

PLATTERS : BOXES

The following platters have a variety of mixed ingredients including house poached chicken breast & corn beef, house cooked roast beef, Virginia ham and house made egg salad, falafel, roast vegetables, and mixed premium salad with house made relishes. Made to order with different textures and flavours.

POPULAR PLATTERS

40pt Mixed Gourmet Sandwich Platter \$49.00 (Our Most Popular)

40 Mini Wrap Platter - \$59.00

20pt Sandwich Points & 20 Mini Wraps - \$59.00

20 Gourmet Mixed Mini Rolls - \$70.00

20 x 1/2 Turkish Mixed Turkish Rolls - \$75.00

30 Mixed Mini Cut Baguettes - \$75.00

20 x 1/2 Torpedo Rolls / Mixed Fillings - \$60.00

ALL MIXED WITH A VARIETY OF THE FRESHEST HOUSEMADE INGREDIENTS. MADE ON THE DAY.



Grazing Box - \$145.00

A gourmet selection of fruit bread, cheeses, salamis, falafel, risotto balls, dips, antipasto vegetables, crackers and so much more, great for picnics and transports well enough for up to 25.

Gourmet Mixed Platter - \$95.00

10 Mini Rolls, 16pts of Mixed Gourmet Sandwiches & 10 x 1/2 Mixed Wraps With a selection of mixed ingredients

Breakfast Platter - \$75.00

5 Omelette mini rolls with tomato relish, 5 mini ham, cheese & tomato croissants, 12pt egg & lettuce sandwiches, 12 mini morning beans & salad wraps

Mixed Gourmet Box - \$115.00

8 Mini Baguettes, 12 Mixed Paninis, 10 Mix Mini Wraps, 10 Mixed Mini Rolls all in a box great for spring carnival or picnics

Executive Sandwich Box - \$85

40pt Mixed gourmet sandwich points with poached chicken breast & chive, mozzarella cheese, tomato, ham, salami & salad, smoked salmon, and cucumber & smashed falafel with mixed gourmet ingredients.

20 Banh-mi Rolls - \$80.00

20 x 1/2 - A selection of Vietnamese chicken and beef rolls traditionally made. Marinated and pan cooked with fresh Asian herbs & vegetables.

MADE AND DELIVERED DAILY

DELICIOUS FRESH AND GORGEOUS



PLATTER SIZES CAN BE CHANGED TO SUIT YOUR REQUIREMENTS



SANDWICH BOX - \$69.00

10 Whole Sandwiches cut into halves and presented in a box.

CHEESE PLATTER- \$59.00

A selection of domestic & international cheeses with a variety of crackers, strawberries, and dried apricots

COLD FOOD PLATTERS - \$95.00

30 Greek kofta skewers, 60 flame grilled meatballs, 40 tomato & basil risotto balls two house made dips, antipasto vegetable with grilled pita

VEGETARIAN PLATTER - \$95.00

A variety of 40 pumpkin & feta risotto balls, 30 fresh house made falafel, 40 tomato & basil risotto balls with two fresh dips, antipasto veg with grilled pita

PICNIC LUNCH - \$190.00

15 Grilled chicken satays, 15 mini quiches, 15 falafels, 40 pumpkin & feta risotto balls, 15 mini gourmet rolls, 14 x 1/2 mixed wraps with three house made dip, vegetable antipasto and grilled pita

MINI COLD FOOD PLATTER - \$75.00

18 Vegetable quiches, 20 mini chicken schnitzels two house made dips, fresh falafel, with grilled pita

50 SUSHI PLATTER - \$65.00

A selection of gourmet sushi with accompaniment

40 MINI RICE PAPER ROLLS \$80

A mix of mini bite size rice paper rolls with accompaniments

DIP PLATTER - \$45.00

A selection of three house made dips, fresh vegetable crudites and baked corn chips

GRILLED TURKISH BREAD / DIPS - \$59.00

24 x Mini Roti Wraps - \$80.00

With a selection of innovative fillings including Vietnamese banh-mi chicken, Thai beef, Indian style vegetables & Lebanese falafel mix rolled in a Malaysian style roti bread

20 Ribbon Sandwiches - \$65.00

Smoked salmon, poached chicken breast, egg salad, rare roast beef with mixed ingredients elegantly presented

30 Cocktail Bagels - \$75.00

With a variety of mixed ingredients including smoked salmon, poached chicken breast & chives, house cooked corn beef & salad and egg salad

20 Mini Slider Platter- \$85.00

Chicken schnitzel, chipotle coleslaw & cheese. Rare roast beef, swiss cheese, tomato, spinach & seeded mustard. Vegetable sliders with salad & chilli jam. Meatballs mixed with a tomato ragu, feta cheese and spinach.

Fresh Fruit Platter -\$49.00

With a variety of seasonal fresh fruit beautifully presented enough for 20-25 guest

Fruit & Cheese Platter - \$65.00

Domestic & international cheeses with fresh & dried fruit, quince, and a variety of crackers





MORNING / AFTERNOON TEA PLATTERS

ANTIPASTO PLATTER - \$69.00

A selection of deli meats, house made falafel, cheeses, grilled pita, house made dips & antipasto vegetables elegantly presented.

