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Most menu items can be ordered up until 10 am the day prior to your delivery,

Others close 48 hours prior

We use 100% bio-degradable packaging whenever possible

GF – Gluten Free, DF – Dairy Free, V – Vegetarian, Vegan



### **BREAKFAST** - (minimum quantities apply)

Tasty cheese, avocado and fresh tomato

### **HOT AND COLD**

•	Fruit platter /fresh fruit kebab/individual fruit salad tub 120ml <b>GF</b> (min 6)	Per Serve \$6.75
•	Natural yoghurt with fresh fruit topping 120ml <b>GF</b> (min 6)	\$5.75
•	Natural yoghurt with crunchy hazelnut granola 120ml (min 6)	\$5.75
•	Breakfast Danish (min 6)	\$5.00
•	Muffins – sweet and savoury with variety changing daily (min 12)	\$5.25
•	Delicious breakfast muffin – combo apple, carrot, walnut, coconut (min 6)	\$5.25
•	Gluten free & vegetarian muffin <b>GF</b> (no minimum)	\$6.25
•	Breakfast croissant served with house-made jam and butter (min 6)	\$6.00
•	Blueberry pancakes with berry compote and natural yoghurt (2 per serve) (min 6)	\$6.75
•	Banana bread loaf with passionfruit butter (min 6)	\$6.75
•	Breakfast wrap (min 6)	\$9.75
	<ul> <li>Bacon, scrambled eggs, tomato relish and tasty cheese</li> </ul>	
	<ul> <li>Scrambled eggs, mushrooms, tomato relish and tasty cheese</li> </ul>	
•	English muffin and or croissant (min 6)	\$9.00
	<ul> <li>Leg ham, house-made tomato relish and tasty cheese</li> </ul>	
	。 Bacon and egg	



### PACKAGES (minimum 15 people) Special diet requests available Disposable napkins and spoons are supplied where required

### QUICK BREAKFAST - \$16.75 per person

- A combination of savoury filled English muffin Tasty cheese, avocado and fresh tomato, &
   Savoury filled croissant Leg ham, house-made tomato relish and tasty cheese
- Freshly baked breakfast Danish
- o 250ml fresh fruit juice

#### **NETWORKING BREAKFAST - \$22.00 per person**

- A combination of savoury filled breakfast wrap Scrambled eggs, mushrooms, tomato relish, & tasty cheese & savoury filled English muffin – Bacon and egg
- Natural yoghurt with crunchy hazelnut granola (120ml)
- Fresh fruit platters to share GF
- 2 litre bottle fresh fruit juice with disposable cold cups

### WORKING BREAKFAST - \$25.50 per person

- Savoury filled English muffins Bacon and egg, & tasty cheese, avocado and fresh tomato
- Delicious breakfast muffin
- Natural yoghurt with fresh fruit GF (120ml)
- Fresh fruit kebab GF
- o Individual 250ml fresh fruit juice

#### SWEET & SAVOURY BREAKFAST - \$24.00 per person

- A combination of savoury filled croissants Leg ham, house-made tomato relish, & tasty cheese and avocado and tomato relish
- Fresh baked sweet muffins
- Individual fresh fruit salad (250ml) GF
- 250ml fresh fruit juice



### MORNING/AFTERNOON TEA OPTIONS (minimum quantities apply)

Tomato scone half piece topped with butter and tomato relish (min 10)

