



CATERING MENU

Autumn & Winter 2017

**All prices quoted exclude GST at 15%.
Minimum order of 6 of each item.
All breakfast, morning tea, lunch &
afternoon tea items are available all day.**

*We produce the majority of our products on site
We can cater for any dietary requirement.
We can organise Chef's choice for any order
please send us your budget and any
special dietary requirements.*



BREAKFAST

\$3.20 per item

- Ham & Cheese Croissant
- Cheese & Tomato Croissant **(V)**
 - Danish Pastries **(V)**
- Homemade Granola w. Berry Compote & Yoghurt **(V)**
 - Sliced Fresh Fruit Platter **(V/GF/DF)**
- Smoked Salmon Bagel w. Lemon Zest, Cream Cheese & Dill
 - Berry, Banana & Yoghurt Smoothie **(V/GF)**

\$4.95 per item

- Hot Bacon & Egg Wrap
- Homemade Sausage Wrapped in Bacon w. Homemade Chutney
 - Sweetcorn Fritters w. Grilled Tomato & Pesto **(V/GF)**

\$5.95 per item

- Hot Bacon, Sausage, Egg and Hash Brown Wrap

CHEF'S CHOICE - ALL DAY

***Save time and money by trusting our culinary expertise.
Available all day. Any orders placed after 1pm for the
following day must be Chef's Choice.***

- 1 item per person - **\$3.00**
- 2 items per person - **\$6.00**
- 3 items per person - **\$9.00**
- 4 items per person - **\$12.00**
- 5 items per person - **\$15.00**



MORNING & AFTERNOON TEA

Sweet

\$3.20 per item unless priced otherwise

- Danish Pastries **(V)**
- Homemade Chocolate Fudge Brownie **(V/GF)**
- Homemade Sweet Scone w. Jam & Cream **(V)**
- Homemade Date & Honey Loaf w. Butter **(V/GF)**
 - Homemade Sweet Muffins **(V)**
- Homemade Banana Chocolate Loaf w. Pecan **(V)**
 - Homemade Ginger Crunch **(V)**
 - Homemade Red Velvet Cake **(V)**
 - Homemade Carrot Cake **(V)**
 - Homemade Ginger Loaf **(V)**
 - Homemade Salted Caramel Slice **(V)**
 - Home Baked Biscuit **(V)**
- Homemade Seasonal Fruit Friand **(V/GF)**
 - Sliced Fresh Fruit Platter **(V/GF/DF)**
 - Fresh Fruit Kebab **(V/GF/DF)**
 - Homemade Nut & Seed Bar **(GF)**
- Seasoned & Dressed "Bliss Balls" **(GF/DF)**
 - Homemade Fudge **(V)**

Executive Range

\$4.50

- Homemade Chocolate Tart
 - Homemade Pecan Pie
 - Homemade Rum Balls **(V)**
- Homemade Black Forest Gateau w. Kirsch Liqueur **(V)**
 - Homemade Cinnamon Rolls **(V)**



Savoury

\$3.20 per item unless priced otherwise

- Cheddar & Ham Croissant
- Cheddar & Tomato Croissant **(V)**
- Homemade Savoury Muffins **(V)**
- Homemade Savoury Scone w. Butter **(V)**
 - Homemade Bacon & Egg Pie
- Zingy Chicken Sausage Roll w. Tomato Sauce
- Sausage Roll w. Tomato Sauce (2 per serving)
- Homemade Kransky Sausage Roll w. Tomato Sauce **(V)**
 - Homemade Vegetarian Pizza **(V)**
- Homemade Seasonal Vegetarian Tart **(V) - \$3.50**
 - Roast Chicken & Mayonnaise Wrap

• Seasoned & Dressed Morning Tea Platter - **\$64**
A selection of sweet and savoury items for 10 people.

Whole Cakes

all cakes need 48 hour notice minimum

Our bakers can make almost any cake upon request. Please enquire for more information.



