



CORPORATE MENU

As one of Canberra's only French/European Catering options, Vesta is providing you with a unique restaurant quality experience in a corporate setting.

Whilst we offer a variety of different packages and food option, we do understand that each client has different needs.

As such, we are always happy to discuss options and tailor a menu adjusted to your requirements.

If needed, please call us on 0414782139 or drop us a line at info@vestacatering.com.au

Lunch Packages

Lunch Package 1

2 Pieces of Sandwich/Wrap/Baguette Selection
Fresh Seasonal Fruit Platter

Lunch Package 2

2 Pieces of Sandwich/Wrap/Baguette Selection
Fresh Seasonal Fruit Platter
1 Baked Item

Lunch Package 3

Individually Packaged Meal
Fresh Seasonal Fruit Platter
1 Baked Item

Lunch Buffet

Sonoma Sourdough and Cultured
Butter 1 Protein Choice
1 Hot Side
Choice 1 Salad
Choice

Premium Lunch Buffet

Sonoma Sourdough and Cultured
Butter 2 Protein Choice
1 Hot Side Choice
1 Salad Choice Dessert
Optional (+\$10)

All Day Conference Package

Morning Tea

Ham, Cheese & Tomato Croissant
Greek Yoghurt & Granola with Seasonal
Fruit Assorted Mini Danishes

Lunch

Selection of Sandwiches/Wraps/Baguettes
Or
Individually Packaged Meal (+\$5)

Fresh Seasonal Fruit Platter


Afternoon Tea

Mini Sausage Rolls
Stuffed Donut Balls

BREAKFAST / MORNING / AFTERNOON TEA




	Gluten Free	Dairy Free	Vegetarian	Vegan
BAKED ITEMS -				
Chocolate Croissant [1 piece]			✓	
Assorted Muffins (Chocolate & Hazelnut/Mixed Berry/Apple Compote) [1 piece]			✓	
Stuffed Donut Balls (Chocolate & Hazelnut/Mixed Berry) [2 pieces]			✓	
Assorted Mini Danishes [3 pieces]			✓	
Freshly Baked Butter Croissant			✓	
Ham, Cheese & Tomato Croissant (add +\$1)			✓	
Vegan Raspberry Filled Croissant		✓	✓	✓
Mediterranean Vegetable Quiche (add +\$2)		On Request	✓	
Bacon and Emmental Cheese Quiche (add +\$2)				
Banana Bread with Maple Butter	On Request		✓	On Request
Dark Chocolate Mousse Tartlet	✓		✓	
Vanilla Creme Patissiere and Berries Tartlet	✓		✓	
Praline Custard and Crushed Nuts Tartlet	✓		✓	
Lemon Custard and Meringue Tartlet	✓		✓	
Dark Chocolate & Hazelnut Brownie	✓		✓	



	Gluten Free	Dairy Free	Vegetarian	Vegan
FRUITS AND HEALTHY OPTIONS				
Assortment of Fresh Whole Fruits	✓	✓	✓	✓
Fresh Seasonal Fruit Platter	✓	✓	✓	✓
Mediterranean Vegetable & Spinach Frittata	✓	On Request	✓	
Chia Pudding with Seasonal Fruit	✓	✓	✓	✓
Greek Yoghurt & Granola with Seasonal Fruit	✓	On Request	✓	✓



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SAVOURY PLATTERS				
Premium Dips and Fresh Crudites with Assorted Crackers & Wafers	✓	On Request	✓	On Request
European and Local Farmhouse Cheeses with Assorted Crackers & Wafers	On Request			
Antipasto Platter - Pickled Vegetables, Cured Meats & Dips	On Request	On Request	On Request	On Request




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PARTY BITES - \$5pp				
Fruit Skewers	✓	✓	✓	✓
Mini Sausage Rolls				
Mini Quiches			On Request	
Beef Party Pies				
Vegan Spring Rolls	✓	✓	✓	✓

LUNCH MENU



	Gluten Free	Dairy Free	Vegetarian	Vegan
FRESHLY MADE SANDWICHES, WRAPS AND BAGUETTES [2 pieces]				
Roast Chicken, Ratatouille, Seeded Mustard & Tarragon Mayonnaise, Cos Lettuce	On Request	✓		
Prosciutto, Brique d'Affinois Cheese, Roquette & Salsa Verde	On Request			
Mustard & Pepper Beef, Grilled Capsicum, Swiss Cheese, Roquette & Salsa Verde	On Request			
Vadouvan Curried Egg, Seeded Mustard & Tarragon Mayonnaise, Baby Cos Lettuce	On Request		✓	
Roast Pumpkin, Feta Cheese, Roquette & Romesco	On Request	On Request	✓	On Request
BBQ Pulled Pork, Brown Rice, Quinoa, Sauerkraut and Spinach	On Request	✓		
Roasted Mediterranean Vegetables, Roquette & Salsa Verde	On Request	✓	✓	✓
Chicken Schnitzel, Avocado, Mayonnaise & Cos Lettuce		✓		



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INDIVIDUALLY PACKAGED MEALS				
Wellness Bowl-Quinoa, Brown Rice, Bean Sprouts, Pickled Ginger(Chicken/Salmon/Tofu)	✓	✓	On Request	On Request
Brown Rice, Sweet Potato, Avocado, Ginger, Sesame Dressing (Chicken/Salmon/Tofu)	✓	✓	On Request	On Request
Couscous Salad with Dried Fruits, Grilled Vegetables (Chicken/Lamb/Ratatouille)	✓	On Request	✓	On Request
Classic Chicken Caesar Salad	✓		✓	✓
Seared Tuna Nicoise Salad	✓	On Request	✓	✓
Chicken Soba Noodle Salad,Asian Greens, Pickled Ginger, Avocado, Sesame Dressing		✓	On Request	On Request
Roast Chicken and Ratatouille Pasta		On Request		
Mixed Grilled Mediterranean Vegetables and Spinach Pasta		On Request	✓	On Request




