



*TSR Corporate Services is proud to present a selection of catering options for both formal & informal corporate & private dining.*

*Calling upon a combined 40 years' experience in corporate, a la carte & high-end hospitality, we present only the finest, freshest and tastiest dishes Melbourne's catering and produce market has available.*

*From contemporary to crowd-pleasers, bite-size to banquet, our menus incorporate seasonal inspiration, flair and ingredients. All dining options are complimented with the service of our professional Boardroom Attendants.*

## **AUTUMN/WINTER GRAZING, CONTENTS**

**Informal Cocktail, Butler Service**

**Kosher and Common Dietary Alternatives**

**Boardroom Attendants**

**Terms & Conditions**

**WINTER GRAZING PACKAGE, \$25.00 p/head**

*included:*

*choice of 5 items from the selection below  
boardroom attendant service up to 4 hours  
delivery surcharge  
**total saving, 36%***

**CHILLED SELECTION**

blt bite - crispy bacon, roma tomato, cos & basil mayo round sandwich bites  
prawn, tangy dressing & cos round sandwich bites  
asian vegetable rice paper roll w coriander & vietnamese mint w sweet chilli sauce (gf) (v)  
poached chicken rice paper roll w asian vegetables, coriander & a satay sauce (gf)  
goats cheese grilled pumpkin & zucchini bruschetta topped w hummus (v)  
chicken liver pate en croute w crème fraiche

**HOT SELECTION**

pizza topped w roma tomato, baby bocconcini & fresh basil (v)  
classic quiche lorraine  
spinach & goats cheese quiche (v)  
braised beef & red wine pie  
chicken & leek pie  
traditional sausage roll served w a homestyle tomato sauce

*minimum 75 pieces, or 15 guests required.  
additional selections may be added at \$4.00 per piece.*



## **KOSHER AND COMMON DIETARY ALTERNATIVES**

*All menus are flexible in order to accommodate for any dietary requirements. Please inform us at time of booking, as often meals are unable to be altered once delivered.*

*Supply from Kosher kitchens may attract surcharge up to \$150 per booking.*

## **BOARDROOM ATTENDANTS**

Groomed in Melbourne's most prestigious boardrooms, our professional attendants ensure a smooth, seamless event.

Highly skilled in food preparation and presentation, our attendants take care of all food and beverage service, leaving your premises spotless upon event conclusion.

Attendant's uniform is boardroom standard, consisting of white shirt, black slacks and a black vest.

*Additional attendants may be hired at \$45.00 p/hour to assist with beverage service or extra requirements.*

## **CATERING TERMS & CONDITIONS**

- Menus are subject to change up to within 24hrs of booking, and will be communicated via phone and email. All necessary event communication via email with [paul@tsrcorporateservices.com.au](mailto:paul@tsrcorporateservices.com.au), 0448 893 962.
- Current Winter special is valid for bookings from 01-04-12 through 31-07-12.
- Cancellation, events below 10 guests: A 48 hour event cancellation policy. Whereby if event numbers decrease or cancel within 48 business hours, breakfast from 7.00am, lunch from 11.00am and dinner/cocktail event from 4.00pm, full costs are incurred. In the case of Monday events, the cancellation policy is applied to the preceding Friday.  
Cancellation, events above 20 guests: A 72 hour event cancellation policy. Whereby if event numbers decrease or cancel within 72 business hours, full costs are incurred. In the case of Monday events, the cancellation policy is applied to the preceding Friday.
- Full payment is required prior to event.
- Bookings made within 48hrs of event time may be subject to menus of TSR's discretion.
- Cleanliness: all utilised ceramic & stainless steel to be washed and processed post each event. Kitchen to be swept and cleaned after each event. Bump out to occur immediately.
- All catering bookings are also subject to our general terms and conditions, available to view at <http://tsrcorporateservices.com.au/Terms>