

MAKE YOUR FUNCTION A SUCCESS!



Need to impress hungry guests?

Call Berwick's tastiest caterer to discover the secret of a successful day.



Great food, great presentation and great service at a great price!

Corporate and Private Catering:

If you have a discerning party to feed, no matter what your occasion or event, Sojourn Catering offer cost effective tasty solutions tailored to suit your brief, budget and location. All you will be required to do is say "I do" to enjoy a satisfaction guaranteed event.

- Boardroom Meetings Farewells Business Lunches Conferences
- Product Launches Formal Dinners Christmas Parties Funerals
- Weddings
 Christenings
 Birthday Parties for all ages

Catered Conferences and Venue Hire:

We are an event specialist, with one of the largest useable floor areas of any café or restaurant in Berwick. Therefore, we are an obvious choice for a private or corporate function. Our interior is modern, warm and welcoming, not to mention multi-functional.

For prompt pricing information and answers to any questions please call Sojourn Catering on 03 9796 2505.

We look forward to hearing from you soon.



Finger Food

\$2.00 per piece

- Homemade Pies fillings include Beef Burgandy, Chicken & Vegetable, Moroccan Lamb or Ratatouille
- Mini Roasted Vegetable Frittatas
- Baked Baby Chat Potatoes filled with bacon and cheese
- Mini Tartlets fillings include Cherry Tomato & Bocconcini, Mushroom Ragout or Asian Flavoured Crab
- Crunchy Thai Chicken and Peanut Cakes
- Salmon Bites
- Chicken and Ham Sausage Rolls
- Ham and Egg-filled Mushrooms
- Tandoori Chicken Nibbles with a yoghurt dipping sauce
- Ham and Asparagus Filos
- Spicy Asian Chicken Balls with Chilli and Cucumber
- Asparagus and Ricotta Tarts with homemade Relish
- Goats' Cheese and Capsicum Tarts
- Onion Tarts with Sun-dried Tomatoes and Basil
- Risotto Balls with Cheese and Herb centres
- Pesto Pizzas with Shaved Ham and Relish
- Vegetable Samosas with Chilli Relish
- Roast Beef and Herb Cream Pinwheels with Roasted Capsicum and Spinach
- California Rolls
- Mini Hotdogs in a hot baguette with Mustard and Tomato sauce
- Asian Pork Wontons with Ginger dipping sauce
- Crispy Chicken Drumettes with Sesame and Coconut Crust served with lime mayonnaise
- Ricotta and Spinach Pastries
- Canterbury Fried Chicken with Spicy Yoghurt Raita





Finger Food

\$2.80 per piece

- Cucumber Cups with Thai Beef Salad
- Buckwheat Blinis with Smoked Salmon and herb crème
- Roast Beef on Croutes with horseradish cream
- Mixed Sushi
- Prawn, Pork and Chestnut Dumplings
- Mini Beef Wellington
- Sesame and Wasabi Crusty Tuna Bites
- Mini Hamburgers
- Grilled Prawns with Tequila Mayonnaise
- Bloody Mary Oyster Shots
- Mini Croissant with assorted fillings
- Chilli Prawn Skewers
- Mini Chicken Mingon
- Chicken San Choi Bow





WE CATER FOR ALL EVENTS • IDEAL VENUE HIRE



Antipasto Platters

starting from \$7.50 per head

We offer Basic Platters and Full Platters, made up with your choice of vegetarian and meat and seafood items. All Platters are served with fresh breadstick, herb toast and Grissini Sticks. Platters can be made to fit your budget.

Vegetarian Choices

- Braised Button Mushrooms
- Semi Sun-dried Tomato
- Mediterranean Roasted Vegetables
- Feta
- Roasted Winter Root Vegetables
- Cherry Tomato and Bocconcini
- Spiced Eggplant Dip
- Char-grilled Marinated Artichokes
- Roasted Sweet Red Pepper
- Ripe Local Cheese
- Caramilised Onion Tarts
- Sojourn's own Marinated Olive Mix
- Pan-fried Kipfler Potatoes
- Marinated Goats' Cheese

Meat and Seafood Choices

- Spiced Lamb Koftas with Cucumber Raita
- Coconut Chicken Strips
- Spiced Lamb Fillet
- Baby Octopus *
- Tender Lemon Infused Calamari *
- Chilli Salami
- Honey Double-baked Ham
- Tandoori Chicken Strips
- Dolmades
- Smoked Salmon *
- Chilli Tiger Prawns *
- Rich Medallions of Lobster with Lime Vinegarette *
- * Seafood items will incur an additional cost Specialty items can be made to order







Party Platters

Two-Cheese Selection

Your Choice of two cheese plus seasonal tropical fruit, plump dried fruits and a mixed selection of nuts.

