

www.simplecateringkitchen.com.au  
admin@simplecateringkitchen.com.au  
Phone | 07 5596 4881



# Catering Menu





## Why Simple?

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

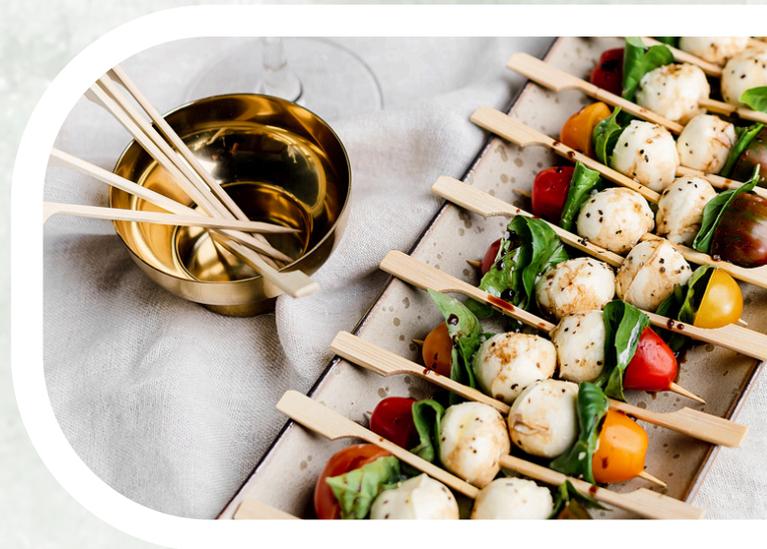
### We **love food** and we **love our customers**.

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

Our grazing options are designed to be enjoyed either on their own or as a foundation to build a more diverse and substantial offering by adding party platters and additional items.

We can seamlessly incorporate any of our platter selections into your grazing table to create a truly tailored experience.

Over the years, we've crafted countless grazing tables and boards — each one unique, just like the customers we create them for.

If you would like to customise your order, adjust the selections, or require guidance on quantities, please don't hesitate to get in touch. Our team will be delighted to assist you in bringing your vision to life.

## **BOXES**

Our kraft cardboard boxes feature a stylish clear window top, ideal for casual gatherings, boating days, or relaxed picnics. They offer a beautifully presented yet effortless way to enjoy our grazing selections.



## **BOARDS**

Our solid timber boards create a more elevated and formal display, set up on-site by a member of our team. At an agreed time, we will return to collect the board — with all setup and collection services included in the price for your convenience.



*Please note: The specific cheeses and meats listed in this menu may vary depending on seasonal availability. If substitutions are necessary, they will be of equal or higher quality. We reserve the right to adjust ingredients at our discretion.*

*All food is prepared in kitchens that handle common allergens, including soy, nuts, crustaceans, dairy, and gluten. While we take every precaution to ensure your safety, we cannot guarantee that traces of allergens will not be present.*

# Charcuterie Grazing



## **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 hommus
- Freshly cut seasonal fruit
- Assorted wafer crackers, pretzels, popcorn

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

Includes, GST, napkins and individual cardboard serving trays

## **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 hommus
- Freshly cut seasonal fruit
- Assorted wafer crackers, pretzels, popcorn

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

Includes, GST, napkins and individual cardboard serving trays



# Breakfast & Brunch Grazing

## 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 which is 2 extra-large catering boxes or wooden boards

Includes, GST, napkins and individual cardboard serving trays



## BRUNCH GRAZING

\$24 per person boxes / \$27 per person boards

- Rhubarb + pistachio Danish and almond croissants
- 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
- Mini pikelets with Chantilly cream + jam
- Freshly cut seasonal fruit

**Add finger sandwiches + \$3.5 per person**

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

Includes, GST, napkins and individual cardboard serving trays



## BRIDAL BRUNCH BOXES

\$200 - Serves 8-10 guests in 2 beautifully presented boxes which are suitable to be stored in a fridge overnight so they can be enjoyed first thing in the morning.