### **SWEET AND SAVOURY OPTIONS**

### **SAVOURY**

Torridio scorio riali piece ropped with botter dria fornato relistri(triin ro)	70.00
<ul> <li>Mini open breads with a selection of savoury toppings on crusty baguette (min10)</li> </ul>	\$3.50
<ul> <li>Dill pancakes with smoked salmon and caper butter (min 10)</li> </ul>	\$5.00
<ul> <li>Bruschetta with semi dried tomato and pesto avocado (min 10)</li> </ul>	\$4.25
<ul> <li>Bruschetta with basil pesto, blistered cherry tomato, feta (min 10)</li> </ul>	\$4.25
<ul> <li>Zucchini and corn fritter with salsa and sour cream (min 10)</li> </ul>	\$4.50
<ul> <li>Mini croissant filled with smoked salmon, avocado and garlic aioli (min 5)</li> </ul>	\$6.25
Mini croissant filled with chicken, mayonnaise, sour cream and shallots (min 5)	\$6.25
Warm	
Buttery mini ham cheese toasties (min 10) (additional varieties online)	\$3.75
• Turkish pizza slices with garlic butter, Spanish onion, sliced olives, pecorino (min 10)	\$3.75
Turkish pizza slices with garlic butter, Spanish onion, pepperoni, pecorino (min 10)	\$3.75
Prosciutto wrapped meatballs GF	\$4.50
<ul> <li>King Island beef pie accompanied with tomato sauce(min 10)</li> </ul>	\$4.50
Mini sausage roll accompanied with tomato sauce (min 10)	\$3.75
Spinach and feta rolls accompanied with sweet chilli sauce (min 10)	\$3.75
Chicken and mushroom vol au vent (min 15)	\$5.00

### Why not add (minimum 6 serves)

•	Antipasto Grazing Platter; marinated or char-grilled vegetables, olives, cured meats, alps, lavos	sn,
	sun-dried tomatoes, dolmades (specific items based on chef's choice & availability)	\$13.50

Healthy vegetable sticks and assorted dips GF
 \$7.00

Standard Cheese Platter; Brie, smoked cheddar, Havarti served with crispbreads,
 house-made condiments, dates and nuts

Executive Cheese Platter; Brie, smoked cheddar, Havarti & blue cheese served with crispbreads,
 house- made condiments, dates and nuts

\$14.00

\$3.00



### **SWEET** – (minimum quantities apply)

•	Pikelets with jam and cream (2 per serve) (min 6 serves)	\$6.50
•	Whole scones - plain, date or fruit with tubs of house-made jam and cream (min 6)	\$5.50
•	Scones – half cut and topped with jam and cream (per portion) (min 10)	\$3.75
•	Cake and slice platter (3 pieces per serve) (min 5 serves)	\$8.50
•	Tartlet and sweets platter (3 pieces per serve) (min 5 serves)	\$9.00
•	House-made biscuits (2 per serve) (min 6)	\$5.50
•	Cup Cakes – assorted flavours (min 12)	\$8.00
•	Lemon meringue tartlet (min 10)	\$3.50
•	Macadamia caramel tartlet (min 10)	\$3.50
•	Chocolate sour cream cake squares (min 10)	\$3.50
•	Traditional carrot cake squares (min 10)	\$3.50
•	Hummingbird cake squares (min 10)	\$3.50
G	LUTEN FREE	
•	Gluten free cake and slices (3 pieces per serve) <b>GF</b>	\$10.25
•	Raspberry and macadamia nut blondie GF (min 10)	\$4.00
•	Double chocolate caramel slice <b>GF</b> (min 10)	\$4.00
•	Orange almond squares <b>GF</b> (min 10)	\$4.00
•	White chocolate, cranberry and pistachio slice <b>GF</b> (min 10)	\$4.00
•	Chocolate nougat slice <b>GF</b> (min 10)	\$4.00
•	Gluten free and vegetarian muffin <b>GF</b>	\$6.25
•	Roasted vegetable stick <b>GF</b> (min 10)	\$4.00
•	Individual Vegetables Frittata <b>GF</b> (min 10)	\$4.00
•	Zucchini feta rollups <b>GF</b> (min 10)	\$3.50
•	Spiced chickpeas and olives tub <b>GF</b> (min 6)	\$4.50
S	weet and savoury Morning or Afternoon Tea (3 pieces per serve) (min 5)	\$8.75

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### WHOLE CAKES - (30 x 20cm)

•	Orange and almond finished with vanilla frosting GF	
•	Traditional carrot cake with cream cheese frosting and pistachios	\$85.00
•	Hummingbird finished with honey cream cheese frosting and toasted coconut	\$85.00
•	Delectable fresh strawberry and cream cake <b>GF</b>	\$85.00
•	Chocolate Sour Cream Cake	\$85.00
	Slab cakes - 30cm x 40cm cakes available in above variety	\$130
	Cake decoration - chocolate writing on plaque	\$35

### **HIGH TEA - (minimum 25 people)**

High tea catering will be delivered on melamine platters. We will provide a white China cup, saucer, teaspoon and the tea and coffee as well as the high tea stands.