LUNCH

Wraps & Club Sandwiches

- Chef's Choice Small Bread Item - **\$3.00**
Ideal as part of a 4 or 5 item lunch
- Chef's Choice Large Bread Item - **\$5.50**
Ideal as part of a 2 or 3 item lunch

Executive Sandwiches

\$5.50 (\$6.50 for GF)

- Chipotle Chicken w. Avocado
- Smoked Salmon w. Lemon, Capers, Cream Cheese and Cucumber
 - Chicken Tikka w. Mango Chutney
 - Pulled Pork, Apple Chutney and Rocket
- Pastrami, Russian dressing, Sauerkraut and Swiss Cheese
 - Pumpkin, Pesto and Brie **(V)**
- Grilled Vegetables w. Hummus and Baby Spinach **(Vegan)**

Hot Meals

\$8.50 (minimum 10 portions)

Delivered in serving dishes with disposable plates and disposable cutlery

- Lamb Hotpot **(DF)**
- Thai Chicken Curry w. Rice **(DF/GF)**
- Bean & Lentil Cassoulet **(V/GF/DF)**
 - Butter Chicken & Rice **(GF/DF)**



Hot & Cold Savouries

\$3.20 per item unless priced otherwise

- Homemade Bacon & Egg Pie
- Baked Vegetarian Samosa **(DF/V)**
- Homemade Spinach, Halloumi & Caramelised Onion Tart **(V) - \$4.50**
- Grilled Homemade Chicken Satay w. Spiced Peanut Sauce **(GF) - \$4.50**
 - Homemade Vegetarian Tart **(V) - \$3.50**
 - Grilled Mini Burger w. Homemade Chutney and Cheddar
 - Grilled Lamb Kofta w. Cucumber & Minted Yoghurt **(GF)**
- Grilled Homemade Beef Skewers w. Sweet Chili Dip **(GF) - \$4.50**
 - Individual Vegetarian Pizza **(V)**
 - Seasonal Vegetable Frittata **(V/GF)**
 - Homemade Chicken & Vegetable Pie
 - Rice Paper Roll **(GF)**
- Cajun Marinated Chicken Drumstick (2 per person) **(GF) - \$5.00**
 - Homemade Vegetarian Soup with a Bread Roll **(V) - \$5.00**

Executive Savoury Pie Range

\$4.00

- Homemade Chicken, Leek & Plum Pie
- Homemade Beef & Shiitake Mushroom Pie
- Homemade Spinach, Feta & Pine Nut Pie **(V)**

Sausage Rolls

\$3.20

- Zingy Chicken Sausage Roll w. Tomato Sauce
- Sausage Roll w. Tomato Sauce (2 per serving)
- Homemade Kransky Sausage Roll w. Tomato Sauce **(V)**
- Seasonal Vegetarian Sausage Roll w. Tomato Sauce **(V) \$3.20**



Sushi

\$3.20 (2 pieces per portion)

Please choose your favourites or get a delicious selection – served with Wasabi & Soy

- Vegetable and Avocado **(V/GF)**
 - Teriyaki Chicken
- Vegetarian Seaweed **(V/GF)**
- Fresh Salmon and Avocado **(GF)**

Chef's Choice Salads

- Small (8 oz container) - **\$4.50**
- Large (16 oz container) - **\$8.50**

Executive Salads

Small (8 oz container) - \$5.50

Large (16 oz container) - \$9.50

- Sweetcorn, Capsicum, Coriander, Red Onion, Smoked Paprika & Honey Dressing **(V/GF/DF)**
- Soba Noodle Salad, Shiitake Mushroom & Tofu - Sesame Seed, Ginger & Soy Dressing **(V)**
- Chick Pea, Edamame & Baby Pea Salad w. Fresh Mint & Balsamic Honey Dressing **(V/GF/DF)**
- Chicken, Bacon, Green Bean & Potato Salad w. Grain Mustard Dressing **(GF)**
- Roast Pumpkin, Cauliflower & Broccoli, Rocket w. Toasted Almonds & Olive Oil **(V/GF/DF)**
 - Chorizo, Orzo & Feta Salad w. Baby Spinach
- Quinoa Salad w. Feta, Green Vegetables, Fresh Herbs & Lemon **(V/GF)**



Sweet

\$3.20 per item unless priced otherwise

- Danish Pastries **(V)**
- Homemade Chocolate Fudge Brownie **(V/GF)**
- Homemade Sweet Scone w. Jam & Cream **(V)**
- Homemade Date & Honey Loaf w. Butter **(V/GF)**
 - Homemade Sweet Muffins **(V)**
- Homemade Banana Chocolate Loaf w. Pecan **(V)**
 - Homemade Ginger Crunch **(V)**
 - Homemade Red Velvet Cake **(V)**
 - Homemade Carrot Cake **(V)**
 - Homemade Ginger Loaf **(V)**
 - Homemade Salted Caramel Slice **(V)**
 - Home Baked Biscuit **(V)**
- Homemade Seasonal Fruit Friand **(V/GF)**
 - Sliced Fresh Fruit Platter **(V/GF/DF)**
 - Fresh Fruit Kebab **(V/GF/DF)**
 - Homemade Nut & Seed Bar **(GF)**
- Seasoned & Dressed "Bliss Balls" **(GF/DF)**
 - Homemade Fudge **(V)**

