

Tania's Deli

Cafe & Catering

2 Tarwin St, Morwell VIC 3840

Phone - 0412 736 811

Email - catering@taniasdeli.com.au

WEB - www.taniasdeli.com.au



Specialists in Corporate Catering

Tanias Deli is your Corporate Catering Specialist. Situated in the heart of Morwell's CBD we guarantee reliable delivery, excellent quality and exceptional service. Our menu offers a wide range of corporate catering products including sandwiches and rolls, cakes and biscuits, cheese and fruit platters, gourmet platters and hand made cocktail finger foods. Also available are breakfast, morning and afternoon tea and lunch menus. At Tania's Deli we specialize in corporate functions and events from business meetings and barbecues to formal dinners, debutante balls, funerals, cocktail parties and end of year Christmas functions.

With over 29 years of experience in catering to the people of Latrobe Valley our customers trust Tania's Deli Catering with their corporate hospitality catering requirements. Tania's Deli can also offer clients a full range of other services including catering equipment hire and professional waiters.

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Tania's Deli Catering requires that all your next day catering ORDERS must be placed by 4.00pm the previous day. Additions or amendments to next day orders already placed must also be received by 4.00pm.

LAST MINUTE ORDERS

Our team is available to assist you and as a result we will make every effort to provide catering for last minute orders. Certain menu items do require 24 hours notice or more.



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Lunch Combinations

<p>\$14.25 Combo - per person</p> <ul style="list-style-type: none"> • Gourmet Mixed Sandwiches (.5 per person) • French Stick Roll (1 per person) • Fresh Fruit Platter • Upgrade to a "Cheese & Fruit" Platter - add \$1.50 per person 	<p>\$14.75 Combo - per person</p> <ul style="list-style-type: none"> • Gourmet Mixed Sandwiches (3/4 per person) • Mountain Bread Wraps (3/4 per person) • Fresh Fruit Platter • Upgrade to a "Cheese & Fruit" Platter - add \$1.50 per person
<p>\$15.75 Combo - per person</p> <ul style="list-style-type: none"> • Cobb Sandwiches (1 per person) • Baby Baguettes (1 per person) • Fresh Fruit Platter • Upgrade to a "Cheese & Fruit" Platter - add \$1.50 per person 	<p>\$17.00 Combo - per person</p> <ul style="list-style-type: none"> • Gourmet Mixed Sandwiches (1.5 per person) • Cakes & Slices • Fresh Fruit Platter • Upgrade to a "Cheese & Fruit" platter - add \$1.50 per person
<p>\$17.75 Combo - per person</p> <ul style="list-style-type: none"> • Mountain Bread Wraps (1 per person) • Hot Finger Food (3 pieces per person) • Fresh Fruit Platter • Upgrade to a "Cheese & Fruit" platter - add \$1.50 per person 	<p>\$19.75 Combo - per person</p> <ul style="list-style-type: none"> • Gourmet Mixed Sandwiches (1 per person) • Hot Finger Food (3 pieces per person) • Cakes & Slices • Fresh Fruit Platter • Upgrade to a "Cheese & Fruit" Platter - add \$1.50 per person

When ordering on the same day or on a weekend please add \$1.00 per person

MENUS INCLUDE DISPOSABLE PLATES AND SERVIETTES

Morning & Afternoon Tea Combinations

<p>\$8.00 Menu - per person</p> <ul style="list-style-type: none"> • Scones, Jam & Cream(2 halves / person) • Fresh Fruit Platter 	<p>\$9.00 Menu - per person</p> <ul style="list-style-type: none"> • Baby Baguette (1 per person) • Cakes & Slices (gluten free available)
<p>\$10.00 Menu - per person</p> <ul style="list-style-type: none"> • Gourmet Mixed Sandwiches(2 points/p) • Cakes & Slices (gluten free available) • Fresh Fruit Platter 	<p>\$10.50 Menu - per person</p> <ul style="list-style-type: none"> • Mini Ribbon Sandwiches (2p/p) • Hot Finger Food (3p/p) (gluten free, vegan & vegetarian foods available)









