAGE 3 \$29 per guest
30 minute duration
Suggested Menu
Buffet Food & Beverage Service
Catering Equipment
Minimum 100 guests (Harbourside Room & Quayside Room)

MORNING & AFTERNOON TEA PACKAGE 4 \$29 per guest
30 minute duration
Suggested Menu
Buffet Food & Beverage Service
Catering Equipment
Minimum 100 guests (Harbourside Room & Quayside Room)

Prices exclude GST

Package prices are exclusive to the Harbourside Room & Quayside Room

MORNING | AFTERNOON TEA MENUS



MENU 1

Freshly Baked Cookies^v
Mini Fresh Fruit Muffins^v
Iced Water
Campos Coffee & T2 Tea Selection

MENU 2

Chewy Almond Cookie^{v gf}
Orange Polenta Cake^{v gf}
Iced Water
Campos Coffee & T2 Tea Selection

MENU 3

Assorted Mini Danish Pastries^v
Apple Berry Oat Bar^v
Olive, Feta & Sundried Tomato Muffin^v
Smoked Salmon & Dill Frittata^{gf}
Iced Water, Freshly Squeezed Juice
Campos Coffee & T2 Tea Selection

MENU 4

Lemon & Lavender Melting Moments^v
Chewy Triple Chocolate Chip Brownie^{gf}
Poached Chicken & Walnut Harry's Bar Sandwich
Caramelized Leek & Maffra Cheddar Tart^v
Iced Water, Freshly Squeezed Juice
Campos Coffee & T2 Tea Selection

v – vegetarian
gf – gluten free

CONFERENCE PACKAGE PRICES



CONFERENCE PACKAGE – MENU 1-3 HALF DAY \$62 per guest
 5 Hour Duration
 Buffet Food and Beverage Service, Catering Equipment
 Suggested Menu (Morning or Afternoon Tea, Lunch)
 Minimum 50 guests (Quayside Room)
 Minimum 100 guests (Harbourside Room)

CONFERENCE PACKAGE – MENU 1-3 ALL DAY \$75 per guest
 8 Hour Duration
 Buffet Food and Beverage Service, Catering Equipment
 Suggested Menu (Arrival, Morning Tea, Lunch, Afternoon Tea)
 Minimum 50 guests (Quayside Room)
 Minimum 100 guests (Harbourside Room)

CONFERENCE PACKAGE – MENU 4 HALF DAY \$80 per guest
 5 Hour Duration
 Buffet Food and Beverage Service, Catering Equipment
 Suggested Menu (Morning or Afternoon Tea, Lunch)
 Minimum 50 guests (Quayside Room)
 Minimum 100 guests (Harbourside Room)

CONFERENCE PACKAGE – MENU 4 ALL DAY \$95 per guest
 8 Hour Duration
 Buffet Food and Beverage Service, Catering Equipment
 Suggested Menu (Arrival, Morning Tea, Lunch, Afternoon Tea)
 Minimum 50 guests (Quayside Room)
 Minimum 100 guests (Harbourside Room)

ADDITIONAL CONFERENCE OPTIONS

ORANGE JUICE & MINERAL WATER \$4 per guest
 Add Orange Juice & Mineral Water to a Tea Break

CHEESE OR FRUIT PLATTER \$8 per guest
 Selection of Cheeses, Wafers & Preserves or
 Seasonal Fresh Fruit

CHEESE & FRUIT PLATTER \$12 per guest
 Selection of Cheeses, Wafers & Preserves &
 Seasonal Fresh Fruit

ALL DAY WHOLE FRUIT STATION \$12 per guest
 Seasonal Fruit available for guests all day

CONFERENCE PACKAGE EXTRAS

Packages Below Minimum	Price on Request
Campos Coffee Espresso Upgrade	Price on Request
Special Diet - Vegetarian, Gluten Free	No surcharge
Special Diet - Other	Price on Request
Cabaret Style Set Up	\$6 per guest
Sunday Surcharge	10%
Public Holiday Surcharge	20%

Prices exclude GST

ALL CONFERENCE MENUS INCLUDE: ARRIVAL COFFEE & TEA, MORNING TEA, LUNCH & AFTERNOON TEA

INCLUSIONS AT ALL CONFERENCE BREAKS: Chilled Water & Mints, Campos Coffee & T2 Tea Selection

CONFERENCE MENU 1

ARRIVAL COFFEE & TEA MORNING TEA

From the Bakery:

- Ginger Date Muffin with Salted Caramel ^v
- Orange Semolina Muffin ^{v gf}

LUNCH - Select 4 of the following:

- Roast Beef with Grilled Onions, Rocket & Tomato Jam on Sourdough
- Roast Chicken Waldorf on Grain
- Heirloom Vegetable & Ricotta Spinach Wrap ^v
- Smoked Salmon Omelette, Caper Remoulade on Turkish
- Italian Salami & Provolone Pillow
- Gourmet Vegetable Slaw Wrap with Pumpkin Hummus ^v

Orange Juice, Mineral Water

Campos Coffee & T2 Tea Selection

MINI DESSERTS AND PASTRIES FROM OUR BAKERY

Select 3 of the following:

