

COMPLETE CATERING CO
FEEDING *Hungry* HUMANS

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Corporate Catering Menu Pack

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Meet the Makers



Founder & Chef
Rick Kersley

Rick, the culinary mastermind behind the delectable delights that emerge from our kitchen at Complete Catering Co. With over 35 years of experience in menu creation, Rick believes that the proof is literally in the pudding.



Founder & Chef
Ashley De'Hartman

Ash, a seasoned expert of Melbourne's hospitality scene for over 30 years. From kitchens to events, he's done it all. Now, he's the force behind our talented team at Complete Catering Co, ensuring unforgettable experiences for our customers. Oh, and he's pretty handy at sales too!



Executive Chef
Alex Scott

Alex began his culinary journey at the age of 15. Now, 19 years later, he's an experienced chef with a passion for creating the exceptional. Hailing from Adelaide, Alex's career has taken him through a wide array of hatted establishments including Penfolds Magill Estate Restaurant and Jolleys Boathouse.



GM of Sales & Marketing
Felicity Williams

Felicity brings a refined touch to catering with her background in artisan chocolate and a deep understanding of unforgettable customer experiences. A devoted foodie, she has traveled extensively to explore diverse food cultures. By combining her passion for memorable events with her love for beautiful food, Felicity enriches each event at Complete Catering Co with her distinctive style.



Breakfast

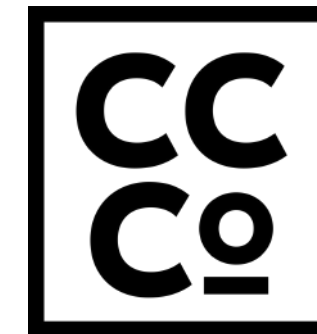
Individual Breakfast Boxes -

Fruit Platters -

Individual Breakfast Items -

Breakfast Buffet -

Individual Breakfast Boxes



Easy, delicious, convenient breakfast for one - from \$18.2 per box (Exc. GST)



Breakfast Box 1

- Open bagel with dill cream, smoked salmon, capers, rocket (NF)
- Truffled mushroom and three cheese quiche (V, NF)
- Chai slice (V)

Breakfast Box 2

- Breakfast empanada with scrambled eggs and bacon (NF)
- Bacon cheese and chive scones with whipped butter (NF)
- Breakfast muesli bar (VGN)



Breakfast Box 3

- English muffin, scrambled egg, caramelised leek, chilli and bacon jam (NF)
- Spanakopita triangles (V, NF)
- Blueberry muffin (V, NF)

Breakfast Box 4

- Vegetarian breakfast toastie with egg, avocado, haloumi frittata and spinach (V, NF)
- Roast pumpkin, feta, pine nut quiche (V)
- Fudgy chocolate brownie with almonds (GF, V)



Breakfast Box 5 (Vegan)

- Toastie with cashew cream, almond romesco and sauteed mushrooms (VGN)
- Chia and coconut pudding with mango and toasted coconut (VGN, GF, NF)
- Bliss ball (VGN, GF)

Fruit Platters and Individual Items



The ideal choice for easy office snacking at any time of the day



Shared Fruit Platter

\$85 per box - Feeds 6-10 (Exc. GST)

\$110 per box - Feeds 10-15 (Exc. GST)

A fresh selection of seasonal fruit. Can be delivered in a box or read to eat on a platter (VGN, GF)

Individual Healthy Cups

\$6.2 each (Exc. GST)

- Fruit cups (VGN, GF, NF)
- Bircher muesli and goji cups (GF, V)
- Yoghurt, granola, berry compote cups (GF, V)
- Cornflake panna cotta, granola crunch, fresh berries (V)
- Chia and coconut pudding with mango and toasted coconut (VGN, GF, NF)

Individual Breakfast Items

Minimum order 8 of any item - \$4.5 each (Exc. GST)

Mini Pastries

- Chocolate cream filled croissant (NF, V)
- Almond croissant (V)
- Custard and cherry jam filled croissant (NF, V)
- Mixed danishes (NF, V)

Sweet Muffins

- Choc chip and pear (V, NF)
- White choc and raspberry (V, NF)
- Blueberry (V, NF)

Cookies

- Miso and pecan (V)
- White Chocolate and macadamia (V)
- Choc Chip and peanut butter (V)
- Raspberry and white chocolate (V, NF)

