



Corporate Menu: November 2020

Breakfast /Morning tea

- | | | | |
|---|-----------|-----------|----------------|
| • 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

- | | | |
|--|-----------------------|-------------------|
| • 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 sourdough baguette with assorted fillings | (cut into 3) | \$9.00 |

Lunch Boxes

- **Casual Lunch Box for 1:** Gourmet baguette (cut into 3), sandwiches (2 pts) with mixed sweet nibbles \$15.50
- **Corporate Christmas Lunch Box for 1:** Christmas themed baguette (Turkey or Glazed ham), Raspberry and Almond Tart, Individual salad, in the same platter : dips, charcuterie (crackling), cheese, crackers, with a bag of Christmas sweets \$40.00

Canapes

- Bagel bite w/ assorted toppings (vegetarian available)..... \$2.50
- Peking duck parcel \$4.00
- Sausage rolls with beef \$2.20
- Sausage roll 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 (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 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 weeks' selection) \$5.50 p.p.
- Salad – Platter (rotated weekly please ask for this weeks' 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 pp

Drinks:

- FRESHA FRUIT JUICE 2Lt APPLE/ORANGE/PINEAPPLE/TROPICAL \$9.00 per 2lt
- JOE'S JUICE 350mls \$3.80 per bottle
- SPARKLING MINERAL WATER 750ml \$5.50 per bottle
- SPRING WATER 1.5Lt \$3.00 per bottle

Dietary requirements:

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