- Orange Polenta Cake ^{gf}
- Mini Black Forest Gateau
- Limoncello Meringue Pie
- Macadamia Caramel Slice

AFTERNOON TEA

Hand Made Cookies:

- Lemon & Lavender Melting Moment ^v
- Flourless Apple Blueberry Cake ^{gf}
- Ginger Coconut Slice ^v

CONFERENCE MENU 2

ARRIVAL COFFEE & TEA

MORNING TEA - Select 2 of the following:

- Flourless Orange & Polenta Cake ^{v gf}
- Carrot Cake ^{gf}
- Selection of Mini Danish Pastries
- Ginger Date Muffin with Salted Caramel
- Mushroom, Artichoke & Feta Tart ^v
- Bangalow Smoked Bacon & Cheddar Tart
- Fresh Fruit Cups ^{v gf}

SPRING / SUMMER LUNCH

SANDWICH & SALAD LUNCH - Select 4 of the following:

- Roast Beef with Grilled Onions, Rocket & Tomato Jam on Sourdough
- Roast Chicken Waldorf on Rye
- Heirloom Vegetable & Ricotta Spinach Wrap ^v
- Smoked Salmon Omelette, Caper Remoulade on Turkish
- Roast Lamb, Artichokes, Olive Pesto on Ciabatta
- Shredded Organic Chicken, Walnut & Celery Pillow
- Milanese Salami, Pimentos & Herbed Ricotta Focaccia
- Bangalow Ham, Maffra Cheddar & House Pickle Baguette
- Vegetable Quinoa, Hummus, Roast Aubergine in GF Wrap ^{v gf}

SALADS - Select 2 of the following:

- Macro Salad with Organic Chicken, Rice Vermicelli & Kecap Manis Dressing ^{gf}
- Raw Super Food Salad with Heirloom Beetroot, Almonds & Turmeric Dressing ^{v gf}
- Roasted Heirloom Vegetable Quinoa Salad with Tahini Dressing ^{v gf}

Fresh Fruit Platter ^{v gf}

Orange Juice, Mineral Water

Campos Coffee & T2 Tea Selection

OR TARTS, RICE PAPER ROLLS & SALAD LUNCH

HOME MADE SAVOURY TARTS - Select 2 of the following

- Bangalow Double Smoked Bacon & Cheddar Tart
- Poached Salmon, Dill & Leek Frittata ^{gf}
- Feta, Pumpkin & Tarragon Tart ^v
- Truffled Wild Mushroom & Shallot Quiche ^v
- Cherry Tomato & Haloumi Tart with Walnut Rocket Pesto ^v

RICE PAPER ROLLS - Both included

- Spring Vegetable & Pomelo with Coconut Jam & Nahm Jim ^{v gf}
- Spicy Chicken with Shallots, Green Mango & Kecap Manis ^{gf}

SALADS - Select 2 of the following:

- Whole Wheat Orecchiette Pasta Salad with Roasted Bell Peppers, Mushrooms & Pesto Dressing ^v
- Mediterranean Vegetable Salad with Pine Nuts & Gorgonzola Ranch Dressing ^{v gf}
- Asian Quinoa Edamame Salad with Yuzu Soy Dressing & Toasted Sesame ^{v gf}

Fresh Fruit Platter ^{v gf}

Orange Juice, Mineral Water

Campos Coffee & T2 Tea Selection

AFTERNOON TEA - Select 3 of the following:

- Lemon & Lavender Melting Moment
- Apricot Wheat Germ Crunch
- Fruity Cornflake Cookie
- Ginger Coconut Slice
- Anzac Cookie
- Peanut Butter Cookie
- Macadamia Caramel Slice
- Chocolate Walnut Brownie ^{gf}

v – vegetarian

gf – gluten free



CONFERENCE MENU 3

ARRIVAL COFFEE & TEA

MORNING TEA - Select 2 of the following:

- Flourless Orange & Polenta Cake ^{v gf}
- Carrot Cake ^{gf}
- Selection of Mini Danish Pastries
- Ginger Date Muffin with Salted Caramel
- Mushroom, Artichoke & Feta Tart ^v
- Bangalow Smoked Bacon & Cheddar Tart
- Fresh Fruit Cups ^{v gf}

AUTUMN OR WINTER LUNCH

SOUP & SANDWICH

SOUP - Select 1 of the following:

- Maple Roasted Carrot, Lentil, Ginger & Leek ^{v gf}
- Tuscan Vegetable & Borlotti Bean ^{v gf}
- Creamy Chicken & Corn ^{gf}
- Roasted Pumpkin & Walnut ^{v gf}

GOURMET SANDWICH SELECTION - Select 4 of the following:

