

# Catering Menu for Van Raay Centre Room Hirers

(Available for groups of 15 people or more)



## Morning Tea selection of two

Merri house yogurt and seven stars muesli 8pp  
Scrambled egg, spinach and feta roll 7pp  
Scrambled egg and bacon roll 7pp  
Egg, tomato, basil and feta tart 7pp  
Croissants:  
Plain 5pp  
Cheese and tomato 7pp  
Ham, cheese and tomato 7pp  
House smoked salmon, capers and chive 7.5pp

## Afternoon Tea selection of two

*Also available as morning tea options*  
Mini muffins 3.5pp  
Whole muffins 5pp  
Mini danishes 3.5pp  
Whole danishes 5pp  
Walnut and maple scrolls 6pp  
Seasonal fruit platters 5pp

Leave the decision to the chef with the Merri Lunch Selection

## Merri Lunch Selection 17.5pp

**Option 1:** Mini muffin, sandwich and fruit platter

**Option 2:** Salad lunch and fruit platter

Or select from the following shared platters or Turkish Lunch option

**Lunch Selections** select a total of two from the following salad or sandwich options:

## Sandwich Lunch

Artisan rolls 8.5pp  
Everyday bread (white, rye or multigrain) 9pp  
Tortilla wraps (wholemeal or white) 10pp  
Baguettes 10pp  
Panini 10pp  
Gluten free bread 10pp

## Sandwich Fillings

Pumpkin, coriander, cos lettuce, cashew  
mayonnaise and pesto  
Roast chicken, rocket, avocado and mayonnaise  
Falafel, hummus, cucumber salad mix  
Ham, cheddar cheese, lettuce, tomato and relish  
Curried egg, lettuce, chives and aioli  
Roast beef, rocket, tomato and relish

## Salad Lunch selection of two - 15pp

*All salads have a seasonal salad leaf mix base*

Beetroot, roast pumpkin, trail mix and cumin yoghurt  
Sesame beef, citrus dressing, wombok, cucumber and coriander  
Cous cous, eggplant, zucchini, chili, currants and mint yoghurt  
Roast chicken, broccolini, rocket and cashews  
House smoked salmon, golden beets, baby tomatoes and fennel  
Tomato, cucumber, cos lettuce, rocket, capsicum, olives and feta

## **Turkish Lunch** selection of two - 19pp

*All dishes are served family style with pilaf rice, garden salad and cacik dip (house-made cucumber and yogurt dip).*

Imam Bayaldi – Baked stuffed eggplant with Turkish spices

Lahana sarma – Cabbage leaf dolma stuffed with rice, onion and dill

Nanali Kofta – Lamb meatballs baked in tomato and capsicum sauce



## **How to Order**

**Email:** [themerri@ceres.org.au](mailto:themerri@ceres.org.au) (preferred)

**Phone:** 03 9389 0166 (not attended during service)

- Whilst we strive to cater for various dietary requirements (gluten free, dairy free, fructose free, vegan and vegetarian) our kitchen uses nuts and gluten in several dishes, and we cannot guarantee that there is zero risk of cross contamination in all dishes.
- Order confirmation and payment is due one week prior to all catering bookings and is essential for service to occur.
- Any additional food or beverage ordered must be paid for in full on the day of your event or beforehand.
- Payment details will be attached to your invoice.

Note: Minimum spend required for all catering orders.

Please contact us with any queries regarding the menu or booking.

We look forward to welcoming you to The Merri at CERES!

## **About the Merri Table**

Sustainable food choices are very important to us here at CERES and they link to all of the food enterprises we operate from what we stock in the Grocery to what features on the menu at The Merri Table. We take pride in the relationships that we have established with local farmers and trust in their products and processes.

Our partnerships with farmers and producers support a localised food system that gives back to those who care for the earth, their produce and animals. All of the meat and dairy products on our menu are organic, free range and cruelty free.

### **CERES Farm**

Honey Lane Market Garden is set on half an acre of land and contains a beautiful mix of fruit trees and raised garden beds, chooks, an aquaponics system, worm farms, a propagation area and an outdoor classroom. We plant organic seedlings propagated by our Propagation team. The organic produce grown on at our market gardens is harvested and available for purchase at the CERES Organic Market.

### **CERES Chooks**

CERES Farm is home to over 200 Isa Browns which are split in two flocks called either the Hazels or the LouLous. Our lovely chooks provide us with hundreds of delicious organic eggs each week and they are available to purchase at the CERES Grocery.

### **Does the food come from CERES?**

The Merri Table cooks up a lot of produce each week for our hungry customers and our Honey Lane Market Garden and Chooks simply do not produce enough to meet up with the demand, instead we support our local farmers and producers. You can check the daily specials board inside The Merri Table to find out which ingredients have been grown on site.

**At the Merri Table we pride ourselves on using the best local, fresh, free-range and organic produce.**

**All profits generated go towards supporting our education and community programs.**