

PLATTERS: BOXES

Platters have a variety of fresh ingredients which may include house poached chicken breast with various marinates, corn beef, house cooked roast beef, champagne ham, salami, house made egg salad, falafel, roast vegetables, tuna salad and mixed premium salad with house made relishes. Made to order with different textures and flavours. If you have a preference just let us know. We cater to most diets.

SANDWICH PLATTER - \$65.00

40pt Mixed sandwich platter made with a variety of fresh, premium, vibrant ingredients.

WRAP PLATTER - \$75.00

40 Mini wrap platters freshly made with fresh, premium ingredients.

MIX PLATTER - \$75.00

20pt Sandwich Points & 20 Mini Gourmet Wraps

DELI ROLL PLATTER - \$80.00

20 Gourmet mini rolls with a variety of gourmet ingredients elegantly presented.

BAGUETTE PLATTER - \$75.00

20 Mixed mini baguettes with innovative, ingredients elegantly presented.

10 TORPEDO ROLLS – \$85.00

CUT INTO HALVES with mixed gourmet fresh vibrant ingredients.

10 GOURMET CROISSANTS - \$95.00

Scrambled eggs with onions, chilli, tomato & cheese Ham, cheese & tomato. Salmon, red onion, capers & potato rosties. Poached chicken, brie & avocado mix

Breakfast Box - \$100.00

5 Mixed breakfast sliders & 5 mini savoury croissants, 5 freshly baked mini-French pastries, 5 mini house made muffins & 10 fresh fruit skewers

Morning Tea Box – \$95.00 ½ Size - \$50.00

8 Mini muffins, 8 morning mini slices, 8 French mini pastries, 8 jam ball donuts, 8 morning cakes

20 Mini Croissants - \$75.00

Freshly baked with gourmet savoury fillings

Gourmet Mixed Box - \$115.00

10 Mixed Mini Rolls, 20pts of Mixed Gourmet Sandwiches & 10 x ½ Mixed Wraps
With a selection of mixed ingredients

10 Mixed Italian Gourmet Sub Box - \$125.00

- Tomato Ragu Meatballs, Shredded Cheese
- Chicken Schnitzel, Roast Red Pepper & Salad
- Salami & Ham, Mozzarella & Salad
- Zucchini Fritters, Bocconcini & Salad

40pt Executive Sandwich Box - \$80.00

- Poached chicken breast & chive, mozzarella cheese & mixed lettuce
- Champagne ham, salami, bocconcini & tomato
- Smoked salmon, cream cheese & cucumber.
- Vegetable rosti with tomato relish and salad

20 Banh-mi Mini Rolls - \$90.00

Marinated in a Vietnamese dressing grilled with shredded carrots, red capsicum, and onions, topped with Vietnamese salad in mini crusty rolls. Chicken, beef & vegetable rolls.

20 x Mini Roti Wraps - \$95.00

With a selection of innovative fillings including Vietnamese banh-mi chicken, Thai beef, Indian style potato rosti with vegetables mixes in roti bread.

10 International Gourmet Rolls Freshly Baked Cut into Halves Elegantly Presented in a Box - \$110.00

- Chicken satay with an Asian inspired salad
- Grilled beef kofta with corn, cucumber & slaw
- Grilled lamb souvlaki, tzatziki, lettuce, tomato & red onion
- Grilled halloumi with a freshly made salsa

Mediterranean Box - \$130.00

Chicken parma bites, potato rosti, bocconcini & tomato mini skewers, tomato & basil risotto balls, mini meatballs with a bruschetta mix, antipasto veg, grilled halloumi and sliced panini – grazing for 20

**MADE AND
DELIVERED DAILY**

**DELICIOUS
FRESH AND
GORGEOUS**



PLATTER SIZES CAN BE CHANGED TO SUIT YOUR REQUIREMENTS



Indian Box - \$130.00

Tandoori chicken lollypops, vegetable pan rolls, paneer stuffed paratha, vegetable curry puffs, lamb kofta skewers, cucumber, tomato, onion salad, raita, crispy chilli pita – grazing for 20

20 Mixed Mini Rolls - \$80.00

Baguettes, Focaccia, Kaiser & Long Rolls

A mix of gourmet, house made, premium ingredients.

20 Gourmet Prawn Baguettes - \$100.00

Freshly diced prawns mixed with freshly squeezed lemon/lime juice mixed with finely diced mint, Spanish onions, red capsicum tossed in our own cocktail sauce with shredded lettuce in fresh crusty mini slider rolls.

20 Ribbon Sandwiches - \$80.00

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

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.

20 Mixed Cocktail Bagel Platter - \$85.00

- Smoked salmon, cucumber & cream cheese
- Beef pastrami, gherkin, tasty cheese, tomato & mustard
- Egg salad roasted red capsicum with rocket.
- Champagne ham, brie, sundried tomato with lettuce



CHEESE PLATTER- \$68.00

A selection of domestic & international gourmet cheeses with a variety of crackers, fresh strawberries and dried apricots elegantly presented.

