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CATERING MENU

- All Prices Include GST.

- Please Contact us for advice and special requests.

- Prices may vary on some items quoted below depending on market value.

BREAKFAST MENU

Freshly baked croissants		
Plain	1 per serve	\$2.40
Served with a variety of preserves	1 per serve	\$2.90
Variety of fillings (<i>ham & cheese or cheese & tomato</i>)	1 per serve	\$4.50
Freshly baked chocolate croissants	1 per serve	\$3.50
English muffin with egg & bacon	1 per serve	\$4.50
Mini ham & cheese frittata	2 per serve	\$4.00
Focaccia with assorted fillings (<i>Egg & bacon, ham & cheese or cheese & tomato</i>)	1 per serve	\$5.50
Toasted sandwiches with assorted fillings (<i>Egg & bacon, Swiss cheese, ham & cheese or cheese & tomato</i>)	1 per serve	\$4.50
Raisin Toast	2 per serve	\$3.00
Toast served with a variety of preserves	2 per serve	\$2.80
Seasonal Fruit platter (<i>minimum of 10 people</i>)	per person	\$5.00
97% fat free mixed berry yoghurt	per person	\$4.00
Bircher Muesli	per person	\$4.50

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BREAKFAST PACKAGE SELECTIONS

Menu Suggestion 1

Minimum of 10 people

Danish Pastries (0.5 serve)

Muffins (0.5 serve)

Fresh orange juice

Assortment of teas and freshly brewed coffee

\$6.50 per person

Menu Suggestion 2

Minimum of 10 people

Croissants or sandwiches of toasted Ham and Cheese and/or Cheese and Tomato

Fresh orange juice

Coffee and tea

With Fruit platter

\$8.00 per person

\$9.50 per person

Menu Suggestion 3

Minimum of 10 people

Assorted cereals

Wood oven baked toasted fruit loaf served with an assortment of preserves

Fresh orange juice

Assortment of teas and freshly brewed coffee

With Fresh seasonal fruit platter

\$8.50 per person

\$10.00 per person

Menu Suggestion 4

Minimum of 10 people

Mixed Toasted egg and bacon or scrambled egg sandwiches or English muffins

With assortment of pastries

Fresh orange juice

Assortment of teas and freshly brewed coffee

With Fresh seasonal fruit platter

\$11.00 per person

\$12.50 per person

Menu Suggestion 5

Minimum of 10 people

Breakfast with the lot

Eggs, bacon, sausages, tomato, onion, mushrooms and hash

Browns served with toast

Fresh orange juice

Assortment of teas and freshly brewed coffee

With fruit Platter

\$13.50 per person

\$15.00 per person

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MORNING & AFTERNOON TEA MENU

Assorted gourmet cookies & shortbreads	1 per serve	\$1.50
Coffee scrolls	1 per serve	\$2.80
Sweet slices cut into bite size	1 per serve	\$2.80
Scones served with jam & cream	1 per serve	\$2.80
Fruit bagels served toasted with jam, honey or marmalade	1 per serve	\$3.30
Assorted Muffins	1 per serve	\$2.80
Danish pastries	1 per serve	\$2.80
Mini Muffin/ Mini Danish	1 per serve	\$2.30
Savoury muffins	1 per serve	\$3.00
Assorted baklava (<i>minimum of 10 people</i>)	1 per serve	\$2.00
Assorted petite fours (<i>minimum of 10 people</i>)	1 per serve	\$1.50
Assorted sandwiches cut into triangles	1 sandwich per serve	\$5.00
Mini bagels – gourmet fillings	1 per serve	\$3.80
Gourmet Foccacia, bagels and wraps	1 per serve	\$6.80
Crusty mini Baguette Slices assorted fillings	1 per serve	\$2.60
Cheese & Dried Fruits Platter (<i>minimum of 10 people</i>)	per person	\$5.50
Cheese & Greens (<i>minimum of 10 people</i>)	per person	\$5.50
Chicken & Spinach Filo Fingers	1 per serve	\$2.00
Mini Hamburgers (lettuce, tomato, meat & pickled dressing)	1 per serve	\$3.50
Seasonal Fruit platter (<i>minimum of 10 people</i>)	per person	\$5.00

