



'catering delivered to your door'

All catering requires a minimum of 10 people

Hot Savouries:

Minimum 10

Freshly baked Mini Sausage rolls
Egg, bacon & spring onion tartlets
Mini Beef & red wine pies
Greek style Lamb kofta's with tzatziki
Chicken, cheese and leek tarts

Pumpkin, feta & caramelized onion tarts (Veg)
Mini veggie patties with tomato relish (Vegan, GF) (2 per serve)
Thai chicken bites with sweet chilli (GF,DF) (2 per serve)
Vegetarian & creamed leek pies w tomato relish (Veg)

\$3.20 per piece

Cold Canapés:

Minimum 12

Smoked salmon blinis w cream cheese
Basil, fetta tart w heirloom tomato
Essence chicken teriyaki rolls (GF,DF)

Lime & sweet chilli prawn skewers (GF,DF)
Vegetarian Rice paper rolls (Vegan)
Thai Beef cucumber cups (GF,DF)

\$3 per piece

Sandwiches - minimum 6 rounds

Gourmet Sandwiches with

Salad – cucumber, tomato, carrot, alfalfa, avocado & relish
Champagne ham, tomato, tasty cheese, relish
Chicken, pesto mayo, avocado and lettuce
Medium roasted beef, seeded mustard, tomato & cheese
Turkey, cranberry, avocado, lettuce
Free range organic egg, house mayo & gourmet lettuce
Salami, tomato, olive, pesto & lettuce
Chicken, semi dried tomato, avocado, cheese & relish

\$7 per round

Gourmet Wraps

Chicken, ham, salami, turkey, beef or egg with salad

\$6 per piece of wrap

Antipasto:

Italian Prosciutto & salami, Pastrami, Roasted turkey, shaved champagne ham, marinated olives, semi dried tomatoes, roasted red peppers, marinated artichokes, Tasmanian Brie, Tarago River Shadows of Blue, Lavosh, crackers & grissini. (Minimum 10 people)

\$8.95 per person

Fresh fruit:

Selection of seasonal fruit cut into finger pieces (minimum 10 people approx 6 pieces each)

\$4.50 per person

Fruit & Cheese

Selection of Tasmanian Brie, Jarlsberg Swiss, Shadows of Blue & Deloraine Cheddar with grapes, strawberries, melon & crackers (minimum 10 people)

\$7.50 per person

Trio of dips

A selection of Roasted Beetroot, Sweet potato & cashew nut, Hommus, served with crackers & lavosh - Gluten free available on request, (Minimum 12 people)

\$4.50 per person

Sweet options:

Scones, jam and cream \$3 per scone minimum batch is 12 whole, 24 halves w jam and cream.

Mini muffins \$2 per piece, minimum 12 pieces per batch.

Cakes, tarts, biscuits & slices \$2 per piece – mixed trays available daily. For individual preferences please call the café.

Patisserie petites \$3 per piece

Easy ordering package options: (Minimum 10 people)

BREAKFAST PACKAGES:

Option 1:

Mini muffins, Mini Croissants with Ham & cheese & jam, Fresh Fruit, Fresh Orange juice

\$12.90 per person

Option 2:

Egg & bacon rolls, Mini croissants with ham & cheese & jam, Fresh fruit, Fresh Orange juice

\$15.00 per person

Option 3:

Egg & Bacon rolls, Croissants Ham & cheese & jam, Mini muffins, Fresh fruit, Fresh Orange juice

\$16.50 per person

Option 4:

Full Buffet breakfast – Muesli, Fresh Fruit, Yoghurt, Croissants, Scrambled eggs, Bacon, Mushrooms, Hash browns, Tomato, Toasts, spreads, Juice.

\$27 per person (minimum 20 people)

MORNING/AFTERNOON TEA PACKAGES – minimum 10 people:

Morning tea Option 1:

Selection of mini cakes, tarts and slices

3 items per person

\$6 per person (min 6 people)

Morning tea Option 2:

Mini muffins, selection of mini cakes, tarts and slices, fresh fruit

2 items per person plus fruit

\$9.00 per person (min 6 people)

Morning tea – Option 3:

Triangle sandwiches, macarons, lemon tarts, mini éclairs, shortbread.