When ordering on the weekend please add \$1.00 per person

Individual Breakfast Combinations -

<p>\$13.00 Breakfast - per person</p> <ul style="list-style-type: none"> • Toasted mountain bread wrap with 2 fried eggs, bacon, relish, cheese, tomato, spinach 	<p>\$13.00 Breakfast - per person</p> <ul style="list-style-type: none"> • Toasted Raisin Loaf • Yoghurt, Muesli with berries
<p>\$14.50 Breakfast Pack - per person</p> <ul style="list-style-type: none"> • Smashed avocado with 2 x poached eggs, spinach & Meredith goats cheese on Turkish bread 	<p>\$17.50 Breakfast - per person</p> <ul style="list-style-type: none"> • Individual Fruit Salad • Toasted Banana Bread • 2 Mini Egg & Bacon Quiches

MENUS INCLUDE DISPOSABLE PLATES AND SERVIETTES

Sensational sandwiches and irresistible rolls are prepared fresh daily by our professional catering staff. Each selection is created and developed with your every requirement considered, including easy handling and eating. Delicious with very satisfying fillings and we always provide vegetarian in our variety to cater for every guest, on separate platters and clearly labelled.

	<p>Tania's Deli Selection Platter Mixed platter of sandwiches and rolls, including baby baguettes, open English muffins, mountain bread wraps and cobb sandwiches. 3 pieces per person per serve \$13.50 per person - min 10 people When ordering on the same day or on a weekend \$14.50 per person</p>
	<p>Gourmet Mixed Sandwiches Traditional style triangle point sandwiches. Recommended 1 1/2 rounds per person \$7.50 per sandwich - when ordering on the same day or on a weekend \$8.50 per sandwich Gluten Free open sandwiches available @ \$5.50 each</p>
	<p>Cobb Sandwiches Thick & tasty Swiss style bread for the hearty appetite, cut in half Recommended 1 round per person \$8.00 per sandwich - when ordering on the same day or on a weekend \$9.00 per sandwich</p>
	<p>Ribbon Sandwiches Delicate ribbon sandwiches with 3 slices of bread and 2 layers of fillings. Recommended 1 1/3 rounds per person \$8.00 per round Mini ribbon \$8.00 - when ordering on the same day or on a weekend \$9.00 per ribbon sandwich</p>
	<p>Baby Baguettes Impressive presentation. Recommended 2 1/2 per person \$4.40 each - when ordering on the same day or on a weekend \$4.90 per baguette</p>
	<p>French Stick Rolls For impressive presentation, a very long thin roll. Recommended 1 1/2 lengths per person \$7.50 per length - when ordering on the same day or on a weekend \$8.50 per length</p>
	<p>Mountain Bread Wraps Mountain bread perfectly rolled and cut into 6 easy to eat portions, healthy and delicious. Recommended 1 per person \$8.00 per wrap - when ordering on the same day or on a weekend \$9.00 per wrap GLUTEN FREE Wraps NOW available (cut in half) \$8.00 per wrap When ordering on the same day or on a weekend \$9.00 per wrap</p>
	<p>Egg & Bacon Rolls OR Lamb Meatballs Rolls French Stick Rolls, cut into easy to eat lengths. Recommended 2 lengths per person \$5.00 per length - when ordering on the same day or on a weekend \$5.50 per length</p>

This range of hot finger food will arrive at your premises hot and ready for your guests to eat. Alternatively we can deliver them cold with heating instructions for your in-house oven.