Executive Range

\$4.50

- Homemade Chocolate Tart
 - Homemade Pecan Pie
 - Homemade Rum Balls **(V)**
- Homemade Black Forest Gateau w. Kirsch Liqueur **(V)**
 - Homemade Cinnamon Rolls **(V)**

• Cheese & Fruit Platter - **\$8.50**

Served with cheese crackers & Homemade Chutney

• Cheese Platter - **\$6.50**

Served with cheese crackers & Homemade Chutney



PLATTERS

Each platter is sufficient for 10 pax

- **Classic Cheese Board (V) - \$75**

A selection of breads w. butter brie, blue cheese & cheddar cheese crackers, dried apricots, walnuts, dried figs, fresh grapes, quince paste & homemade chutney. Fresh sliced fruit may be added should you wish, at an additional charge

- **Anti Pasti Platter - \$100**

A fine selection of charcuterie and cheeses served w. olives, stuffed pepper-dews, sun-blushed tomatoes, pesto, balsamic pickled onions. breads w. olive oil

- **Ploughman's Platter - \$75**

Champagne ham, cheddar, pickles and thick crust bread

- **Sushi Platter - \$95***

*Selection of vegetarian, meat and fish sushi served w. wasabi & soy
Serves up to 15 pax

- **Vegetarian Anti Pasti Platter (V) - \$70**

*A selection of finer vegetarian products w. selected cheeses.
Served w. filo parcels & olive oil*

- **Crudites Platter (V) - \$55**

Raw cucumber, capsicums, carrots, celery – w. pesto, aioli and hummus

- **Asian Platter - \$60**

*Selection of Indian and Asian items w. mango chutney
and sweet chilli dipping sauces*

- **Corn Chip Platter (V/GF) - \$55**

Cruncy corn chips w. pesto, sour cream & guacamole

- **S&D Hot Platter - \$125**

*Chicken Satay w. Peanut Sauce, Grilled Prawns on a Skewer
w. Lemon & Garlic, Grilled Lamb Koftas, Vegetarian Sausage Rolls w. Tomato Sauce*



EXTRAS

Beverages

Beverages are available for Breakfast, Morning Tea, Lunch and Afternoon Tea

- Bottled Water - **\$2.95**
- 2 Litre Orange Juice - **\$12.00**
- 2 Litre Apple Juice - **\$12.00**
- Berry & Banana Smoothie - **\$3.75**
- Bottled Fruit Juice - **\$3.25**
- Coffee and selection of Teas w. Disposable Cups - **\$3.50 per person**
- Coffee and selection of Dilmah Teas w. Crockery, Cups & Saucers - **\$4.25 per person**

Mealboxes

\$15.00 per person

Minimum 6 meal boxes of the same choice

Choose one bread item, one cold savoury, one slice and a piece of fruit

Snacks

- Luxury Fruit & Nuts - **\$5.50**
 - Pretzels - **\$3.00**
- Spiced Cashews - **\$5.50**
 - Scroggin - **\$3.00**

Hireage

Glassware x 10 - **\$8.50**
Crockery x 10 - **\$8.50**
Cutlery x 10 - **\$10.00**



CANAPÉS

Bite-Sized

\$2.95 per item per person

Minimum order of 20 for each item chosen

Meat

- Cured Beef w. Olive Tapenade on Polenta Cake **(GF)**
- Caramelised Pork Skewers w. Sesame & Sweet Soy
 - Confit Duck w. Plum Sauce on Blini
- Chicken Roulade w. Cranberry Mousse **(GF)**
 - Chorizo & Red Pepper Tartlet
 - Smoked Chicken Caesar Tartlet
- Grilled Chicken, Vermicelli, Baby Cos, Tamarind Dressing **(GF)**
 - Thai Beef Salad **(GF)**
- Potato and Rocket, wrapped in Rare Beef w. Horseradish **(GF)**

