



corporate CATERING MENU

BREAKFAST

BREAKFAST POTS

Bircher muesli topped with stewed apple & natural yoghurt (v)	\$6.20
Three berry muesli & yoghurt (v)	\$6.00
Mango yoghurt (v) (gf)	\$6.00
Strawberry & kiwi pot (v) (ve) (gf) (df)	\$5.80
Fruit salad pots (v) (ve) (gf) (df)	\$6.20

BREAKFAST TREATS

Danish pastries (v)		\$4.90
Sweet muffins (v)	\$3.40 small	\$4.70 large
Fresh fruit skewers (v) (ve) (gf) (df)		\$4.50
Croissant with leg ham & cheese or tomato & cheese (v)	\$4.20 small	\$6.20 large
Egg & bacon half panini		\$5.60
Homemade egg & bacon tartlets		\$4.40
Whole fruit basket (v) (ve) (gf) (df)		\$2.00 each

FULL BUFFET BREAKFAST

\$32.50 p/p

- A selection of breakfast cereals (v)
- Assorted breakfast pastries (v)
- Seasonal fresh fruit salad (v) (ve) (gf) (df)
- Vanilla yoghurt (v)
- Hot items; Farm fresh eggs, crispy bacon, sautéed mushrooms, chipolata sausages, grilled tomatoes & hash browns
- Assorted juices
- Freshly brewed coffee & a selection of fine teas
- Served with a range of milk, sugar & sweeteners
- Set with chilled water

COOKED BREAKFAST

\$28.50 p/p

Your choice of two (2), served alternatively

- Eggs Benedict; Poached eggs, Virginian ham, toasted English muffin & traditional hollandaise
- Eggs Florentine; Poached eggs, sautéed spinach, toasted English muffin & traditional hollandaise (v)
- Corn Fritters; Topped with smoked salmon, avocado, rocket, dill & crème fraiche
- Free Range Eggs; Scrambled, served on sour dough toast & crispy bacon
- Avocado Toast; Sliced avocado, toasted casalinga topped with goats cheese, chilli, milt & lemon infused olive oil (v)

Optional Extras

Chipolata sausage	\$4.50	Crispy bacon	\$4.00
Sautéed mushrooms (v) (ve)	\$4.00	Roasted tomatoes (v) (ve)	\$3.00
Avocado (v) (ve)	\$4.00	Wilted spinach (v) (ve)	\$3.00



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MORNING / AFTERNOON TEA

MORNING TEA / AFTERNOON TEA PACKAGES

Traditional \$8.50 p/p

Minimum of 10 guests required

- Freshly brewed coffee with a selection of fine teas
- Assorted cakes & slices or gourmet cookies
- Jugs of water

Add any treat item for an additional \$3.00 p/p

Kick Start \$15.00 p/p

Minimum of 10 guests required

- Healthy pot of your choice
- Fruit skewer
- House-made energy ball
- Charlies Fruit Juice (300ml)
- Jugs of water

Add freshly brewed coffee with a selection of fine teas for an additional \$3.00 p/p

TREATS

House-made energy balls; Tahini, Peanut Butter or Fruit & Nut (v) (ve) (gf) (df)	\$3.40
Danish pastries (v)	\$4.90
Sweet muffins (v)	\$3.40 small \$4.70 large
Almond croissants (v)	\$5.50
Buttermilk scones with jam & cream (v)	\$5.50
Banana bread with butter	\$5.00
Assorted gourmet cookies (v)	\$4.20 for 2
Chocolate brownies (v)	\$5.00
Assorted slices (v)	\$5.00

GLUTEN FREE OPTIONS

Orange & almond loaf (v) (gf) (df)	\$5.50
Berry friands (v) (gf) (df)	\$5.00
Gluten free cookies (v) (gf)	\$5.00
Vegetable frittata with chutney (v) (gf)	\$4.50



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MORNING / AFTERNOON TEA cont.

