



Corporate & Formal Events Menu

Breakfast

Bacon & Egg Muffins

Small box 5 people \$35 | Medium box 10 people \$70 | Large box 20 people \$140

Ham & Cheese Croissants

Small box 5 people \$35 | Medium box 10 people \$70 | Large box 20 people \$140

Yogurt & Granola Cups

\$4 each (min 5)

Coconut Chia Seed Cups

\$4 each (min 5)

Morning Tea / Afternoon Tea

Scones with Jam & Cream

Small box 5 people \$40 | Medium box 10 people \$80 | Large box 20 people \$160

Ham & Cheese Croissants

Small box 5 people \$40 | Medium box 10 people \$80 | Large box 20 people \$160

Assorted Muffins

Small box 6 people \$45 | Medium box 12 people \$85 | Large box 21 people \$155

Assorted Danishes

Small box 6 people \$45 | Medium box 12 people \$85 | Large box 35 people \$260

Assorted Slices & cakes (GF available)

Small box 5 people \$35 | Medium box 12 people \$85 | Large box 30 people \$225

Fruit Tray

Seasonal fruit 10-12 people \$90

Mini Cronuts

Small box 5 people \$25 | Medium box 10 people \$50 | Large box 30 people \$150

Flavoured Cronuts

Small box 5 people \$35 | Medium box 10 people \$70 | Large box 20 people \$150

Assorted Pastry (party pies, sausage rolls and quiches)

Small box 5 people \$45 | Medium box 10 people \$90 | Large box 20 people \$180

Lunch

Fruit

Seasonal fruit 10-12 people \$90

Salads

Small box 5 people \$60 | Medium box 10 people \$120

Salad options

Chicken Caesar

Garden Salad

Chicken pesto pasta

Pumpkin, feta, spinach & balsamic

Honey Mustard chicken

Egg, lettuce & dressing

Beans & pine nuts

Sandwiches - Freshly made assorted Sandwiches

Small box 5 people \$40 | Medium box 10 people \$80

Wraps - Freshly made assorted Wrap

Small box 5 people \$40 | Medium box 10 people \$80

Bagels - Freshly made assorted Bagels

Small box 5 people \$45 | Medium box 10 people \$90

Filling options

Choose as many as you would like to fit the size of box

Ham & Cheese

Ham, cheese & tomato

Chicken, cheese & mayo

Chicken, cheese & avocado

Ham & salad

Chicken & salad

Steak, onion & cheese

Steak & Salad

Egg & lettuce

Curried Egg & lettuce

Pesto chicken

Pesto pumpkin

Roast veg

Roast beef, cheese, tomato & relish



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Grazing platters

Trio of dips

3 of chefs dips with toasted breads and crackers 10 - 15 people \$60

Cheese and crackers

3 of australians finest cheese with toasted breads and cracker 10 - 15 people \$60

5 of australians finest cheese with toasted breads and cracker 20 - 25 people \$95

Grazing box

Cheese, dips, dried and fresh fruits, crackers, olives & curred meats 10 - 15 people \$135

Grazing table

Australians finest cheese, variety of curved meats, variety of dips, quince paste, olives, marinated vegetables, fresh vegetables, dried fruits, fresh fruits, crackers and toasted breads

Cocktail napkins and toothpicks

Loan of the boards, knives, tongs and props

20 people \$500

30 people \$750

40 - 50 people \$1125

50 - 60 people \$1375

60 - 80 people \$1750

80 - 100 people \$2375

Catering for more?

We would love to work with you to tailor something that suits your event

If you would like side plates, cutlery and a table please let us know when placing your order and we can organize that for you

Canapes

Minimum 30 people

1 hour service 4 hot & 4 cold selections \$35 per person

2 hour service 4 hot & 5 cold selections \$70 per person

3 hour service 5 hot & 5 cold selections \$120 per person

Price includes your own chef and waitresses to look after your event

Cold Canapes

Smoked salmon - Delicate smoked salmon paired with creamy, tangy cream cheese on a toasted baguette.

creamy avocado - Garlic & herbed cream cheese on a toasted baguette topped with sliced avocado.

Deviled eggs - Classic deviled eggs with a flavorful twist to it.

Bruchetta - Crispy bread topped with juicy tomatoes, herbs and olive oil.

Roast beef - Tender roast beef with peppery rocket on a toasted baguette.

Grilled haloumi bites - Grilled haloumi served with a zesty salsa.

Prosciutto & peach - Delicate prosciutto wrapped around juicy peach slices.

Hot Canapes

Chicken, cranberry and brie puffs - Flaky puff pastry filled with chicken, cranberry sauce and creamy brie cheese.

Meat balls - Succulent and perfect seasoned bite-sized meatballs.

Pumpkin and feta tarts - Roasted pumpkin and creamy feta cheese in a delicate pastry shell.

Satay skewers - Marinated chicken skewers served with a peanut sauce.

Honey soy skewers - Tender beef skewers marinated in honey soy sauce.

Arancini balls - Crispy golden balls filled with a creamy risotto

Crispy pork belly - Melt-in-your-mouth crispy pork belly bites with tender meat and crackling skin

Please inform of any dietary requirements while placing the order