

ASRC

CATERING

FEBRUARY 2009 / 2010

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catering@asrc.org.au

Email is preferred for all orders.

Alternatively, phone 9326 6066, and ask for Caroline in Catering (Wed to Fri).
Our menu is proudly vegetarian and utilises organic produce where it is viable.
Please specify any dietary requirements prior to placing your order and we will endeavour to fulfil your request.

ASRC CATERING FOOD PHILOSOPHY

“A pastiche of traditional and exotic flavours, using only fresh produce – 85% local (100km radius) and offering a wide vegetarian selection. We’re also committed to an ethical, sustainable business, providing work opportunities for asylum seekers.”

ENJOY FLAVOURS FROM AROUND THE WORLD



Asian: From the fine culinary sensitivities of Japan and Vietnam to the rich mysteries of China, the fiery flavours of Indonesia and the fresh vibrance of the Pacific, Asian cuisine is a mastery of spices and a careful balance of flavours from heavy to light. Asian foods are always appetizing.



African: A cuisine of intensity and exotic flavours driven by complex blends and the taming of strong, aromatic spices. Visually appealing and always fresh, these welcoming dishes arrive from the traditional cooking techniques of stew, roast and grill. Bright, invigorating food.



Middle Eastern: The Middle East’s most alluring cultural form might be in its cuisine. Born of the spice trade and the melting pot of food cultures from around the world, Middle Eastern food’s perfection is in its preparation: braised vegetables, preserved lemons, spice infusions, slow cooking tanjines. A rich, exotic pleasure.



Sweets: From refined to rich, light to luscious, our sweet finger foods will leave you wanting more.

FINGER FOOD MENU

ASIAN

Vietnamese Rice Paper Rolls

Fresh bean shoots, mushrooms, coriander and Vietnamese mint rolled in rice paper. Served with “Nuoc Cham” sauce (chilli, lemon and garlic). **D (W + G upon request)**

Gyoza ★

\Ghee o sa

Chinese steamed wantons filled with mushrooms, cabbage, onions and ginger, fried on one side and served with sweet chilli sauce. **D**

Okonomiyaki

\O kon O me ar kee

Japanese style pancake of water chestnut and shredded seasonal vegetables, served with a mild wasabi mayonnaise. **W + G**

Onigiri Rice Balls

\ON- e – GIR – e

Seasoned sushi rice filled with an umeboshi plum centre and finished with a nori sesame and chilli seasoning. **W + G + D**

Baya Kyaw ★

\BI-ya Jaw

Burmese split pea fritters, served with a minted yoghurt sauce. **W + G (+ D with an alternative sauce)**

Burmese Wraps

Barley Mountain Bread filled with iceberg lettuce, broken split pea fritters and sweet chilli sauce. \$2.50 each. **D**

AFRICAN

Tamayya

\Ta-me-ya

literally meaning “yummy”, these Sudanese falafel-like fritters are mixed with iceberg lettuce and tomato and rolled in Mountain Bread. \$2.50 each. **D**

Sambusa ★

A spicy combination of pumpkin, Berbere spices and green peas, wrapped in spring roll pastry and deep-fried. **D**

Almond & Cheese Ugali ★

East African polenta cakes of almond, garlic, cheese and spinach. **W + G**

Pastilla Bites ★

Crispy almond, cinnamon and leek filo cigars, brushed with butter and dusted with sugar and spice, extremely delicious!

Corn Crepes ★

Corn, ginger and spring onion crepes rolled up with Ethiopian Berbere spice (really fragrant red bell pepper sauce).

Yellow Spice Bread

Our homemade fresh bread made with secret spices and topped with Harissa and homemade Ethiopian “Labneh” cheese. Unbelievably good!

Eritrean Pizza ★

Traditional style pizza from Africa, with fragrant and spicy Berbere tomato sauce, zucchini, olives, cheddar and mozzarella.

MIDDLE EASTERN

Kibbet Addis ★
\Kib-air Ard-as

A slightly altered traditional recipe of burghal croquettes with lentils and spice, served with yoghurt.

Raita Pita Bites

Cucumber, labneh (rich yoghurt), burghal (cracked wheat) and allspice tucked inside pita bread triangles with fresh mint. Very popular.

Kibbet Makli ★
\Kib-air Mar-Kli

A spicy burghal croquette filled with spinach and potato and served with minted yoghurt.

Bishak ★

A delicious pastry from Afghanistan filled with pumpkin, almonds, cinnamon and allspice.

