Table of Contents

[Victorian Emergency Management Institute (VEMI) – Catering Menu 2](#_Toc130464510)

[Bar Service 2](#_Toc130464511)

[Breakfast 3](#_Toc130464512)

[Tea breaks 4](#_Toc130464513)

[Lunch 6](#_Toc130464514)

[Dinner 8](#_Toc130464515)

# Victorian Emergency Management Institute (VEMI) – Catering Menu

VEMI Conference Centre offers comprehensive catering service to compliment events from 8 to 120 guests.

Food packages are available at a range of price points for:

* breakfast
* morning and afternoon tea
* light working lunches
* buffet style lunches and dinners
* banquet style lunches and dinners.

## Bar Service

VEMI is a fully licenced premises. Beverage packages are available or, guests may purchase drinks at the bar.

## Please consider:

* Prices shown are for Monday to Friday, non-residential courses.
* Minimum daily catering spend of $500 applies.
* Ten percent catering discount applies to residential bookings.
* Weekend and public holiday surcharges apply.
* Food and beverage prices are inclusive of GST.
* We require final numbers of guests within ten business days of the event date.
* Pre-selected catering options must be provided a minimum ten days out from course commencement to assist with planning and ordering, any events confirmed within a ten day period will receive chef’s selection of items.
* Pricing and products are subject to change without notice.
* For a full list of Terms and Conditions, please contact vemi@emv.vic.gov.au.
* The VEMI kitchen can cater for the following dietary requirements:
* vegan
* vegetarian
* pescatarian,
* gluten free, and
* dairy free.

Additional costs will apply for special menu orders, for example:

* special milks (almond / oat)
* kosher
* halal, and
* other special ethnic meals.

Dietary requirements must be provided ten business days prior to the event. No dietary requirements will be provided for after this time unless for medical reasons.

## Breakfast

**Light buffet menu - $18.50 per person**

* Assorted cereal
* A selection of breads and spreads
* Coffee and tea
* Fruit juice

**Continental buffet menu - $21.50 per person**

* Assorted pastries
* Assorted cereal
* Muesli bars
* Seasonal fruit
* Yoghurt
* A selection of breads and spreads
* Coffee and tea
* Fruit juice

**Full buffet menu - $36.00 per person**

A hot buffet with chef’s selection of five of the following options:

* Poached eggs
* Scrambled eggs
* Fried eggs
* Bacon
* Chorizo
* Roasted tomatoes
* Mushrooms
* Hash browns
* Baked Beans
* Assorted pastries
* Assorted cereal
* Seasonal fruit
* Yoghurt
* A selection of breads and spreads
* Coffee and tea
* Fruit juice

## Tea breaks

**One menu selection - $8.00 per person | Two menu selections - $13.00 per person**

### Sweet Options

* Crème brȗlée donuts
* Scones with jam & cream
* Dounts
* Granola cups with seasonal fruit & cream
* Apple crumble cake
* Chocolate truffles
* Tim Tam balls
* Muffins
* Slices
* Granola bowl with Greek yoghurt, almonds, sultanas, strawberries, apples, blackberries, and pear
* Fruit salad cup with Greek or vanilla bean yoghurt
* Fruit kebabs
* Gourmet cookies
* Chocolate brownies
* Profiteroles
* Banana bread
* Chocolate dipped strawberries
* Apple and cinnamon turnovers
* Bagels with cream cheese
* Lamingtons
* Carrot Cake
* Scrolls - Chefs selection
* Chocolate drizzle hazelnut biscotti
* Yoyo’s
* Macarons
* Chocolate mousse cups
* Mini pancakes with a selection of toppings
* Sweet tarts