20 SKEWERS BOCCONCINI \$60.00

A gourmet item with aged gourmet bocconcini, fresh basil leaves on cut cherry tomato's drizzled with quality balsamic vinegar.

20 MELON & PROSCIUTTO, BOCCONCINI - \$75.00

A very exquisite item with aged prosciutto and bocconcini on mini skewers an extremely popular finger food

MINI ANTIPASTO BOXES \$12.00

A selection of gourmet cheeses, antipasto vegetables, deli meats, crackers, dips, and fruits elegantly presented. – 10 minimum

HOT FOOD DELIVERED OR PICK UP 12 MINIMUM PER SELECTION

- House Made Pies - \$1.80
- House Made Sausage Rolls - \$1.80
- Locally Made Quiches - \$1.80
- Gourmet Vegetable Samosa - \$1.70
- Gourmet Arancini Balls - \$1.50
- Mac & Cheese Croquette - \$1.80
- Mini Vegetable Pan or Beef Rolls - \$1.80
- Chicken Teriyaki Skewers - \$1.80
- Malaysian Style Chicken Satays - \$1.80
- Greek Kofta Skewers - \$1.80
- 40 Chicken Kiev Balls - \$35.00
- Mini Chicken Schnitzels - \$1.80
- Roasted Corn & Sweet Chilli Empanada - \$1.80
- Moroccan Lamb Pinenut Puffs - \$1.80
- 40 Pumpkin & Feta Risotto Balls - \$30.00
- 40 Bacon & Cheese Risotto Balls - \$30.00
- 75 Flame Grilled Meatballs - \$35.00
- 55 Vegetable Curry Puffs - \$30.00
- 50 Chicken Breast Tempura Nuggets - \$25.00
- 50 Chicken Crumbed Breast Goujons - \$30.00
- 24 Spinach & Cheese Puff - \$24.00
- 25 Vegetable Empanadas - \$35.00

PLATES, SAUCES & NAPKINS INCLUDED

- 10 Mini Ham & Cheese Croissants - \$45.00
- 30 Mini Bite Size Frittata Bites - \$50.00
- 20 House Made Mini Muffins - \$55.00
- 20 House Made Mixed Muffins - \$75.00
- 20 Mixed Mini Danishes - \$60.00
- 20 House Made Scones Cream & Jam - \$85
- 20 Mini Donut Platter - \$45.00
- 30 Mixed Mini Tea Cakes - \$45.00
- 20 Mixed French Pastries - \$55.00
- 20 Fresh Fruit Skewers - \$45.00

ALL PLATTERS / BOXES CAN BE CHANGED TO SUIT YOUR NUMBERS AND DIETARY REQUIREMENTS

- 10 Mini Omelette Rolls with Spinach
Tomato Relish - \$45.00
- 25 Mini Slices - \$35.00 or 40 for \$49.00
Mixed House Made Gourmet Slices
- 20 Mini House Made Cakes - \$35.00
A Gourmet Mix of House Made Mini Cakes
- 15 Mixed Bread's - \$60.00 cut into 30pc
- 10 Fruit Salad Tubs - \$45.00
- 10 Organic Vanilla Yogurt & Toasted Muesli
Tubs - \$45.00
- 10 Fresh Berri Cups with Yogurt - \$50.00

**\$200 MINIMUM ORDER FOR DELIVERIES
(LOCAL AREA EXEMPTED) DELIVERY FEE
APPLIES - PLEASE INQUIRE**

**ALL PLATTERS MADE FRESH ON THE DAY
PICK UP IS AT FERNTREE GULLY**

**catering
safely
INDIVIDUAL
RANGE**



BREAKFAST BOWLS

ELEGANT - \$15.00

Tasmanian smoked salmon sliced
boiled egg on a potato rosti & avocado feta
smash with a tomato & cucumber, spinach
salad .
G/F or Vegan option

MIDDLE EASTERN - \$13.00

House made falafel, sliced boiled egg,
hummus, grilled pita on a bed of tabouli
salad
G/F or Vegan option

AUSSIE - \$14.00

Potato rosti, sliced boiled egg, champagne
ham, tomato & avocado, feta, mint & lemon
G/F or Vegan option

HOMESTYLE - \$12.00

Freshly baked breakfast frittata served with a
Moroccan couscous and a tomato salsa

LUNCH BOWLS

Mexican style chicken
White or brown rice
Freshly chopped tomato salsa
Guacamole
Oven cooked corn chips
G/F or Vegan option - \$15.00

Pan cooked haloumi cheese & chickpeas with
Moroccan flavours
Pumpkin & pinenut spiced salad
Tahini & hummus with grilled pita
G/F or Vegan option - \$15.00

Housemade falafel
Pillou rice with pan cooked carrots & almonds
Tabouli salad,
Hummus & grilled pita
G/F or Vegan option - \$14.00

