

Melbourne Cup 2017

Pick up or delivery menu for Tuesday, 7th November 2017 – please order early as it's a busy day

Due to this busy day no food items can be delivered hot but we can deliver food to be reheated if you have an onsite oven. Microwaves are not suitable.

*THE RACEDAY PICNIC - \$21.50 +GST per person (minimum order 12 people)

- Cajun roasted chicken fillets with herb yoghurt and lime dressing **GF**
- Maple bourbon baked leg ham (100gms per person) **GF**
- Potato, bacon, fresh herb salad with smokey garlic dressing **GF,DF (bacon on side if veg)**
- Slaw with wombok, red cabbage, mint coriander, carrot, light chilli mayonnaise **V,GF,DF**
- Sourdough dinner rolls with butter portions
- Selection of mini Melbourne Cup decorated cupcakes and Cherry Ripe mud slice

*THE WINNERS OFFICE PICNIC - \$26.50 +GST per person (minimum order 12 people)

Starters:

- Roast beef and salsa verde baguette open
- Smoked trout, dill caper tartlet

Main:

- Cajun roasted chicken fillets with herb yoghurt and lime dressing **GF**
- Maple bourbon baked leg ham (100gms per person) **GF**
- Potato, bacon, fresh herb salad with smokey garlic dressing **GF,DF (bacon on side if veg)**
- Slaw with wombok, red cabbage, mint coriander, carrot, light chilli mayonnaise **V,GF,DF**
- Sourdough dinner rolls with butter portions
- Selection of mini Melbourne Cup decorated cupcakes and Cherry Ripe mud slice

*THE 'SHOES OFF' CANAPE PACKAGE - \$20.50 +GST per person (minimum order 12 people)

- Vietnamese prawn rice paper roll with dill lemon yoghurt **GF**
- Leg ham, hummus skewers with cherry tomato salsa and parmesan slivers **GF**
- Smoked trout, dill and caper tartlet
- Fresh asparagus and green pea frittata topped with crème fraiche and dill **GF**
- Petite roll filled with chicken, brie, celery and almonds

***SPECIAL DIET LUNCH – SUITABLE COELIAC AND VEGETARIAN \$22.50 +GST per person**

Vietnamese vegetable rice paper rolls with Asian vegetables mint, coriander **Vegan,GF**

Spring fresh herb tartlet with grilled capsicum relish **V,GF**

Roasted vegetable filled tart with pesto drizzle **V,GF**

Chilli tofu and roasted vegetable kebab x 2 **Vegan,GF**

Chocolate almond cluster and orange almond square **V,GF**

***SALAD BOWLS- \$48 +GST (6 serves per bowl) Orders in multiples of 6 only**

Potato, bacon, fresh herb salad with smokey garlic dressing **GF,DF (bacon on side if veg)**

Slaw with wombok, red cabbage, mint coriander, carrot, light chilli mayonnaise **V,GF,DF**

Vegan salad of olive, lemon rubbed kale, roasted sweet potato, chickpeas and shallots with lemon tahini dressing **Vegan,GF,DF**

Crunchy garden salad of fresh leaves, fresh seasonal herbs, cherry tomatoes, celery, capsicum, roasted almond slivers with lemon sour cream dressing **V,GF**

*** SAVOURY PLATTER - \$60 +GST (18 items per platter)**

Leg ham, hummus skewers with cherry tomato salsa and parmesan slivers **GF**

Smoked trout, dill and caper tartlet

Fresh asparagus and green pea frittata topped with crème fraiche dill **V,GF**

***Mexican Platter - \$60 per platter suitable 6 – 8 pax**

Fresh toasted corn chips with layered refried beans, avocado, sour cream pica de galo salsa (fresh tomato salsa) and paprika chicken strips

*** FRITTATA PLATTER - \$42 +GST (15 pieces per platter)**

Fresh asparagus and green pea frittata topped crème fraiche dill **V,GF**

*** HAM AND CHICKEN PLATTER - \$66 +GST (6 serves per platter)**

Cajun roasted chicken fillets with herb yoghurt and lime dressing **GF**

Maple bourbon baked leg ham (100gms per person) **GF**

*** CHEESE PLATTER - \$48 +GST (6 serves per platter)**

Assorted cheeses with fresh seasonal fruit, crackers, nuts

*** SWEETS PLATTER - \$48 +GST (12 pieces per platter)**

Mini Melbourne Cup decorated cupcakes, roasted almond chocolate clusters, Cherry Ripe mud slice, date cherry almond slice

*** Cupcake PLATTER - \$60 +GST (12 cup cakes per platter)**

Mini Melbourne Cup decorated cupcakes – minimum 12 when placed with other orders.

V - vegetarian

Vegan

GF – gluten free

How to Order

Melbourne Cup orders need to be placed by 12 noon, Friday 3rd November 2017

For orders please call 07 3391 7114 or email food@piccalilli.com.au

Delivery will be scheduled between 8am and 2pm on Melbourne Cup Day and specific delivery times cannot be offered due to the volume of deliveries on this day.

Piccalilli Catering vehicles are refrigerated vans in line with Brisbane City Council Health Department requirements. In line with these requirements food items will be placed into your workplace fridges.

If you do not have adequate refrigeration space, please advise our office when you place your catering order. If you require disposable plates, cutlery and napkins please advise our office when you place your order. Food is designed to be consumed on day of event.

A delivery fee is applicable.

TERMS AND CONDITIONS FOR MELBOURNE CUP DAY 2017

1. Melbourne Cup Day orders to be placed by noon Thursday 2nd November 2017
2. Orders or part orders cancelled after 2pm Friday 3rd November may be charged at the full price of original order.
3. Please phone and follow up with an email any changes and or a cancellation. Changes to any order are not effective unless acknowledged by Piccalilli Catering via email.
4. Orders can be phoned or emailed.
5. Payment by MasterCard and Visa is available online through our website. Cash is not accepted by drivers.
6. Invoices are emailed at time of delivery.
7. All prices are exclusive of GST.
8. All food is delivered cold on this busy day BUT if you require hot food items we are able to deliver these for reheating in a standard oven. Microwave of food items is not suitable.
9. **Please be aware our commercial kitchen contains all food products that contain or may have traces of nuts, gluten, dairy, seafood, sesame and while all care is taken with special diets this does remain the responsibility of the consumer.**