Hot Food Items May Include

- **Balls** - Aranccini Bolognaise Balls
Falafels (vegetarian & vegan)
Greek Style Lamb Meatballs
- **Dumplings** - Asian Prawn
Vegie (vegetarian)
- **Filo Triangles** - Chicken & Asparagus (free range)
Spinach & Feta (vegetarian)
Tandoori Chicken (free range)
- **Frittata** - Pumpkin, Leek & Spinach Frittata (vegetarian)
Sweet Potato & Coriander Frittata (vegetarian)
- **Mini Muffins** - Zucchini (vegetarian)
Zucchini & Bacon
- **Pie** - Mini Shepherd's
- **Pizza** - Salami Pizza Fingers on Turkish Bread
- **Quiche** - Lorraine
Spinach, Red Pesto & Capsicum (vegetarian)
- **Sausage Rolls** - Party Sausage Rolls
- **Skewers** - Marinated Tandoori Chicken Thigh Fillets (free range)
- **Tarts** - Pumpkin, Spinach & Feta (vegetarian)
- **Vol-au-vents** - Chicken & Sweet corn (free range) 2 items per serve
Chicken & Portabella Mushroom (free range) 2 items per serve
Thai Vegie (vegetarian) 2 items per serve

HOT FINGER FOOD @ \$2.50 per item

**@ \$7.50 for 3 items per person
@ \$10.00 for 4 items per person
@ \$11.50 for 5 items per person**

Gluten Free Hot Food Items May Include:

- **Balls** - Greek Style Lamb Meatballs
Falafels (vegetarian & vegan)
- **Frittata** - Pumpkin, Leek & Spinach Frittata (vegetarian)
Sweet Potato & Coriander Frittata (vegetarian)
- **Pie** - Lattice Meat Pie
- **Quiche** - Lorraine
Spinach, Red Pesto & Capsicum (vegetarian)
- **Sausages** - Chicken & Basil Chipolata (free range)
- **Skewers** - Lemon Chicken Thigh Fillets (free range)
- **Tarts** - Spinach, Semi Dried Tomatoes & Feta (vegetarian)

**GLUTEN FREE HOT FINGER FOOD @ \$9.00 per person for 3 pieces
@ \$12.00 per person for 4 pieces
@ \$14.00 per person for 5 pieces**

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Make your celebration or corporate occasion one that everybody remembers with divine cold food savouries. Beautiful handmade items, are a sophisticated addition during the day or night. When impact and presentation are paramount this range is sure to impress your guests.

A minimum order of 20 serves applies for all items except sushi rolls which are a minimum of 4 serves per order.

<p>Savoury Tarts An array of tempting tarts, available in gluten free upon request</p> <ul style="list-style-type: none"> • Coriander Pesto, semi-dried tomatoes & cream cheese • Roasted red capsicum strips, marinated goats cheese & rocket • Tomato & capsicum pesto, cherry tomatoes & olives
<p>Sushi Rolls Authentic Japanese rolls combining three different fillings. Classic nori wrapped sushi rice with mild wasabi and fresh vegetables (gluten free)</p> <ul style="list-style-type: none"> • <u>Vegetarian</u> - pickled ginger, • <u>Smoked salmon</u> • <u>Tandoori Chicken</u> • <u>Tuna</u> <p>2 items per serve (order in multiples of 4 serves)</p>
<p>Smoked Salmon Roulade Roulade of mountain bread with a spiral of Tasmanian smoked salmon, tzaziki, rocket & capers</p>
<p>Spiced Beetroot & Goats Cheese Tart (vegetarian) (available in gluten free upon request) A shortcrust tart filled with beetroot relish tipped with marinated Meredith goats cheese feta</p>
<p>Rice Paper Rolls @ \$3.50 per piece (gluten free) A selection of crisp vegetables and served with a dipping sauce</p> <ul style="list-style-type: none"> • Prawns • Tuna
<p>Smoked Salmon Wonton Tartlets A crunchy wonton tartlet filled with a cream cheese filling topped with smoked salmon</p>
<p>Sesame Seed Trout Balls (gluten free) A ball of sushi rice with wasabi mayonnaise, shredded carrot & smoked trout, rolled in toasted sesame seeds.</p>
<p>Corn & Zucchini Fritters with Salsas (vegetarian and gluten free) A small round fritter topped with avocado & lime juice.</p>

COLD FOOD SAVOURIES

\$2.50 per piece

Except for Rice Paper Rolls @ \$3.50 each

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Gourmet food platters will provide the perfect reason to get your guests together. Internationally inspired, lavish ingredients harmonise together to create flavours and tastes you will all love. For the gourmet who wants it all!