- Freshly baked almond croissants
- Mini granola and natural yoghurt cups
- Pikelets with Nutella and three-berry jam
- Assorted mini muffins
- Cheddar and tomato savoury quiche
- Pulled chicken, pesto, cheddar & Japanese mayo finger sandwiches
- Freshly cut seasonal fruit and berries



(incl GST, napkins, cardboard trays, wooden teaspoons)

# Morning Tea



## 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 individual cardboard serving trays

## 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 roll)
- 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 individual cardboard serving trays

## VEGAN MORNING TEA GRAZING (GF + DF)

\$16.5 per person boxes / \$19.5 per person boards

- Gluten free, vegan vegetable roll (df)
- Choc fudge brownie (gf, df, vegan)
- Peach & passionfruit cake (gf, df, vegan)
- Sweet potato croquette (gf, df, vegan)
- A selection of freshly cut seasonal fruit (gf, df, vegan)

MINIMUM OF 12 PEOPLE

Includes, GST, napkins and individual cardboard serving trays



# Party Packages



Allow us to take the stress out of menu planning with our thoughtfully curated catering packages.

Crafted from years of experience in event catering, each menu features a selection of our most-loved dishes, designed to suit a variety of tastes and dietary requirements.

Simply share your guest numbers and flavour preferences, and we'll handle the rest with care and attention to detail.

All pricing includes GST, napkins, wooden cutlery (if required), and eco-friendly cardboard trays for serving.

## CROWD PLEASER PACKAGE

\$30 per person boxes/ \$34 per person boards

Minimum 10 people

**Brioche Sliders (1.5 per person, pick 2 flavours) – Upgrade to 2 sliders +\$3.5 pp**

- **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) (1 per person)

**Caprese Skewers.** Baby bocconcini, cherry tomato, fresh basil, olive oil and balsamic (GF,V) (1 per person)

**Mini Sausage Rolls.** Our own recipe beef sausage roll with tomato relish (or swap for our spinach + feta rolls (V)) (1 per person)

**Porcini + Truffle Arancini.** Porcini and truffle arancini w. homemade confit garlic aioli (V) (Vegan option available) (1 per person)

**Vietnamese Chicken Noodle Salads.** Individual cups w fine vegetables, shallot, bean sprouts, mint, coriander and nam jim (GF,DF,VGO) (1 per person)





## ULTIMATE GRAZING PACKAGE

\$39 per person boxes/ \$44 per person boards

Minimum 20 people - must all be in one delivery

### **Classic Cheese + Charcuterie Grazing (10 people per board)**

- 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

### **Brioche Sliders (1 per person, pick 2 flavours) – Upgrade to 2 sliders +\$7.5 per person**

- **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) (1 per person)

**Mini Sausage Rolls.** Our own recipe beef sausage roll with tomato relish (or swap for our spinach + feta rolls (V)) (1 per person)

**San Choy Bau.** Chicken mince san choy bau w. sesame, crispy shallots and fresh chilli (DF,GF,VGO) (1 per person)

**Mini Spring Rolls.** Cocktail vegetarian spring rolls with sweet chilli sauce (VG, DF) (1 per person)

**Vietnamese Chicken Noodle Salads.** Individual cups w fine vegetables, shallot, bean sprouts, mint, coriander and nam jim (GF,DF,VGO) (1 per person)



## DELUXE PARTY PACKAGE

\$45 per person boxes/ \$49 per person boards

Minimum 20 people - must all be in one delivery and is set up in a stationary buffet style for guests to help themselves either on wooden boards or in cardboard catering boxes

### **Brioche Sliders (1.5 per person, pick 2 flavours) – Upgrade to 2 sliders +\$3.5 per person**

- **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)

**Chilled Whole Prawns.** Australian prawns served whole + chilled with horseradish cream fraiche + fresh lemon (DF,GF) (2 per person, dependent on size availability)

**Beetroot Tartlet.** Creamy beetroot, dill + caramelised onion served in a savoury herbed tartlet (V) (1 per person)

**Smoked Salmon Blini.** Hot smoked salmon, caper, dill + lemon cream cheese on savoury blinis. (2 per person)

**Caprese Skewers.** Baby bocconcini, cherry tomato, fresh basil, olive oil and balsamic (GF,V) (1 per person)

**Chicken Tenderloin Skewers.** Teriyaki w. Japanese mayo (GF/DF) or Tandoori w. mint yoghurt (GF) (Pick one) (1 per person)

**Mini Sausage Rolls.** Our own recipe beef sausage roll with tomato relish (or swap for our spinach + feta rolls (V)) (1 per person)

**Porcini + Truffle Arancini.** Porcini and truffle arancini w. homemade confit garlic aioli (V) (Vegan + GF pumpkin option available) (1 per person)

