



TOCAL CATERING MENU

We offer you a range of convenient catering options to suit your needs. You can choose from our platter selections or create an event menu by combining platters and adding a beverage package. If you would like to have something that you do not see here, feel free to contact us to discuss some options.

We are very happy to work with you to tailor a menu and catering service to your needs.

The following menus are a guide and subject to changes or seasonal variations.

Gluten-free and other dietary requirements:

Total is happy to cater to your specific dietary requirements. Please call us to discuss your specific requirements.

TRADITIONAL SANDWICH (\$12 PER HEAD)

(one and a half sandwiches per person – 6 points)

Prepared on white and multigrain breads with a variety of fillings including:

- Egg, lettuce, tomato, mayo
- Roast beef and pesto
- Chicken, mayo, lettuce
- Ham, cheese, tomato, mustard pickle
- Salad
- Silverside and pickles.

WRAPS LUNCH

(one wrap per person, price and fillings as per sandwich menu).

WRAP AND SANDWICH COMBO

(1/2 wrap and 3 sandwich points per person, price and fillings as per sandwich menu).

All sandwich/wrap lunches include juice and fruit platter.

HOT FINGER FOOD (\$15 PER HEAD) **

(4 pieces per person) (Plus 1/2 sandwich, 2 points)

- Spinach and feta filo triangles
- Variety of mini quiches (Lorraine, spinach and feta, zucchini and sun dried tomato)
- Moroccan meatballs
- Selection of gourmet mini pies
- Chicken wing things
- Fish cocktails
- Vegetarian spring rolls.

(Finger food meal is combined with mixed sandwiches and includes a fruit platter and juice)



LUNCH IN THE DINING ROOM (\$12 PER HEAD)

Lunch can be taken in the comfort of our dining room.
Buffet style lunch, set menu, usually consists of the choice of two hot dishes.
(Set times and bookings essential).

DINNER IN DINING ROOM (\$12 PER HEAD)

Dinner can be taken in the comfort of our dining room.
Buffet style dinner, set menu, usually consists of the choice of two hot dishes and dessert.
(Set times and bookings essential).

SELF COOK BBQ LUNCH OR DINNER (\$17 PER HEAD)

Packed to take away—you cook.

- 1 piece steak and 2 sausages per person
- 2 salads (assorted) and onion
- 1 bread roll each, sauces and utensils.

(Lunch BBQ includes Fruit Platter).

(Dinner BBQ includes Dessert).

MORNING AND AFTERNOON TEA (\$4 PER HEAD)

(2 pieces per person)

- Includes tea and coffee
- Assorted home-made cakes, slices and biscuits.

BUDGET OPTION (\$1 PER HEAD)

Includes tea and coffee.

Packet biscuits.

SAVOURY MORNING AND AFTERNOON TEA PLATTER \$25 **

(1 platter serves 5 people).

Dip served with vegetable crudités and crackers.

CHEESE AND CRACKERS PLATTER \$30 **

(1 platter serves 5 people).

Cheese, cabanossi, served with dried fruits and crackers.

CONTINENTAL BREAKFAST (\$9 PER HEAD)

Available in the dining room.

Cereal, Toast, Yoghurt and includes one hot dish each day.

(Between 7 – 7.30 am weekdays and 8am weekends).

(Bookings essential).

ADD ONS;

Weekend surcharge \$2.00 per meal.

Please read these terms and conditions before making your booking

TERMS AND CONDITIONS

BOOKINGS

- Approximate catering numbers to be given at time of booking, preferably one week in advance, particularly for large groups.
- Changes to orders to be communicated no later than 48 hours before the event.
- Final numbers to be confirmed no later than 48 hours before event or function. You will be charged for the number booked, or the number present, whichever is greater.

DELIVERY

- Delivery can be arranged at specific times and only locations within Tocal College and immediate area.

PAYMENT

- For bookings over \$500, a 50% deposit is required with booking. The balance is payable on delivery of your order, unless earlier arrangements have been made.
- Cash, approved company cheques and credit card payments are accepted.
- Pre-approved clients can be invoiced.

CANCELLATION POLICY

- Cancellations must be received no later than 48 hours before delivery or a 50% cancellation fee may be incurred.
- Orders cancelled within 24 hours of delivery will need to be paid in full given the cost of stock purchased and staff engaged to prepare the order.

PLATTERS/URNS/PLUNGERS/SERVING UTENSILS

- These are provided without charge and are to be returned or left in the rooms after your event.
- You will be billed for any lost/misplaced items.

CLEANING OF CONFERENCE ROOMS

- Please place crockery and cutlery in dishwasher, (if they are fitted in your room), and start eco wash cycle.

We thank you for your understanding and cooperation.

CONTACT

Domestic Service Manager

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Department of
Primary Industries

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COLLEGE