Sweet Items

- Breakfast muesli bar (VGN)
- Chai slice (V, NF)
- Fudgy chocolate brownie with almonds (GF) (GF, V)
- Scones with jam and cream (V, NF)
- Individual carrot and walnut cakes, cream cheese icing (V)
- Bliss balls (VGN, GF)
- Rhubarb bread (DF, NF, V)
- Banana bread (V)

Savoury Warm Items

- Bacon cheese and chive scones with whipped butter (NF)
- Truffled mushroom and three cheese quiche (NF, V)
- Roast pumpkin, feta, pine nut quiche (NF, V)
- Breakfast quiche, bacon, tomato, chive (NF)
- Spanakopita triangles (V)

Breakfast Classics



Deliciously toasted or fresh breakfast toasties, English muffins, bagels and brioche



Breakfast Toasties and English Muffins

Minimum order 8 - \$7.40 each (Exc. GST)

- Ham, cheese and tomato
- Ham and cheese
- Truffled mushroom and three cheese
- Vegan toastie with cashew cream, almond romesco and sauteed mushroom
- Scrambled egg, spinach, feta and zaatar
- Classic egg bacon, tomato relish and cheese

Gourmet Breakfast Bagels and Brioche

Minimum order 8 - \$10.50 each (Exc. GST)

- Open bagel with dill cream, smoked salmon, capers, rocket (NF)
- Open bagel, pastrami, sauerkraut, Swiss cheese, Russian dressing (NF)
- Brioche bun, scrambled egg, caramelised leek, chilli and bacon jam (NF)
- Brioche bun, roast vegetable and haloumi frittata, tomato relish (V, NF)

All sandwiches can be made gluten free and/or vegan for a 10% surcharge.

Breakfast Buffet



Comprehensive breakfast buffet – \$35.5 per person (exc. GST) - Minimum 20 Guests



Savoury

- Toast with butter, Vegemite, jam (NF, V)
- Fried eggs (GF, NF, DF)
- Bacon (GF, NF, DF)
- Grilled tomato halves (GF, NF, VGN)
- Grilled mushrooms (GF, NF, VGN)

Sweet

- Fruit Toast (GF, NF V)
- Waffles with maple syrup (NF, V)
- Selection of fruits (GF, NF, VGN)
- Yoghurt (GF, NF, V)
- Granola (DF, V)
- Berry compote (GF, NF, VGN)

Drinks

- Breakfast juice pitchers
- Orange juice pitchers
- Still and sparkling water
- Premium tea
- Parachute coffee

Please note: staffing is required to prepare and serve buffets

Chefs from \$65 per hour (minimum 3 hours) – Floor Staff from \$55 per hour (minimum 3 hours)

Plates, cutlery, quality paper napkins, glass and stemware available for hire on request



Morning Tea, Afternoon Tea & Light Lunches

Sweet and Savoury Boxes -

Individual Morning/Afternoon Tea Boxes -

Individual Lunch Boxes -

Sandwiches, Wraps and Rolls -

Cheese, Charcuterie and Fruit Platters -

Salads -

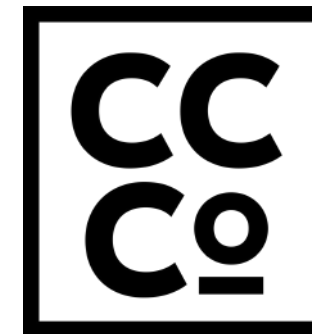
Sweets -

Finger Foods / Canapés -



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Sweet and Savoury Boxes



A selection of perfectly sharable finger food. Feeds 10-12 people - \$240 per box (Exc. GST)



Sweet & Savoury

Box 1

- Roast chicken, rocket dijonaise, spring onion sandwich
- Roast pumpkin, baby spinach, tomato, vegan pestonaise, pickled onion wrap (VGN)
- Truffled mushroom and three cheese tarts (V)
- Beef, pork, mustard & thyme sausage rolls with tomato relish
- Cauliflower croquette, three cheese, cayenne pepper with herb mayo (V)
- Classic quiche Lorraine, ham, cheese, tomato, chives
- Apricot, date, tahini and coconut bliss ball (VGN)
- Double choc fudge almond brownie (GF)

Sweet & Savoury

Box 2

- Roast beef, tomato relish, and rocket sandwich
- Grilled haloumi, humus, pickled red onion, and baby spinach wrap (V)
- Rustic quiche, roasted pumpkin, cherry tomato, feta, chives (V)
- Beef, pork, mustard and thyme sausage rolls with tomato relish
- Mushroom and parmesan arancini (V)
- Panko crumbed paella bombs with prawn, chicken, chorizo, saffron mayo
- Lemon and passionfruit yo-yo biscuits (V)
- Muesli slice with dates, oats and almonds (VGN, GF)