Service staff and white China side plates can be arranged for high teas if required at an additional cost.

### CLASSIC HIGH TEA - \$37.50 per person

- Buttermilk scones with house-made strawberry jam and whipped cream
- Caramel macadamia tartlets, lemon meringue tartlets, and daily baked cakes
- Gourmet triple ribbon sandwiches
- Freshly percolated coffee and Elmstock teas



### **LUNCH OPTIONS**

#### **BREAD AND RICE PAPER**

#### SANDWICHES, WRAPS, ROLLS ETC

Freshly made sandwiches, wraps, rolls and Turkish bread with a variety of fillings including chicken, ham, beef, corned silverside, bacon, egg, char-grilled vegetables accompanied with a combination of soft and hard cheese, market fresh salad, avocado, mayonnaise, house-made relishes, basil pesto and chutneys. When placing your order, please note any special dietary requirements, allergies or food intolerances and these will be plated and labelled separately. Please read our policy on special diets and allergies.

•	Gourmet traditional 4-point sandwiches (white and multigrain)	\$9.75
•	Gourmet triple ribbon sandwiches - crusts off, cut into three ribbons (white and multigrain)	\$11.50
•	Gourmet rolls – mixed selection of soft, round rolls	\$10.75
•	Gourmet Turkish bread	\$10.75
•	Gourmet wraps	\$10.75
•	Gourmet Bagel	\$12.25
•	Gourmet filled petite rolls – 2 pp recommended	\$7.25
•	Mini bagels – 2 pp recommended	\$6.50

**Lunch boxes:** are also available to suit special dietary requirements such as vegetarian, gluten free, dairy free and vegan. When placing your order, please note your dietary requirements

Gourmet lunch box - includes meat, salads and a dinner roll
 \$17.75

### VIETNAMESE RICE PAPER ROLLS with dipping sauce

•	Asian vegetables with mint, coriander served with Asian inspired dipping sauce GF/DF/Vegan	\$4.25
•	Prawn, toasted sesame seed, shredded veg served wasabi mayo GF/DF	\$5.25
•	Beef, horseradish cream, rocket, shredded veg served with Asian inspired dipping sauce <b>GF/DF</b>	\$5.25
•	Smoked salmon, dill, capers, cucumber with Asian inspired dipping sauce <b>GF/DF</b>	\$5.25
•	Chicken, with mint, coriander served with Asian inspired dipping sauce GF/DF	\$5.25

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### **MYO GOURMET BURGERS**

Beef, chicken or vegie patties served with soft burger rolls, onion relish, lettuce, sliced tomato, beetroot, cheese, grated carrot and condiments (minimum of 6 of beef or chicken burgers) \$18.50

### HOT AND COLD SELECTION with Salad - 1 day notice required for the menus below

### Cold Selection \$19.50 pp- 1 selection from list below with choice of 1 salad (minimum 10 serves per option) Served Cold

- Peri Peri chicken fillets with avocado salsa GF
- Peri Peri flat roasted chicken pieces with lime yoghurt salad GF
- Cold Roast fillet of beef slices with a condiment of beetroot and caramelised onion relish
- Sliced leg ham, chicken and beef fillet with condiments GF

### Hot Selection \$22.00 pp - 1 selection from list below with choice of 2 salads (minimum 10 serves per option, unless otherwise specified)