Spanakopita ★

Baked with short pastry rather than filo and filled with feta, spinach, fried onion and nutmeg.

MAIN COURSE MENU

ASIAN

Tandoori Vegetables ★

Chunky, seasonal vegetables marinated in yoghurt and spice and roasted to perfection. Served with basmati rice and tandoori sauce. Quite spicy!! 6/10
W + G

Thai Satay ★

A classic combination of ginger, garlic, chilli and peanuts, mixed with tofu and vegetables. Served with jasmine rice. **W + G**

AFRICAN

Sudanese Curry ★

A delicious stew of cannellini beans, tomato, eggplant and potatoes. Seasoned with cumin, cardamom and cinnamon, and served with our homemade Yellow Spice Bread. **D (W + G without bread)**

Vegetable Tagine ★

A Moroccan staple, this tomato based dish has seasonal vegetables, chick peas, cumin, preserved lemon and coriander. Served with cous cous. **D (W + G without cous cous)**

MIDDLE EASTERN

Middle Eastern Pie *

Butternut pumpkin, brown lentils, raisins and spinach mixed with cumin, cinnamon and coriander, encased in a crispy filo pastry. Served with spicy harissa yoghurt.

Moussaka *

A Greek favourite, layers of eggplant, zucchini, potato and brown lentils with a rich basil tomato sauce, topped with béchamel.

SWEET FINGER FOOD MENU

Fresh Fruit Platter

A fresh selection, beautifully presented. Minimum order 30 serves, \$3.00 per serve. **W + G + D**

Baklava

\Ba-cla-wa

A rich, sweet pastry of the Ottomans. Filled with walnuts, almonds, cinnamon and sugar.

Besboosa

\Bes-boo-sa

A traditional Middle Eastern dessert made with semolina and yogurt. Baked and soaked in rosewater syrup.

Moh Loung Ye Baw

\MO - long - yay - bow

Traditionally given as a “teething cake” in Burma to celebrate a child’s first tooth, this sweet is made with coconut and palm sugar, rolled into balls and boiled in coconut milk. Really delicious and not as sweet as you’d think!

Pandan & Coconut Rice Cakes

Part pandan green and part coconut white, these little cakes are fragrant, sweet and beautiful!

Turkish Delight

The original and the best. **W + G + D**

SALAD MENU

Fattoush

Fresh cucumber, iceberg lettuce, feta cheese, olives, sumac spice (a Middle Eastern ‘citrus’ spice) and crispy pita bread.

Sudanese Peanut Salad

Mixed greens tossed with peanuts, coriander, red onions, tomatoes, cucumbers, olive oil and lemon juice. **W + G + D**

Chickpea and Citrus

African salad of chickpeas, orange, fresh coriander, lemon, carrot, Spanish onion and daikon with a spicy citrus dressing **W + G + D**

BOTTLED WATER, ORANGE AND APPLE JUICES ARE AVAILABLE.

ABOUT ASRC CATERING

ASRC CATERING, MELBOURNE AUSTRALIA

Under the direction of talented international chefs, ASRC Catering can provide for private and corporate functions alike: including celebrations, business conferences, launches, exhibitions and community festivals. A fusion of flavours from around the world, ASRC Catering specialises in hot and cold, finger food, main courses and sweet finger food.

ASRC Catering is a social enterprise established by the Asylum Seeker Resource Centre to employ asylum seekers who have the right and capacity to work. All surplus funds generated from the catering business go towards supporting asylum seekers who do not have the right to work and are unable to access Federal Government services. We aim to:

- » provide pathways to further employment opportunities for asylum seekers through education, training and hands-on work experience
- » demonstrate how asylum seekers make a positive contribution to our society
- » raise community awareness about asylum seeker and refugee issues.



ABOUT THE ASYLUM SEEKER RESOURCE CENTRE

Since opening its doors in June 2001, the Asylum Seeker Resource Centre (ASRC) has become the largest provider of aid, advocacy and health services for asylum seekers in Australia. The ASRC works directly with asylum seekers, both living in our community and in detention, to provide direct aid and support as they seek refugee status in Australia. It also campaigns and lobbies on behalf of asylum seekers and all Australians who want to change the unjust policies that Australia has adopted. Most importantly, at times of despair and hopelessness the ASRC is there to offer comfort, friendship, hope and respite.

ASRC food programs are a cornerstone of the not-for-profit organisation, and the commercialised ASRC Catering service is just one of many important programs run by the centre.

Visit the ASRC website: www.asrc.org.au

HELPING ASRC CATERING

If you have experience in the hospitality industry, catering, cooking, business administration, marketing or education and would like to assist in the development of ASRC Catering, please contact us.