(6 items per person)

\$16 per person (min 20 people)

LUNCH PACKAGES – minimum 10 people:

Option 1:

½ round Gourmet Sandwiches
Gourmet wrap
Fresh Fruit

\$13 per person

Option 2:

1 round Gourmet Sandwiches
Fresh Fruit

2 pieces Cakes, Slices

\$15.50 per person

Option 3:

1 ½ rounds Gourmet Sandwiches
Fresh Fruit

\$15 per person

Option 4:

1 round Gourmet Sandwiches, 1 wrap,
Fresh Fruit

\$17.50 per person

HOT LUNCH COMBO'S – minimum 10 people

Hot Option 1:

3 Hot savouries
1 round Gourmet Sandwiches

\$16.60 per person

Hot Option 2:

3 Hot savouries
1 round Gourmet Sandwiches
Fresh Fruit

\$21.10 per person

Hot Option 3:

3 Hot savouries
1 Gourmet wrap
Fresh Fruit

\$20.10 per person

Hot Option 4:

3 Hot savouries
1 Gourmet wrap
3 pieces Cakes
Slices

\$21.60 per person

Buffet dishes & boxes for your next meeting – get together:

- Vegetable Frittata with sweet potato, red peppers & baby spinach (serves 12) \$9.50 per serve
- Rich Beef lasagna (Serves 12 people) \$9.50 per serve
- Vegetarian lasagna (Serves 12 people) \$9.50 per serve
- Vegan Risotto with chargrilled vegetables, basil, semi dried tomatoes and baby spinach \$17.00 per serve
- Risotto with Chicken, pumpkin, semidried tomato & pesto cream topped with freshly shaved parmesan \$17.00 per serve
- Greek spiced lamb salad box with feta, olives, tomato, crispy lettuce & basil cucumber yoghurt \$18.90 per serve
- Thai Chicken salad – in coconut & chilli served w julienne veg, shredded cabbage & bean shoots \$18.90 per serve
- Thai beef salad box with shredded carrot, lettuce, cherry tomatoes, capsicum, cucumber & Thai dressing \$18.90 per serve
- Vegan salad box w chickpea salsa, lettuce, cherry tomatoes, red peppers & vegan mayo \$18.90 per serve
- Soup of the day with crusty bread served in a crock pot or individual noodle boxes (in winter) \$11.00 per serve
- Vegan Curry pot with root vegetables, lentils, baby spinach & our own ground curry mix (in winter) \$18.90 per serve

Light buffet: (Min 20 people)

Champagne ham, Italian salami, Cured wagyu, Turkey breast, prosciutto platter
BBQ chicken platter (cold)
Garden, Potato & Caesar salads
Crusty bread rolls with butter
Fresh fruit platter

\$35.00 per person

Side Dishes:

- Roasted medley of vegetables (min 10 serves) \$5.00 per serve
- Fresh garden salad with balsamic pesto vinaigrette \$5.00 per serve
- Caesar salad with honey bacon, garlic croutons, fresh shaved parmesan, poached eggs (min 10 serves) \$5.00 per serve
- Red potato salad with pesto mayonnaise, spring onions & semi dried tomatoes (min 10serves) \$5.00 per serve
- Pasta salad with pumpkin, sweet potato, red peppers, fresh basil and pine nuts (min 10 serves) \$5.00 per serve
- Fragrant rice \$3.50 per serve
- Fresh crusty rolls with butter \$1.20 each
- Gluten Dairy & Yeast free bread \$1.20 per serve

Drinks:

- 2 litre Orange or Apple juice – delivered fresh daily \$8 per bottle
- 330ml Orange, Pineapple, or Apple juice \$3 per bottle
- Large Plain mineral water or flavored mineral water \$6 per bottle

Disposables: Paper cups, plates, serviettes, cutlery or individually packed meals are \$2 per person.

Staff to serve Food &/or Drinks – \$45 per hour per staff member in addition to food prices (min 3 hours w a minimum food spend of \$1,000). Hours outside regular trading times are priced as required.

Deliveries We use a courier service & deliveries are between \$10 & \$15 per delivery in the Bendigo area. Deliveries between 6.30am and 3pm. Monday to Friday. Deliveries outside of hours have minimum orders. Please call us for details.

Dietary requirements

We can cater for gluten free, dairy free, egg free, seafood free, vegetarian & vegan. We are a peanut free café but do have other nuts on premises. All individual diets packaged and labelled separately are an additional \$5per diet per person.

Offsite catering: Please note that all catering listed on this menu is for pick up & delivery purposes only and is made in bulk. Individual requests are priced accordingly.
Catering provided in venues and or on private properties are packaged and priced according to specific venues and events.

Sunday catering:

Orders for Sundays are packaged and made for collection on Saturday's before 3pm. Sandwiches, wraps are not available for Sundays as they don't keep well for next day catering.