#### Served hot

- Roasted fillet of beef slices with parsley caper dressing GF
- Beef lasagne or Vegetable lasagne
- Beef sausages served with onion gravy, potato mash and peas GF
- Chicken parmesan fillets with creamy basil sauce GF
- Green chicken curry with basmati rice GF
- Chicken enchiladas tortillas filled with chicken, topped with salsa and cheese
- Lemon, garlic, rosemary roasted chicken pieces with yoghurt cucumber dipping sauce GF
- Butter chicken served with basmati rice GF
- Fig and apricot glazed baked ham served with apricot compote GF
- Roast vegetable and pesto parcels
- Spicy pumpkin curry and pilau GF
- Cannelloni Spinach & ricotta
- Shepherd Pie Delicious savoury mince topped with sweet potato mash
- Moroccan lamb curry with apricots, chickpeas served with basmati rice GF
- Lamb Korma curry served with basmati rice GF

See over page for accompanying salad selection



### ACCOMPANYING SALAD CHOICES (Minimum 6 serves)

Per serve \$7.75

- Panzanella Salad Italian style salad of ciabatta, garlic, basil, olive oil and tomato
- Cous Cous Pearl cous cous tossed with dried apricots, figs and almonds with raspberry- lemon vinaigrette
- Roasted Vegetable Onion, pumpkin, sweet potato and carrot with a honey mustard dressing GF
- Asian Slaw Red cabbage, wombok, mint, coriander, cashews and peanuts with a chilli Asian style
  dressing GF
- Garden Field greens, tomato, cucumber, red onion with honey-mustard dressing GF
- Greek Style Lettuce, cherry tomatoes, cucumber, red onion, olives, feta with balsamic vinaigrette GF
- Tomato and Mozzarella Tomato, mozzarella and basil with creamy balsamic GF
- Traditional Potato Potato, chopped egg and bacon lardons (served separately) with a sour cream and chive dressing GF

### Extras (minimum 6 serves)

Assorted breads with butter

Creamy potato bake **GF** 

SET PRICE HOT DISH - (minimum 6 serves)		
<ul> <li>Peri Peri flat roasted chicken pieces with lime yogurt salsa GF</li> </ul>	\$45.00	
• Lemon garlic rosemary roasted chicken with yoghurt cucumber dipping sauce <b>GF</b>	\$45.00	
Roast pumpkin spinach and blue cheese tart (12 serves)	\$85.00	

\$2.50 \$6.50



### NOODLE BOX SALADS AND HOT NOODLE BOXES

#### NOODLE BOX SALADS - (minimum 10 serves per salad type)

Per Noodle Box \$18.75

### Noodle boxes are supplied with disposable forks and serviettes and accompanied by a platter of bread

- Beef and Asian Slaw Rare roast beef with red cabbage and wombok with mint, coriander, cashews and peanuts with a soy dressing GF
- Chicken with Roasted Vegetables and Quinoa Grilled chicken, roasted vegetables with lemon garlic dressing and marinated yoghurt harissa
- Chicken Penne Grilled chicken, penne pasta, char-grilled veg with pesto dressing
- Lamb Cous Cous Grilled lamb, pearl cous cous tossed with almonds, dried apricots and figs with a
  raspberry- lemon vinaigrette.
- Classic Brown Rice Salad Brown rice with toasted sesame seeds, capsicum, shallots, coriander, mint, soy sesame dressing GF, V, Vegan, DF
- Nanjing Glass noodles, pineapple, orange, carrot, Lebanese cucumber, mint, rice vinegar, chilli, tangy coconut lime dressing GF
- Barley and Roasted Vegetables Barley, onion, pumpkin, sweet potato and carrot with honey mustard dressing
- Greek Salad –with beans and creamy haloumi cheese GF

### HOT NOODLE BOXES - (minimum 10 serves per hot variety)

Per Noodle Box \$18.75

- Chicken Pasta Chicken, penne pasta, English spinach, feta spicy sauce
- Chicken and Mushroom Creamy chicken, mushrooms and Jasmine rice
- Butter Chicken served with basmati rice GF, Nut Free
- Lamb Korma Lamb curry with basmati rice GF, Nut Free
- Sweet & Sour Pork served with basmati rice GF
- Spicy Pumpkin Curry Curried pumpkin with basmati rice GF, DF, Vegan



