



Autumn - Winter 2018 Menu

All Prices Are GST Exclusive (15%)

Minimum order of 6 items unless otherwise stipulated
Breakfast, morning/afternoon tea & lunch items are available ALL day.

“We produce the majority of our products on site and we can cater for most dietary requirements, however we prefer to offer Chef’s choice Special Diets on any particular day”. If you would prefer to order your own specific choices, please note this will incur an extra \$2.00+GST for each item ordered.

V = Vegetarian **GF** = Gluten Free **Vegan** = Vegan **DF** = Dairy Free

We can organise Chef’s choice for any order and would be happy to work with you within your budget. Please be aware that Chef’s Choice offers more competitive pricing structures.

Breakfast

Ham & Cheddar Croissant	\$3.30
Cheese & Tomato Croissant (V)	\$3.30
Danish Pastries (V)	\$3.30
Homemade Granola with Berry Compote & Yoghurt (V)	\$3.30
Sliced Fresh Fruit Platter (Vegan/GF/DF)	\$3.30
Smoked Salmon Bagel w/ Lemon Zest, Cream Cheese & Dill	\$3.30
Homemade Breakfast Cookies – Chia, Oats & Fruit (V)	\$3.30
Hot Bacon & Egg Wrap	\$4.95
Homemade Sausage wrapped in Bacon, Homemade Chutney	\$4.95
Sweet Corn Fritters w/ Grilled Tomato and Pesto (V/GF)	\$4.95
Hot Bacon, Sausage, Egg and Hash Brown Wrap	\$5.95

Morning/Afternoon Teas

Savoury Items

Cheddar & Ham Croissant	\$3.30
Cheddar & Tomato Croissant (V)	\$3.30
Homemade Savoury Muffins (V)	\$3.30
Homemade Savoury Scone with Butter (V)	\$3.30
Vegetarian Sausage Roll with Tomato Sauce (V)	\$3.30
Homemade Individual Vegetarian Pizzas (V)	\$3.30
Zingy Chicken Sausage Roll with Tomato Sauce	\$3.30
Sausage Roll with Tomato Sauce – two per serving	\$3.30
Homemade Kransky Sausage Roll with Tomato Sauce	\$3.30
Roast Chicken & Mayonnaise Wrap	\$3.30
Homemade Seasonal Vegetarian Tart (V)	\$3.50

Sweet Items

Danish Pastries	\$3.30
Homemade Sweet Scone with Jam & Cream	\$3.30
Homemade Sweet Muffins	\$3.30
Homemade Banana Chocolate Loaf with Caramel & Pecan	\$3.30
Homemade Ginger Loaf	\$3.30
Homemade Red Velvet Cake	\$3.30
Homemade Carrot Cake	\$3.30
Homemade Salted Caramel Slice	\$3.30
Homemade Afghan Cookies Homemade	\$3.30
Homemade Orange & Almond Cake (GF/V)	\$3.30
Homemade Chocolate Fudge Brownie (GF)	\$3.30

Homemade Chocolate & Peanut Butter Cookies (Vegan/GF/DF)	\$3.30
Homemade Rhubarb Friand (GF)	\$3.30
Sliced Fresh Fruit Platter (Vegan/GF/DF)	\$3.30
Fresh Fruit Kebab (Vegan/GF/DF)	\$3.30
Homemade Seasoned & Dressed "Healthy Bliss Balls" (Vegan/GF/DF)	\$3.30
Homemade Spiced Apple Crumble Tart	\$3.30
Homemade Cinnamon Scrolls	\$3.30
Homemade Ginger Crunch	\$3.30
Homemade Raspberry & Chocolate Slice	\$3.30
Homemade Peppermint Slice	\$3.30
Homemade Lemon Loaf	\$3.30
Homemade Chocolate Tart	\$4.75
Seasoned & Dressed Morning Tea Platter	\$68.00
A selection of Savoury and Sweet items sufficient for 10 people	

