

Simple

CATERING KITCHEN

CATERING MENU & PACKAGES





WHY SIMPLE?

Simple Catering Kitchen is all about just that; simple, delicious, and fresh food.

We love food and we love our customers.

We provide exceptional service as well as food.

We pride ourselves in selecting the best quality ingredients, locally sourced where possible with an emphasis on flavour and stand out presentation at a price that is affordable.

We cater to all events, BIG and small.

- Family get togethers
- Birthday parties
- Baby showers
- Bridal brunches
- Weddings and engagement parties
- Corporate lunches
- Excursions
- Picnics
- Boardroom meals
- Everything in between



All our catering is presented in eco-friendly, kraft look cardboard boxes OR have your food presented on our wooden boards and set up on site by our staff for a more polished finished product.

As well as our set catering menus, and packages we also offer **custom catering** for those looking for something specific to their group or event.

CONTACT US NOW to discuss any of our menus further.

We look forward to working with you!



GRAZING PLATTERS

Grazing platters are great on their own or you can use them as a base and add party platters or other extra items for a more diverse and substantial offering.

Fully customisable - we can build any of our platter options into your grazing tables. The below is just a guide, if you would like to make any additions, adjustments, or changes, simply get in touch with the team and we'll do our best to accommodate and help guide you with quantities.

OPTION 1 - BOXES

Smart looking kraft cardboard with a clear window top- perfect for casual events, boating or picnics.

OPTION 2 - BOARDS

Solid timber boards set up by our team at your location for a more formal look.
We will return at an agreed time to collect - (all inclusive in the price).

CLASSIC CHEESE + CHARCUTERIE GRAZING

\$23 per person boxes / \$26 per person boards

Gluten Free add \$1 per person – must be the whole group

- 12 month aged Manchego cheese, Vintage Cheddar, Double Brie
- Premium Australian leg ham, Italian Sopressa salami
- Olives, roasted capsicum, cornichons, pickled onions, beetroot hummus
- Freshly cut seasonal fruit, almonds, cashews
- Assorted wafer crackers, pretzels, popcorn

MINIMUM OF 12 PEOPLE which is 2 extra-large catering boxes or wooden boards

Includes, GST, napkins and cardboard trays to eat from



PREMIUM DELI CHEESE + CHARCUTERIE GRAZING

\$30 per person boxes / \$33 per person boards

Gluten Free add \$1 per person – must be the whole group

- 24 month aged Manchego, French Triple cream D’Affinois, Tarago River ‘Shadows of Blue’
- Premium Australian leg ham, Spanish ‘pata negra’ Chorizo, hand-cut cacciatore, prosciutto
- Olives, roasted capsicum, cornichons, pickled onions, beetroot hummus
- Freshly cut seasonal fruit, almonds, cashews
- Assorted wafer crackers, pretzels, popcorn

MINIMUM OF 12 PEOPLE = 2 extra-large catering boxes or wooden boards

Includes, GST, napkins and cardboard trays to eat from



Please note that the specific cheeses and meats mentioned in this menu may change due to seasonal availability but if we must substitute them, the replacement will be of equal or greater calibre. We reserve the right to change the ingredients at our discretion. All food is prepared in kitchens that contain allergens (soy, nuts, crustaceans, dairy and gluten). While every precaution will be taken to ensure your safety, we cannot guarantee that some traces of other food don't remain.

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy free (GFO) Gluten free option avail (VGO) Vegan option avail.

CONTINENTAL BREAKFAST GRAZING

\$18.5 per person boxes / \$21.5 per person boards

- Mini avo smash on sourdough w. cherry tomato, feta, mixed seeds (vegan available)
- Ham + cheese croissant (or cheese and tomato croissant)
- Toasted granola cup, natural yoghurt, berries (VGO,GFO)
- A selection of freshly cut seasonal fruit
- Selection of sweet mini muffins

MINIMUM OF 12 PEOPLE = 2 extra-large catering boxes or wooden boards
Includes, GST, napkins and cardboard trays to eat from



SWEET BRUNCH GRAZING

\$22 per person boxes / \$25 per person boards

- Freshly baked almond croissants, rhubarb Danish, butter croissants, jam, lime marmalade
- Hand-made beef sausage rolls (or spinach + ricotta rolls) with tomato sauce
- Natural yoghurt, toasted granola (mini cup)
- House specialty – triple chocolate fudge brownie, berries
- Selection of sweet mini muffins
- Mini pikelets, Chantilly cream, nutella
- Freshly cut seasonal fruit

