



## Edith Cowan University Catering Menu

### 2012

**ECU Mt Lawley Student Village**  
**2 Bradford Street, Mt Lawley**

**W: [www.chatter-box.com.au](http://www.chatter-box.com.au)**

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## **ENTRÉE, FINGERFOOD (Tick box to select):**

- |   |                          |
|---|--------------------------|
| <input type="checkbox"/> <b>Spring Rolls</b><br>(Mixed vegetables & vermicelli with Special Thai Sauce and deep fried)                                    | <b>\$1.50 each</b>       |
| <input type="checkbox"/> <b>Blanket Prawns</b><br>(Fresh king prawn with Thai spicy marinate wrapped in wonton pastry)                                    | <b>\$1.50 each</b>       |
| <input type="checkbox"/> <b>Curry Puffs</b><br>(Tasty vegetarian curry paste wrapped in pastry)   | <b>\$1.75 each</b>       |
| <input type="checkbox"/> <b>Thai Fish Cakes</b><br>(Spicy fish soufflé mixed with Thai herbs and red curry paste)   | <b>\$1.85 each</b>       |
| <input type="checkbox"/> <b>Fried Wantons</b><br>(Spicy chicken mince wrapped in wonton pastry)   | <b>\$1.65 each</b>       |
| <input type="checkbox"/> <b>Larb Beef</b><br>(Spicy sliced beef tossed with coriander, chilli, lemongrass and herbs)                                      | <b>\$11.00 per serve</b> |
| <input type="checkbox"/> <b>Larb Chicken</b><br>(Spicy minced chicken tossed with coriander, chilli, lemongrass and herbs)                                | <b>\$11.00 per serve</b> |
| <input type="checkbox"/> <b>Loh Bah</b><br>(Marinated pork, prawns, waterchestnut and spice wrapped in bean curd skin)                                    | <b>\$3.50 each</b>       |
| <input type="checkbox"/> <b>Pandan Chicken</b><br>(Tasty chicken fillet wrapped in tropical pandan leaf and deep fried)                                   | <b>\$2.00 each</b>       |
| <input type="checkbox"/> <b>Curry Samosa</b>  | <b>\$1.50 each</b>       |
| <input type="checkbox"/> <b>Satay Chicken/Beef Sticks</b>   | <b>\$1.65 each</b>       |
| <input type="checkbox"/> <b>Seafood Salad</b><br>(Combination seafood, salad mixed with sweet chilli paste, lemongrass, onion, lemon juice and coriander) | <b>\$12.00 per serve</b> |
| <b><u>Dim Sum including</u></b>   |                          |
| <input type="checkbox"/> <b>BBQ Pork Bun</b>  | <b>\$2.50 each</b>       |
| <input type="checkbox"/> <b>Chicken Bun</b>   | <b>\$2.50 each</b>       |
| <input type="checkbox"/> <b>Egg Custard Bun</b>   | <b>\$2.50 each</b>       |
| <input type="checkbox"/> <b>Satay Chicken Bun</b>   | <b>\$2.50 each</b>       |
| <input type="checkbox"/> <b>Vegetarian Bun</b>  | <b>\$2.50 each</b>       |
| <input type="checkbox"/> <b>Roast Duck Bun</b>  | <b>\$3.00 each</b>       |
| <input type="checkbox"/> <b>Chicken Dim Sim</b>   | <b>\$1.50 each</b>       |
| <input type="checkbox"/> <b>Pork Dim Sim</b>  | <b>\$1.50 each</b>       |
| <input type="checkbox"/> <b>Prawn and Meat Siew Mai</b>   | <b>\$1.60 each</b>       |
| <input type="checkbox"/> <b>Crab and Spinach Siew Mai</b>   | <b>\$1.80 each</b>       |
| <input type="checkbox"/> <b>Scallop and Chives Siew Mai</b>   | <b>\$1.80 each</b>       |
| <input type="checkbox"/> <b>Steamed Beef Meat Balls</b>   | <b>\$1.50 each</b>       |
| <input type="checkbox"/> <b>Chicken Sticky Rice</b>   | <b>\$4.50 each</b>       |
| <input type="checkbox"/> <b>Spicy Squid Tentacles</b>   | <b>\$8.00 per serve</b>  |
| <input type="checkbox"/> <b>Combination Fried Dumpling</b>  | <b>\$2.20 each</b>       |
| <input type="checkbox"/> <b>BBQ Pork Pie</b>  | <b>\$2.20 each</b>       |
| <input type="checkbox"/> <b>Satay Chicken Pie</b>   | <b>\$2.20 each</b>       |
| <input type="checkbox"/> <b>Pan Fried Dumpling</b>  | <b>\$2.20 each</b>       |
| <input type="checkbox"/> <b>Prawn Money Bag</b>   | <b>\$2.00 each</b>       |