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MORNING & AFTERNOON TEA

PACKAGE SELECTIONS

Menu Suggestion 1

(Minimum of 10 people)

Home made fruit scones with preserves and cream (1 scone per person)
Assortment of teas and freshly brewed coffee

\$4.90 per person

Menu Suggestion 2

(Minimum of 10 people)

Baklava
Sweet slices
Assortment of teas and freshly brewed coffee

\$5.00 per person

Menu Suggestion 3

(Minimum of 10 people)

Home made mini muffin and Danish pastry assortment
Mini donuts (1.5 items per person)
Assortment of teas and freshly brewed coffee

\$6.00 per person

Menu Suggestion 4

(Minimum of 10 people)

Mega Vanilla Slices
Assortment of teas and freshly brewed coffee

\$6.50 per person

Menu Suggestion 5

(Minimum of 10 people)

Assorted Slices of Cakes from our Cake Display
Assortment of teas and freshly brewed coffee

\$7.00 per person

HEALTHY OPTIONS

Chef's home made low – fat wholegrain and bran assorted muffins	1 per serve	\$3.00
Low – fat muffins	1 per serve	\$2.80
Low – fat cookies	1 per serve	\$2.80
Low – fat cakes	1 per serve	\$2.70
Muesli and mixed nut slices	1 per serve	\$2.80
Low – fat health slices	1 per serve	\$2.80

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LUNCH MENU

Antipasto Platter <i>(minimum of 10 people)</i>		\$7.70 per person
Selection of cured meats with pickled greens, olives, sun dried tomatoes, Boccincini, fetta & hard cheeses & traditional condiments with crusty bread		
Sushi Platter <i>(minimum of 7 people)</i>		\$5.50 per person
Mixture of nori & California rolls served with wasabi & soy		
Seafood Platter <i>(minimum of 10 people)</i>		\$9.90 per person
Battered fish, crumbed calamari, scallops & prawns, served with tartare Sauce & traditional condiments		
Middle Eastern Platter <i>(minimum of 10 people)</i>		\$9.90 per person
Felafels, stuffed vine leaves, herbed lamb patties, chicken kebabs, Kibeh (minced beef with cracked wheat, onions & Middle Eastern spices) Served with tabouleh, humus, eggplant dip & Lebanese bread		
Dip Platter <i>(minimum of 10 people)</i>		\$4.40 per person
Assortment of yoghurt, hummus & avocado dips served with pita & Toasted bagels		
Gourmet Bread Rolls	1 per serve	\$6.50
Gourmet Foccacia	1 per serve	\$6.80
Gourmet pita wrap	1 per serve	\$6.30
Gourmet bagels	1 per serve	\$6.00
Gourmet mini bagels	1 per serve	\$3.80
Salads select from potato, coleslaw, tuna, bean, pasta or Asian noodles <i>(Minimum of 10 people)</i>	per person	\$4.50
Garlic or herb bread	3 per serve	\$3.50
Soup of the day served with crusty bread	per person	\$5.00
Homemade pizza slices	per person	\$3.80
Souvlaki your choice of chicken or lamb cut into three pcs	per serve	\$6.50
Felafel wraps with lettuce, tomato, tabouli and tahini sauce	1 per serve	\$5.00
Old favourite fish 'n' chips (blue grenadier fish) served with coleslaw & chips <i>(Minimum of 7 people)</i>	per serve	\$7.50
Seasonal Fresh Fruit platter <i>(Minimum of 10 people)</i>	per person	\$5.00
Cheese & Dried fruit platter with toasted Foccacia and crackers <i>(Minimum of 10 people)</i>	per person	\$5.50
Cheese & greens platter with toasted Foccacia Bread and crackers (Minimum of 10 people) All platters ordered must satisfy the minimum	per person	\$5.50