COLD FOOD BOX - \$95.00

20 House made falafels, 60 flame grilled meatballs, 40 tomato & basil risotto balls & 20 spinach & feta house made pastizzi with dips elegantly presented

VEGETARIAN PLATTER - \$95.00

40 pumpkin & feta risotto balls, 30 fresh house made falafel, 20 vegetarian pastizzi with two fresh dips, antipasto veg with grilled pita.

PICNIC LUNCH BOX - \$190.00

10 Mixed torpedo rolls, 20 spinach & feta pastizzi 40 pumpkin & feta risotto balls, 60 angus beef mini meatballs, 20 falafels, antipasto veg, dips and grilled pita.

MEGA COLD FOOD BOX - \$175.00

20 Mini chicken schnitzels, 40 tomato & basil risotto balls, 60 flame grilled meatballs, 20 house made vegetable pastizzi., 20 grilled chicken satays, 20 kofta skewers with mixed dips elegantly presented.

60 SUSHI PLATTER - \$75.00

A selection of gourmet sushi with accompaniment

40 MINI RICE PAPER ROLLS \$87.00

A mix of mini bite size rice paper rolls with accompaniments

DIP PLATTER - \$50.00

A selection of four house made dips, fresh vegetable crudites and house made crispy pita chips.

GOURMET DIP PLATTER - \$65.00

Four house made dips, fresh falafels, grilled pita bread, mixed vegetable antipasto, vegetable crudites with house made crispy pita chips.



FRUIT & CHEESE PLATTER - \$75.00

Domestic & international cheeses with fresh seasonal fruits, variety of gourmet crackers & dried fruits elegantly presented.

GRAZING PLATTER - \$75.00

Two house made dips, gourmet cheeses, berries, vegetable crudité, grilled mini meatballs, antipasto vegetables, crackers, with crispy pita.

ANTIPASTO PLATTER - \$80.00

A selection of deli meats, house made falafel, meatballs, gourmet cheese, grilled pita, house made dip & 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 - \$75.00

A very exquisite item with aged prosciutto, rock melon with bocconcini on mini skewers an extremely

20 NACHO CUPS - \$80.00

Tomato salsa, guacamole and sour cream topped with corn chips served in individual mini cups.

50 MINI EXQUISITE TARTS - \$150.00

Mini gourmet tarts with a selection of exquisite fillings spectacularly garnished boxed up ready to eat great for picnics, spring carnival events and exquisite canapes for entertaining.

- Smoked salmon on shredded cucumber topped with sour cream and caviar.
- Seared lamb fillets on spiced pumpkin topped with chilli jam.
- Rare roast beef mixed with fresh herbs & sweet chilli topped with crunchy noodles elegantly presented.
- Bocconcini cheese rolled in fresh basil with seasoned baby cherry tomato.
- Shredded chicken breast marinated with Thai spices topped with Asian herbs spectacularly presented.

GOURMET ANTIPASTO BOX - \$150.00

Grazing for 20 - 25

A selection of gourmet cheeses cured meats, bocconcini & cherry tomato mini skewers, antipasto vegetables, house made dips, artesian crackers, grilled pita, mini meatballs with fresh & dried fruits.

GOURMET GRAZING BOX - \$150.00

A selection of gourmet cheeses, fruit breads, antipasto veg, aged salamis, artesian crackers, house made dips, grilled meatballs, mini risotto balls, house made falafels with fresh & dried fruits.

HIGH TEA BOX - \$170.00 for 10.

- Smoked salmon & cucumber ribbon sandwiches
- Mini chicken & mushroom quiches,
- Italian style vegetable arancini balls
- Petite chocolate eclairs, handmade tarts, and mixed gourmet profiteroles
- House made scones with freshly whipped cream and organic raspberry jam.
- Elegantly presented served with plates, napkins & cutlery

FINGERFOOD GRAZING BOX - \$160.00

Enough for 20

Italian style Arancini balls, Malaysian style chicken satays, Lebanese lamb kibbehs, house made quiches, tomato & basil risotto balls, mini-Italian meatballs, spinach & feta pastizzi with house made dips.

LUNCH BOX - \$175.00

6 Torpedo Rolls cut into halves with mixed fillings, 5 mixed sandwiches & 5 mixed wraps cut into 1/4s. 5 mini sliders, 5 mini baguettes & 5 cocktail bagels. Made with fresh mixed gourmet ingredients. Enough for up to 20 guests for a light lunch.

MEZZA PICNIC BOX

Lamb kibbehs, fresh falafels, grilled chicken skewers, stuffed Turkish pides, zaatar bread, cheese pies, fresh, vibrant chickpea salad, mixed house made dips and antipasto vegetables.