- Roast Beef with Grilled Onions, Rocket & Tomato Jam on Sourdough
- Roast Chicken Waldorf on Rye
- Heirloom Vegetable & Ricotta Spinach Wrap ^v
- Smoked Salmon Omelette, Caper Remoulade on Turkish
- Roast Lamb, Artichokes, Olive Pesto on Ciabatta
- Shredded Organic Chicken, Walnut & Celery Pillow
- Milanese Salami, Pimentos & Herbed Ricotta Focaccia
- Bangalow Ham, Maffra Cheddar & House Pickle Baguette
- Vegetable Quinoa, Hummus, Roast Aubergine in Gf Wrap ^{v gf}

Freshly Sliced Fruit Platter
 Orange Juice, Mineral Water
 Campos Coffee & T2 Tea Selection

OR

PIE & SALAD

HOME MADE PIES - Select 2 of the following:

- Chicken Cacciatore with Tomato Sugo & Olives
- Lamb with Roasted Vegetables
- Slow Braised Wagyu with Baby Onions & Lager
- Truffled Leek & Wild Mushroom ^v
- Braised Vegetables with Curry Spices ^v

SALADS - Select 1 of the following:

- Roasted Mediterranean Vegetable & Chickpea Salad with Yoghurt Dressing ^{v gf}
- Risoni Super Salad with Kale, Cajun Chicken & Cumin Ranch Dressing
- Roasted Baby Potato Salad with Shallots, Soft Herbs & Paprika Aioli ^{v gf}

LUNCH BEVERAGE & FRUIT & CHEESE

Artisan Cheese Platter, Quince Paste, Nuts, Crackers, Lavoche
 Orange Juice, Mineral Water
 Campos Coffee & T2 Tea Selection

AFTERNOON TEA - Select 3 of the following:

- Lemon & Lavender Melting Moment
- Apricot Wheatgerm Crunch
- Fruity Cornflake Cookie
- Ginger Coconut Slice
- Anzac Cookie
- Peanut Butter Cookie
- Macadamia Caramel Slice
- Chocolate Walnut Brownie ^{gf}

INCLUSIONS AT ALL CONFERENCE BREAKS

Chilled Water & Mints
 Campos Coffee & T2 Tea Selection

v – vegetarian
 gf – gluten free



CONFERENCE MENU 4

ARRIVAL TEA AND COFFEE

MORNING TEA - Select 2 of the following:

- Savoury Mini Croissant with Smoked Ham & Gruyere
 - Orange Polenta Cake ^{gf}
 - Carrot Cake ^{gf}
 - Selection of Mini Danish Pastries
 - Ginger Date Muffin with Salted Caramel
 - Mushroom, Artichoke & Feta Tart ^v
 - Bangalow Double Smoked Bacon & Cheddar Tart
- Fresh Fruit Cups

HOT BUFFET LUNCH - Select 3 of the following:

- Moroccan Chicken Tagine with Aromatic Cous Cous
- Rosemary Roasted Lamb with Eggplant Caponata ^{gf}
- Szechuan Chicken Curry on Fragrant Sesame Rice ^{gf}
- Chicken Hot Pot with Spicy Sausage & Creamy Mash ^{gf}
- Hungarian Veal Ragout on Chunky Crushed Potatoes ^{gf}
- Beef Rendang on Coconut Rice with Cucumber Relish ^{gf}
- Penne Pasta with Roast Tomato, Aubergine, Feta & Baby Spinach ^v
- Layered Vegetable Lasagne with Roasted Tomato Sauce ^v

SALADS - Select 3 of the following:

- Rainbow Slaw with Tahini Dressing ^{v gf}
- Ancient Grain Salad with Fresh Herbs & Chipotle Dressing ^v
- Barbecued Pumpkin, Red Onion & Chilli Cous Cous Salad ^v
- Garden Greens with Mustard Vinaigrette ^{v gf}
- Middle Eastern Fattoush with Pita Crisps ^v
- Chat Potato Salad with Mint & Chive Ranch Dressing ^{v gf}
- Greek Salad with Cucumber, Tomato, Olives & Feta ^{v gf}

LUNCH BEVERAGE, FRUIT & CHEESE

Platters of Fresh Sliced Fruit ^{v gf}
 Artisan Cheese Platter, Quince Paste, Nuts, Crackers, Lavoche
 Orange Juice, Mineral Water
 Campos Coffee & T2 Tea Selection

AFTERNOON TEA - Select 3 of the following:

- Lemon & Lavender Melting Moment
- Apricot Wheatgerm Crunch
- Fruity Cornflake Cookie
- Ginger Coconut Slice
- Anzac Cookie
- Peanut Butter Cookie
- Macadamia Caramel Slice
- Chocolate Walnut Brownie ^{gf}

INCLUSIONS AT ALL CONFERENCE BREAKS

Chilled Water & Mints
 Campos Coffee & T2 Tea Selection

v – vegetarian
 gf – gluten free



FRESH FLOWERS & STYLE

Let our resident Florist, Andrew Birley, add a beautiful and professional touch to your event. Andrew brings over 20 years of experience in planning and creating beautiful floral arrangements designed to enhance your event and to suit your budget.

Phone: 02 8399 3055

Email: freshflowers@freshcatering.com.au

All images exclusively photographed and styled by Fresh Catering. Flowers by Andrew Birley - Fresh Catering resident stylist.