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LUNCH PACKAGE SELECTIONS

Menu Suggestion 1

Assorted four points of traditional sandwiches
Assortment of teas and freshly brewed coffee

\$7 per person

Menu Suggestion 2

Minimum of 10 people

Homemade pizza slices
Fresh orange juice
Assortment of teas and freshly brewed coffee
With Fresh seasonal fruit platter

\$6.80 per person
\$8.80 per person

Menu Suggestion 3

Minimum of 10 people

Assorted four points of traditional sandwiches, mini bagels **or** sushi platter
Fresh orange juice
Assortment of teas and freshly brewed coffee
With Fresh seasonal fruit platter

\$8.80 per person
\$11.00 per person

Menu Suggestion 4

Minimum of 10 people

Selection of toasted gourmet Focaccia, wraps and bagels
Fresh orange juice
Assortment of teas and freshly brewed coffee
With Fresh seasonal fruit platter

\$10.20 per person
\$12.80 per person

Menu Suggestion 5

Minimum of 10 people

Antipasto rings
Hot finger food selection menu number 1
Fresh orange juice
Assortment of teas and freshly brewed coffee
With Fresh seasonal fruit platter

\$12.30 per person
\$14.00 per person

Menu Suggestion 6

Minimum of 10 people

Middle Eastern platter;
 Felafels, stuffed vine leaves, herbed lamb patties, chicken kebabs,
 Kibeh (minced beef with cracked wheat, onions and Middle Eastern spices)
Assorted baklava
Fresh orange juice
Assortment of teas and freshly brewed coffee
With Fresh seasonal fruit platter

\$14.60 per person
\$16.60 per person

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FINGER FOOD

****Minimum of 8 serves per selection****

House baked mini quiches	1 per serve	\$1.90
Bacon & Onion		
Spinach & Capsicum		
Chicken & Mushroom		
Tomato & Smoked Salmon		
Egg & Bacon		
Mini gourmet pies	1 per serve	\$1.50
Homemade mini sausage rolls	1 per serve	\$1.50
Homemade vegetable pasties	1 per serve	\$1.75
Meatballs served with a dipping sauce	1 per serve	\$1.50
Cajun chicken skewers	1 per serve	\$2.50
Marinated Chicken Wings	1 per serve	\$1.50
Mini voulevants	1 per serve	\$2.20
Chicken & Asparagus		
Spinach & Ricotta		
Tuna, Onion & Tomato		
Spinach & ricotta triangles	1 per serve	\$1.50
Pita rolls toasted with assorted fillings	1 per serve	\$5.50
Bruschettas with fresh tomato, onion and basil salsa	1 per serve	\$2.20
Served up on thick crusty bread		
Homemade Mini pizza	1 per serve	\$1.90
Vegetarian samosa served with sweet chilli & soy sauce	1 per serve	\$1.50
Vegetarian curry puffs served with ginger & soy sauce	1 per serve	\$1.60
Cocktail spring rolls served with sweet chilli & soy sauce	1 per serve	\$1.50
Thai fish cakes served with salmon & avocado	1 per serve	\$2.00
Red curry prawn cakes served with lime & coriander sauce	1 per serve	\$2.25
Battered fish coujons served with sweet chilli sauce	1 per serve	\$2.00
Crumbed calamari rings served with tartare sauce	1 per serve	\$0.70
Tempura Vegetables	3 per serve	\$4.00