MINIMUM OF 12 PEOPLE = 2 extra-large catering boxes or wooden boards
Includes, GST, napkins and cardboard trays to eat from

SAVOURY BRUNCH GRAZING

\$26 per person boxes / \$29 per person boards

- Freshly baked savoury Danish, ham + cheese croissant
- Hand-made beef sausage rolls OR spinach + ricotta rolls with tomato sauce and relish
- Natural yoghurt, toasted granola (mini cup)
- Double brie, cornichons, Australian leg ham, olives, hummus, crackers
- Selection of sweet mini muffins
- Freshly cut seasonal fruit

MINIMUM OF 12 PEOPLE = 2 extra-large catering boxes or wooden boards
Includes, GST, napkins and cardboard trays to eat from

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MORNING TEA GRAZING

Everything is made in house using our own recipes

\$13.5 per person boxes / \$16.5 per person boards

- Our signature handmade beef sausage rolls (or swap for handmade spinach + feta roll (v))
- Triple choc fudge brownie (gf)
- Selection of mini muffins
- Mini quiche – ham + cheese (or swap for mushroom + feta)
- A selection of freshly cut seasonal fruit

MINIMUM OF 12 PEOPLE

Includes, GST, napkins and cardboard trays to eat from

GLUTEN FREE MORNING TEA GRAZING

Everything is made in house using our own recipes

\$15.5 per person boxes / \$18.5 per person boards

- Our signature gluten free handmade beef sausage rolls (or swap for GF vegan pumpkin roll (v))
- Triple choc fudge brownie (gf)
- Selection of mini friands (gf)
- Roasted capsicum, mushroom, spinach + feta frittata (v,gf)
- A selection of freshly cut seasonal fruit (gf)

MINIMUM OF 12 PEOPLE

Includes, GST, napkins and cardboard trays to eat from



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CLASSIC KIDS PARTY GRAZING

\$12.5 per person boxes / \$15.5 per person boards

- Finger sandwiches – Ham + cheese and vegemite triangles on fresh white bread.
- Upgrade finger sandwiches to cheeseburger sliders + \$2.5 per person
- Fairy Bread
- Party pies
- Sausage rolls w. tomato sauce
- Triple choc fudge brownie (gf)
- Twisties
- Freshly cut selection of kid friendly fruit

Optional add ons: Pop Top Juices (apple or orange) + \$3 per person

MINIMUM OF 12 PEOPLE

Includes, GST, napkins and cardboard trays to eat from

“EVERYTHING BUT THE CAKE” KIDS PARTY GRAZING

\$15.5 per person boxes / \$18.5 per person boards

- Finger sandwiches – Ham + cheese and vegemite triangles on fresh white bread.
- Upgrade finger sandwiches to cheeseburger sliders + \$2.5 per person
- Fairy Bread
- Party pies
- Sausage rolls w. tomato sauce
- Cherrios – mini Frankfurt sausages w. tomato sauce
- Triple choc fudge brownie (gf)
- Party mix lollies
- Marshmallows
- Twisties
- Freshly cut selection of kid friendly fruit

Optional add ons: Pop Top Juices (apple or orange) + \$3 per person

MINIMUM OF 12 PEOPLE

Includes, GST, napkins and cardboard trays to eat from



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PARTY PACKAGES

Allow us to take the stress out of the menu planning and simply choose from our set packages. We created these menus by carefully selecting the most popular items based on our extensive experience catering events. Our menus are adaptable and suitable for a range of dietary needs. All we need is the number of guests and your chosen flavours and we'll do the rest! All prices include GST, napkins, any wooden cutlery needed and cardboard serving trays.