<input type="checkbox"/>	<b>Deep Fried Crab Claw</b>	<b>\$2.50 each</b>
<input type="checkbox"/>	<b>Sesame Prawn Roll</b>	<b>\$2.50 each</b>
<input type="checkbox"/>	<b>Shallot Pancake</b>	<b>\$2.50 each</b>
<input type="checkbox"/>	<b>Pan Fried Radish Cake</b>	<b>\$5.50 per serve</b>
<input type="checkbox"/>	<b>Fried Sesame Ball</b>	<b>\$2.50 each</b>
<input type="checkbox"/>	<b>Lotus Seed Cookie</b>	<b>\$2.20 each</b>
<input type="checkbox"/>	<b>Red Bean Pancake</b>	<b>\$8.00 per serve</b>
<input type="checkbox"/>	<b>Dung Yun Cake</b>	<b>\$2.20 per serve</b>

### **Soup (Tick box to select):**

<input type="checkbox"/>	<b>Chicken Sweet Corn Soup</b>	<b>\$4.00 per serve</b>
<input type="checkbox"/>	<b>Chicken Soup with Egg</b>	<b>\$4.00 per serve</b>
<input type="checkbox"/>	<b>Hot and Sour Soup</b>	<b>\$6.00 per serve</b>
<input type="checkbox"/>	<b>Tom Yum Chicken/Prawn Soup</b> (Soup cooked with Thai herbs, lemon juice, lemongrass and coriander)	<b>\$7.00 per serve</b>
<input type="checkbox"/>	<b>Tom Kha Chicken/Prawn Soup</b> (Soup flavoured with coconut milk, Kaffir and lime Galangal)	<b>\$8.00 per serve</b>
<input type="checkbox"/>	<b>Wanton Soup</b> (Clear soup with bak-choy, wantons and fried shallots)	<b>\$6.50 per serve</b>

### **MAINS (Tick box to select):**

#### **Chicken Dishes:**

**\$14.50 per serve**

(1 serve of mains approximately enough for 2 people)

- Longsong Chicken (Thai Style)**  
(Thai marinated satay sauce with snow peas)
- Massa-Man Chicken (Thai Style)**  
(Massa-man curry with special blended curry paste)
- Pha-Naeng Chicken (Thai Style)**  
(Flavoured with kaffire, lime, curry leaf, basil and young bamboo)
- Green Curry Chicken (Thai Style)**
- Red Curry Chicken (Thai Style)**
- Lemongrass Chicken (Thai Style)**  
(Fragrant lemongrass cooked with thai herbs and tamarind)
- Ki-Ko Chicken (Thai Style)**  
(Thai style with spicy kikoman sauce)
- Ka-Tha Chicken (Thai Style)**  
(Stir-fried with coriander, garlic and red wine)
- Jungle Curry Chicken (Thai Style)**  
(Stir Fried with Nyonya curry powder)
- Basil Chicken (Thai Style)**  
(Chicken stir fried with fragrant basil leaves and a bit of spice)
- Stir-Fried Chicken with Cashews (Thai Style)**
- Chilli Chicken (Thai Style)**