<p>Vegetarian Mezze Platter Includes tomato and olive skewers, dolmades, falafels (vegetarian, gluten free & vegan), grilled eggplant, olives, frittata (gluten free), vegetable chips, snow peas and capsicum, celery & carrot strips. 2 Dips with toasted Turkish bread.</p> <p>\$60.00 per platter (serves approx 10 people)</p>
<p>Meat & Chicken Mezze Platter Includes 20 Chicken pieces (gluten free), 10 smoked ham (gluten free), kabana (gluten free), 10 salami skewered with olives, cherry tomatoes, red capsicum strips and pitted kalamata olives.</p> <p>\$72.00 per platter (serves approx 10 people)</p>
<p>Crisps & Dips Platter Includes 3 dips with Gippsland brie, cubed cheddar cheese, pitted kalamata olives, water thin crisps, classic cheddar cheese twists, toasted Turkish bread and vegetable chips.</p> <p>\$55.00 per platter (serves approx 10 people)</p>
<p>Bar Snacks Platter Includes toasted Turkish bread with 3 dips, kettle style crisps, pitted kalamata olives, roasted spiced nuts, corn chips, honey & soya crisps and parmesan sticks</p> <p>\$50.00 per platter (serves approx 10 people)</p>



Vegetarian Mezze Platter



Crisps & Dips Platter

“Heat and Eat Meals” are individual meals which offer your guests a popular selection of delicious dishes to enjoy in the location of your choice.

Large casserole dishes (8 serves) can be arranged instead of individual “heat & eat meals”

To help complement the Heat & Eat Meals:

- **Steamed Basmati Rice(GF) - \$3.50 per person**
- **Buttered French Stick - 50 cents per person**
- **Garlic Turkish Bread - \$3.50 per person**
- **Large Garlic Cobb Loaf – approx 25 pieces - \$25.00**

24 Hours notice must be given for all Heat & Eat Meals – Minimum 2 serves.

<p>Chicken Kebab (gluten free) A grilled and seasoned chicken skewer, 150g of fresh “free range” chicken pieces Recommended 1 per person for lunch or 2 per person for dinner \$6.50 each</p>	<p>Lamb Rogan Josh A medium curry using tender pieces of lamb with onions, tomato & paprika. \$14.50 per person</p>
<p>Tandoori Chicken (gluten free) A mild Tandoori chicken using bite size pieces of free range chicken thighs with onions and tomato. \$13.50 per person</p>	<p>Chicken & Potato Bake Free range chicken thighs with slices of potato, capsicum & onion layered in a light creamy mustard sauce. \$13.50 per person</p>
<p>Meat Lasagna A classic meat Lasagna with a béchamel sauce and parmesan on top. Served with a homemade tomato sauce. \$11.00 per person</p>	<p>Vegetable Lasagna (vegetarian) Pumpkin, ricotta, spinach & sundried tomato layered between fresh lasagna sheets with a béchamel sauce and parmesan \$11.00 per person</p>
<p>Moroccan Chickpeas & Vegetables (vegetarian, gluten free & vegan) A casserole dish with chickpeas, onion, eggplant, sweet potato, capsicum, tomatoes, raisins, black olives and spices. \$11.50 per person</p>	<p>Beef Stroganoff A classic beef casserole, combining lean beef, sautéed mushrooms bound in a rich tomato reduction sauce. \$13.50 per person</p>
<p>Thai Vegetable Curry (vegetarian, gluten free & vegan) A mild/medium red Thai curry sauce with sautéed pumpkin, capsicum, carrot, onion, cauliflower & zucchini. \$12.50 per person</p>	<p>Sweet Potato Bake (vegetarian) Potato, sweet potato & baby spinach leaves layered in a light creamy sauce. Delicious \$11.50 per person</p>
<p>Pearl Barley Risotto (vegetarian & vegan without the feta) Pearl Barley, pumpkin, bbq capsicum, thyme, garlic, chilli, feta served with pumpkin seeds & sunflower seeds \$13.50 per person</p>	<p>Spinach Polenta with Roasted Vegies (vegetarian & gluten free) Polenta mixed with spinach & parmesan topped with, sweet potato, capsicum & onion in a tomato concasse sauce, then vintage cheddar \$13.50 per person</p>
<p>Individual Items (vegetarian) From \$9.50 Sweet potato & coriander frittata (gluten free) Pumpkin, leek & spinach frittata (gluten free) Pumpkin, caramelized leek & goats feta tarts Spanikopita (silver beet & feta slice in filo pastry)</p>	<p>Individual Items (with meat) From \$9.50 Egg, bacon & cheese tarts Atlantic salmon & asparagus Zucchini & bacon tarts Chicken & asparagus fillos Thai chicken toasted roti Tandoori chicken toasted roti Chicken & mushroom toasted roti</p>

