

LUNCH MENU #1

MINIMUM OF 50
PERSONS

1 FISH DISH

1 SALAD DISH

1 CARB/ KAKANADINA

1 FRUIT PLATTER



MENU 1:

\$35 per head

Please choose your menu selection and email it to

info@cafevictoria.com

Booking security:

a 50% deposit or a P.O must be made to secure booking

Booking must be made 3 days prior to event

Please advise if there are dietary requirements.

for outside catering:
there is an additional \$4pp for set up, service, cutlery and plating

and transportation of catering to any venue inside the Suva area is \$25

LUNCH MENU #2

MINIMUM OF 40
PERSONS

1 CHICKEN DISH

1 FISH DISH

1 SALAD DISH

1 CARB/ KAKANADINA



MENU 2:

\$45 per head

Please choose your menu selection and email it to

cafevictoria@freshetint.com

Booking security:

a 50% deposit or a P.O must be made to secure booking

Booking must be made 3 days prior to event

Please advise if there are dietary requirements.

for outside catering:

there is an additional \$4pp for set up, service, cutlery and plating

and transportation of catering to any venue inside the Suva area is \$25

LUNCH MENU #3

MINIMUM OF 35
PERSONS

1 BEEF OR LAMB

1 CHICKEN DISH

1 FISH DISH

1 SALAD DISH

1 CARB/ KAKANADINA

1 FRUIT PLATTER

MENU 3:

\$55 per head

Please choose your menu selection and email it to

cafevictoria@freshetint.com

Booking security:
a 50% deposit or a P.O must
be made to secure booking

Booking must be made 3
days prior to event

Please advise if there are
dietary requirements.

for outside catering:
there is an additional \$4pp
for set up, service, cutlery
and plating

and transportation of
catering to any venue inside
the Suva area is \$25



LUNCH MENU #4

MINIMUM OF 35
PERSONS

2 STARTERS:

1 BEEF OR LAMB

1 CHICKEN DISH

1 FISH DISH

1 SALAD DISH

2 CARB/ KAKANADINA

1 FRUIT PLATTER

1 DESSERT CHOICE

MENU 3:

\$55 per head

Please choose your menu selection and email it to

cafevictoria@freshetint.com

Booking security:

a 50% deposit or a P.O must be made to secure booking

Booking must be made 3 days prior to event

Please advise if there are dietary requirements.

for outside catering:

there is an additional \$4pp for set up, service, cutlery and plating

and transportation of catering to any venue inside the Suva area is \$25



MENU SELECTION

CHICKEN

- *ROAST WITH GRAVY
- *DEEP FRIED WITH SWEET AND SOUR SAUCE
- *STIR – FRY
- *BLACK BEAN WITH CAPSICUM, BEANS AND ONION
- *CHILI AND GARLIC WITH CORIANDER

LAMB

- * BLACK BEAN WITH CAPSICUM, CARROT, BEANS AND ONION
- * MEATBALLS IN NAPOLITANO SAUCE
- * SHANK PIECES IN GRAVY & VEGIES
- * CURRY W POTATOES
- * SAUSAGES IN A LIGHT GRAVY

BEEF

- * STIR – FRY/CHOP SUEY
- * BLACK BEAN WITH CUCUMBER, CARROT, BEANS AND CAPSICUM
- * SPICY MEATBALLS WITH NAPOLITANO SAUCE
- * CURRY
- * CHOW MEIN

PORK

- *GRILLED PORK WITH APPLE SAUCE OR GARLIC BUTTER OR
- *CHINESE 5 SPICE

FISH

- *GRILLED MAHI-MAHI WITH CAPERS
- * BAKED WITH ONION, TOMATO AND GINGER
- * SWEET AND SOUR SAUCE
- * WHOLE BAKED WITH MITI (LEMON INFUSED COCONUT MILK)
- * DEEP FRIED PIECES WITH FRIED ONION AND TOMATOES
- * GRILLED TERIYAKI TUNA
- * KOKODA

PASTA

- *TOSSED SALAD PASTA
- *VEGGIE CAPRIATA
- *SMOKED FISH WITH SALAD

SALAD

- *COLESLAW
- *POTATO SALAD
- *GREEK SALAD
- *CAESAR SALAD
- *GARDEN SALAD
- *PINEAPPLE SALSA SALAD
- *CUCUMBER, TOMATO & CORIANDER CHUTNEY
- *STEAMED VEGIES
- *SPICY ROUROU
- *ROAST VEGGIES

CARB/ KAKANADINA

- * RICE
- * DALO
- * KUMALA *SEASONAL*
- * SPICY DALO FRIES
- * ROTI
- * POTATO CROQUETS
- * CASSAVA CHIPS
- * GARLIC BREAD

DESSERT

- *FRUIT PLATTER
- * TRIFLE
- * CHOCOLATE CAKE AND ICE CREAM
- * FIJIAN PUDDING AND CUSTARD
- * TRIPLE LAYER VANILLA CAKE
- * VUDI AND BANANA VAKASOSO

EXTRA

- *EXTRA SAUCES - \$5.00 PER BOWL
- *CHILI SAUCE
- *EXTRA CHILIES
- *TARTAR SAUCE
- *MAYONNAISE
- *LEMONS