Seafood

- King Prawn w. Avocado Salsa **(GF/DF)**
- Smoked Salmon w. Lemon Dill Crème Fraiche, Cucumber Cup **(GF)**
 - Spicy Salmon & Guacamole Soft Taco Cones
 - Cured Salmon w. Ginger, Lime and Coriander **(GF)**
- Fondant Potato w. Snapper/Terakihi and Lime Salsa **(GF)**

Vegitarian

- Potato & Herb Rosti w. Goats Cheese & Olive
- Kumara Rosti w. Spiced Pepper Dew & Feta **(GF)**
- Sun Dried Tomato & Bocconcini w. Basil Skewer **(GF)**
- Lightly Spiced Cheese Biscuits w. Blue Cheese Mousse, Grape & Walnut
 - Goat's Cheese and Basil Marble w. Walnut Crumb **(GF)**
 - Feta, Basil and Tomato Tartlet
 - Zucchini & Ricotta Frittata **(GF)**
 - Risotto Cake w. Mushroom Salsa



Sushi

- Salmon w. Avocado **(V/GF)**
- Avocado & Vegetable **(V/GF)**
 - Seaweed Salad **(V/GF)**
- Mushroom Sushi **(V/GF)**
 - Teriyaki Chicken
 - Teriyaki Beef

Larger Appetite Finger Food

\$3.20 per item per person

Minimum order of 20 for each item chosen

- Grilled Mini-Burger w. Tomato Chutney and Swiss Cheese
 - Club Sandwich in a Roulade
- Lightly Spiced Lamb Kofta on a Bamboo Skewer w. Tzatziki
- Yorkshire Pudding w. Roast Beef, Caramelized Red Onions & Horseradish Crème Fraiche
 - Sweetcorn Fritter w. Sun-dried Tomato Pesto
 - Chicken Satay w. Peanut & Chili sauce



BUFFET

Please enquire about pricing

Entrees

- A selection of Breads w. Extra Virgin Olive Oil & Dukkha

Salads

- Caesar Salad w. Crostini & Parmesan (Chicken included upon request)
 - Roasted Beetroot Salad
- Roasted Mediterranean Style Winter Vegetables Salad w. Balsamic Dressing
 - Grilled Eggplant, Courgettes and Capsicum Salad
- Cous Cous, Coriander & Cashew Nut Salad w. a hint of Chili
 - Cherry Tomato, Cucumber, Feta & Dill Salad
 - Potato, Apple & Gherkin Salad

Mains

- Roasted Fillet of Beef w. Porcini Mushroom Jus
 - Poached Salmon w. Tamarind & Honey Broth
- Roast Rump of Lamb Braised Fennel & Rosemary Jus
- Loin of Pork stuffed w. Pancetta & Prunes, Red Wine Jus
 - Moroccan Lamb & Chick Pea Tagine
- Grilled Chicken Breast, Udon Noodle, Lemongrass, Ginger & Coconut
 - Wild Mushroom & Minted Pea Risotto
- Hand Carved Champagne Ham w. Piccalilli & Mustard

Desserts

- Chocolate & Orange Mousse
 - Fresh Fruit Salad
- Citrus Tarts w. Vanilla Bean Yoghurt
 - Kiwi & Passion Fruit Pavlovas
- Selection of Cheese with Crackers, Rustic Breads and Dried Fruits

Extras

- Teas, Coffees & Tisanes



TERMS & CONDITIONS

Staff

Chefs - **\$30.00/hr** (minimum 3 hours)

Waiters - **\$25.00/hr** (minimum 3 hours)

Many of the items on this menu are dependent on the availability of seasonal produce. If a particular ingredient is not available at the time, the next best available ingredient will be used in its place. We will let you know prior to your event if this situation occurs. There is a 100% cancellation fee if an order is cancelled within 24 hours.

Entrees

CBD daily delivery fee is \$6.00 (includes delivery and pick-up of plates and equipment) Please enquire about deliveries outside the CBD Please rinse all plates and ensure they are ready for pick-up the following day We can deliver hot and cold food, (hot food is delivered at no extra charge) if you have a specific request please let us know.

We request that all orders (and changes to orders) for the following day are through to us by 1.00pm at the latest. All catering requests after 1.00pm for the following day will be Chef's Choice – as long as we can provide the catering at short notice. Very last minute orders will incur a \$40.00 surcharge.

All food that has been delivered must be consumed within two hours – Seasoned & Dressed cannot take responsibility for food that has been delivered and left out. All food delivered cold must be stored in refrigerated conditions until consumed. Any breakages or losses will be charged