CROWD PLEASER PACKAGE

\$30 per person boxes/ \$34 per person boards (Minimum 20 people)

Brioche Sliders (1.5 per person, pick 2 flavours)

- **Cheeseburger.** Grass-fed beef, cheddar, smoky bbq sauce, pickle
- **Pulled Pork.** Slow cooked pork in a smokey bbq sauce w. classic slaw + ranch
- **Cajun Chicken.** Grilled Cajun chicken, ranch + mixed leaves
- **Sweet Potato.** Vegan croquette w. green goddess sauce, vegan mayo + baby spinach on vegan brioche (VG,DF)

Chicken Tenderloin Skewers. Teriyaki w. Japanese mayo (GF/DF) or Tandoori w. mint yoghurt (GF) (Pick one)

Caprese Skewers. Baby bocconcini, cherry tomato, fresh basil, olive oil and balsamic (GF,V)

Mini Sausage Rolls. Our own recipe beef sausage roll with tomato relish (or swap for our spinach + feta rolls (V))

Porcini + Truffle Arancini. Porcini and truffle arancini w. homemade confit garlic aioli (V) (Vegan option available)

Vietnamese Chicken Noodle Salads. Individual cups w fine vegetables, shallot, bean sprouts, mint, coriander and nam jim (GF,DF,VGO)

ULTIMATE GRAZING PACKAGE

\$39 per person boxes/ \$44 per person boards (Minimum 20 people)

Classic Cheese + Charcuterie Grazing

- 12 month aged Manchego cheese, Vintage Cheddar, Double Brie
- Premium Australian leg ham, Italian Sopressa salami
- Olives, roasted capsicum, cornichons, pickled onions, beetroot hommus
- Freshly cut seasonal fruit, almonds, cashews
- Assorted wafer crackers, pretzels, popcorn

Brioche Sliders (1 per person, pick 2 flavours)

- **Cheeseburger.** Grass-fed beef, cheddar, smoky bbq sauce, pickle
- **Pulled Pork.** Slow cooked pork in a smokey bbq sauce w. classic slaw + ranch
- **Cajun Chicken.** Grilled Cajun chicken, ranch + mixed leaves
- **Sweet Potato.** Vegan croquette w. green goddess sauce, vegan mayo + baby spinach on vegan brioche (VG,DF)

Chicken Tenderloin Skewers. Teriyaki w. Japanese mayo (GF/DF) or Tandoori w. mint yoghurt (GF) (Pick one)

Mini Sausage Rolls. Our own recipe beef sausage roll with tomato relish (or swap for our spinach + feta rolls (V))

San Choy Bau. Chicken mince san choy bau w. sesame, crispy shallots and fresh chilli (DF,GF,VGO)

Mini Spring Rolls. Cocktail vegetarian spring rolls with sweet chilli sauce (VG, DF)

Vietnamese Chicken Noodle Salads. Individual cups w fine vegetables, shallot, bean sprouts, mint, coriander and nam jim (GF,DF,VGO)

PLATTER MENU



Mix and match from our list of platters to create your own perfect selection of dishes to suit your group's tastes and dietary needs. Prices include GST, napkins and cardboard serving trays. Individual items can also be added to your selected grazing table as part of the overall set up.

All of our platters can be set up on wooden boards at your chosen location for an extra 12% on top of the order total. Please advise us when ordering if you would prefer this option and we will arrange for collection of the boards after your event.

HOT BRIOCHE SLIDERS (10 PER SERVE)

- Cheeseburger.** Grass-fed beef, cheddar, smoky bbq sauce, pickle \$75
- Chicken Schnitty.** Chicken schnitzel, cheese, leaves + special burger sauce \$75
- Cajun Chicken.** Grilled Cajun spiced chicken, ranch dressing, mixed leaves \$75
- Pulled Pork.** Slow cooked pulled pork in chipotle bbq sauce w. dressed slaw \$75
- Grilled Halloumi.** Halloumi, roast capsicum, roast mushroom, spinach, pesto \$75 (V)
- Sweet Potato Croquette.** Croquette, spinach, green goddess sauce, vegan mayo on vegan slider (VG) \$75

CHILLED BRIOCHE SLIDERS (10 PER SERVE)

- Pulled Chicken.** Pulled chicken breast, celery, pine nuts + ranch dressing \$69
- Corned Beef.** Premium corned beef, butter, mustard pickle, Spanish onion, leaves \$69
- Roast Pumpkin.** Roast pumpkin, baby spinach, cream cheese, sundried tomato \$69
- Chilled Prawn.** Chilled prawn, butter lettuce, avocado, dill + Japanese mayo \$95

TACOS (10 PER SERVE)