FRUIT & CHEESE

Whole fruit basket (v) (ve) (gf) (df)	\$2.00 each
Fresh fruit salad with mint (v) (ve) (gf) (df)	\$5.80*
Sliced seasonal fresh fruit (v) (ve) (gf) (df)	\$5.60*
Assortment of fine cheeses, crackers, dried fruit & nuts (v)	\$9.20*

* minimum of 6 serves

MIXED ASIAN PLATTER

(3 pieces per serve) \$13.00 p/p*

- Assorted rice paper rolls with sweet chilli sauce (v)
- Assorted sushi with wasabi & soy (v)

* minimum of 15 serves

ANTIPASTO PLATTER

(Vegetarian option available) \$12.50 p/p*

- Dips
- Marinated vegetables
- Olives
- Cured meats
- Assorted breads & grissini

* minimum of 6 serves

HOT FOOD PLATTER

(3 pieces per serve) \$11.00 p/p*

- Party pies
- Sausage rolls
- Spinach & ricotta triangles (v)

* minimum of 15 serves



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SANDWICHES, BAGUETTES & WRAPS

TRIANGLES \$8.40

White / Multigrain / Wholemeal / Rye

Fillings:

- Chicken & Avocado: Sliced poached chicken breast, sliced avocado, watercress, mayo & seasoning
- Grandmother Ham & Cheese: Grandmother ham, vintage cheddar, fruit chutney & mesculin leaves
- Egg & Mayo: Chunky free-range egg, mayo, parsley & watercress (v)
- Avocado Salsa: Smashed avocado, roma tomatoes, cucumber, red onion, mesculin leaves & tzatziki (v)

CHUNKY SANDWICHES \$8.80

White / Multigrain / Dark Rye

Fillings:

- Ham & Egg Bloomer: Smoked Virginia ham, 9-minute boiled egg, wild rocket & mustard mayo
- Corned Beef Bloomer: Corned beef, cornichons, Swiss cheese, baby spinach & English mustard mayo
- Salami: Salami, Tasty cheese, roasted capsicum, rocket & pesto
- Feta & Pesto: Crumbled feta cheese, marinated eggplant, semi-dried tomato, baby spinach & pesto (v)

WRAPS \$8.80

Two Halves

Fillings:

- Salmon & Dill: Smoked salmon, baby spinach, cucumber, red onion, capers, dill & cream cheese
- Tandoori Chicken: Tandoori chicken, minted raita, cucumber, tomato & mesculin leaves
- Hummus & Grain Salad: Chickpeas, quinoa, cucumber, Spanish onion, fresh coriander, hummus & baby spinach (v) (ve) (df)
- Egg & Mayo: Chunky free-range egg, mayo, parsley & watercress (v)
- Chicken Caesar: Poached chicken, crispy bacon, egg, shaved parmesan, cos & Caesar mayo

BAGUETTES \$8.80

Fillings:

- The Ploughman: Smoked Virginia Ham, crumbled vintage cheddar, cornichons, fruit chutney & salad leaves
- Roasted Tomato & Brie: Jindi brie, roasted cherry tomatoes, basil pesto, fresh baby basil leaves & extra virgin olive oil (v)
- Tuna Nicoise: Chunky Tuna, crispy capers, Spanish onions, 9-minute boiled egg, olives, baby spinach & whole egg mayo



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TAKE-AWAY LUNCH OPTIONS

Time poor or working on a strict budget? Pre-order one of our take-away healthy options today!

Served in recyclable packaging & available to collect from 11am daily, not only do you save on the delivery fee, you can also have the flexibility of serving lunch anywhere around campus!

CLASSIC SANDWICH BOX

\$40.00

Serves 5

Fillings:

- Chicken & Avocado: Sliced poached chicken breast, sliced avocado, watercress, mayo & seasoning
- Grandmother Ham & Cheese: Grandmother ham, vintage cheddar, fruit chutney & mesculin leaves
- Egg & Mayo: Chunky free-range egg, mayo, parsley & watercress (v)
- Avocado Salsa: Smashed avocado, roma tomatoes, cucumber, red onion, mesculin leaves & tzatziki (v)



MIXED FAVOURITES BOX

\$45.00

Serves 5

Fillings:

- Chicken & Avocado: Sliced poached chicken breast, sliced avocado, watercress, mayo & seasoning
- Egg & Mayo: Chunky free-range egg, mayo, parsley & watercress (v)
- Chicken Caesar: Poached chicken, crispy bacon, egg, shaved parmesan, cos & Caesar mayo
- The Ploughman: Smoked Virginia Ham, crumbled vintage cheddar, cornichons, fruit chutney & salad leaves
- Roasted Tomato & Brie: Jindi brie, roasted cherry tomatoes, basil pesto, fresh baby basil leaves & extra virgin olive oil (v)





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TAKE-AWAY LUNCH OPTIONS cont.

MIXED BAKERY BOX

\$50.00

Serves 12

A selection of assorted mini muffins, mini croissants & mini danishes



GRAZING BOX

\$95.00

Serves 8

A selection of;

- Cheese
- Cold meats
- Semi-sundried tomatoes
- Fruit
- Lavosh crackers



THIRSTY?