Medium - \$150.00 for up to 15

Large - \$180.00 for up to 20

CHEESE PLUS BOX - \$130.00

A gourmet mix of five international & domestic cheeses with artesian crackers, fruit quinces, berries, dried fruit, roasted nuts, grilled sliced baguettes, house made dips & antipasto vegetables elegantly presented.

WORK: MEETINGS: SEMINARS

\$18.00 per head 20 min

- Mixed gourmet sandwiches
- House made vegetarian quiche.
- Pumpkin & fetta risotto balls,
- Flame grilled mini meatballs,
- Fresh fruit platters
- Mixed gourmet mini cakes

WORKING LUNCH - \$23.00 per head 20 min

- Mixed gourmet rolls
- Mixed gourmet wraps,
- Gourmet arancini balls,
- Spinach & feta pastizzi,
- Grilled mini angus beef meatballs
- A selection of antipasto veg, dips & grilled pita.
- Fresh fruit platters,
- Mini gourmet cupcakes

COLD FOOD BUFFET - \$28.00 per head

- Gourmet mixed torpedo rolls cut into halves.
- Mixed sandwich platters
- Gourmet mixed whole quiches.
- Individual Greek spanakopita
- Angus beef mini meatballs
- Mediterranean pasta salad
- A selection of antipasto veg, dips & grilled pita.
- Fresh fruit platters,

MORNING / AFTERNOON TEA PLATTERS

- 20 Mixed Delights - Chocolate Caramel Disc, Red Velvet Mini Cup Cakes, Lemon Meringues & Vanilla Sprinkle Cakes - \$75.00
- 12 Gourmet Polenta Cakes-Strawberry, Choc, Lemon & Blueberry - \$48.00
- 10 Mixed Gourmet Cup Cakes - \$35.00
- 20 Mixed House Made Slices - \$40.00
- 10 Mixed Gourmet Cakes & 10 Mixed House Made Slices - \$40.00
- 12 House Made Mini Muffins - \$30.00
- 12 House Made Regular Size Muffins - \$40.00
- 30 Mixed House Made Cakes, Slices and Mini Muffins - \$65.00
- 20 Mixed House Made Cakes & Slices - \$40.00
- 12 Mixed Freshly Baked Mini Pastries - Vanilla Custard Danishes, Cranberries Twist, Chocolate Twist & Cinnamon Swirls - \$30.00
- 12 Mixed Fresh Baked Mini Danishes - \$36.00
- 12 Ham & Cheese Mini Danishes Freshly Baked - \$42.00
- 12 Mixed Mini Savoury Croissants with Mixed Fillings - \$40.00
- 20 x 1/2 Scones Topped with Whipped Cream & Raspberry Jam - \$65.00

INDIVIDUAL MEAL BOXES

Min – 5 per selection

AFFORDABLE BREAKFAST BOX- \$13.00

Freshly Baked Large Croissant with Breakfast Fillings,
Housemade Freshly Baked Muffin
Fresh Fruit Tub

CONTINENTAL BREAKFAST BOX - \$15.00

Freshly Baked Croissant / Organic Raspberry Jam
Fresh Mini-French Pastry
Mini House Made Muffin & Fresh Fruit Tub

GOURMET BREAKFAST - \$18.00

Gourmet Breakfast Slider
2 x Party Size Quiches
Freshly Baked French Pastry
Fresh Fruit Skewer
Bircher Muesli Cup

AFFORDABLE LUNCH BOX - \$14.00

4pt x Mixed Gourmet Sandwich
Housemade Mini Cake & Mini Slice
Fresh Fruit Tub

AFFORDABLE PLUS - \$17.00

Torpedo Roll Cut into Halves with Different Fillings
Spinach & Fetta Pastizzi & Veg Arancini Ball
House Made Cup Cake & Cheese & Crackers

OFFICE EXTRAS BOX - \$19.00

1/2 Gourmet wrap
4pt Mixed Sandwich Points
Middle Eastern Spinach & Ricotta Pastry
Lebanese Beef Kibbeh & Hummus Dip & Grilled Pita
House Made Cake

VARIETY LUNCH BOX - \$22.00

1 x Sushi roll & 1 x Rice paper roll
Chicken Schnitzel Slider Roll with Cheese & Slaw
Tomato & Basil Risotto Balls & Mini Beef Meatballs
Cheese, Crackers & Fresh Berries.
House Made Slice

DINNER BOX- \$22.00

Greek Style Chicken Souvlaki Skewers, Roast Vegetable, Mini Pastizzi, & Tzatziki with Grilled Pita

Seasoned Steak Fillets Sliced on Roast Rosemary
Potato & Seasoned Pan Cooked Vegetables

Moroccan Lamb Skewers on Chickpea Tagine, Roast Vegetable, Hummus & Grilled Pita

Potato & Cauliflower Curry on Saffron Rice, Naan,
Raita & Vegetable Samosa