Created in the Tania's Deli- Catering kitchen, is a choice of healthy salads

Crusty baguette rolls can complement the salad at 50 cents each

<p>Tossed Garden Salad (vegetarian, gluten free & vegan) A refreshing green garden salad drizzled with Dijon dressing. An absolute classic. Small = \$20.00 Large = \$28.00</p> <p>Also available as a Greek Salad, using kalamata olives and marinated goats feta (vegetarian & gluten free) Small = \$28.00 Large = \$38.00</p>	
<p>Caesar Salad (gluten free by request) Traditional Caesar salad with our homemade Caesar dressing crispy bacon, free range eggs, croutons and shaved parmesan. Small = \$30.00 Large = \$38.00 Caesar Salad with Chicken (gluten free by request) – Small = \$38.00 Large = \$48.00</p>	
<p>Mixed Quinoa Salad (vegetarian, gluten free & vegan) Mixed Quinoa with roasted eggplant, zucchini, cauliflower, cherry tomatoes, red onion and fresh coriander Small = \$32.00 Large = \$42.00</p>	
<p>White Quinoa Salad (vegetarian, gluten free & vegan) White Quinoa with sweet chilli, roasted zucchini & sweet potato, rocket, snow peas & roasted pumpkin seeds Small = \$32.00 Large = \$42.00</p>	
<p>Roast Vegie Salad (vegetarian, gluten free & vegan) A selection of oven roasted Mediterranean vegetables Small = \$40.00 Large = \$50.00</p>	
<p>Pumpkin & Green Bean Salad (vegetarian & gluten free) This delicious salad includes roasted pumpkin, blanched green beans, asparagus (when in season), grilled cream cheese cubes and cashews with a balsamic vinaigrette dressing. Small = \$32.00 Large = \$42.00</p>	
<p>Tandoori Chicken Salad (gluten free with a balsamic vinaigrette dressing) A salad of mesculin leaves with julienne carrot, celery, cucumber and capsicum topped with slices of marinated tandoori free range chicken breast fillets, kalamata olives and strips of sun dried tomatoes. This salad comes with a tzaziki dressing Small = \$38.00 Large = \$48.00</p>	
<p>Potato Salad - Small = \$28.00 Large \$38.00 (V & GF)</p>	<p>Coleslaw - Small = \$25.00 Large \$38.00 (V & GF)</p>
<p>Pasta Salad - Small = \$25.00 Large \$38.00 (V & GF)</p>	<p>Tabouleh - Small = \$25.00 Large \$38.00 (V)(gluten free when made with quinoa)</p>
<p>Asian Noodle Salad - Small = \$28.00 Large \$38.00 (V)</p>	
<p>Individual Salads</p> <ul style="list-style-type: none"> • All salads above - \$11.50 per person with chicken - \$13.50 per person • Gluten Free Salad with avocado and chicken - \$13.50 per person • Vegan Salad - \$11.50 	