- Ginger Chicken (Thai Style)**  
(Freshly sliced ginger stir fried with oyster and thick sweet soy sauce)
- Peow Wan Chicken**  
(Thai style spicy sweet and sour sauce stir-fried with pineapple, tomatoes and onions)
- Choo-Chee Chicken (Thai Style)**  
(Thai style tangy marinate cooked with cashews and snowpeas)
- Honey Chicken (Asian Style)**
- Black Bean Chicken (Asian Style)**
- Garlic Chicken (Asian Style)**
- Lemon Chicken (Asian Style)**
- Satay Chicken (Asian Style)**
- Sambal Chicken (Asian Style)**  
(Fragrant and spicy chilli paste stir fried with onions and spring onions)
- Stir-Fried Chicken in Plum Sauce (Asian Style)**
- Sweet and Sour Chicken (Asian Style)**  
(The all-time favourite sweet and sour with pineapple, carrots, tomatoes, onions and capsicums)
- Szechuan Chicken (Asian Style)**  
(Spicy Szechuan sauce stir-fried with bamboo shoots, string beans and capsicums)
- Kong-Po Chicken (Asian Style)**  
(Thick and spicy soy marinade cooked with peanuts, capsicums, onions and dried chilli)
- Sesame Chicken (Asian Style)**
- Stir-Fried Chicken with Vegetables in Oyster Sauce (Asian Style)**

**Beef Dishes:**

**\$14.50 per serve**

(1 serve of mains approximately enough for 2 people)

- Chilli Beef (Thai Style)**
- Basil Beef (Thai Style)**  
(Beef stir fried with fragrant basil leaves and a bit of spice)
- Beef with Eggplant (Thai Style)**
- Ginger Beef (Thai Style)**  
(Freshly sliced ginger stir fried with oyster and thick sweet soy sauce)
- Green Curry Beef (Thai Style)**
- Red Curry Beef (Thai Style)**
- Jungle Curry Beef (Thai Style)**  
(Stir Fried with Nyonya curry powder)
- Ka-Tha Beef (Thai Style)**  
(Stir-fried with coriander, garlic and red wine)
- Ki-Ko Beef (Thai Style)**  
(Thai style beef with spicy kikoman sauce)
- Lemongrass Beef (Thai Style)**  
(Fragrant lemongrass cooked with thai herbs and tamarind)
- Longsong Beef (Thai Style)**  
(Thai marinated satay sauce with snow peas)
- Massa-Man Beef (Thai Style)**  
(Massa-man curry of beef with special blended curry paste)

- Pha-Naeng Beef (Thai Style)**  
(Flavoured with kaffire, lime, curry leaf, basil and young bamboo)
- Black Bean Beef (Asian Style)**
- Beef with Vegetables in Oyster Sauce (Asian Style)**
- Red Chilli Beef (Asian Style)**
- Mongolian Beef (Asian Style)**
- Kong Po Beef**  
(Thick and spicy soy marinade cooked with peanuts, capsicums, onions and dried chilli)
- Satay Beef (Asian Style)**
- Szechuan Beef (Asian Style)**  
(Spicy Szechuan sauce stir-fried with bamboo shoots, string beans and capsicums)
- Stir-Fried Beef with Broccoli (Asian Style)**
- Curry Beef Claypot (Asian Style)**

**Pork Dishes:**

**\$14.50 per serve**

(1 serve of mains approximately enough for 2 people)

- Basil Pork (Thai Style)**  
(Pork stir fried with fragrant basil leaves and a bit of spice)
- Chilli Pork (Thai Style)**
- Green Curry Pork (Thai Style)**
- Red Curry Pork (Thai Style)**
- Jungle Pork (Thai Style)**  
(Stir Fried with Nyonya curry powder)
- Lemongrass Pork (Thai Style)**
- Black Bean Pork (Asian Style)**
- Deep Fried Spare Ribs with Mayonnaise Sauce (Asian Style)**
- Stir-Fried Pork with Cauliflower (Asian Style)**
- Honey Pepper Spare Ribs (Asian Style)**
- Kong-Po Pork (Asian Style)**  
(Thick and spicy soy marinade cooked with peanuts, capsicums, onions and dried chilli)
- Pork Slices with Snow peas (Asian Style)**
- Pork and Vegetables Claypot (Asian Style)**
- Pork in BBQ Sauce (Asian Style)**
- Salt and Pepper Spare Ribs (Asian Style)**
- Sweet and Sour Pork (Asian Style)**  
(The all-time favourite sweet and sour with pineapple, carrots, tomatoes, onions and capsicums)
- Szechuan Pork (Asian Style)**  
(Spicy Szechuan sauce stir-fried with bamboo shoots, string beans and capsicums)
- Ma Po Tofu (Asian Style)**  
(Mince pork with tofu in thick spicy sauce)