Morning / Afternoon Tea Boxes



An individual box of four delicious sweets and savouries - \$13.5 per box (Exc. GST)



Individual Morning Tea / Afternoon Tea Box

- Choose 1 Ribbon Sandwich
- Choose 1 Point Sandwich
- Choose 1 Savoury
- Choose 1 Sweet

Ribbon Sandwiches

- Truffled chicken, pecorino, mayo, spinach
- Roast vegetable, whipped feta and pesto (V)

Point Sandwiches

- Curried egg, chives, spinach (V)
- Tuna, capers, mayo, chives

Savoury Options

- Mini quiche Lorraine
- Mini truffled mushroom and gruyere quiche (V)
- Mini pumpkin feta and cherry tomato quiche (V)
- Mini Sausage roll
- Cauliflower croquette (V)

Sweet Options

- Scone with jam and cream
- Mini pastry (choose from almond croissant, chocolate cream croissant, custard + cherry jam croissant, mixed danishes)
- Mini muffin (choose from raspberry white chocolate, blueberry and pear)
- Mini cookies (choose from choc chip peanut butter, white choc macadamia, passionfruit yo-yos, miso pecan)
- Lemon coconut slice
- Chocolate almond fudge brownie
- Chai caramel slice

Individual Lunch Boxes



Delicious, convenient and perfect for lunch for one - \$18.20 per box (Exc. GST)



Lunch Box 1

- Chicken, truffle and parmesan ribbons (NF),
- Ramen noodles mixed with asian slaw, char-grilled chicken tossed in a soy and mirin dressing. (DF),
- Passionfruit yo-yo (V, NF)



Lunch Box 2

- Roast Mediterranean vegetables sandwich with sticky balsamic and baby spinach (VGN, NF),
- Pearl couscous, roast cauliflower & kale salad with goji berries, toasted seeds, fragrant cumin dressing (VGN)
- Chocolate, date, and almond bliss balls (VGN, GF)



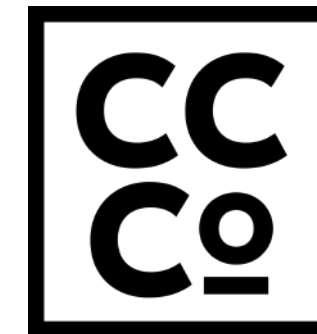
Lunch Box 3

- Ham, cheese and tomato sandwich
- Risoni and grilled chicken, zucchini ribbons, with semi dried tomato and rainbow chard tossed in a herb and lemon dressing (DF),
- Fudgy chocolate brownie with almonds (GF, V)

Add Individual Premium Bottled Juice - \$5.50 each (exc. GST)

- Orange
- Greenpower
- Apple
- Karmarama Smoothie

Sandwich Boxes



Deliciously snackable sandwiches, wraps and rolls. Feeds 10-12 people



Mixed Points and Ribbons **\$110 per box (Exc. GST)**

Includes a delicious selection of sandwiches to snack on:

- Tuna, capers, mayo, chives
- Truffled chicken, pecorino, mayo, spinach
- Curried egg, chives, spinach
- Roast vegetable, whipped feta and pesto

All sandwich boxes can be made gluten free and/or vegan for a 10% surcharge.

Gourmet Sandwiches, Wraps & Rolls **\$145 per box (Exc. GST)**

Upgrade to one of our two gourmet selections:

Box 1

- Roast chicken, avocado, chives, mayo, rocket sandwich
- Smoked salmon, dill cream cheese, red onion, spinach wrap
- Panko crumbed pumpkin, miso mayo and sesame slaw roll (VGN)
- Grandmother ham, cheese, tomato, dijon, mayo sandwich

Box 2

- Mortadella, semi dried tomato tapenade, spinach and cheese wrap
- Chicken schnitzel, slaw, mayo and cheese sandwich
- Tea-smoked duck, hoisin mayo, pickled carrot, cucumber, rocket roll
- Grilled haloumi, hummus, pickled onion, mayo and spinach roll (V)

Cheese and Fruit Platters



The ideal choice for easy office snacking at any time of the day



Cheese Platter

\$95 per box - Feeds 6-10 (Exc. GST)

For those times when cheese, cheese and more cheese is the only answer!