### Savoury Options

* Sushi platter
* Lamb kofta balls
* Buffalo wings with blue cheese dipping sauce
* Prosciutto, cranberry and goats’ cheese mini tarts
* Bacon and egg muffins
* Vietnamese rice paper rolls
* Cheese and vegemite sausage rolls
* Vegetable pasties
* Cheesy pumpkin scones
* Dumplings
* Halloumi fries
* Pumpkin, spinach, and feta arancini
* Jalapeno poppers
* Vegetable frittata
* Cucumber bites
* Sausage rolls
* Mini quiches
* Croissants with ham and cheese or tomato and cheese
* Toasties with ham and cheese or tomato and cheese
* Savoury scones with tomato relish
* Mini pizzas
* Spring rolls
* Popcorn chicken bites
* Cajun chicken bites
* Meat and cheese platters with a selection of meats, cheeses, biscuits, and olives

Also available:
**Continuous Tea and Coffee - $8.00 per person
Whole Fruit - $2.50 per person**

## Lunch

**Light working menu - $22.00 per person**

Chef’s selection of the following wraps:

* Chicken rainbow with salad
* Chicken caesar with cos lettuce, parmesan, egg, bacon, croutons and a caesar dressing
* Mexican-style chicken with chicken, corn salsa, tomato & lettuce
* Chicken souvlaki with coleslaw, avocado, feta & tzatziki
* Meatball & haloumi with hummus, tomato, red onion & spinach
* Roasted eggplant, rocket, avocado, tomato, cucumber, red onion & pumpkin seeds
* Italian chicken with spinach, roasted red capsicum, sun dried tomatoes, pesto, red onion, olives & grilled chicken
* Thai beef with coriander, mint, bean sprouts, sweet chilli sauce, cucumber, lettuce, carrot, red onion & roast beef
* Tandoori chicken with tandoori chicken, spinach, tomato, cucumber, red onion & tzatziki
* Hummus cucumber, spinach, tomato, avocado & alfalfa
* Roasted sweet potato, cumin, roasted chickpeas, roasted sweet corn, roasted red onion, spinach & BBQ sauce
* Mexican crumbed fish, spinach, mexican salsa, roasted sweet corn, tomato, red onion & cheese
* Cajun chicken, spinach, alfalfa, avocado & tomato
* Korean pulled pork pickled onion, cucumber, coleslaw, coriander, carrot, and mayo
* Breakfast wrap with scrambled eggs, bacon, cheese, tomato, avocado & spinach
* Falafel pita with lettuce, falafel, avocado, tomato & cucumber salsa

Chef’s selection of the following sliders / rolls

* Chicken banh mi
* Peanut butter & hoisin chicken banh mi
* Meatballs, pesto, rocket & mozzarella
* Fried chicken with mayo, lettuce, cheese & tomato
* Mediterranean with spinach, roasted eggplant, zucchini, capsicum, pesto and feta
* Egg & bacon
* BBQ chicken & coleslaw
* Pulled pork & coleslaw
* Cajun chicken, tzatziki, lettuce & tomato
* BLAT with mayo, bacon, lettuce, avocado & tomato
* Beef meatballs, with napoli sauce, swiss cheese & caramelised onions
* Pulled pork banh mi with pulled pork, julien carrots, cucumber, radish, mayo and coriander

Chef’s selection of the following sandwiches:

* Roast beef, rocket & relish
* Chicken, avocado, mayo & rocket
* Ham, cheese & relish
* Salami, cheese, relish & rocket
* Egg, mayo & lettuce
* Reuben with ham, sauerkraut, cornichons & cheese
* Club with chicken, mayo, bacon, spinach, tomato & egg
* Steak, bacon, egg, tomato, cheese, BBQ sauce & lettuce
* Grilled chicken, pesto, spinach, roasted red capsicum & red onion

**Hot lunch buffet menu (one option) - $24.50 per person**

* Soup Buffet
	+ Chef’s selection of two soups
	+ Warm crusty bread
	+ Fresh whole fruit
* Pasta Buffet
	+ Chef’s selection of two pastas
	+ Chef’s selection of two cold salads
	+ Warm crusty bread
	+ Fresh whole fruit
* Spud Bar
	+ Make your own baked potatoes with a selection of toppings
	+ Fresh whole fruit
* Burrito Bowls
	+ Make your own burrito bowls with a selection of toppings
	+ Fresh whole fruit
* Chinese Bites
	+ Spring rolls
	+ Satay chicken skewers
	+ San choy bow
	+ Dumplings
	+ Fried rice