Lunch Set Menu

MENU A	\$9.50
Chef's Choice - 3 items per person	
Daily Bread item (60g roll) Homemade Sweet Treat	
Sliced Fresh Fruit	
MENU B	\$14.50
Chef's Choice - 4 items per person	
Executive (100g) Bread item	
Chef's Savoury of the Day	
Homemade Sweet Treat	
Sliced Fresh Fruit	

MENU C**\$17.50**

Chef's Choice - 5 items per person

Executive (100g) Bread item

Chef's Savoury of the Day

Chef's Salad of the Day

Homemade Sweet Treat

Sliced Fresh Fruit

MENU D**\$18.50**

Club Sandwich with Bacon & Tomato Relish (can be GF for extra \$1)

Mexican spiced Chicken Skewer with Chipotle Mayonnaise (GF)

Beetroot, Feta & Walnut Salad (GF)

Homemade Date & Honey Loaf (GF)

Fresh Fruit Kebabs

MENU E**\$18.50**

Sun dried Tomato Roll with Roast Beef, Dill Pickle & Horseradish

Baked Vegetable Samosa (V/DF)

Chorizo, Orzo Pasta Salad with Feta & Baby Spinach

Homemade Lemon Loaf

Fresh Fruit Kebabs

MENU F**\$20.50**

Chicken Schnitzel, Aged Cheddar & Cos Lettuce on Freya Sandwich

Venison Meatballs w/ Spicy Tomato Relish (GF)

Homemade Quiche Lorraine

Homemade Ginger Loaf

Fresh Sliced Fruit

MENU G

\$24.50

Vietnamese Chicken Roll w/ Chilli & Lime Mayo, Pickled Carrot & Fresh Coriander

Sweet Soy & Sesame Pork Skewers w/ Japanese Mayo

Chicken, Bacon, Gourmet Potato & Green Bean Salad

Fresh Grapes & Melon

Classic Cheese Board w/ Dried Fruit & Crackers

Create your own

Executive Sandwiches

Freya's Sliced Bread or Freshly Baked Large Rolls

Chipotle Chicken with Avocado	\$5.75
Smoked Salmon with Lemon, Capers, Cucumber & Cream Cheese	\$5.75
Roast Beef, Dill Pickle & Horseradish	\$5.75
Ploughman's with Champagne Ham, Cheese & Branston Pickle	\$5.75
Grilled Vegetables with Hummus & Baby Spinach (Vegan)	\$5.75
Mature Cheddar with Branston Pickle Ploughman's (V)	\$5.75
Lightly Curried Egg Mayonnaise (V)	\$5.75
Vietnamese Chicken Roll with Chilli & Lime Mayo, Pickled Carrot & Fresh Coriander	\$7.25
Chicken Schnitzel with Aged Cheddar, Cos Lettuce on Freya's	\$7.25

Salads

\$6.00 regular (R) \$10.00 large (L) as part of a meal combo

Chickpea, Edamame & Baby Pea Salad w/ Fresh Mint & Balsamic Honey Dressing (Vegan)	\$6R \$10L
Chorizo, Orzo Salad with Baby Spinach, Olives, Cherry Tomatoes	\$6R \$10L
Quinoa Salad with Feta, Green Vegetables, Fresh Herbs & Lemon (V)	\$6R \$10L
Mediterranean Spiced Dukkah Chicken with Couscous and Harissa	\$6R \$10L

High Protein Low Carb Salad Complete Meals

(Served in individual biodegradable containers with cutlery)

Grilled Chicken Breast with Beetroot, Baby Spinach and Goat's Cheese with Shaved Almonds (GF)	\$15
Thai Chicken Salad with Rice Vermicelli, Mung Beans, Coriander, Mint & Chilli (GF)	\$15
Shredded Confit Duck Salad with Asian Slaw (DF/GF)	\$15
Tuna Mayonnaise with Sweetcorn, Celery, Black Pepper, Cucumber and Capsicums (GF)	\$15