- All tacos come with japapenos and coriander on the side**
 - Pork.** Pulled pork, chipotle bbq sauce, lettuce, shredded cabbage, pickled cabbage, sour cream, cheese \$75 (GFO)*
 - Chicken.** Grilled Mexican chicken tenderloin, mild tomato salsa, lettuce, cheese, sour cream \$75 (GFO)*
 - Squid.** Salt and pepper squid, leaves, red onion and cabbage pickle, sour cream \$80
 - Vege.** (COLD) Guacamole, lettuce, sour cream, cheese, black bean corn and capsicum salsa \$75 (V,GFO)(Vegan available)*
- *Add \$5 per platter for gluten free tortillas**



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PLATTER MENU CONTINUED



PASTRY + SAVOURIES

Pies. Beef party pies w tomato sauce (12) \$36

Mini Sausage Rolls. Our signature hand-made, mini beef sausage rolls w. tomato sauce (12) \$36

Mini Spinach Rolls. Our secret recipe, spinach, fetta and ricotta rolls w. chunky tomato relish (V) (12) \$36

Quiche. 12 Leg ham and cheese mini quiches \$45

Vege Quiche. 12 Roast garlic mushroom and fetta mini quiches (V) \$45

GF Mini Sausage rolls. 12 Hand-made, mini beef sausage rolls w tomato sauce (GF) \$45

Mini Vegan rolls. 12 Gluten free pastry w. caramelised onion + vegetable filling (GF,VG) \$45

Veg Frittata. 20 pieces of spinach, fetta, mushroom and capsicum frittata (GF,V) \$45

Leg Ham Frittata. 20 pieces w leg ham, truss tomato and shredded cheese (GF) \$45

Mini Spring Rolls. 40 small vegetarian spring rolls with sweet chilli sauce (VG, DF) \$35



FINGER FOOD

Avo Smash. 12 mini sourdough toasts, freshly smashed avo, cherry tomato, fetta, mixed seeds \$39 (V,VGO,DFO)

Cherry Tomato Tart. 12 savoury tarts with whipped fetta, cherry tomato and pesto oil \$54 (V)

Smoked Salmon Blini. 30 savoury blinis topped w. hot smoked salmon + cream cheese spread, fresh dill, capers \$88 (also available gluten free as a dip with gluten free crackers and vegetable crudites +\$6)

San Choy Bau. 20 Chicken mince san choy bau w. sesame, fried shallots and fresh chilli \$52 (DF,GF,VGO)

Meatballs. 40 Italian beef meatballs in a rich napolitana sauce with shaved parmesan and fresh basil \$75

Malaysian Chicken Samosas. 20 mini coconut curry chicken samosas w. green goddess sauce \$45 (DF)

Mac N Cheese Croquettes. 20 crumbed mac n cheese croquettes w. warm cheese dipping sauce (V) \$56

Chorizo Empanadas. 20 cocktail empanadas of pork chorizo, tomato, kidney bean and a hint of chilli w. smoked paprika sour cream \$56 (DFO)

Porcini + Truffle Arancini. 20 porcini and truffle arancini w. homemade confit garlic aioli \$56 (V)

Pumpkin Arancini. 20 vegan pumpkin arancini w. a gluten free crumb + vegan pesto mayo \$56 (VG, GF - not suitable for Coeliac)

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PLATTER MENU CONTINUED



SKEWERS

Caprese Skewers. 40 skewers w baby bocconcini, cherry tomato, fresh basil, olive oil and balsamic \$50 (GF,V)

Tandoori Chicken. 20 Tandoori chicken tenderloin skewers w a minted yoghurt dressing (GF) \$69
(one of our most popular dishes)

Teriyaki Chicken. 20 Teriyaki chicken tenderloin skewers w. sesame + Japanese mayo (GF) \$69

Lamb Kofta Skewers. 32 honey + mint lamb mince skewers w a cumin, mint + cucumber yoghurt dressing (GF) \$80



SALAD CUPS (10 PER SERVE)

Vietnamese chicken. Bean thread noodle salads w. pulled chicken, fine vegetables, shallot, mint, coriander and nam jim (GF,DF,VGO) \$75

Greek Salad. Little salad cups w. baby spinach, cucumber, capsicum, tomato, fetta, olives, red onion + Greek dressing (V,GF,VGO) \$70

Beetroot and Feta. Roast pumpkin, beetroot, spinach, roast capsicum, fetta, seeds, balsamic dressing (GF,VGO) \$70

