

VIVA LA VIDA CATERING MENU



EMAIL: INFO@VIVALAVIDADARWIN.COM.AU
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◆ All Catering is for a minimum of 10 people

◆ A minimum of 24 hours notice is required for each order

◆ Every attempt is made to use fresh seasonal produce therefore some produce may be subject to change to ensure quality

◆ Every order is supplied with environmentally friendly bio-degradable plates, cutlery and napkins

◆ All deliveries within Darwin CBD are FREE of charge, \$10 delivery fee to outer suburbs, \$20 delivery fee to Palmerston and surrounds. Contact us if you are beyond the greater Darwin Region

Contact Name: Date Ordered:
 Business Name: Date Required:
 Mobile Number: - Delivery/Pickup Time:
 Email Address: Business Phone:
 Delivery Address:

Payment Choice: In Person via Cash, Cheque or Card at Viva La Vida (prior to delivery)
 Credit Card over the phone (08 8942 0544) (prior to delivery)
 Cash on Delivery (please ensure correct amount as change will not be given on site)

Card Number: Exp:   
 Name on Card: CCV: (3% surcharge on amex)

After taking a look at the menu, please fill out the following:

WRAPS + BAGUETTES **BUFFET MEALS**

MORNING / AFTERNOON TEA **SANDWICHES**

TOTAL NUMBER OF PEOPLE EATING

ANY SPECIAL REQUIREMENTS _____

FOOD ALLERGY DISCLAIMER

Viva La Vida makes every attempt to identify ingredients that may cause allergic reactions to those with food allergies. Please be aware we prepare foods and use ingredients in our products that contain nuts or nut oils. If you have any type of food allergy please inform us or please refrain from eating our products.

OFFICE USE ONLY CONFIRMATION SENT PAID INVOICE-SENT KITCHEN-COPY
 NOTES _____

WRAPS + BAGUETTES

\$ 8 Per Person (min 10)

Please choose **4** of the following for your platter:

- Thai beef salad wrap
- Salmon + chives + cream cheese + spinach wrap
- Char grilled vegetable + hummus + crumbled feta wrap
- Salami + cheese + chilli tomato relish wrap
- Pumpkin + haloumi + spinach baguette
- Ham + tomato + lemon cream cheese baguette
- Marinated chicken breast + mescaline leaves + onion + aioli baguette
- Lean beef + mustard cranberry dressing baguette

Please clearly print the number of guests you want this platter to serve:

Please let us know if have any alternate requirements: _____

SANDWICHES

\$ 7 Per Person (min 10)

Please choose **4** of the following for your platter:

All sandwich platters are a mix of wholemeal / white bread

Gluten Free Bread is \$1 extra per sandwich

- Roast beef + mustard chutney
- Roast chicken + crisp bacon + aioli
- Smoked salmon + crème fresh + dill
- Devilled egg + lettuce
- Chicken waldorf
- Baked ham + cheddar + tomato chutney
- Tomato + red onion + cucumber + lettuce + cheddar cheese

Please clearly print the number of guests you want this platter to serve:

Please let us know if have any alternate requirements: _____

BUFFET MEALS

Perfect for a full sized meal, the buffet package is fantastic value for money. Dishes can also be purchased individually.

BUFFET PACKAGE: \$ 26.5 Per Person (min 10)

Your choice of **3** HOT DISHES and **2** SALAD SELECTIONS. Served with dinner rolls.

Please clearly print the number of guests you want this package to serve:

HOT DISHES

\$60 each if bought individually (each dish is served as 10 portions)

- Vegetable paella **GF**
- Traditional cottage pie
- Chicken, leek and mushroom casserole
- Salmon Patties with aioli and lemon
- Home-made beef lasagne
- Char grilled vegetable lasagne
- Roasted ratatouille **GF**
- Butter chicken with steamed rice **GF**

Please tick this box if you are choosing dishes individually, rather than as a package

SALAD SELECTIONS

\$55 each if bought individually (each dish is served as 10 portions)

- Asian slaw with low fat dressing **GF**
- Tex-Mex pasta salad
 - (Gluten free +\$10)
- Organic roasted pumpkin and couscous salad
- Quinoa and pomegranate salad **GF**
- Waldorf salad with broccoli **GF**
- Vegetarian pasta salad with basil garlic mayonnaise
 - (Gluten free +\$10)
- Garden Salad **GF**

MORNING/AFTERNOON TEA

All platters are for a minimum of 10 people

MEZZE SHONAE

\$ 10 Per Person

Medium / strong hard & soft cheeses

Chorizo

Sopressa salami

Marinated Fremantle sardines

Black and green kalamata olives

Selection of homemade dips

Focaccia & crackers (GF on request)

Please clearly print the number of guests you want this platter to serve:

PLOUGHMANS PLATTER

\$ 12 Per Person

Selection of fresh rolls

Baked ham

Grilled chicken

Rare roast beef

Hard and soft cheeses

Sliced tomatoes

Pickles + chutney + pickled onions + herbed butter

Please clearly print the number of guests you want this platter to serve:

LITE + EASY PLATTER

\$ 14 Per Person

Fresh house made dips with vegetable sticks

Tomato + cucumber + lean ham finger sandwiches with low fat mayonnaise (GF available on request)

Smoked salmon, chive & mascarpone profiteroles

Raw treats 'rawsome mint patties'

Please clearly print the number of guests you want this platter to serve:

Please let us know if have any alternate requirements: _____

MEZZE ALEXII

\$ 10 Per Person

Mild / medium hard and soft cheeses

Serrano ham

Smoked salmon

Selection of homemade dips

Black and green kalamata olives

Quince paste & nut selection

Focaccia & crackers (GF on request)

Please clearly print the number of guests you want this platter to serve:

FRUIT PLATTER

\$ 7 Per Person

Selection of Seasonal Fruits

Please clearly print the number of guests you want this platter to serve:

CLASSIC PLATTER

\$ 14 Per Person

Classic scones + jam + fresh cream

Cheese & chive scones with savoury butter

Club sandwich triangles: White & rye bread + grilled chicken + baked ham + tomato + cucumber + lettuce + cheese + low fat mayonnaise

Homemade cookies

Petit fours - cakes and slices

Please clearly print the number of guests you want this platter to serve: