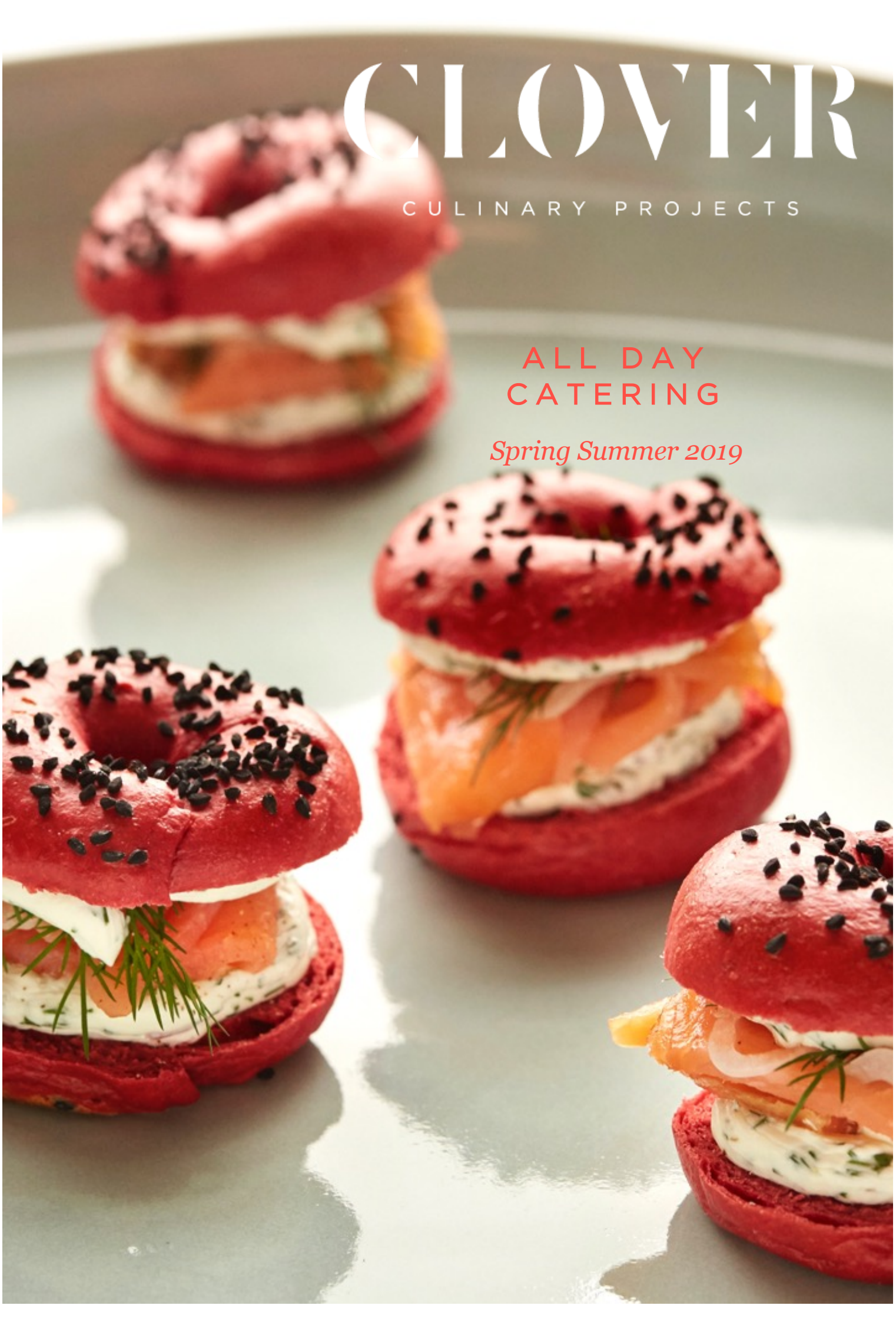

CLOVER

CULINARY PROJECTS

ALL DAY CATERING

Spring Summer 2019

CLOVER
CULINARY PROJECTS

ALL DAY CATERING

TEA SANDWICHES

Roast chook, tarragon mayo, celery, walnuts & parsley

Classic smoked salmon, dill, baby capers, cream cheese & pickled shallots

Smashed egg, lemon mayo & chilli salt

$8.00 per round

RICE PAPER WRAPS

Roast duck, shitake, viet mint & mandarin rolls — $5.00

Lemongrass tofu, noodle salad, peanut, rolls

PATISSERIE

Gruyere, smoked ham, vine tomato & basil croissants

Assorted baby danish — $5.50

Brown sugar muffins, apple, blackberry & candied walnuts

TARTS

Green pea, lemon ricotta, basil, toasted pine nuts

Many mushrooms, taleggio, sage, garlic — $4.50

Shultz smoked bacon, sautéed leek, parsley salad

Caramelised pumpkin, sage & walnut

BABY BAGELS & BRIOCHE BUNS

Smoked salmon, salsa verde, fried capers, chilli, lemon & pickled radish

Heirloom tomato, mozzarella, roasted lemon, prosciutto & basil — $5.50

BLT: Candied bacon, roast vine tomato, basil, cosberg

Zucchini, lemon, basil & ricotta

FRITTATA & FRITTERS

Many mushrooms frittata, parmesan, goats feta, garlic greens, toasted pine nuts

Sweet roast pumpkin frittata, buffalo ricotta rainbow chard, crispy sage — $5.50

Spring pea & zucchini fritters, pattypan squash, whipped feta, dill, cumin salt

PIES & SAUSAGE ROLLS

Beef, burgundy & mushroom pies

Mushroom, thyme & truffle pies

Porchetta sausage rolls, apple & sage — $4.50

Spinach & ricotta rolls, feta & basil

CLOVER
CULINARY PROJECTS

ALL DAY CATERING

SWEET BITES

Glossy juniper meringues, passionfruit curd, vanilla cream, pot roasted peach

Lemonade scones, french butter, apricot jam, whipped cream $5.00

Clover rocky road, cranberry, pistachios, coconut, fluffy marshmallows

Lemon curd & meringue pies

Chocolate, espresso, & hazelnut squares

Pistachio, ricotta & candied orange cannoli, snow sugar

BOARDS

CHEESE

Seasonal Chefs selection
A white, a hard and a blue
Served with our selection of accompaniments $200

ANTIPASTI

Charcuterie, french cheese, crudite, pate, pickles & relish, marinated olives
Noisette breads

FRUIT

Seasonal fresh fruit,: beautiful, colourful cut & whole fruit pieces, bunches of mint

CLOVER
CULINARY PROJECTS

DRINKS

FRESH JUICE

Organic Orange Juice 2lt	$10.00

MINERAL WATERS

Sanpellegrino mineral water 1lt & Aqua Panna still water	$8.00
Sanpellegrino mineral water 250ml	$4.00
Capi soda – lemon, blood orange & yuzu 250ml	$4.50

TEA & COFFEE

$5.00

Tea 2 tea, Allpress coffee, assorted milks, local honey & raw sugar

Minimum orders (weekdays)	$750 + gst
Minimum items	30 per selection
GST	All pricing is plus gst
Delivery fee	$95.00

CLOVER
