



Corporate Catering Menu: June 2020

Breakfast /Morning tea

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|---|-------------|-----------|----------------|
| • Sweet nibble platters | 25pc-\$45 | 50pc-\$90 | 100pc-\$180.00 |
| • Mini croissant (ham and cheese) or Veg version | | | \$2.50 |
| • Assorted mini muffins | | | \$2.50 |
| • Authentic Portuguese tart | | | \$3.50 |
| • Berry friand (GF) | | | \$4.00 |
| • Scones with jam and cream | | | \$4.00 |
| • Duo of sweet & savoury scones & muffins
(2 per person) Minimum order 6 people | \$6.00 p.p. | | |
| • 2 bites homemade bagel with smoked salmon, capers, red onion, cream cheese | | | \$3.50 |
| • Croque-Monsieur (minimum order of 6) | | | \$5.00 |
| • Mini egg & Bacon brioche (minimum order of 6) | | | \$5.00 |
| • Smoked salmon & Scrambled egg slider with chives (minimum order of 6) | | | \$5.00 |
| • Fruit platter | | | \$5.50 p.p. |
| • Fruit sticks (minimum of 5) | | | \$4.00 |
| • Chia pudding cup with co-yo fresh fruit and granola (minimum of 5) | | | \$5.00 |
| • Yoghurt and Granola cup with berry coulis (minimum of 5) | | | \$5.00 |

Lunch/ dinner/ finger foods

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|---|-----------------------|-------------------|
| • Freshly made assorted sandwiches | (4 points) \$5.00 | (2 points) \$3.00 |
| • GF mixed sandwiches | (4 points) \$6.00 | (2 points) \$3.50 |
| • Mini ciabatta rolls with mixed fillings | | \$3.00 |
| • Variety of fresh wraps | (cut in two or three) | \$8.00 |
| • Mini baguette with assorted fillings | (cut into 4) | \$9.00 |

Canapes

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| • Bagel bite w/ assorted toppings (vegetarian available)..... | \$2.50 |
| • Peking duck parcel | \$4.00 |
| • Sausage rolls with beef | \$2.20 |
| • Sausage rolls pork and apple | \$2.20 |
| • Beef Party pie | \$2.00 |
| • Filo triangle — flaky pastry filled w/ assorted flavours vegetarian..... | \$2.00 |
| • Falafel with beetroot hummus Vegan and gluten free..... | \$2.00 |
| • Vegetarian Arancini balls vegetarian (GF)..... | \$2.00 |
| • Gourmet Arancini balls with small good or meat (GF)..... | \$2.50 |

- Popcorn chicken w/ chipotle sauce gluten free.....\$2.00
- Vegetarian samosa with mango chutney Vegan.....\$2.50
- Grilled skewers rotated every two weeks Gluten free.....\$3.00
- Quiche Lorraine\$2.00
- Corn fritter topped with homemade relish (GF & V).....\$2.50
or with avocado salsa (GF & V)\$3.00
- 100 pieces platter a mix of the above selected by the chef\$220.00 per platter

48 Hours' Notice required on the following options

- Rice paper rolls (GF) – Teriyaki chicken, Smoked salmon, Vegetarian (minimum of 5) \$4.00
- Pulled pork sliders with chipotle slaw (minimum of 5) \$5.00
- Beef burger slider with homemade sauce (minimum of 5) \$5.00
- Salads- ind. serve minimum of 5 (rotated weekly please ask for this week's selection) \$5.50 p.p.
- Salad – Platter (rotated weekly please ask for this week's selection) \$35.00 (8 serves)
\$60.00 Large (16 serves)

Afternoon tea:

- Handmade slices (lemon, muesli, caramel, chocolate brownie) \$3.50ea.
- Homemade biscuits Yo-yo, Anzac, Florentine, choc chip, Coconut & almond (GF)
(minimum of 6 per flavour) \$3.00ea.
- Raw slices (GF/V/DF) \$4.50ea.
- Mini cupcakes (minimum of 6) \$2.00ea.
- Protein balls (GF/V/DF) \$3.00ea
- Berry friend (GF) \$4.00ea.
- Raspberry and almond tartlets \$3.50ea
- Scones with jam and cream \$4.00ea.
- Cheese and fruit platter (minimum of 5) \$8.00 p.p

Drinks:

- FRESHA FRUIT JUICE 2Lt APPLE/ORANGE/PINEAPPLE/TROPICAL \$9.00 per 2lt
- NOHA's FRUIT JUICES 260ml (available in mixed packs of 6) \$24.00 per 6
- SPARKLING MINERAL WATER 750ml \$5.50 per bottle
- SPRING WATER 1.5Lt \$3.00 per bottle
- SPRING WATER 250ml \$1.00 per bottle

The above menu has our most popular finger foods but we also take great pride in customising a menu for a specific event, big or small. These can range from finger foods to buffets and sit down meals, for breakfast, lunch, dinner or nibbles.

Dietary requirements:

We take great care in catering to most dietary requirements and tailor many of the above foods accordingly where possible.