Full Cheese Selection

A full selection of Cheeses served with seasonal fresh fruit, plump dried fruits and fresh roasted nuts.

All Cheese Platters are served with gourmet crackers, grissini sticks and bread stick.

Crudite Platter

A selection of three homemade dips and fingers of fresh garden vegetables, accompanied by fresh slices of bread stick and toasted grissini.

All prices are subject to change due to seasonal market





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\$13.00 per head

\$7.00 per head

\$8.00 per head



Sandwich Lunch Platters

	Ribbon Sandwiches	
	1 ribbon 5 ribbons	\$1.80 \$8.80
	Point Sandwiches	
	1 point 4 points	\$1.10 \$4.00
•	Plougmans' Sandwiches	
	1 round 1 1/2 rounds	\$6.20 \$9.30
	Mini Gourmet Rolls	
	1 roll	\$3.00
•	Crusty Bagels	\$4.50

Fillings

Sojourn sandwiches are simply BURSTING with fillings! They are moist, freshly made, and can be plattered or boxed depending on your catering needs. Special breads can be used to suit special dietary requirements (please note that an extra cost maybe incurred).

We pride ourselves on offering "value for money" which we strive for in everything we do.

We also offer advice for any special occasion you are planning.

Gourmet ingredients will incur an extra cost.





Salads

Large Salad	\$55.00
serves 15 to 20 people	
Medium Salad	\$35.00

Vegetarian Selections

- Potato and Dill Salad
- Coleslaw
- Greek Salad
- Mediterranean Vegetable Salad
- Bean, Cherry Tomato and Bocconcini Salad
- Pumpkin, Feta and Spinach Salad

Meat Selections

- Caesar Salad
- Tandoori Chicken Salad
- Asian Salad
- Tuna Nicoise
- Thai Beef Salad
- Chef's Salad





Sweets Platters

Slice Platter

\$5.00 per head for 3 pieces

A platter of homemade sweet slices

Lemon Slice Apricot Slice Chocolate Nut Slice Chocolate Hedgehog Cherry Ripe Slice Peppermint Slice

Mini Tartlets – fillings include coconut, chocolate mousse or crème patissiere

Slice Platters are organised with fresh strawberries, candied orange and toffee shards.

Biscuit Platter

\$5.00 per head for 3 pieces

A platter of rich homemade biscuits

Original Yo-yo's Chocolate dipped Oranges Chocolate Yo-yo's Florentines Almond Bread Shortbread Jam Drops

Scones	\$2.50 each
Muffins	\$2.75 each
Friands	\$3.50 each
Mini Scones	\$1.25 each
Mini Muffins	\$1.75 each
Mini Friands	\$2.25 each





Whole Dessert Cakes

- Lemon Tart
- Berry Cheesecake
- Cold Lemon Cheesecake
- Chocolate Almond Cake
- Mississippi Chocolate Mud Cake
- White Chocolate Mud Cake
- Flourless Lemon Cake
- Flourless Orange & Almond Cake
- Flourless Chocolate Cake
- Spicy Carrot & Raisin Cake
- Sticky Date Pudding
- Banana Cake
- Seasonal Fruit Flan
- Pecan Pie
- Lemon Meringue Pie
- Rich Coconut Lemon Cake
- Fruit Cake

starting from \$25

Prices are dependant on size required.

Sizes available are: 8 inch 10 inch 12 inch





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Hireage of Premises

We have one of the largest useable floor area's of any café or restaurant in Berwick. Therefore, we are the obvious choice to cater to your private or corporate function.



Our interior is modern, warm and welcoming, not to mention multi-functional. It allows for a Wedding for 70 guests today and a conference for 50 tomorrow.

Our prices are FLEXIBLE depending on the duration of your function and your catering requirements. A guide to our pricing is detailed below:

Weeknights	\$450
Monday to Thursday 5pm to 10pm (plus \$90 per additional hour)	
Sunday	\$450
Morning or Afternoon 5 hours (plus \$90 per additional hour)	
Sunday Night 5 hours (after 5pm) (plus \$100 per additional hour)	\$550
Friday/Saturday Night	(by appointment)
(after 5pm)	



www.sojourn.net.au





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 Café Hours Monday to Friday 7am until 4pm, Saturday 8am until 2pm
 • Corporate Functions and Venue Hire By appointment

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