Caprese Panzanella. Fresh vine tomato, baby bocconcini, basil, croutons, EVOO, lemon juice, balsamic. (V) \$70

House Potato Salad. Baby potato, roast sweet potato, shallot, peas, boiled egg with mayo dressing (GF,V,DF) \$70



FRIES

Regular Fries. Shoestring fries with chicken salt. (Enough as a side for about 6 people) \$16

Large Fries. Shoestring fries with chicken salt. (Enough as a side for about 10 people) \$25



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PLATTER MENU CONTINUED



SWEETS AND CHEESE

- Triple chocolate fudge brownie.** 20 smaller pieces of our signature gluten free brownie (GF) \$55
- Salted caramel triple choc brownie.** 20 smaller pieces of brownie topped with salted caramel (GF) \$60
- Homemade Cookies.** 12 pieces of our own special recipe vanilla sea salt + triple choc chip cookies \$25
- Mini Muffins.** 15 freshly baked muffins in a range of flavours \$30
- Mini Muffins.** 30 freshly baked muffins in a range of flavours \$45
- Mini Friands.** 12 pieces of our homemade raspberry, blueberry and almond friands (GF) \$40
- Biscoff Cheesecake Mousse.** 12 mini cups of Biscoff cheesecake mousse with Biscoff crumb \$52
- Baked caramel and macadamia tartlets.** 12 freshly baked tarts \$52
- Lemon meringue tartlets.** 12 lemon curd tarts w crumbled meringue \$52
- Healthy Treats.** 10 pieces of bliss balls + our own peanut butter protein bar (GFO,VGO) \$50
- Cheese Platter.** (Serves 10) Australian brie, whipped feta, cheddar, cornichons, grapes, selection of crackers (V) \$90

FRUIT

- Large Platter.** Freshly cut seasonal fruit (enough for around 15 people) (VG, DF, GF) \$55
- Extra Large Platter.** Freshly cut seasonal fruit (enough for around 30 people) (VG, DF, GF) \$99

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LUNCH CATERING PACKAGES

Our lunch catering menus are available to **groups of at least 10 people**. If you have a smaller group please phone us on (07) 5596 4881, to discuss your needs. Please see our platter menu's for possible additions including our sweets selection.

SANDWICHES + WRAPS PACKAGE - \$13.5 per person

A selection of (3) sandwiches or wraps from our attached menus.

We cut all sandwiches and wraps into smaller catering sized pieces to be shared.

Gluten free options are available for an extra \$2 per person

SANDWICHES, WRAPS + SALAD CUPS PACKAGE - \$17.5 per person

A selection of (2) sandwiches or wraps and (2) salad cups from our attached menus.

We cut all sandwiches and wraps into smaller catering sized pieces to be shared and each salad is served in an individual small coffee cup.

This package is great for gluten free options. Gluten free sandwiches or wraps are also available for an extra \$2 per person

INDIVIDUAL SALAD LUNCH BOX - \$16.5 per person

A selection of (2) salads for 10+ people or (3) salads for 20+ people individually boxed in a lunch sized portion

This package is great for gluten free options.

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SANDWICHES + WRAPS

Chicken Caesar Salad Wrap. Grilled chicken, bacon, cos lettuce, parmesan cheese, traditional Caesar dressing.

Chicken and Avocado Wrap. Grilled chicken, fresh avocado, mixed leaves, Spanish onion, feta and mayonnaise.

Chicken Pesto Finger Sandwich. Pulled chicken, house recipe pesto, Japanese mayonnaise, tasty cheese + avocado on fresh soft, white bread

Chicken + Swiss Turkish. Sliced chicken, Japanese mayo, red onion, fresh tomato, Swiss cheese + mixed leaves on turkish.

Leg ham and Salad Baguette. Smoked ham, cheddar, tomato, lettuce and salted butter on long white baguette w Dijon mustard.

BLAT Turkish. Bacon, cos lettuce, smashed avocado, sliced truss tomato and Japanese mayonnaise on fresh Turkish (DF)

Pulled Pork Baguette. Slow cooked and shredded beef in smoky tomato chipotle relish, cabbage coleslaw on long, rustic baguette.

Pastrami Sourdough. Peppery pastrami beef, pickled onion + red cabbage, ranch, mixed leaves + cheddar on sourdough.