Add a bottled water to any take-away order for \$3.00 each



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LUNCH / DINNER

SALADS

\$9.50 large

- Ancient Grain: Green lentils, quinoa, pepitas, roasted almonds & pine nuts, red onion, baby capers, currants, herbs, lemon juice & olive oil (v) (ve) (gf) (df)
- Cobb Salad: Poached chicken breast, crispy bacon, 9-minute boiled egg, mainland blue cheese, roma tomato, sliced avocado & cos lettuce
- Roasted Cauliflower: Quinoa, chickpeas, roasted cauliflower, soft goat's cheese, toasted almonds, parsley, mint & spring onion (v) (gf)
- Mediterranean Cous Cous: Cous cous, Greek feta, baby spinach, sundried tomato, fresh mint, basil (v)
- Tuna Nicoise: Herb infused pan fried tuna, crispy capers, Spanish onion, kalamata pitted olives, 9-minute boiled egg, roma tomato, baby spinach & lemon (gf)
- Protein Packs: Poached chicken, Smoked salmon or Falafel (v) with batons of carrot, celery & red capsicum with cherry tomatoes, 9-minute boiled egg, whole almonds & hummus

SOUP OF THE DAY

\$8.50 per serve

Chef's daily selection of soup served with a ciabatta dinner roll & butter

HOT ITEMS

Per Serve

Butter chicken, steamed basmati rice & raita (gf)	\$12.50
Cauliflower mac & cheese & crusty roll (v)	\$12.50
Lamb rendang & spiced new potatoes (gf)	\$12.50
Eggplant & pumpkin tagine, citrus cous cous & minted yoghurt (v)	\$12.50
Old fashioned beef lasagne & garden salad	\$12.50
Lentil Dhal, steamed rice & puri (v) (ve) (df)	\$12.50
Penne with herbed chicken polpetti, tomato sugo, parmesan & crusty roll	\$12.50

Pizza Squares with Your Choice of Toppings \$8.00 each

- Traditional ham, cheese & tomato
- Roasted vegetables & pesto (v)
- Tandoori chicken, caramelised onion & minted yoghurt
- Roasted cherry tomatoes, bocconcini & fresh basil (v)

Assorted Mini Pies \$3.80 each

- Party pies
- Mini sausage rolls
- Mini cheese & spinach pastry (v)
- Mini pizza



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CANAPE MENU

COCKTAIL PARTY SUGGESTED PACKAGES

- 2 Hour Cocktail Party: 6 Canapes
- 3 Hour Cocktail Party: 9 Canapes
- 4 Hour Cocktail Party: 9 Canapes & 1 Substantial Item
- 5 Hour Cocktail Party: 10 Canapes & 2 Substantial Items

All Canapes are \$4.00 Each

Cold Canapes

- Chicken Sandwich: Chicken bound in whole egg mayonnaise & fresh herbs
- Vegetarian frittata with sweet tomato relish (v) (gf)
- Vegetarian rice paper rolls with sweet chilli sauce (v) (gf) – minimum order 35 pieces
- Vegetarian sushi with soy dipping sauce (v) (gf) – minimum order 35 pieces
- Mini Rolls with assorted fillings
- Assorted savoury tartlets (vegetarian available on request)
- Home-made zucchini slice

Hot Canapes

- Chicken goujons with aioli
- Chicken skewers with coconut satay sauce (gf) (df)
- Baby beef pie with tomato relish
- Mini sausage roll with tomato relish
- Assorted savoury tartlets (vegetarian available on request)
- Devilled chicken wings with chilli sauce (gf) (df)
- Fish Goujons with tartare sauce
- Mini steamed/fried dim sims with soy dipping sauce
- Chickpea falafel with hummus dip (v)
- Vegetarian arancini balls with garlic dipping sauce (v)
- Mini pizza with assorted toppings (vegetarian available on request)
- Wonton wrapped prawn with chilli mayonnaise
- Ricotta pastizzi with lemon mayonnaise (v)
- Mini Brioche Bun Sliders: Cheeseburger & tomato relish, Mini steak sandwich with caramelised onion or Vegetable fritter with herbed aioli



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BEVERAGES

Freshly brewed coffee with a selection of fine teas	\$5.20 per serve
All day freshly brewed coffee with a selection of fine teas	\$15.00 per serve
Barista coffee (maximum of 15)	From \$3.60
Bottled water	\$4.00
Bottled soft drinks	\$4.50
Bottled juice	\$4.50
Jugs of juice or soft drink	\$9.50
Bottles of juice or soft drink	\$12.50