# MELBOURNE ZOO AND WERRIBEE ZOO
# INTERNAL CATERING MENU
# ZOO EVENTS

# PLATED MENU

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# INTERNAL CATERING MENU | ZOO EVENTS

Internal catering orders are placed via the Peter Rowland portal, with standard ordering timeframes applying. This menu has been created exclusively for Zoos Victoria team and is offered at a significantly reduced internal rate.

Please submit orders at least 72 hours in advance for internal drop-offs and a minimum of 5 business days for internal functions. Simply log into the portal, select your items from the menu below, add in specific dietary requirements and our team will be happy to accommodate

Individual Items from $3.80 - $12.00 pp

## COLD ITEMS

PRG Chicken Sandwich | Chicken | Mayo | Soft White Bread

Baked Vegetable and Feta Slice | Seasonal Vegetables | Herbs (V, GF)

Tomato, Mortadella and Mozzarella Sandwich | Basil | Soft White Bread

Market Greens Grain Salad | Kale | Lentils | Avocado | Lemon (VG, GF)

Roast Pumpkin and Ricotta Focaccia | Rosemary | Olive Oil (V)

[Veg= vegetarian, LG= low gluten, N = contains nuts, D = contains dairy]

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## WARM ITEMS

PRG Sausage Roll | All Beef | Tomato Relish

PRG Beef Pie | Shortcrust Pastry | Rich Gravy

Crispy Spiced Chicken Piece Paprika| Brown Rice | Lemongrass (GF)

Cheese And Herb Arancini | Parmesan | Tomato and Balsamic Chutney (V)

Caramelised Onion and Goats Cheese Tart | Meredith Feta | Thyme (V)

Spiced Sweet Potato and Lentil Slice | Cumin | Coriander (VG, GF)

Roast Vegetable and Herb Quiche | Melbourne Market Vegetables | Cheddar (V)

## SWEET, FRUIT AND SHARING PLATTERS

## SWEET ITEMS

PRG Chocolate Brownie Slice | Wiess Dark Chocolate

Lemon Polenta Cake Slice | Almond | Orange Syrup (GF)

PRG Spiced Apple Crumble Bar | Oat Crumb | Vanilla Sugar Pistachio and Olive Oil Slice (VG)

PRG Vanilla Rice Pudding Pot | Seasonal Fruit Compote (GF)

## FRUIT

Seasonal Whole Fruit Selection Apples | Pears | Bananas (VG, GF)

Sliced Melon and Berry Platter | Mint | Lime (VG, GF)

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## COLD SHARING PLATTERS FROM $12.00 PER PERSON

Serves Approximately 10 Guests

PRG Filled Focaccia Platter House made Focaccia

Vegetable Antipasto Board
Marinated Vegetables | Olives | Pickled Chillies

Cheese And Cracker Board
Assorted Victorian Cheeses | Dried Fruit | Lavosh

## SHARED TABLE MENU

**DESIGNED TO BE PLACED AT THE CENTRE OF THE TABLE AND SHARED.**

## FRESH TABLE DISHES FROM $14.00 PER PERSON

Thyme Roast Chicken and Barley Salad Charred Lemon | Pearl Barley | Baby Cos | Cucumber | Jus (LG)

Warm Sweet Potato and Green Bean SaladMustard Seeds | Rocket | Sherry Vinaigrette (V, GF)

Tomato And Chickpea Table Salad Roasted Capsicum | Parsley | Red Wine Dressing (VG, GF)

Charred Broccoli and Farro | Toasted Almonds | Spinach | Lemon Oil (V)

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## Hearty Shared Dishes from $14.00 per person

Slow Braised Beef with Root Vegetables Red Wine Jus | Creamy Mash (GF)

Baked Chicken and Mushroom Pasta
Shallot Infused Cream | Parmesan Crumb

Roasted Vegetable and Ricotta Cannelloni | Napoli Sauce | Basil (V)

Coconut Vegetable Curry | Seasonal Vegetables | Steamed Rice (VG, GF)

Spiced Chickpea and Spinach Stew Tomato | Cumin | Coriander (VG, GF)

Thyme Garlic Roast Chicken Pieces Brown Rice | Burnt Butter | Lemon (GF)

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peterrowland.com.au
(03) 9825 0000