PRICES

FINGER FOOD

Finger food items are \$2.20 each:
A minimum order of 20 serves per item applies.

\$6.60 per head	3 items per person (light, morning tea size)
\$11.00 per head	5 items per person (medium lunch size)
\$15.40 per head	7 items per person (large lunch size)
\$22.00 per head	10 items per person (large dinner size)

All our delicious finger food items are served in/on recyclable or re-usable containers, with cold items served on platters ready to go and hot items ready for the oven, or to serve straight away.

SOUPS

Our seasonal vegetable soups are entrée size and \$6.00 each
A minimum order of 10 serves per soup applies.

MAIN COURSES

A minimum order of 10 serves per course applies.
All main courses are \$14.00 each with a variety of sides, salads and sweets as extras.

\$14.00 per head	one main course
\$18.50 per head	one main course + salad
\$20.00 per head	one soup + one main course
\$24.00 per head	one soup + one main course + salad
\$33.60 per head	all of the above plus 3 sweets!

EXTRA SIDES AND ACCOMPANIMENTS (PER PORTION)

All require a minimum order of 10 serves.

Rice: Basmati, Jasmine	\$2.00
Chapatis	\$2.00
Cous Cous	\$2.00
Giant Cous Cous	\$3.00
Salad	\$4.50

OTHER

Bottled Water	\$3 per litre (available in 1.5 litre bottles)
Orange or Apple juice	\$8 per 2 litre bottle

SERVICE STAFF

We can provide chefs and wait staff for your event. If you require staff at your function, please enquire when ordering.

EQUIPMENT HIRE

We have various items for hire including champagne and wine glasses, plates, cutlery etc. These items are charged individually and breakages, loss, theft will be charged at replacement rates. Please enquire when placing your order.

SERVICE TERMS

DELIVERY

A delivery fee of \$20.00 applies for events within 10 km of Brunswick. Higher fees apply for deliveries outside this area. Alternatively, there is no delivery charge if you would like to collect your order from our **Brunswick** premises, **33 Blyth street**. [refer to map, page 9]

PLATTERS & CONTAINERS

All platters and containers not returned will be included in the invoice at a cost of \$2.50 per platter and \$3.00 per 5L container.

Platters can be returned to the kitchen located at **33 Blyth street, Brunswick**. [refer to map, page 9] Alternatively, they can be left at the ASRC, located at 12 Batman St West Melbourne, Monday-Friday 10.00am – 5.00pm (9326 6066).

MINIMUM ORDER

A minimum order of \$200 is required, excluding delivery charges.

PAYMENT TERMS AND OPTIONS

All functions are payable within 14 days of delivery. Functions over \$500 require a 50% deposit, payable on confirmation of event, with the balance due within 14 days of delivery.

We would prefer payments to be made via an Electronic Funds Transfer. However, we do accept payments made by Visa, MasterCard, Bankcard or cheque. If payment is made in an alternative name to that used for the function booking please include this with payment.

GST

All menu items include GST.

CONFIRMATION OF NUMBERS

Although we will endeavour to accommodate any late changes to your function, we require final confirmation at least 5 working days prior to your event.

CANCELLATIONS

We request that if you need to cancel your order, please do so 3 working days before your event. Unfortunately cancellations within this time incur full payment of your order.

PRICING FLUCTUATIONS AND MENUS

Please ensure that the menu you are using is current. All prices are correct at the time of printing. These prices, however, may vary due to seasonal or supplier shortages. Accordingly we reserve the right to alter or adapt menus or services.

FIND US

AT 33 BLYTH STREET, BRUNSWICK

Walking to 33 Blyth street. Brunswick

Walk into Edmends Street (this is on the left side of 33 Blyth Street (Sanctuary/Baptcare))
About 30 meters you will see a lane with big white gates on the right side.
This is the entrance to the ASRC Catering.
Come through the gates, there is a doorbell to the left of the back door.

Driving to 33 Blyth street. Brunswick From Sydney road:

Turn left into Staley Street
Turn right onto Stewart Street
Turn Right into Edmends Street (one way street)
about 200 meters you will see a lane with big white gates on the left side.
This is the entrance to the ASRC Catering.
You can park in the laneway

From Lygon street:

Turn right into Balmer Street
Turn left onto Stewart Street
Turn left into Edmends Street (one way street)
about 200 meters you will see a lane with big white gates on the left side.
This is the entrance to the ASRC Catering.
You can park in the laneway