Includes:

- A selection of local cheeses
- Lavosh biscuits
- House-made dip,
- Fig jam
- Grapes

Gluten free options available.



Charcuterie Platter

\$98 per box - Feeds 6-10 (Exc. GST)

Cheese, cold cuts and fruits make up our delicious charcuterie boxes.

Includes:

- Premium cold cuts
- A selection of local cheeses
- Lavosh biscuits
- House-made dip,
- Fig jam
- Grapes

Gluten free options available.



Shared Fruit Platter

\$85 per box - Feeds 6-10 (Exc. GST)
\$110 per box - Feeds 10-15 (Exc. GST)

A fresh selection of seasonal fruit, sliced and artfully displayed. Can be delivered in a large box or read to eat on a display platter (VGN, GF)

Individual Fruit Cups

\$6.20pp (Exc. GST)

A fresh selection of seasonal fruit, sliced and artfully displayed in individual disposable bowls. A great healthy dessert option (VGN, GF)

Salads



Delicious healthy salads to keep the office fuelled all day long



Individual Salad Bowls

\$18.20pp (Exc. GST)



Shared Side Salads

\$85 per box - Feeds 10-12 (Exc. GST)



Shared Main Salads

\$140 per box - Feeds 10-12 (Exc. GST)

- Ramen noodles mixed with asian slaw, char-grilled chicken tossed in a soy and mirin dressing. (DF)
- Pearl couscous, roast cauliflower & kale salad with goji berries, toasted seeds in a fragrant cumin dressing (VGN)
- Risoni and grilled chicken, zucchini ribbons, with semi dried tomato and rainbow chard tossed in a herb and lemon dressing (DF)
- Summer greens: broccoli, kale, beans, asparagus and grains with green goddess dressing. (GF, DF, V)
- Panzanella salad, heirloom tomato, white anchovy, cucumber, crispy bread
- Rocket, pear, parmesan salad, with a sweet balsamic dressing (GF)
- Heirloom tomato carpaccio, stracciatella, basil, white balsamic vinegar, crostini (V)
- Classic garden salad with mesclun mix, tomato, cucumber, red onion in lemon vinaigrette (VGN, GF)

Sweets, Cookies and Muffins



A selection of sweet bites - minimum order 8 items per option - \$4.5 each (Exc. GST)



Sweets

- Breakfast muesli bar (VGN)
- Chai slice (V, NF)
- Fudgy chocolate brownie with almonds (GF, V)
- Scones with jam and cream (V, NF)
- Chocolate, date, and almond bliss balls (VGN, GF)
- Fruit cups (GF, VGN, NF) - \$6.20 each (exc. GST)

Cookies

- Miso and pecan (V)
- White Chocolate and macadamia (V)
- Choc Chip and peanut butter (V)
- Raspberry and white chocolate (V, NF)
- Passionfruit yo-yo's (V, NF)

Muffins

- Choc chip and pear (V, NF)
- White choc and raspberry (V, NF)
- Blueberry (V, NF)

Finger Food / Canapé Boxes



Sustainable boxed finger foods - minimum order 10 items per option - From \$7 each (exc. GST)



Savoury Warm Menu

- Creamy mac and cheese croquettes, tomato sugo, grated parmigiano reggiano (V)
- Panko crumbed paella bombs with prawn, chicken, chorizo, saffron mayo
- Cauliflower and three cheese croquettes, cayenne pepper, herb mayo (V)
- Rustic quiche, roasted pumpkin, cherry tomato, feta, chives (V)
- Sesame king prawn toast, miso mayo (DF)
- Beef, pork, mustard sausage roll, tomato relish (DF)
- Italian sausage and grilled broccolini arancini, herb aioli
- Beef bolognese and stretchy mozzarella arancini, herb aioli
- Mushroom and parmesan arancini, herb aioli (V)
- Mediterranean grilled chicken skewers, lemon, oregano, garlic yoghurt sauce (GF)



Savoury Cold Menu

- Sweetcorn fritters, smoked salmon, dill sour cream (NF)
- Seared lamb loin, crostini, black olive tapenade, roast capsicum (DF)
- Poached prawn roll, celery, red onion, dill, chives, kewpie mayo, cos leaf, milk bun
- Tea smoked duck breast, en croute, spring onions, hoisin (DF)
- Vegetarian falafel, hummus, pickled onion (VGN, GF, DF)
- Zucchini and haloumi fritters, labne, pomegranate, mint (V)
- Ricepaper rolls selection, vegetable, chicken, beef, prawn, duck, dipping sauce
- Peking duck pancakes, hoisin, cucumber, pickled carrot
- Sushi mixed selection of chicken and vegetable, gluten free soy dipping sauce