Hot and Cold Savouries

Homemade Bacon & Egg Pies	\$3.30
Baked Vegetarian Samosas (V/DF)	\$3.30
Homemade Spinach, Halloumi & Caramelised Onion Tart	\$4.50
Mexican Spiced Chicken Skewer w/ Chipotle Mayonnaise (GF)	\$4.50
Grilled Mini Burger w/ Chutney & Cheddar	\$3.30
Grilled Lamb Kofta w/ Cucumber & Minted Yoghurt (GF)	\$3.30
Sweet Soy & Sesame Pork Skewers w/ Japanese Mayo	\$4.50
Lemongrass Chicken	\$3.30
Individual Vegetarian Pizza (V)	\$3.30
Marinated Chicken Drumstick (GF)	\$3.30
Homemade Bacon & Egg Pie	\$3.30

Sausage rolls

Sausage Roll w/ Tomato Sauce (2 per serving)	\$3.30
Homemade Kransky Sausage Roll w/ Tomato Sauce	\$3.30
Zingy Chicken Sausage Roll w/ Tomato Sauce	\$3.30
Vegetarian Sausage Roll w/ Tomato Sauce (V)	\$3.30

Sushi

Served With Wasabi & Soy

Vegetable & Avocado (GF/Vegan)	\$3.50
Teriyaki Chicken	\$3.50
Vegetarian Seaweed (GF/Vegan)	\$3.50
Fresh Salmon & Avocado (GF)	\$3.50
Rice Rolls with Vietnamese Dipping Sauce (GF) Vegan without sauce	\$3.50

Lunch Boxes

Minimum of 6 meal boxes of the same choice

\$15.25 per person

Please choose one bread item, one cold savoury, one slice and a piece of fruit - or leave it to us to assist with choices for larger numbers

Bottled Water	\$2.95
Bottled Fruit Juice	\$3.50

Platter Selections

Each Platter is sufficient for 10 people

Classic Cheese Board (V) \$80

Brie, Blue Cheese & Cheddar Cheese Crackers, Dried Apricots,
Walnuts, Dried Figs, Fresh Grapes, Quince Paste & Beetroot Relish

Anti Pasti Platter \$100

A selection of fine Charcuterie and selected Cheese
Served with Olives, Stuffed Pepper dews, Sun blushed Tomatoes,
Pesto, Artichoke Hearts, Breads with Olive Oil

Ploughmans Platter \$80

Champagne Ham, Cheddar, Pickles and Crusty Bread

Sushi Platter (serves up to 15 pax) \$95

Selection of vegetarian, meat and fish sushi – light, nutritious,
delicious and healthy! Served with Wasabi & Soy

Vegetarian Anti Pasti Platter (V) \$75

A selection of Vegetarian finer products with selected Cheese
Served with Olives, Stuffed Pepper dews, Sun blushed Tomatoes, Pesto,
Artichoke Hearts with Breads with Olive Oil

Crudites Platter (Vegan/GF) \$55

Raw Cucumber, Capsicums, Carrots, Celery - with Beetroot Relish
and Hummus

Corn Chip Platter (V/GF) **\$35**
Crunchy Corn Chips with Pesto, Sour Cream & Guacamole

Seasoned & Dressed Hot Platter **\$125**
Chicken Satay with Peanut Sauce, Grilled Prawns on a Skewer
with Lemon & Garlic, Grilled Lamb Koftas, Grilled Vegetable Skewers (GF)

Canapes

Minimum order of 20x of each item chosen

Minimum of 4 different canape selections

\$3.00 per item per person

“Land & Sea” Canapes

Home Cured Beef with Basil Pesto on Polenta Cake (GF)	\$3 pp
Homemade Chicken & Mango Parfait with Mango, Lime & Coriander Salsa (GF)	\$3 pp
Asian Confit Duck and Hoisin Wrap	\$3 pp
Chinese BBQ Pork Skewers with Char Sui	\$3 pp
Chicken Caesar Salad in a Tart	\$3 pp
Potato and Rocket, wrapped in Rare Beef with Horseradish (GF)	\$3 pp
Thai spiced Prawn with Cucumber, Peanut & Sweet Chilli (GF/DF)	\$3 pp
Smoked Salmon w/ Lemon Dill Crème Fraiche, Cucumber Cup (GF)	\$3 pp
Gin Cured Salmon Gravadlax Blini with Beetroot Mousse	\$3 pp

