



CORPORATE MENU

ALL DAY – for the 9-5 crew

*OPTION 1 – see full menu page 2
17 per head*

Morning tea

Lunch

Afternoon tea

14 per head

Morning tea & lunch only

Lunch & afternoon tea only

HOT LUNCH – to fill them up

*OPTION 2 – see full menu page 3
24 per head*

2 hot options

1 salad

Bread and butter

*BREAKFAST – kick start the
day*

*OPTION 2 – see full menu page 4
23 per head*

Crepe, Frittata, Crossiant

Fruit, Muffin, Pancakes, Bagel

LUNCHBOX – on the go

*LUNCHBOX 1 – see full menu page 5
12.50 per head*

Fruit

Sweet

Roll

Drink





ALL DAY

Minimum order of 20 guests

Options 2 & 3 available in 2 deliveries or delivered cold & heated yourself

Paper plates & napkins \$1 per head

OPTION 1

17 per head

Morning tea - Sweet or savoury muffin

Lunch - Assorted sandwiches

Afternoon tea - Fruit

14 per head

Morning tea & lunch only

Lunch & afternoon tea only

OPTION 2

26 per head

Morning tea – Choice of 1 of the below

Lunch - Assorted sandwiches & sausage rolls

Afternoon tea - Fruit

23 per head

Morning tea & lunch only

Lunch & afternoon tea only

OPTION 3

35 per head

Morning tea – Choice of 1 of the below

Lunch - Assorted sandwiches & baguettes, pies & sausage rolls

Afternoon tea - Choice of 1 of the below

30 per head

Morning tea & lunch only

Lunch & afternoon tea only

MORNING TEA OPTIONS

SWEET

Assorted mini fruit danishes

Yoghurt, berry compote granola cups

Assorted muffins

Mini pancake stack lemon curd and strawberry

Waffle, bacon and maple syrup

French toast, berry compote

Fruit salad cup, bircher muesli

Apple, cinnamon and pear crepe

Creamy porridge cup, roasted nuts and honey

Fruit and custard tarts

SAVOURY

Ham and cheese mini croissants

Plain mini croissant

Chorizo, potato and pesto frittata (g)

Corn and bacon potato hash, tomato chutney (g)

Spinach, mushroom and fetta tart (v)

Savoury bagels

Ham, omelette, spinach, tomato and cheddar wrap

Mini brioche bacon and egg burger

Chick pea fritters, tomato relish (v)

Savoury muffins

AFTERNOON TEA OPTIONS

SWEET

Chocolate brownie

Lemon meringue tarts

Humming bird health cake (d g)

Muesli and white chocolate slice

Scones, berry compote and cream

Berry cheese cakes

Chocolate and beetroot health cake (d g)

Raw cocoa, coconut slice (d g)

Orange and coconut jellies (g)

Citrus tea cake

SAVOURY

Spinach and ricotta pastry (v)

Lamb and cumin scroll

Brie and onion jam tarts (v)

Cheese, dried fruit and crackers (v)

Pumpkin scones, maple bacon butter

Cucumber and cream cheese finger sandwiches (v)

Mini savoury muffins (v)

Pulled pork tart, veg pickle

Vegetable rice paper rolls (g)

Smoked salmon bilini



HOT LUNCH

Minimum order of 10 guests

Note: Options are examples only, feel free to build your own from our extensive list



OPTION 1 (light lunch)

20 per head

Chicken and asparagus quiche **or** Beef lasagne

Cous cous salad

Rocket salad

Bread and butter

OPTION 2

24 per head

Chicken medallions, sweet potato, oregano, garlic & lemon

Penne carbonara, mushrooms, bacon, parmesan & cream

Greek salad

Bread and butter

OPTION 3

24 per head

Braised beef short ribs, sesame rice, korean BBQ sauce

Rice noodle, seasonal vegetable stir-fry

Steamed rice

Asian coleslaw

Bread and butter

OPTION 4

24 per head

Lamb korma curry with basmati rice and pappadums

Chickpea, pumpkin and spinach curry

Basmati rice

Steamed green vegetables

Pappadums

SUBSTITUTE OPTIONS

Crispy pork belly with plum and star anise sauce (g d)

Beef fillet with mushroom duxelle and dijon sauce (g)

Thai green chicken curry and jasmine rice (g)

Chicken tikka masala with whole wheat flat breads and yoghurt

Steamed barramundi with spring onion, coriander, lime and garlic

Local mussels with white wine, garlic and lemon herb sauce (g)

Raviolo (large ravioli), goats cheese, herbs and roasted tomato cream (v)

Cannelloni, mushrooms, spinach, ricotta, napolitano (v)

Eggplant and zucchini parmigiana (g)

Tofu and cashew stir fry, rice noodles and chilli, BBQ sauce (g d)

Brown rice salad, dried fruits and green beans

Fennel, orange and almond and spinach salad

Cous cous, mint, parsley, lemon and yoghurt dressing

Baby seasonal veg with garlic, herb butter

Dauphinoise potatoes

EXTRA INFORMATION

Delivery/collection fee applicable and based on suburb **or** option of one of our team assisting with delivery & service

Paper napkins and serving ware included

Cutlery/Crockery available to hire \$2.10 per person

Linen tablecloth, water/juice dispensers and bain marie incl fuel all available to hire for \$15 each



CREATIVE | CATERING

BREAKFAST/BRUNCH MENU

Minimum order of 20 guests

Disposable platters for delivery/pickup are \$2.50 each
Delivery charged based on travel distance from our premises in Wangara

COCKTAIL BREAKFAST

\$23 per head

Crepe roulade with cream cheese and berry compote
Frittata with bacon, spring onion and cherry tomato
Mini croissant with shaved leg ham and cheddar
Fresh fruit skewers
Mini raspberry, white chocolate muffin
Mini pancakes with banana mascarpone and praline
Mini bagels with smoked salmon and cream cheese

BRUNCH BOX

\$12.50 each

Muesli
Seasonal fruit
Savoury muffin
Danish

FRITTATA \$50

Serves 8-10

Bacon, spring onion, parsley and cherry tomato
Sundried tomato, mushroom, fetta and spinach
Chorizo, potato, parmesan and caramelised onion

CREPES \$45

Serves 8-10

Mixed berry and chantilly cream
Apple, cinnamon and maple syrup
Banana mascarpone and toffee

BURGERS OR WRAPS

\$8.50 EACH

Bacon, egg, cheddar and tomato chutney
Smoked ham, egg, spinach and hollandaise
Egg, cheddar, spinach, mushroom and tomato
Sausage, potato rosti, tomato, cheddar and tomato sauce

PASTRY

\$4.50 EACH

Croissant with ham and swiss cheese
Chocolate croissant
Plain croissant, jams and preserves
Pear and walnut danish
Mixed berry danish
Apricot and custard danish



LUNCHBOX

minimum order 15



LUNCHBOX 1

13 each

*Seasonal fruit
Mini muffin or biscuit
Roll
Juice, water or soft drink*

LUNCHBOX 3

21 each

*Stone fruit or mandarin
Slice or banana bread
Roll or assorted sandwiches
Potato or Greek salad
Cheddar and crackers
Juice, water or soft drink*

LUNCHBOX 2

18 each

*Apple or pear
Mini muffins or biscuits
Assorted sandwiches
Garden or pasta salad
Cheddar and crackers
Juice, water or soft drink*

LUNCHBOX 4

26 each

*Premium seasonal fruit eg. grapes, strawberries
Macarons or chocolate mousse
Wraps or sushi and rice paper rolls
Caesar or roast vegetable salad
Brie, cheddar and crackers*