### Lamb Dishes:

**\$17.50 per serve**

(1 serve of mains approximately enough for 2 people)

- Chilli Lamb (Thai Style)**
- Green Curry Lamb (Thai Style)**
- Red Curry Lamb (Thai Style)**
- Ka-Tha Lamb (Thai Style)**  
(Stir-fried with coriander, garlic and red wine)
- Pha-Naeng Lamb (Thai Style)**
- Black Bean Lamb (Asian Style)**
- BBQ Lamb (Asian Style)**
- Curry Lamb Claypot (Asian Style)**
- Garlic Lamb (Asian Style)**
- Kong Po Lamb (Asian Style)**  
(Thick and spicy soy marinade cooked with peanuts, capsicums, onions and dried chilli)
- Satay Lamb (Asian Style)**
- Szechuan Lamb (Asian Style)**  
(Spicy Szechuan sauce stir-fried with bamboo shoots, string beans and capsicums)
- Mongolian Lamb (Asian Style)**

### Seafood Dishes:

**\$17.50 per serve**

(1 serve of mains approximately enough for 2 people)

- Chilli Mussels (Thai Style)**
- Choo-Chee Prawns (Thai Style)**
- Chilli Squid / Prawns (Thai Style)**  
(Squid or prawns stir-fried with chilli, bamboo and snowpeas)
- Gatiam-Pik Squid / Prawns (Thai Style)**  
(Pepper and garlic battered dish tossed with fresh chilli and onions)
- Ginger Squid (Thai Style)**
- Green Curry Prawns (Thai Style)**
- Red Curry Prawns (Thai Style)**
- Peow Wan Squid / Prawns / Seafood (Thai Style)**  
(Thai style spicy sweet and sour sauce stir-fried with pineapple, tomatoes and onions)
- Lemon Prawns (Thai Style)**
- Seafood Basil (Thai Style)**  
(Mixed seafood stir fried with fragrant basil leaves)
- Ginger Fish (Thai Style)**
- Choo-Chee Fish (Thai Style)**
- Deep Fried Crispy Prawns / Squid (Asian Style)**
- Honey Prawns (Asian Style)**
- Kong Po Squid / Prawns (Asian Style)**  
(Thick and spicy soy marinade cooked with peanuts, capsicums, onions and dried chilli)
- Sambal Squid / Prawns (Asian Style)**  
(Fragrant and spicy chilli paste stir fried with onions and spring onions)
- Seafood Bean Curd Claypot (Asian Style)**

- Spicy Deep Fried Squid / Prawns (Asian Style)**  
(Battered and tossed with garlic, fresh chilli, diced capsicum and onions)
- Sweet and Sour Prawns (Asian Style)**
- Szechuan Squid (Asian Style)**  
(Spicy Szechuan sauce stir-fried with bamboo shoots, string beans and capsicums)
- Spicy Fish Fillets (Asian Style)**
- Steamed Fish in Ginger Sauce (Asian Style)**
- Milk and Butter Fish Fillets (Asian Style)**
- Prawn Fritters (Asian Style)**
- Black Pepper Fish Fillets (Asian Style)**

**Vegetable Dishes:**

**\$12.50 per serve**

(1 serve of mains approximately enough for 2 people)

- Black Bean Chop Suey (Asian Style)**
- Stir –Fried Vegetables (Asian Style)**  
(Seasonal mixed vegetables stir-fried with garlic and oyster sauce)
- Stir-Fried Vegetables with Tofu in Oyster Sauce (Asian Style)**
- Gado-Gado (Asian Style)**  
(Indonesian vegetables salad with satay sauce)
- Sambal Vegetables (Asian Style)**  
(Stir-Fried Vegetables with sambal paste)
- Satay Vegetables (Asian Style)**
- Shrimp Chop Suey (Asian Style)**

**Omelette Dishes:**

**\$14.50 per serve**

(1 serve of mains approximately enough for 2 people)

- Mushroom Omelette**
- Plain Omelette with Onions**
- Vegetable Omelette**
- BBQ Pork Omelette**
- Beef Omelette**
- Chicken Omelette**
- Shrimp Omelette**
- Combination Omelette**
- Seafood Omelette**