**Salad and cold meats buffet - $22.00 per person**

* Selection of cold cuts
* Chef’s selection of two (2) salads
* Selection of breads / rolls
* Fresh whole fruit

**Pub style plated - $37.50 per person**

* Chicken parmigiana with chips and salad
* Chicken schnitzel with chips, salad, and gravy
* Roast of the day with vegetables
* Spaghetti Bolognese
* Fettuccine carbonara
* Aussie beef burger with the lot, served with chips and salad
* Salt and pepper calamari served with chips and salad
* Chicken schnitzel and salad burger served with chips
* Beer battered flake served with chips and salad
* Rissoles with bacon, chips and salad and topped with rich gravy
* Chicken Kiev served with garlic butter, chips, and salad
* House made lasagne served with chips and salad
* Beef and Guinness pot pie served with potato mash and mushy peas
* Lamb Cutlets served with chips, salad, and gravy
* Club Sandwich served with chips
* Steak Sandwich served with chips

Also available:
**Takeaway lunch packs - $22.00 per person**

## Dinner

**Plated meals:**

**1 Course - $37.50 per person**

**2 Course - $53.00 per person**

**3 Course - $69.00 per person**

### Entrée

* Halloumi fries
* Jalapeno poppers
* Grilled prawn cocktail
* BBQ pulled pork bao buns
* Grilled saganaki
* Duck spring rolls
* Pumpkin and feta arancini, served with tomato relish
* Salt and pepper calamari
* Thai beef salad
* Honey soy chicken skewers served with petite salad
* Trio of dumplings
* Deep fried camembert bites served with plum sauce
* Tempura prawns
* Lemon and garlic herb scallops
* Cauliflower bites
* Cheeseburger spring rolls served with sweet chilli mayo
* Vietnamese rice paper rolls

### Mains

* Chicken parmigiana served with hand cut chips and a rocket salad
* Marinated chicken Caesar salad with baby cos lettuce, crispy bacon, garlic croutons, anchovies, shaved parmesan, creamy Caesar dressing, topped with a freshly poached egg
* Panko crumbed fish with Caesar salad, sesame salt chips, lemon, and tartare
* Garlic and herb crumbed flathead tails with chips and salad
* Red Thai curry with chicken, capsicum, red onion, and chilli, blended through a Thai curry sauce, served on a bed of jasmine rice with papadums
* Chicken scallopini with mushrooms, finished in a masala cream sauce and served with chips and salad or
* vegetables and scalloped potatoes
* Pork and veal meatball gnocchi served in a red wine and tomato sauce with crusty garlic bread
* Oregano crusted chicken breast with roasted chat potatoes, green beans and a cherry tomato and feta salad, topped with fresh basil and lemon oil
* Pork belly served with roasted chat potatoes, Asian slaw, and apple chutney
* Grilled Atlantic salmon served on a bed of spinach, pine nuts and tangy lemon mayo
* Beef Wellington served with chat potatoes, roasted vegetables, and topped with house made gravy
* Chicken and pumpkin risotto
* Seafood linguine with prawns, mussels, scallops, and calamari tossed through linguini and creamy garlic sauce
* Greek lamb salad with tender lamb slices on a bed of lettuce, red onion, semi sun-dried tomatoes, olives, cucumber, and feta, dressed with aioli and house dressing
* Chicken breast stuffed with spinach and ricotta, wrapped in prosciutto, and topped with creamy lemon and white wine sauce, served with sweet potato mash and sautéed greens
* Panko Crumbed Fish served with Caesar salad, sesame salt chips, lemon, and tartare sauce
* Dukkha crusted chicken breast served on a bed of Moroccan style pilaf with a lemon and dill dressing
* Sticky soy pork belly resting atop an okonomiyaki (Japanese style pancake)
* Cheesy spinach stuffed chicken breast with pumpkin mash and roasted corn
* Roast pork with chat potatoes, vegetables, gravy, and apple sauce
* Nasi goreng with chicken, bacon, prawns, chilli, cabbage, topped with a fried egg and crispy shallots
* Burrito bowl with corn, black beans, iceberg lettuce, brown rice, toasted tortilla, avocado, cheese, tomato and cucumber salsa and chipotle sauce
* Nourish bowl with grilled corn, black beans, avocado, roasted mushrooms, kale, grilled halloumi, sweet potato, and black rice, drizzled in spicy buffalo mayo
* Grilled barramundi served with chat potatoes and vegetables
* Chicken Alabama - chicken breast stuffed with camembert cheese and spinach, wrapped in bacon, and topped with seeded mustard sauce, served with chat potatoes, and sautéed greens
* Chicken breast stuffed with spinach and ricotta, wrapped in prosciutto, and topped with a green peppercorn sauce, served with sweet potato mash, and sautéed greens
* Chicken breast marinated in garlic and finished with a herb rub, accompanied by roasted baby carrots, bacon infused mashed potato, broccolini and corn on the cob pieces
* Herb crusted rack of lamb served on a bed of garlic and rosemary mash and topped with a rich gravy
* Moroccan lamb with rice, yoghurt, and pita bread
* Eye fillet Steak, cooked medium, served with chat potatoes, sautéed greens, and drizzled with a red wine jus

