



'catering delivered to your door'

Hot Savouries:

No minimums

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

Pumpkin, feta & caramelized onion tarts
Mini veggie patties with tomato relish (2 per serve)
Mini Beef & red wine pies
Thai chicken bites with sweet chilli (2 per serve)
Chicken and asparagus rolls with tomato relish

\$2.70 per piece

Cold Canapés:

Minimum 12

Smoked salmon blinis w cream cheese
Vegetarian frittata with crème fraiche
Essence chicken teriyaki rolls

Lime & sweet chilli prawn skewers
Vegetarian Nori rolls
Thai Beef cucumber cups

\$2.50 per piece

Sandwiches - minimum 6 rounds

Plain Sandwiches with

Egg & Lettuce
Ham & Cheese
Beef & mustard
Chicken & mayonnaise
Cucumber, tomato, carrot & lettuce

\$5.50 per round

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
Salami, tomato, olive, pesto & lettuce
Chicken, semi dried tomato, avocado, cheese & relish

\$6.60 per round

Gourmet Wraps

Chicken, ham, salami, turkey or beef with salad
Tandoori chicken, tomato, lettuce & tzatziki and red onion

Gourmet Rolls

Turkey, cranberry, avocado, lettuce
Champagne ham, brie, semi dried tomato & relish
Salad – cucumber, tomato, carrot, alfalfa, avocado, mayo
Medium roasted beef, seeded mustard, tomato, cheese & lettuce

\$4.95 per roll or piece of wrap

Antipasto:

Italian Prosciutto & salami, Cured Wagyu, Roasted turkey, kalamata olives, semi dried tomatoes, roasted red peppers, marinated artichokes, Tasmanian Brie, Tarago River Shadows of Blue, Lavosh, crackers & grissini.
(Minimum 6 people)

\$6.95 per person

Fresh fruit:

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

\$3.50 per person

Fruit & Cheese

Selection of Tasmanian Brie, Jarlsberg Swiss, Shadows of Blue & Cheddar with grapes, strawberries, melon, lavosh & crackers (minimum 6 people)

\$6.50 per person

House made dips

A selection of Beetroot, Sweet potato & cashew nut, Moroccan pumpkin, Eggplant, Hommus, served with fresh breads and lavosh - Gluten free breads available on request, (Minimum 12 people)

\$3.50 per person

Miniature Cakes/Slices:

little lemon tarts,
choc caramel slice(GF)
mini muffins (min 12)
chocolate hedgehog

mini caramel cups,
jelly slice
date slice (GF,DF,V)
mini jelly cakes(min20)

mars bar mud cake,
star & heart shortbreads
chocolate brownie (GF)
scones jam & cream (min12)

chocolate éclairs,
red velvet brownie(GF)
mini macarons(GF)
mini yo-yo's (\$1.80ea)

Our slices are made daily, we automatically provide a variety for each order, if you require specific items please phone for our current selection.

\$1.50 per piece

Easy ordering package options: (Minimum 6 people, unless otherwise specified)

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 tea packages – minimum 6 people:

Morning tea Option 1:

Selection of mini cakes, tarts and slices

3 items per person

\$4.50 per person (min 6 people)

Morning tea Option 2:

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

6 items per person

\$6.00 per person (min 6 people)

Morning tea – Option 3:

Triangle sandwiches, macarons, lemon tarts, mini éclairs, and petit cakes.

(5 items per person)

\$10 per person (min 20people)

LUNCH PACKAGES – minimum 6 people:

Option 1:

½ round Gourmet Sandwiches
Gourmet roll
Fresh Fruit

\$11.75 per person

Option 2:

1 round Gourmet Sandwiches
Fresh Fruit

2 pieces Cakes, Slices

\$13.10 per person

Option 3:

1 ½ rounds Gourmet Sandwiches
Fresh Fruit

\$13.40 per person

Option 4:

1 round Gourmet Sandwiches, 1 wrap,
Fresh Fruit

\$15.05 per person

HOT LUNCH COMBO'S – minimum 6 people

Hot Option 1:

3 Hot savouries
1 round Gourmet Sandwiches

\$14.70 per person

Hot Option 2:

3 Hot savouries
1 round Gourmet Sandwiches
Fresh Fruit

\$18.20 per person

Hot Option 3:

3 Hot savouries
1 Gourmet wrap
Fresh Fruit

\$16.55 per person

Hot Option 4:

3 Hot savouries
1 Gourmet Roll
3 pieces Cakes
Slices

\$17.55 per person

Buffet dishes for your next meeting – get together:

- Vegetable Frittata with sweet potato, red peppers & baby spinach (serves 12) \$9.50 per serve
- Chicken & creamed leek, Beef & Red wine, Chicken and mushroom \$9.50 per serve
- Rich Beef lasagna (Serves 12 people main course size) \$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
- Risotto with Char-grilled vegetables, Napoli, pesto & crispy salami topped with freshly shaved parmesan \$17.00 per serve
- Greek spiced lamb salad with feta, olives, tomato, crispy lettuce & basil cucumber yoghurt \$17.00 per serve
- Chicken salad with fresh lettuce, red peppers, roasted sweet potato & cashew nuts \$17.00 per serve
- Soup of the day with crusty bread served in a crock pot or individual noodle boxes \$11.00 per serve
- Vegan Curry pot with root vegetables, lentils, baby spinach & our own ground curry mix \$15.00 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 \$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 \$5.00 per serve
- Red potato salad with pesto mayonnaise, spring onions & semi dried tomatoes \$5.00 per serve
- Pasta salad with pumpkin, sweet potato, red peppers, fresh basil and pinenuts \$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
- 250ml Orange, Apple Blackcurrant, Pineapple, or Apple juice \$3 per bottle
- Large Plain mineral water or flavoured mineral water \$5 per bottle
- Tea and coffee station minimum 20 people \$2 per person

Disposables: Paper cups, plates, serviettes, plastic cutlery \$1per person.

Staff to serve Food &/or Drinks – from \$25 per hour per staff member in addition to food prices (min 2 hours). Hours outside regular trading times are price as specified in pricing schedule.

Deliveries less than \$60 will incur a delivery fee of \$10. Deliveries 5kms outside the CBD are \$10 per delivery up to 20kms, deliveries 20kms+ - priced individually.

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