**Noodle Dishes:**

- Char Kway Teow** **\$11.00 per serve**  
(Famous Singapore hawker style stir-fry flat rice noodles)
- Mee Goreng** **\$11.00 per serve**  
(Egg noodles stir fried with chicken, fish cakes, shrimps, fish balls and tomatoes)
- Stir-Fried Bee Hoon / Noodle (Chicken / Beef / Pork / Vegetable)** **\$11.00 per serve**
- Pad Kway Teow** **\$11.00 per serve**

- Pad Thai** **\$11.00 per serve**  
(Thai traditional stir fried noodles with chicken, egg, crushed peanuts and bean sprouts)
- Stir Fried Japanese Udon Noodle (Chicken / Beef)** **\$13.00 per serve**
- Tom Yum Noodle Soup (Chicken / Prawns)** **\$13.00 per serve**
- Tom Kha Noodle Soup (Chicken / Prawns)** **\$14.00 per serve**
- Seafood Chow Mein / Ho Fun (Dry / Wet)** **\$13.00 per serve**
- Chicken Hor Fun with Egg Sauce** **\$14.00 per serve**
- Seafood Laksa** **\$14.00 per serve**  
(Egg noodles in laksa paste soup with seafood, bean sprouts, tofu, fishcakes and quail eggs)
- Udon Seafood Laksa** **\$14.00 per serve**
- Salted Fish and Chicken Bee Hoon** **\$12.00 per serve**  
(Vermicelli stir fried with preserved salted fish, chicken, bean sprouts and bak choy)

**Rice Dishes:**

- Jasmine Steamed Rice** **\$2.00 per serve**
- Beef Fried Rice** **\$11.00 per serve**
- Special Fried Rice** **\$11.00 per serve**
- Nasi Goreng** **\$11.00 per serve**
- Shrimp Fried Rice** **\$11.00 per serve**
- Vegetarian Fried Rice** **\$11.00 per serve**
- Bacon Fried Rice** **\$11.00 per serve**
- Chicken Salted Fish Fried Rice** **\$12.00 per serve**
- Pineapple Fried Rice** **\$13.00 per serve**
- Seafood Fried Rice** **\$13.00 per serve**
- King Prawn Fried Rice** **\$14.00 per serve**

**DESSERTS (Tick box to select):**

- Seasonal Fruit Platter** **\$40.00 per platter**  
Please enquire for our seasonal range of cakes, cookies and muffins

**SERVICE EQUIPMENT RENTAL (Tick box to select):**

- Rectangular Trestle Tables (6 Ft long)** **\$10.00 per table**
- Table Cloth** **\$2.00 each**
- Crockery** **\$2.00 each**  
(Detail: \_\_\_\_\_)
- Stainless Steel Cutlery** **\$2.50 per set**  
(Detail: \_\_\_\_\_)
- Glassware** **\$1.50 each**  
(Detail: \_\_\_\_\_)

Please contact us for other equipment.

## **TERMS AND CONDITIONS**

- Confirmation of order required minimum 3 working days prior to function.
- Minimum of 40% deposit required upon confirmation of order.
- Cash, eftpos and credit card (Visa and MasterCard) payment methods accepted. Personal cheques will not be accepted.
- In the event of cancellation, the caterer must be notified in writing minimum 2 working days prior to the date of the function. If written notice is provided within 2 working day period, any deposit paid will be refunded. If cancellation occurs less than 2 working days prior to the function, deposit will be non-refundable.
- Final numbers are required 2 working days prior to the function. We will try our best to accommodate for any changes in numbers thereafter but we cannot be held responsible if we are not able to accommodate increase in numbers if less than 2 working days' notice is provided.
- The caterer shall not be liable for the non-performance when such non-performance is attributed to acts of God and other causes whether enumerated herein or not, which are beyond the reasonable control, preventing or interfering with caterer's performance. In such event, the caterer shall not be liable to the customer for any damages, whether actual or consequential, which may result from such non-performance.
- Customers will be held liable for lost or damaged equipment during the course of the catering event after initial set-up by staff on customer premises
- All equipment left with function must be ready to collect 2 hours after the function. Please inform us during confirmation if you require equipment for longer hours.
- All prices are exclusive of GST.