CULINARY PROJECTS

T & C ' S

QUOTES
Quotes are valid for 60 days
Clover Culinary Projects Pty Ltd reserves the right to Increase prices at any time in accordance with market fluctuations & seasonal availability of ingredients.
We may occasionally adapt our menus to better reflect the availability of some items at the time of your event.
All pricing is plus gst.

BOOKING
A deposit of 50% of estimated costs is required to secure the booking. A booking is only considered confirmed once deposit has been received. It is considered that our trading terms & conditions are accepted once deposit has been received.

FINAL DETAILS
Final guest numbers, confirmed menu (food & beverage) selections and all other associated details **must be finalised 7 days prior to the event**. Any changes after this time may result in additional charges.

PAYMENT
Full pre-payment is required 7 days prior to the event.
We accept payment via Direct Deposit, Paypal,
Visa & Mastercard & AMEX
Visa & Mastercard incur a 2% surcharge
Amex payments incur a 3% surcharge

DIRECT DEPOSIT DETAILS
Clover Culinary Projects Pty Ltd
Westpac
BSB 033 059
ACC 657614

PAYPAL DETAILS
projects@cloverfood.com.au
A 3.5% paypal processing fee applies

ADDITIONAL COSTS
Any additional costs (event staff, additional ice & drinks etc) will be invoiced after the event & payable upon receipt of invoice.

DIETARY REQUIREMENTS
We are happy to cater for dietary requirements and allow for crew meals. Various additional fees apply.

TASTINGS
Tastings can be arranged if required.
A tasting fee will apply.

CANCELLATIONS
Cancellation of a booked event must be provided in writing.
An event cancelled within 30 days of the event will forfeit deposit paid.
An event cancelled within 3 days of the event will incur 100% of the estimated cost of the event.

LIQUOR LICENSING
It is a condition of employment at Clover Culinary Projects that all staff hold a Responsible Service of Alcohol Certificate and are trained not to serve alcohol to persons who under 18 years of age or in a state of intoxication. We reserve the right to refuse service of alcohol at any time.
Our Liquor License is valid from 8.00am until 1.00am 7 days per week.

INSURANCE AND LIABILITY
Clover Culinary Projects Pty Ltd holds Public Liability to the value of $20 million.

Any equipment, contractors or services entered into by the client is not covered under our policy and will require insurance to be arranged by the client or venue manager.

We will accept no responsibility for lost, stolen or damaged goods or any damages incurred to venues.

Any damaged platters, equipment hire, props etc that belongs to Clover Culinary Projects will be charged at the full replacement value.