



## Take Away Menus

At SMCT we are committed to supporting our community and helping them to honour and celebrate life during this time.

Considering recent announcements from State Premier Daniel Andrews regarding restrictions on non-essential gatherings, we have created the following take away menus as an alternative catering option.

All catering will be packaged in disposable containers and will include napkins and cutlery where necessary. Menus need to be confirmed 48 hours before collection.

To order, please contact Catering Services on 8558 8238.

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Email – [hospitality@smct.org.au](mailto:hospitality@smct.org.au)

Phone – (03) 8558 8238

Website: [smct.org.au/take-away-catering](http://smct.org.au/take-away-catering)

Café Vita  
et flores



## CANAPE MENUS

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#### Vita Takeaway #1 – \$14.50 per person

- Egg & lettuce sandwiches
- Chicken & chive sandwiches
- Danish pastries
- Mini gourmet doughnuts with snow sugar

#### Vita Takeaway #2 – \$18.50 per person

- Egg & lettuce sandwiches
- Chicken & chive sandwiches
- Smoked salmon, dill cream cheese and cucumber bagel
- Double smoked ham, tomato, cheese and dijonaise sandwiches
- Assorted selection of petite cheesecake slices, mini gourmet doughnuts with snow sugar and house made chocolate brownie

#### Vita Takeaway #3 – \$24.00 per person

- Chefs selection of wraps with seasonal ingredients
- Chicken & chive sandwiches
- Smoked salmon, dill cream cheese and cucumber roll
- Egg & lettuce sandwiches
- Petite chicken and chive gourmet roll
- Assorted selection of petite cheesecake slices, mini gourmet doughnuts with snow sugar and house made chocolate brownie
- Australian cheese platter of brie, cheddar and blue cheese served with fig paste, grapes, crackers and lavosh



## GOURMET PLATTERS



Each platter caters for approximately 20 people

### GOURMET PLATTER MENUS

#### Antipasto served with warm herbed bread \$75.00

Mild Calabrese salami, Prosciutto di Parma, double smoked ham, mortadella, grilled vegetables, baby bocconcini, cherry tomatoes and herb bread

#### Australian Cheese platter \$65.00

Brie, cheddar and blue cheese served with fig paste, grapes, crackers and lavosh

#### Dips platter \$65.00

Selection of 3 varieties (taramasalata, tzatziki, hummus) served with olives and warm herbed bread

#### Greek Cheese platter \$65.00

Kasseri, feta cheese, grilled vegetables, olives and herb bread

#### Domades \$65.00

#### Sweet indulgence \$65.00

Assorted mini pastries – chocolate brownie, petit cheesecake and mini doughnut

#### Traditional Scones \$65.00

Freshly made traditional scones with jam and cream

#### Cannoli \$75.00

Mini cannoli filled with either vanilla or chocolate custard

#### Seasonal fresh fruits platter \$65.00

*Each menu option includes napkins and cutlery where required.  
No variations are possible with these menus.*