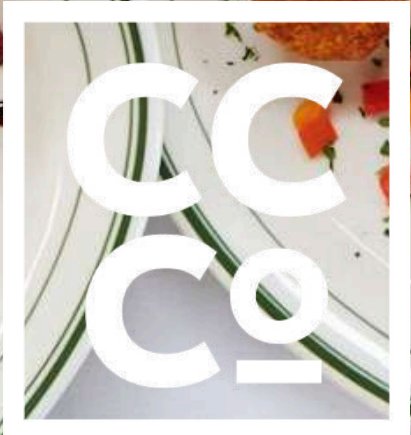
Seated Lunches and Dinners

Alternate Drop -

Shared Feast -

Buffet -

BBQ Packs -



Alternate Drop



2 Course option for \$79 (entrée/main or main/dessert) - or 3 Course option for \$99 (Exc. GST)



Entrée - Choose 2

- Tea smoked duck breast, radish, spring onion, five spice pear, crispy shallots, hoi sin. (GF, DF)
- Heirloom tomato carpaccio, stracciatella, basil, white balsamic vinegar, crostini. (V)
- Rocket and pickled watermelon salad with parmesan and crispy bacon (GF)
- Paella croquettes, chorizo, prawns, chicken, piquillo peppers, saffron aioli.
- Zucchini and haloumi fritters, labneh, dill, mint, pomegranate seeds (V)
- Salmon crudo, lime, cucumber, puffed quinoa, and chilli (GF, DF)
- Beef tataki soy, sesame, crispy shallots, and ginger (GF, DF)
- Orecchiette with grilled prawns, blistered cherry tomatoes, white wine, basil
- Grilled eggplant in spiced sugo, chickpea puree, smoky chilli oil, fine herbs. (GF, DF, VGN)

Main - Choose 2

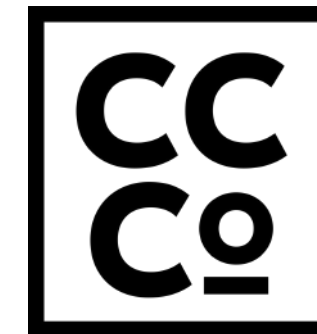
- Eye fillet of beef, medium rare, crushed chat potato, sautéed spinach, cafe de Paris butter. (GF)
- Braised beef cheek, pomme puree, sauce bourguignon, crispy kale (GF)
- Crispy skin pork belly, spiced apple puree, apple fennel slaw, balsamic jus. (GF, DF)
- Confit duck leg, duck croquette, saute spinach, white bean puree, port jus.
- Crispy skin Atlantic salmon, champ potato, springtime salsa. (GF)
- Grilled market white fish, squid ink risotto, heirloom tomato, basil. (GF)
- Dukkah crusted lamb loin, smoked eggplant puree, roast peppers, pine nut, spinach. (GF, DF)
- Prosciutto wrapped chicken ballantine, fig & walnut stuffing, sautéed spinach, caramelised fig jus. (GF)
- Roasted chicken supreme, moroccan spices, pearl couscous, roast cauliflower, goji berries, fine herbs, lemon yoghurt sauce.
- Village peppers, ancient grain pilaf, currents, pistachio, soffritto, balsamic glaze, fine herbs. (GF, DF, VGN)

Dessert - Choose 2

- Deconstructed lemon meringue pie, lemon curd, sable crumb, torched meringue, blueberry. (V)
- Pina colada rice pudding, saffron poached pears, caramelised pineapple salsa. (GF, V)
- Chocolate fondant, walnut praline, dollop cream. (V)
- Basque cheesecake, burnt orange curd, brown butter powder. (V, GF)
- Sticky date pudding, butterscotch sauce, vanilla bean icecream. (V)

Please note: staffing is required to prepare and serve Alternate Drop Menus
Chefs from \$65 per hour (minimum 3 hours) – Floor Staff from \$55 per hour (minimum 3 hours)
Plates, cutlery, quality paper napkins, glass and stemware available for hire on request

Shared Feast



Flavoursome, delicious & piled high, these dishes are perfect to pass around the table - \$95pp (Exc. GST)