Seared seasoned steak sliced
Asian style coleslaw
Roasted rosemary seasoned potato's
Pan cooked cauliflower
G/F option - \$16.00

BREAKFAST BOXES

Baked croissant with breakfast fillings,
Housemade natural harvest muffin
Fresh fruit
G/F or Vegan option - \$12.00

Mini waffles, fresh berries with whipped
cream
Two mini quiches & mini house made
muffin.
G/F or Vegan option - \$14.00

Omelette roll, fresh spinach leaves layered
with a tomato relish
Freshly baked danish
Fresh fruit yogurt cup
\$12.00

House made banana & blueberry bread
Bircher muesli cup, fresh fruit skewer
G/F or Vegan option - \$10.00

Breakfast wrap with egg, ham, cheese, and
spinach leaves
Blueberry muffin
Fresh fruit cup
\$14.00

Mini donut, toasted waffle, mini danish,
Fresh fruit with a small yogurt tub
Portion jams
\$15.00

Ribbon Sandwich :
Smoked salmon, cucumber & cream cheese
Ham, cheese & tomato
Egg & lettuce
Coffee & walnut slice
Fresh fruit salad cup
\$15.00

**MINIMUM OF 5 PER SELECTION
20 MINIMUM**



LUNCH BOXES

Greek style chicken souvlaki
Gourmet Greek salad
Grilled pita & tzatziki
Orange syrup cake
Fresh fruit
G/F option - \$14.00

Mini banh-mi chicken roll
1 x Sushi roll
1 x Rice paper roll
Small Asian salad
Mini lemon tart
G/F or Vegan option - \$15.00

1/2 Gourmet vegetarian wrap
Mini chicken schnitzel roll with
cheese
& slaw
Gourmet Greek salad
2 x Mixed house made mini slices
G/F or Vegan option - \$16.00

4pt Mixed gourmet sandwich
1 x Mini Cake
1 x Mini Slice
Fresh fruit tub
G/F option - \$12.00

1/2 Gourmet wrap
1 x Rice paper roll
1 x Sushi roll
Lemon & poppyseed cake
Fresh fruit tub
G/F or Vegan option - \$15.00

MORNING TEA BOXES - \$8.50

A mix of mini pastries & fresh fruit
tub.

House made scone, whipped
cream & preserve, fresh berry
mix.

Vanilla & raspberry mini cake,
mini coffee slice & fresh fruit tub

House made banana bread, mini
vegetable quiches & muesli
yogurt tub

Mini muffin, muesli yogurt tub and
mini slice.

Mini croissant with breakfast
filling, lemon friand & fresh fruit
tub.

Housemade Muffins - \$4.50
Mini Housemade Slices - \$3.50
Mini Muffins - \$3.00
Housemade Scones - \$4.50
2pc Mix Mini Cakes - \$4.00
Housemade Friands - \$4.00
Mini Yogurt Muesli Cup - \$4.00
Mini Fresh Fruit Cup - \$4.00
Mini Croissant with Breakfast
Fillings - \$4.50

MINIMUM OF 10 PER
SELECTION

BENTO BOXES - \$17.00

MIDDLE EASTERN

Housemade falafel
Moroccan kofta skewers
Humus dip & grilled pita
Middle eastern salad
Orange syrup cake
G/F or Vegan option

GREEK

Pulled seasoned lamb
Greek salad & Greek potato salad
Tzatziki & grilled pita
Lemon poppyseed cake
G/F option

INDIAN

BBQ chicken tandoori
Indian style pillou rice
Chickpea salad, roti & riata
Carrot cake
G/F option

PLOUGHMAN

A selection of house cooked deli cuts
Grilled vegetables
Tomato & cucumber salad
2 x Mini rolls & beetroot dip
Chocolate slice
G/F or Vegan option

**MINIMUM OF 5 PER SELECTION
20 MINIMUM**

BUDGET LUNCH \$15.00 per head (20 min)

Mixed Gourmet Sandwich Points
A Variety of Mixed Wraps
House Made Sausage Rolls
Roast Vegetable Rolls
Gourmet Mixed Cakes
Individual Fresh Fruit Tubs
Includes : Napkins, Disposable
Cutlery & Plates

GOURMET LUNCH \$19.00 per head

A Selection of Mixed Wraps
A Variety of Mixed Mini Rolls
House Made Pies
House Made Sausage Rolls
House Made Vegetable
Arancini's
A Variety of Mixed Salad Tubs
Mixed Gourmet Cakes
Fresh Fruit Tubs

DELUXE LUNCH - \$22.00 per head

A Selection of Baguettes & Mini Gourmet Wraps
Housemade Moroccan Sausage Rolls & Mixed
Kofta Skewers
Vegetable Arancini Balls & Vegetable Samosa
Mediterranean Pasta Salad
Moroccan Couscous Mini Tubs
Individual Cheese, Fruit & Cracker Tubs
Mini Mixed Gourmet Tarts
Housemade Mixed Cakes