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Satay Chicken Skewers	1 per serve	\$3.00
Baby Arangini with Ricotta cheese, nutmeg & aioli	1 per serve	\$2.50
Mussels with Chilli Lime sauce (min 10 serves)	2 per serve	\$5.00
Bloody Mary Oysters (min 12 serves)	1 per serve	\$4.50
Oysters Kilpatrick (min 12 serves)	per Dozen	\$22.00
Smoked Salmon Cones (min 12 serves)	per Dozen	\$38.50
Profiteroles with Salmon Mousse (min 10 serves)	1 per serve	\$3.30
Mini Zucchini Frittatas (min 10 serves)	2 per serve	\$5.00
Thai Coconut Prawns on sticks (min 10 serves)	1 per serve	\$4.50
Grilled Salmon on lemon grass skewers (min 10 serves)	1 per serve	\$5.50
Tarragon & Lime Scallop Skewers (min 10 serves)	1 per serve	\$5.50
Baby Potato Bites filled with Pea Puree (min 10 serves)	1 per serve	\$4.50
Oysters with Pesto Butter (min 12 serves)	per Dozen	\$22.00
Baby Octopus Sticks (min 10 serves)	1 per serve	\$3.00
Fillet Mignon dressed with a bacon skirt (min 10 serves)	1 per serve	\$4.80

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FINGER FOOD EVENT PACKAGES

Menu Suggestion 1 *Minimum of 10 people*

Vegetarian cocktail spring rolls with soy sauce and ginger
Vegetarian samosa served with sweet chilli sauce
Crumbed calamari rings
Battered fish coujons served with tartare sauce
Mini gourmet pies

\$7.70 per person

Menu Suggestion 2 *Minimum of 10 people*

Antipasto rings
Bruschettas
Homemade vegetable mini pasties
Assortment of mini gourmet quiches
Meatballs served with a dipping sauce
Thai fish cakes served with sweet chilli Sauce

\$9.90 per person

Menu Suggestion 3 *Minimum of 10 people*

Antipasto rings
Assortment of sushi and nori rolls
 Served with wasabi, soy sauce and pickled ginger
Crumbed calamari rings
Vegetarian samosa served with sweet chilli sauce
Thai fish cakes
Home made mini sausage rolls served with a dipping sauce

\$12.00 per person

Menu Suggestion 5 *Minimum of 15 people*

Vegetarian platter assortment of
 Spinach & ricotta puffs
 Pumpkin & parmesan puddings
 Sundried tomato & fetta turnovers
 Grilled vegetable Bruschettas
 Baby Arangini

\$9.50 per person

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FORK DISHES

All dishes served with aromatic steamed rice, fried rice or Singapore noodles and traditional condiments

Options includes:

Thai Green Curry Chicken

Chicken Teriyaki

Chicken a la King

Chicken Scaloppini

Lemon Chicken

Sweet and Sour Chicken

Curry Lamb

Mild Curry Beef

Stir Fry Beef with Black Bean Sauce

Beef Stroganoff/Goulash

Vegetarian Curry

per serve \$12.00

FORK DISH PACKAGE SELECTIONS

Menu Suggestion 1 *Minimum of 10 people*

A choice from the fork dish menu

Fresh seasonal fruit platter

Fresh orange juice

Assortment of teas and freshly brewed coffee

per person \$19.50

Menu Suggestion 2 *Minimum of 10 people*

A choice from the fork dish menu

Sir fried vegetables or salad of your choice (*garden, Greek, bean, felafel*)

Fresh wood-oven baked dinner rolls

Fresh seasonal fruit platter

Fresh orange juice

Assortment of teas and freshly brewed coffee

per person \$22.00

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BEVERAGES

Soft Drinks cans		per can	\$2.00
Bottled Soft drinks		per 600ml	\$2.70
Assorted Juices	600ml	per person	\$2.70
Bottled Water	600ml	per person	\$2.20
Mineral Water	375ml	per person	\$2.60
Bottled Water		1.5 litres	\$3.80
Mineral Water		1.25 litres	\$4.00
Assorted Fresh Juices		2 litres	\$6.50
Assorted Fresh Juices	minimum 8 persons	per person	\$1.00
Assortment of Teas and freshly brewed Coffee	minimum 10 persons	per person	\$2.20
		POT COFFEE	\$20.00 ENOUGH FOR 10 PEOPLE
		POT HOT WATER	\$10.00 WITH TEA BAGS \$15.00

GIFT PACKAGES

Gift Boxes can be made to suit any occasion and budget, examples, cheese and fruit boxes, sweet boxes, any combination you would like

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CAKES

All Cakes \$60

Strawberry Mousse: Layers of biscuit crumbs & strawberry mousse topped with strawberries & icing sugar.