Small Container serves approx 10 people & Large Container serves approx 15 people

When ordering on the weekend please add \$2.00 per salad



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Tania's Deli - Catering

SWEET

PLATTERS

Cakes & Slices (gluten free cakes available upon request, placed on a separate plate & labelled)

Our very popular sweets platter includes a selection from our extensive range of Home-made biscuits, cakes, tarts, slices and muffins
\$5.50- 1 item per serve cut into small pieces.

Gourmet Biscuits

Assorted range of homemade biscuits including Yo-yos, Anzacs, Florentines (gluten free), Muesli Cookies, Belgian Chocolate Mud Cookies (gluten free).
\$2.50 - 1 items per serve

Chocolate Assortment

A decadent selection of chocolates (raspberry balls- milk & white) and chocolate coated liquorice
\$5.50 – approx 3 pieces per serve

Savoury Muffins a delicious savoury muffin served warm with a butter sachet
\$5.50 per item

Scones, Jam & Cream

This old-fashioned favourite is freshly baked and available as a traditional plain scone, with homemade jam and fresh whipped cream.
\$4.50 - 2 halves per serve

Whole Pavlova

A lavishly decorated whole pavlova with whipped cream, "Strawberries & Kiwi or "Bananas & Passionfruit"
\$40.00 serves 10 people

Whole Cakes - You think of a cake and we can make it

12 to 16 servings = \$75.00
16 to 20 servings = \$90.00

Fresh Fruit Platter

A healthy selection of ready to eat fresh fruit to be enjoyed at any time.
Including year round favourites; honeydew, rockmelon, watermelon, pineapple, kiwi fruit, orange, grapes and strawberries.
\$4.00 per serve

Fruit Salad – Large individual container \$7.50

Yoghurt Cups (Low Fat) – "Mixed Berry" or "Muesli & Fruit" \$7.50

Cheese & Fruit Platter

A selection of farmhouse cheeses including brie and flavoured cheddars accompanied by Savoy biscuits and water thin crisps. Complemented by a selection of ready to eat seasonal fruits.
Minimum platter - 7 serves - \$38.50
\$5.50 per serve

Gourmet Cheese Platter

An array of farmhouse cheeses including Gippsland Brie, creamy Gippsland blue, vintage and flavoured cheddars.
Accompanied by dried fruits, nuts, A G Fruit Loaf, savoy biscuits and water thin crisps.
Minimum platter - 7 serves - \$38.50
\$5.50 per serve



Cakes & Slices



Cheese & Fruit Platter

HOT DRINKS

HOMEMADE SOUP in disposable 12oz paper cup

\$7.50 per serve - Other varieties upon request

- Pumpkin
- Potato & Leek
- Pea & Ham
- Minestrone
- Vegetable Soup
- Chicken & Veggie

A portable electric soup urn is available for large orders (free for 15 or more)

When ordering on the weekend \$8.00 per person

- **Espresso Coffee** (Cappuccino, Latte, Flat White, Long Black) Decaffeinated available
- **Hot Chocolate or White Chocolate** with marshmallows
- **English Breakfast Tea** (loose leaf) Herbals available
Available in low fat or normal milk
Soya Milk & Almond Milk - 50 cents extra
Flavoured Syrup (Caramel, Hazelnut & Vanilla) - 80 cents extra
Small \$3.70 Medium \$4.20 large 16oz \$5.00 - All drinks served in disposable paper cups

Instant Coffee & Tea

Jasper Coffee – premium instant freeze dried and Dilmah English Breakfast Tea bags plus Twinings earl grey and a selection of speciality teas including herbal caffeine free varieties of peppermint & camomile. Includes milk, sugar sticks, teaspoons and cups.