### **Individual Salad Cups (1 per person, pick 1 flavour)**

- **Vietnamese Chicken Noodle Salads.** fine cut vegetables, shallot, bean sprouts, mint, coriander and nam jim (GF,DF,VGO)
- **Caprese Panzanella.** Fresh vine tomato, baby bocconcini, basil, croutons, EVOO, lemon juice, balsamic. (V)
- **Beetroot and Feta.** Roast pumpkin, beetroot, spinach, roast capsicum, fetta, seeds, balsamic dressing (GF,VGO)



# Kids Parties



## 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

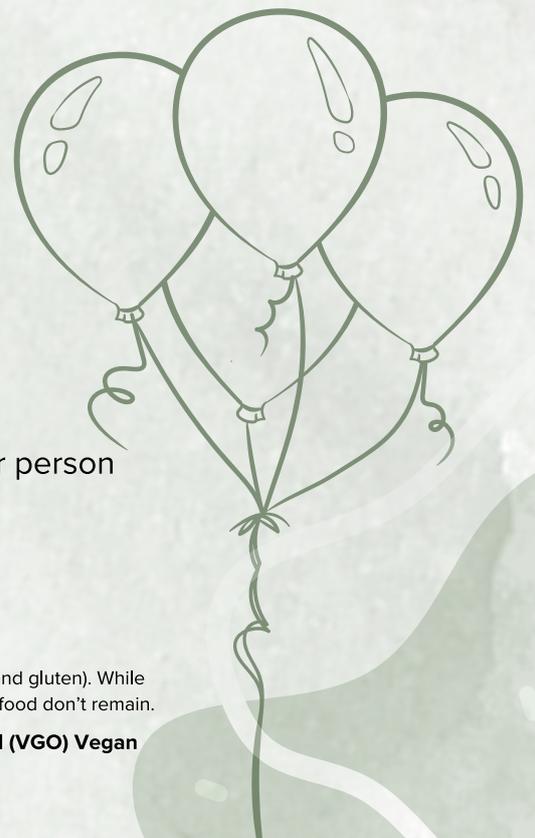
Optional add ons: Pop Top Juices (apple or orange) + \$3 per person

MINIMUM OF 12 PEOPLE

Includes, GST, napkins and cardboard trays to eat from

Please note that 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.**



# Platters



Mix and match from our range of platters to create the perfect selection for your group's tastes and dietary needs. All prices include GST, napkins, and cardboard trays for serving. These platters can also be incorporated into your chosen grazing table as part of the overall setup.

If you prefer a more formal presentation, all platters are available to be set up on wooden boards at your location for an additional 12% of the total order value. Please let us know when placing your order if you'd like this option, and we'll arrange a convenient time to collect 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 + 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

**\*Gluten free + dairy free slider bun available + \$2 per slider**

## 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\*

**\*Gluten free + dairy free slider bun available + \$2 per slider**

## TACOS (10 PER SERVE)

**All tacos come with jalapenos 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)\*

**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**

Please note that 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.**

# Savouries + Finger Food



## PASTRY + SAVOURIES

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

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

**Party Pies.** A selection of lamb, beef + chicken curry party pies w tomato sauce (12) \$45

**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 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)

**Beetroot Tart.** 12 creamy beetroot, dill + lemon herbed tarts topped with caramelised onion \$50 (V)

**Pastrami Beef Blini.** 30 savoury blinis topped w. horseradish creme fraiche, peppered beef pastrami + baby pickle \$70

**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 GF crackers and vegetable crudites +\$6)

**San Choy Bau.** 20 chicken san choy bau w. sesame, fried shallots + fresh chilli \$52 (DF,GF,VGO)

**Meatballs.** 40 Italian beef meatballs in a rich napolitana sauce w. shaved parmesan + parsley + baguette crustini for dipping \$79

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

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

**Sweet Potato Croquettes.** 20 crunchy croquettes with sweet potato filling + green goddess dipping sauce \$56 (VG, GF)

**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)

**Chilled Prawn Platter.** 1.5 kgs of Australian prawns served whole + chilled with horseradish cream fraiche + fresh lemon \$130 (DF,GF) (size dependent on availability)

Please note that 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.