Toberlone Cheesecake: Unbaked cheesecake topped with chocolate mousse & Toberlone.

Trifle: Layers of coffee & rum soaked sponge with custard & apricot topped with homemade berry jelly, mangoes & strawberries.

Brown & White Mousse: A layer of chocolate sponge, chocolate & white chocolate mousse covered with chocolate ganache with feather icing.

Choc Strawberry Gateau: Filled with strawberries (soaked in orange liqueur) & cream. Topped with strawberries & cream.

Fruit Flan: Custard flan topped with fruit.

Baked Cheesecake: Topped with almonds, or custard with blueberry, or cherry or mixed berry.

Milli Vanilli: Layers of custard with strawberries in between crisp pastry.

Lemon Ricotta Cake: Butter cake with dollops of ricotta through it with a tangy citrus flavor.

Strawberry Flan: Custard flan topped with strawberries & red jelly.

Mango Cheesecake: Unbaked cheesecake topped with mango and strawberries and orange jelly.

Pear & Almond Tart: Pears cooked in an almond batter in a tart.

Lemon Cheesecake: Unbaked cheesecake topped with a latticework of sweet cream cheese.

Mud Cake: A moist but very dense chocolate cake, very rich & full of rum.

Banana Cake: Traditional banana cake with sweet cream cheese finished off with mango coconut & chocolate.

Choc Sticky Date Cake: Dates, walnuts & chocolate all mixed together to make a deliciously moist cake, which is topped with thick caramel. (Served Hot).

Choc Mousse Cake: Rich choc mousse covered with shaved chocolate.

Flourless Orange Cake: Bittersweet orange cake made with whole oranges. (Choc Flourless available).

Raspberry & Pear Crumble: Filled with a mixture of raspberry & pear, topped with sweet crumble with raspberry & pear on top. (Apple & walnut available).

St Honore: Profiterole cake filled with white chocolate mousse topped with chocolate curls.

Black Forest: Chocolate sponge filled with cherries & cream topped with chocolate curls.

Lemon Tart: Baked lemon tart dusted with icing sugar. (Passion fruit & Lemon & Walnut & Lemon available).

Lemon Meringue: Plain sponge filled with lemon butter & cover with meringue.

Carrot Cake: A moist cake with sweet cream cheese in the middle and on top, finished off with nuts, seeds and dried apricots.

Fruit Torte: These tortes can be made with almost any fruits. They are made with a sweet shortbread pastry (top, sides & bottom) & filled with fruit.

Vanilla Roulade: Plain sponge filled with vanilla custard strawberries & cream topped with custard, strawberries & chocolate curls. (Chocolate Strawberry Roulade, Trio Chocolate Roulade & Black Forest also available)

Marz Bar Cake: A very moist chocolate cake filled in the middle & covered with ganache & caramel. Finished with choc caramel lollies.

Apple Pie: This pie is bigger than Texas. Filled with over 3kg of apples, walnuts, sultanas & cinnamon, all in a puff pastry shell.

Walnut Gateau: Layers of chocolate sponge & chocolate mousse covered with walnuts & topped with spun toffee.

Strawberry Cheesecake: Unbaked cheesecake topped with fresh strawberries and red jelly. (Mixed Berry available).

*Notice is required on **ALL** cake orders due to delivery days. Please ask what is available before placing your order to avoid disappointment*

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CAKE SLABS

To serve 25 people

\$ 28.00

Your choice of carrot, banana, orange & poppy seed, apple, date and chocolate

BIRTHDAY CAKES

To serve 100 people

\$ 150.00

Your choice of black forest, chocolate mud, flourless orange or
Chocolate duo mousse (*vanilla & chocolate*)

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We welcome any suggestions
& ensure we meet your
catering needs