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PIZZA AND LASAGNA (6 people minimum order)				
Traditional Bolognese Lasagna (1 Piece)	On Request		On Request	On Request
Roasted Pumpkin, Rocket and Feta Pizza (2 Pieces)	On Request		✓	On Request
Chicken, Spinach, Caspicum and Eschallots (2 Pieces)	On Request	On Request		
Salami, Tomato and Mozzarella Pizza (2 Pieces)	On Request	On Request		


LUNCH/DINNER BUFFET OPTIONS




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MAIN OPTIONS				
Traditional Boeuf Bourguignon (Braised Beef Cheeks in Red Wine Sauce)	✓			
Roasted Beef Sirloin with Café de Paris Butter	✓	✓		
Roasted Filet Mignon of Beef	✓	✓		
Traditional Bolognese Beef Lasagna	On Request			
Cumberland Pie	On Request		✓	
Beef & Refried Bean Enchiladas with Pico de Gallo & Guacamole		✓	On Request	On Request
Whole Roasted Lemon and Rosemary Chicken	✓	✓		
Coq au Vin (Chicken Mayland in Red Wine Sauce and Speck)	✓	On Request		
Soba Noodle Salad with Poached Chicken, Avocado & Pickled Ginger		✓	On Request	On Request
Confit Duck Leg With Braised White Beans Ragout (cassoulet)	On Request	✓		
Confit Duck Leg with Puy Lentil Ragout	✓	✓		
House Made Porchetta with Seared Grapes	✓	✓		
Roasted Pork Loin with Apple Sauce	✓	✓		
Tonkatsu & Japanese Curry		✓		
Marinated Lamb Rack & Salsa Verde	✓	✓		
Oven-Baked Salmon, Cherry Tomato & Fennel	✓	✓		
Seared Tuna with Nicoise Salad	✓	✓		
Avocado & Prawn Cocktail	✓	✓		
Slow-Roasted Lemon & Parmesan Cauliflower with Braised Cabbage	✓	On Request	✓	On Request
Roast Vegetable Lasagne	On Request		✓	
Potato, Lyonnaise Onion & Gruyere Tart		On Request	✓	On Request



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HOT SIDE OPTIONS				
Parisienne Mashed Potato	✓		✓	✓
Roasted Potatoes with Herbs and Butter	✓	On Request	✓	On Request
Green Beans Amandine	✓	✓	✓	✓
Honey Glazed Dutch Carrots	✓	✓	✓	✓
Creamy Potato & Rosemary Gratin	✓		✓	
French Puy Lentil Ragout	✓	✓	✓	✓
Herbed Couscous & Tomato Tabbouleh		✓	✓	✓
Ratatouille & Couscous		✓	✓	✓
Mixed Roast Vegetables	✓	✓	✓	✓
Mixed Vegetable Tempura with Ponzu		✓	✓	✓
Stir Fried Asian Greens	✓	✓	On Request	On Request
Fried Rice	On Request	✓	On Request	On Request
Mexican Style Rice		✓	On Request	On Request
Steamed Rice		✓	✓	✓



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Cold Side Options				
Pumpkin, Quinoa & Feta Salad	✓	On Request	✓	On Request
Roast Beetroot & Spiced Chickpea Salad	✓	✓	✓	✓
Roast Tomato, Baked Prosciutto & Parmesan Salad	✓	On Request		
Roast Pear, Walnut & Parmesan Salad	✓	On Request	✓	On Request
Orange & Shaved Fennel Salad	✓	✓	✓	✓
Avocado, Globe Artichoke, Baby Peas & Green Goddess Salad	✓	✓	✓	✓
Baby Gem Lettuce, Pickled Eschallot & Fine Herbs	✓	✓	✓	✓
Tomato, Kipfler Potato, Cucumber & Dill Salad	✓	✓	✓	✓
Shiso & Wombok Salad with Ponzu Dressing	✓	✓	✓	✓
Maple Caramelised Sweet Potato, Edamame, Avocado, Pickled Ginger, Brown Rice, Sesame Dressing	✓	✓	✓	✓



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Dessert Options				
Gluten-free Custard Tarts with Seasonal Fruit	✓		✓	
Roasted Apple Compote, Gingerbread Crumble		✓	✓	✓
Caramelised Apple Tarte Tatin			✓	
French Lemon Meringue Tart			✓	
Traditional Vanilla Bean Creme Brulee	✓		✓	
Selection of Mini Cakes & Pastries (2 Piece)			✓	
Selection of Farmhouse Cheeses			✓	
Antipasto Platter		On Request		

Canapés Selection

We have put together for you a selection of classic European style canapés . We are happy to tailor a package that suits your needs.

1 Hour Event -

4 canapes per
person
4 varieties
Min 20 people

1 - 2 Hour Event

8 canapes per person
4 Varieties
Min 20 people

1.5 – 3 Hour Event

15 canapes per person 6
varieties
Min 30 people

Formal Seated Events

We can put together for you any menu ranging from two courses to full degustation. Please contact us to discuss your needs.

Please contact us for more information.