Corned Beef Baguette. Corned beef, Swiss cheese, Spanish onion, mustard pickles and mixed leaves on long rustic baguette.

Grilled Halloumi Wrap. Halloumi, garlic roasted mushrooms, roast capsicum, baby spinach and Spanish onion with basil pesto. (V)

Mediterranean Turkish. Roasted mushrooms, grilled capsicum, baked zucchini, sundried tomato + baby spinach with house pesto. (VG,DF,V)

Falafel Wrap. Lightly spiced falafel, baby spinach, cucumber, parsley + beetroot hummus in a wrap. (VG,DF,V)

SALADS

Vietnamese Chicken Noodle. Poached chicken breast, bean thread noodles, finely sliced vegetables, bean sprouts, shallots, mint, coriander and nam jim dressing. (GF,DF,VGO)

Beetroot and Feta. Roast pumpkin, beetroot, spinach, roast capsicum, Danish feta and seeds with balsamic vinegar and olive oil dressing. (GF,V,DFO,VGO)

House Potato Salad. Boiled, baby potato, roast sweet potato, spring onion, peas and egg with classic mayonnaise dressing. (GF,V,DF)

Lentil + Parsley Salad. Truss tomato, brown lentils, parsley, cucumber, baby spinach, lemon, extra virgin olive oil + salt and pepper (GF,DF,V,VG)

Classic Greek Salad. Baby spinach, red capsicum, Greek feta, red onion, tomatoes, kalamata olives, and cucumber with a Greek dressing. (GF,V)

Pesto Chicken Pasta Salad. Poached chicken breast, olives, chargrilled red capsicum, cherry tomatoes, basil pesto, baby spinach, parmesan cheese, penne pasta.

Japanese Sesame Slaw. Shredded cabbage, carrot, spring onion, pickled ginger, edamame, fried shallots, roast sesame dressing (V,DF)

Caprese Panzanella. Fresh vine tomato, baby bocconcini, basil, olive oil and sea salt croutons, extra virgin olive oil, balsamic vinegar, lemon juice, salt & pepper. (V)

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DRINKS

CHILLED DRINKS (INDIVIDUAL)

Soft drink can (coke, coke no sugar, diet coke, lemonade, solo) - \$3.5

Soft drink 600ml bottle (coke, coke no sugar, sprite) - \$5.5

Bundaberg ginger beer - \$4.2

Emma & Tom's Fresh Juice (orange, apple, green smoothie) - \$5

Powerade (blue, red, yellow) - \$5.5

Simply spring water 600ml - \$3

Nu sparkling water 500ml - \$3.6

Fiji Water 1lt - \$6

COFFEE + TEA STATION

Filter coffee and tea station \$3 per person (minimum 20 people)

A station set up at your location complete with:

- Filter coffee urn which stays hot for up to 12 hours
- Hot water and a selection of tea bags
- Full cream, skinny and almond milks
- Sugars + sweeteners
- Takeaway cups and stirrers

JUICE STATION

A buffet style juice station \$3 per person (minimum 20 people)

A station set up at your location complete with:

- Buffet style juice urn with chilled orange and apple juices
- Takeaway cups





DELIVERY

If your suburb is not listed please contact us on (07) 5596 4481 to discuss further.

Free over \$150 (or \$20 delivery fee)

Carrara 4211
Nerang 4211
Gavin 4211
Pacific Pines 4211
Advancetown 4211
Labrador 4215
Southport 4215

Free over \$250 (or \$30 delivery fee)

Helensvale 4212
Bundall 4217
Main Beach 4217
Benowa 4217
Surfers Paradise 4217
Molendinar 4214
Ashmore 4214
Arundel 4214
Robina 4230
Maudsland 4210
Oxenford 4210
Worongary 4213
Mudgeeraba 4213
Merrimac 4226

Free over \$500 (or \$50 delivery fee)

Broadbeach 4218
Mermaid Beach 4218
Runaway Bay 4216
Bigger Waters 4216
Burleigh Heads 4220
Burleigh Waters 4220
Reedy Creek 4227
Varsity Lakes 4227
Upper Coomera 4209
Pimpama 4209
Coomera 4209

Free Over \$700 (or \$70 Delivery)

Tallebudgera 4228
Elanora 4221
Palm Beach 4221
Ormeau 4208