Served in crockery \$4.00

Served in disposable cups \$2.50



COLD DRINKS

Orange and Apple Juice - 100% juice with no added sugar and includes disposable cups

- 1 Litre Tetra Pack recommended for up to 5 people @ \$4.50 each
- 1.5 Litre bottle recommended for up to 7 people @ \$6.00 each
- 2 Litre bottle recommended for up to 10 people @ \$7.50 each

Large Bottled Drinks

- 1.25 litre bottles of Coke, Solo, Sparkling mineral water etc
(One bottle recommended for up to 6 people @ \$4.50 per bottle)
- Spring Water - 1.5 litre @ \$5.20 includes disposable cups

Individual Drinks

- Sparkling mineral water: plain or lemon - 300ml
- Spring water 600ml
- Coke or Zero Coke - 375ml \$3.90 each

Glasses, Crockery & Cutlery

Wine glasses	\$0.85
All purpose glasses	\$0.85
Champagne flutes	\$0.85
Entree/side plates	\$0.65
Dinner plates	\$0.85
Soup bowls	\$0.65
Knives/forks/spoons	\$0.35
Carafe/water jugs	\$2.00
Cup, saucer, teaspoon set	\$2.00
Tongs/large serving spoons	\$1.00
Bottle Openers	\$1.00

Disposable Selection

All items available at \$0.20 each
Knives/forks/spoons
Teaspoons
Dinner plates
Side plates
Bowls
Hot or Cold Disposable Cups

Catering Platters at \$2.00 each

Lost or Broken Equipment

Any lost or broken equipment will be at the customer's expense.
The customer will be notified of any charges

Cleaning

If crockery & cutlery is not returned in the same condition as received, a cleaning charge will be added to the invoice at \$30.00 per hour

Linen

• Square	\$20.00
220cm x 220cm (7' 6" x 7' 6")	
Folded in half for trestle tables (perfect for round tables seating 8 to 10 people)	

Event Hire

Trestle Tables	\$20.00
Hot water urns 20 litre	\$30.00
Portable Black Soup/Casserole Urn	\$25.00

Waiters - PER HOUR - Minimum 3 hour duration

Monday to Friday	\$35.00
Saturday	\$40.00
Sunday	\$45.00

- **Phone Tania's Deli Catering on 0412 736 811**
- **Text an order to 0412 736 811**
- **Email an order to catering@taniasdeli.com.au**

*** Upon receiving your order, we will contact you promptly to confirm your requirements.
No confirmation means NO order received**

Terms and Conditions

TERMS OF TRADE

Corporate Catering - 7 days from end of the month
 Private Functions - 7 days from the date of Invoice

DELIVERY

- Catering can be collected during weekdays from our shop at 2 Tarwin St, Morwell for Free
- Deliveries from 9.00am to 5.00pm weekdays will incur a \$15.00 delivery fee, in the Latrobe Valley area (Traralgon, Morwell, Moe & Churchill)

After Hour Delivery of Catering may incur a fee of \$30.00 which also includes areas outside the Latrobe Valley.

Collection of platters – if platters have not been returned within two working days a collection fee of \$10.00 will be sent as a separate invoice.

PRICING

All prices are inclusive of GST.
 Prices are subject to change; please confirm pricing when ordering your catering

SAME DAY ORDERS

Our team is available to assist you and as a result we will make every effort to provide catering for last minute orders. Certain menu items do require 24 hours notice or more.

PAYMENT

For your convenience the following payment options are accepted;

- Company Cheque
- Direct Debit into Tania's Deli Bank Account (BSB 063 522 Account No 10400749)
- Credit Card – Visa, MasterCard, American Express and Diners Club

CANCELLATION notice required

Cancellation charges will apply when your catering requirements have been confirmed verbally or in writing where costs have been incurred in regards to food, labour or other services.

Up to 20 people - by 4.00pm the day before

20 to 50 people - 2 days before

Over 50 people - 7 days before

INVOICES

Invoices are sent via email (or post if requested) within a week of the function.