



CATERING MENU

Minimum for all catering orders is \$1,000 + \$35 delivery fee

Express Buffet

MINIMUM 15 GUESTS | \$75.00 PER PERSON

Choose 1 hot and cold option for a personalised feast.

Bread rolls included.

HOT

- Portuguese baked chicken
- Roast Chicken with Safe & Paprika
- Roast honey & Mustard Glazed Ham
- Housemade Beef Lasagne
- Housemade Vegetarian Lasagne

COLD

- Green Garden Salad
- Coleslaw Salad
- Classic Potato Salad
- Pasta Salad – Mozarella, tomato pesto, fresh basil
- Chunky Pumpkin, Honey roasted carrot, rocket, zucchini, fetta, flaked almonds

Taco Station

MINIMUM 20 GUESTS | \$35.00 PER PERSON

- 3 tacos per person
- Seasoned chicken, cucumber, coriander,
- iceberg lettuce, sour cream, tomatoes, salsa, avocado
- Classic Beans mix - vegetarian & vegan!
- 3 hard shell gluten free tacos per person

Platters

We recommend 8 pieces for a 3-4 hour charter

GOURMET ROLLS, SANDWICHES & WRAPS | \$15.00 EACH

Minimum 10 order and mixture available

FINGERS SANDWICHES PLATTER | \$110.00 (30 PIECES)

VIETNAMESE RICE PAPER ROLLS | \$160.00 (30 PIECES)

Experience the epitome of freshness and flavour with our Chicken or Avocado & Silken Tofu Vietnamese Rice Paper Rolls. These beauties redefine perfection, offering a delightful blend of vibrant ingredients that elevate your taste buds.

GOURMET MIXED PIES & SAUSAGE ROLLS | \$160.00 (30 PIECES)

Savour handcrafted puff pastry, slow braised fillings, and Heinz ketchup in four distinct flavours. Accompanied by our delicious pork and fennel sausage rolls. Perfect bites, perfected.

MINI CARAMELISED TOMATO AND FETTA TARTS | \$125.00 (30 PIECES)

These bite sized delights feature sweet caramelised tomatoes harmonising with creamy fetta, creating a perfect balance of savoury and sweet in every tart. Perfect for indulging in gourmet goodness.

ASSORTED QUICHE PLATTER (COLD) | \$160.00 (30 PIECES)

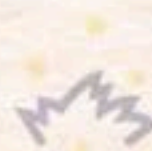
Indulge in a tempting variety of quiches, where both vegetarians and non vegetarians alike can relish delightful flavors.

CAPRESE SKEWERS - BOCCONCINI, CHERRY TOMATOES, BASIL, BALSAMIC GLAZE | \$160.00 (30 PIECES)

Enjoy the freshness of our Caprese Skewers, featuring a delicious combination of bocconcini, juicy cherry tomatoes, and fragrant basil, all elegantly drizzled with balsamic glaze. A perfect harmony of flavours in every bite

ADDITIONAL SALADS | \$100.00 EACH (serves 20 - 30 as a side portion)

- Penne, olives, tomatoes, tomato ragout, onions, shallots,
- vinaigrette, basil, pine nuts, salt and pepper salad platter
- Chunky pumpkin, honey roasted carrots, rocket, zucchini,
- fetta, flaked almonds salad platter
- Roasted beetroot, shaved zucchini, fennel, watercress, feta,
- radicchio, mint salad platter
- Classic Caesar, soft boiled eggs, croutons, crisp bacon,
- parmesan, whole egg mayo, salad platter
- Classic Greek salad, tomatoes, cucumber, capsicum, olives,
- oregano, Feta salad platter
- Mixed leaf salad, grated carrots, cherry tomato, Spanish
- onion, cucumber vinaigrette dressing
- Vegetable Salad - Mushroom, capsicum, eggplant, zucchini,
- carrots, pesto, Spanish onion, garlic, fresh herbs salad platter



PLATTERS CONT...

GRAZING PLATTERS

(serves 7 - 10)

- Seasonal Fruit Platter - **\$95.00**
- Charcuterie Antipasto & Crudites Platter - **\$100.00**
- Australian and Continental Cheese - **\$95.00**
- Antipasto - **\$95.00**

CHEESE & ANTIPASTO GRAZING STATION | \$42.00 PER PERSON

(Minimum 10 Guests)

- SA selection of premium Italian sliced meats, soft and hard cheeses, cornichons, giardiniera, quince
- House made grissini, sliced sour dough
- Roasted vegetables and fresh oregano
- Marinated mozzarella balls
- Selection of dips, hummus, baba ghanoush
- Dates, fresh grapes, figs, apricots

**** We can supply a range of sweet and savoury breakfast and morning options. Please enquire. ****

MORNING / AFTERNOON TEA | \$20.00 PER PERSON (30 PIECES)

Select 3:

- Mini muffins
- Mini fruit skewers
- Assorted danishes
- Fruit bread
- Carrot cake slice
- Fluffy lamingtons
- Lemon drizzle tea cake
- Freshly made frittata