BOXED LUNCHES - (minimum 10 people) Special diet requests available

Disposable napkins and cutlery are supplied where required

### EXECUTIVE BOXED LUNCH 1 - \$21.50 per person

- Gourmet Turkish bread filled with a variety of filling
- Sweet muffin
- Market fresh fruit GF
- 250ml fresh fruit juice

### EXECUTIVE BOXED LUNCH 2 - \$22.50 per person

- Gourmet wrap
- Individual fresh fruit salad (250ml) GF
- House-made biscuit
- 250ml fresh fruit juice



### CANAPÉS - (minimum 10 serves of any one type – unless advised)

### Served cold

•	Antipasto picks – artichoke, olive, tomato, feta <b>GF</b>	\$4.25
•	Tomato, basil and bocconcini cocktail drizzled with balsamic glaze <b>GF</b>	\$4.25
•	Duck pancake with hoi-sin sauce	\$6.50
•	Individual vegetable frittata topped with olives <b>GF</b>	\$4.25
•	Baguette slices with roast beef and salsa verdé	\$4.50
•	Bacon biscuits topped with camembert	\$4.00
•	Sauteed leek tart tatin (Min 15)	\$4.25
•	Basil cashew tartlet	\$4.00
•	Dill pancakes with smoked salmon and caper butter (Min 15)	\$5.00
•	Prosciutto and parmesan in puff pastry (Min 15)	\$4.25
•	Blue cheese and caramelised onion in puff pastry (Min 15)	\$4.25
Se	erved hot	
•	Roasted vegetable stick drizzled with balsamic glaze <b>GF</b>	\$4.25
•	Smoked paprika chicken kofta with lemon yoghurt <b>GF</b>	\$5.00
•	Garlic lamb skewer with lemon yoghurt <b>GF</b>	\$5.50
•	Herbed Chicken tenderloin with honey mustard mayonnaise <b>GF</b>	\$5.25
•	Pistachio dukkha crusted chicken tenderloin <b>GF</b>	\$5.25
•	Grilled beef or lamb kofta with lemon yoghurt <b>GF</b>	\$5.25
•	Spinach and feta rolls	\$3.75
•	Crispy hot vegetable spring roll with sweet chilli dipping sauce	\$5.25
•	Mini pies accompanied with tomato sauce:	
	Chicken leek camembert, King island beef pie	\$4.50
•	Mini sausage roll accompanied with tomato sauce	\$3.75
•	Prosciutto wrapped meatball <b>GF (Min 15)</b>	\$4.50
•	Buttermilk chicken wings with blue cheese sauce (Min 15)	\$5.00
•	Prawn cake with chilli dipping sauce <b>GF (Min 15)</b>	\$5.75

All canapés are freshly made for your event. 24 hrs notice is required.

Chicken and mushroom vol au vents (Min 15)

\$5.00



#### **BEVERAGES**

Orange Juice	e	2 litres	\$12.00
• Apple Juice		2 litres	\$12.00
Orange Juice	<del>)</del>	250ml	\$4.00
• Apple Juice		250 ml	\$4.00
• Coke/Sprite		1.25 litre	\$9.00
Sparkling Min	eral Water	1.25 litre	\$9.00
<ul> <li>Bottled Still W</li> </ul>	'ater	600 ml	\$4.00

### TEA AND COFFEE - (MIN. 10 serves)

Elmstock tea and percolated coast coffee (disposables)
 \$4.25 per person
 Freshly made plunger coffee will be delivered in stainless steel vacuum jugs, along with a selection of

Freshly made plunger coffee will be delivered in stainless steel vacuum jugs, along with a selection or quality tea bags, hot water, milk, sugar sticks, disposable cups and spoons.

• Elmstock tea and percolated coast coffee with white China mug

\$6.00 per person

Freshly made plunger coffee will be delivered in stainless steel vacuum jugs, along with a selection of quality tea bags, hot water, milk, sugar sticks, China cups and spoons.

All equipment including melamine platters, boxes, ice packs remain the property of Piccalilli Catering and are collected within 48 business hours of your event.

Charges apply for damaged or missing equipment.