Vegetarian Canapes

Potato & Herb Rosti with Goats Cheese & Olive (GF)	\$3 pp
Kumara Rosti with Spiced Pepper dew & Feta (GF)	\$3 pp
Goats Cheese with Watermelon & Mint (GF)	\$3 pp

Goat's Cheese and Basil Marble w/ Walnut Crumb (GF)	\$3 pp
Wakame & Sesame Sushi (GF/Vegan))	\$3 pp
Feta & Quinoa Falafel with Hummus (GF/Vegan)	\$3 pp

Sushi Canapés

Salmon with Avocado	\$3.50 pp
Teriyaki Chicken	\$3.50 pp
Avocado & Vegetable	\$3.50 pp
Seaweed Salad	\$3.50 pp
Mushroom Sushi	\$3.50 pp
Teriyaki Beef	\$3.50 pp
All Vegetarian Sushi (GF)	\$3.50 pp

BUFFET MENU

(PRICE AVAILABLE UPON REQUEST)

We prefer to tailor menus to your personal requirements - please contact us for further information

Whole Cakes

There is a minimum of 48 hours notice for all whole cake orders

Seasoned & Dressed signature whole cake	\$55.00
Homemade Red Velvet Cake	

Cheese Platter

A selection of Fine Cheeses with Crackers and Dried Fruits	\$8 pp
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Snacks

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

Beverages

Beverages are available for breakfast, morning/afternoon teas & Lunches

Bottled Water	\$2.95
2 litre Orange Juice	\$12.00
2 litre Apple Juice	\$12.00
Charlie's Smoothies	\$3.95
Bottled Fruit Juice	\$3.50 pp
Coffee and selection of Teas with Disposable Cups	\$\$3.50pp
Coffee and selection of Dilmah Teas with Crockery, Cups & Saucers	\$3.50 pp

Hireage

Glassware x 10	\$8.50
Crockery x 10	\$8.50
Cutlery x 10	\$10.00
Tablecloth x 1	\$18.50

TERMS & CONDITIONS

Staff Charges

Chef's minimum 3 hours	\$30
Waiters minimum 3 hours	\$25

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.) Please note that all customer chosen special diets for less than 6 people will incur a Surcharge of \$2.00+GST per item. Special Diets = Dairy Free, Gluten Free, VEGAN & any other special requirement or request.

Minimum orders:

Morning and Afternoon Teas	\$50+GST
All Afternoon Teas under	\$100 will be cold items catered only.
Lunch	\$100+GST
Minimum weekend orders of	\$450.00+GST per weekend day

Delivery Notes:

CBD daily delivery fee is \$6.00 (includes delivery and pick-up of plates and equipment). Please enquire about deliveries outside the CBD. There will be a \$12 delivery fee for orders delivered under \$100 (plus gst). We prefer to have orders through online ordering or by email – in this way we have a record of all communications. Ideally please provide 30 hours notice for your orders, in this way we can organise purchasing and production of the freshest produce. We are aware that last minute meetings are “sent as a trial” and we will endeavour to assist – but please be aware that “last minute” requests for the same day will incur a \$40.00+GST emergency “call out” fee if we can meet your order at such short notice. Please let us know when placing your order if it is to be paid for by a different company, so they can be invoiced. Any orders for next day placed after 1pm will be Chef's Choice

Cancellations within 24hr notice period will incur a 100% cancellation fee

Cancellations within 48hr notice period will incur a 50% cancellation fee

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.

All food that has been delivered must be consumed within two hours – Seasoned & Dressed takes NO 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 on-charged.