### Dessert

* Donut waffles served with honeycomb, cinnamon, chocolate sauce, ice cream and strawberries
* Panna cotta served with roasted strawberries
* Downtown New York cheesecake served with passionfruit curd
* Chocolate mousse cup encased in a dark chocolate cup, served with fresh cream and raspberry coulis
* Salted peanut brownie pudding served with fresh cream
* Passionfruit vanilla slice served with raspberry coulis and fresh cream
* Chocolate tart served with fresh cream and raspberry coulis
* Strawberry and cream sponge kisses served with raspberry coulis
* Chocolate banoffee tart served with fresh cream, toasted coconut, and raspberry coulis
* Lemon meringue pie with fresh cream and raspberry coulis
* Chocolate fudge brownie served with dark chocolate ganache, ice cream and raspberry coulis
* Meringue nests with cream, passionfruit, strawberries, and peppermint crisp
* Chocolate brownie sundae served with ice cream, fresh cream, nuts, strawberries, and chocolate topping
* Hot Jam Doughnuts with caramel sauce and ice cream
* Lemon curd pavlova with fresh cream and berries
* Sticky date pudding with caramel sauce and fresh cream
* Chocolate cake with ice cream and strawberries
* Chocolate mousse served with fresh cream and strawberries
* Sticky date pudding served with butterscotch sauce, fresh cream, and strawberries
* Toblerone, golden gaytime or passionfruit cheesecake
* Churros served with ice cream and chocolate sauce
* Chocolate spring rolls
* Caramilk mousse
* Trifle
* Bread and butter pudding
* Crème brulée served with ice cream
* Pavlova stack with a berry compote and fresh cream

**Themed Buffet - $53.00 per person**

CHEF’S SELECTION OF 3 MAIN DISHES WITH SIDES AND DESSERT

**AMERICAN**

* Corn dogs
* Hot dogs with mustard slaw
* Mac & cheese
* Hot & smokey beef chilli
* Chicken hot wings
* Fries
* Pulled pork sliders
* Corn bread
* Cheese / chilli cheese fries

**CHINESE**

* Honey chicken
* Chop suey chow mein
* Pork mince stir fry
* Sweet and sour chicken
* Vegetable stir fry
* Beef in black bean sauce

**CURRY**

* Tandoori chicken
* Vegetable biryani
* Chicken tikka masala
* Chicken madras
* Butter chicken
* Lamb curry
* Aloo gobi – potato and cauliflower curry
* Beef massaman curry
* Chickpea curry

**ITALIAN**

* Beef ragu
* Creamy chicken marsala
* Skillet eggplant parma
* Italian sausage & pepper frittata
* Italian meatballs
* Chicken saltimbocca
* Osso buco
* Variety of pasta dishes

**MEXICAN**

* Tacos with toppings
* Enchiladas
* Chilli con carne
* Nachos
* Mexican rice