## SKEWERS

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

**Fried Halloumi Skewers.** 20 sumac dusted halloumi skewers, fried and served with grapes + fresh lemon (GF,V) \$95

**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,DF) \$69

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

## Salads & Fries

### 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

**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

**Japanese Slaw.** Shredded cabbage, carrot, spring onion, pickled ginger, edamame, fried shallot, wakame + Japanese mayo (V,DFO,GFO) **(Our personal favourite!)** \$70

### HOT CHIPS

**Regular Chips.** Skin on with chicken salt and warm cheese dipping sauce (Enough as a side for about 4-6 people) \$16

**Large Chips.** Skin on with chicken salt + warm cheese dipping sauce (Enough as a side for about 8-10 people) \$25



# Sweets

## 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 Platters

## 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





# Lunch Catering Packages

Our lunch catering menus are available for groups of 10 or more.

If you have a smaller group, please call us on (07) 5596 4881 — we may be able to arrange a custom option.

You can also browse our platter menu, which includes a range of sweets and additional items.

## **SANDWICHES + WRAPS PACKAGE**

\$13.5 per person

- A selection of three (3) sandwiches or wraps from our menu.
- All sandwiches and wraps are cut into smaller catering-sized pieces for sharing.
- Gluten-free options are available for an additional \$2 per person.

## **SANDWICHES, WRAPS + SALAD CUPS PACKAGE**

\$17.5 per person

- A selection of two (2) sandwiches or wraps plus two (2) salad cups from our menu.
- Sandwiches and wraps are cut into catering-sized pieces for sharing.
- Salads are served individually in small coffee cups.
- This package is ideal for gluten-free options. Gluten-free sandwiches or wraps are available for an additional \$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.
- Each salad is individually boxed in a lunch-sized portion.
- This package is also great for gluten-free catering.

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

Please note that 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.



# Sandwiches and Wraps



## **Chicken Caesar Salad Wrap.**

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

## **Chicken + Avocado Wrap.**

Grilled chicken, fresh avocado, mixed leaves, Spanish onion, fetta 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 grilled chicken, Japanese mayo, red onion, fresh tomato, Swiss cheese + mixed leaves on Turkish.

## **Leg Ham + 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 Baguette.**

Peppery pastrami beef, pickled onion + red cabbage, ranch, mixed leaves + cheddar on freshly baked baguette.

## **Pastrami Beef + Swiss Finger Sandwich.**

Pastrami beef, Swiss cheese, Spanish onion, mustard pickles and mixed leaves on soft white bread.

**Egg + Lettuce Finger Sandwich.** Lightly curried boiled egg with pickle mayo, butter + lettuce on soft white bread. (V)

## **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)

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

Please note that 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.

# 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 Slaw.**

Shredded cabbage, carrot, spring onion, pickled ginger, edamame, wakame, fried shallots, Japanese mayo + sesame seeds (V,VGO,GFO,DFO)

## **Caprese Panzanella.**

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

## **Classic Caesar Salad.**

Cos lettuce, boiled egg, bacon, parmesan tossed in our house Caesar dressing and topped with crunchy croutons.





## CHILLED DRINKS (INDIVIDUAL)

Soft drink can (coke, coke no sugar, diet coke, lemonade, solo) - \$3.8

Soft drink 600ml bottle (coke, coke no sugar, sprite) - \$5.95

Bundaberg ginger beer - \$4.7

Simple Cold Pressed Juice (orange, apple, green smoothie) - \$6

Simply spring water 600ml - \$3.9

Nu sparkling water 500ml - \$4.5

## COFFEE + TEA STATION

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

Bottomless tea and coffee \$6 - includes at least 1 refresh over the event, great for conferences and full day events

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 Information

## Delivery Areas

If your suburb is not listed, please contact us on (07) 5596 4881 to discuss

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

**Postcodes:** 4211 & 4215

Advancetown, Carrara, Gaven, Labrador, Nerang, Pacific Pines, Southport

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

**Postcodes:** 4210, 4212, 4213, 4214, 4217, 4226, 4230

Arundel, Ashmore, Benowa, Bundall, Helensvale, Main Beach, Maudsland, Merrimac, Molendinar, Mudgeeraba, Oxenford, Robina, Surfers Paradise, Worongary

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

**Postcodes:** 4209, 4216, 4218, 4220, 4227

Biggera Waters, Broadbeach, Burleigh Heads, Burleigh Waters, Coomera, Mermaid Beach, Pimpama, Reedy Creek, Runaway Bay, Upper Coomera, Varsity Lakes

### **Free over \$700 (or \$70 delivery fee)**

**Postcodes:** 4208, 4221, 4228

Elanora, Ormeau, Palm Beach, Tallebudgera