Mains – Choose 3

- 8hr Moroccan lamb tagine with cinnamon, paprika, apricots, Medjool dates, minted yoghurt (GF)
- Eye fillet of beef, medium rare, sautéed spinach, cafe de paris butter
- Crispy skinned Atlantic salmon fillets, with springtime salsa (GF)
- Roasted porchetta, crackling, apple sauce, rich gravy, roasted garlic and fried sage (DF, GF)
- Slow braised beef cheek bourguignon, field mushrooms, Kaiser Fleisch lardons, caramelised shallots
- Prosciutto wrapped chicken ballontine, fig and walnut stuffing, sautéed spinach, caramelised fig jus
- Braised Sardinian lamb shoulder, lemon garlic, white wine, spring peas, salsa verde (DF, GF)
- Pumpkin and lemongrass red lentil dahl, roasted sweet potato, Chinese greens, crispy shallots, coriander, hot mint (GF, VGN)
- Moroccan spiced split chicken, with preserved lemon, herb and garlic sauce (GF)
- Grilled eggplant in spiced sugo, chickpea puree, smoky chilli oil, fine herbs (VGN, GF)
- Village peppers, ancient grain pilaf, currents, pistachio, soffritto, balsamic glaze, fine herbs (mint, parsley, endive, crushed almond) (VGN, GF)
- Orecchiette with grilled prawns, blistered cherry tomatoes, white wine and basil

Sides – Choose 3

Additional sides can be added for \$8pp (exc. GST)

- Hasselback potatoes (GF, DF, VGN)
- Roasted duck fat potatoes (GF, DF)
- Potato dauphinoise (GF, V)
- Pomme purée (GF, V)
- Rice pilaf (GF, DF, VGN)
- Honey glazed baby carrots with tahini and chickpea purée (GF, V)
- Roast farmhouse vegetables (GF, DF, VGN)
- Provincial ratatouille (GF, DF, VGN)
- Cauliflower and cheese gratin (V)
- Roasted brussel sprouts with bacon lardons (GF)
- Panzanella salad (VGN, DF)
- Rocket pear parmesan salad (GF)
- Brown rice chickpea with roast peppers and tahini dressing (GF, VGN)
- Turmeric spiced pearl couscous with roasted cauliflower (VGN)
- Garden salad (GF, DF, VGN)

Dessert Add-On

For \$15pp (Exc. GST)

- Selection of artisan cheese and seasonal fruit with crackers and accompaniments (GFO)
- Limoncello trifle, sponge, lemon curd, mascarpone (V)
- Burnt Basque cheesecake (V)
- Pina colada rice pudding, saffron poached pears, caramelised pineapple salsa (GF, V)
- Sticky date pudding, butterscotch sauce, vanilla bean ice-cream (v)
- Rich chocolate cake, whipped cream, fresh seasonal fruits (GF, V)

Served with freshly baked sourdough and cultured butter

Please note: staffing is required to prepare and serve Shared Feasts

Chefs from \$65 per hour (minimum 3 hours) – Floor Staff from \$55 per hour (minimum 3 hours)

Plates, cutlery, quality paper napkins, glass and stemware available for hire on request

Buffet



A bountiful shared buffet - Choose 2 mains, 3 sides and 2 desserts – \$69 pp ex GST



Mains Served with sourdough bread and in-house made dips

- Tarragon chicken in a seeded mustard velouté sauce with roasted carrots.
- Spring lamb shepherd's pie, peas, carrot, Worcestershire, creamy whipped potato (GF)
- Nonna's traditional meatballs baked in tomato sugo and topped with Pan grattato
- Italian beef lasagne with layers of fresh pasta, béchamel and mozzarella
- Roast vegetable lasagne with rich napolitana and cheesy béchamel. (V)
- Middle Eastern braised lamb stew, chickpeas, and dates (GF)
- Pumpkin, lemongrass red lentil dahl, crispy shallots, coriander, mint, parsley (GF, VGN)
- Roasted honey glazed pumpkin, sage and goats cheese risotto with toasted pine nuts (V)
- Mediterranean fish bake with cherry tomato, olive, red onion, and pan grattato.
- Creamy chicken pesto orecchiette spinach roast pumpkin
- Beef Chilli con carne with black beans and roast peppers served with lime and coriander sour cream. (GF)
- Pulled BBQ pork in a smoky and sticky Cola barbecue sauce. (GF, DF)
- Fragrant South Indian chicken, potato and eggplant curry green harissa
- yoghurt (GF)
- Mac & Cheese bake with Bacon Crumble
- Honey Soy chicken wings (GF, DF)

Sides

- Roast potato wedges, rosemary, garlic, olive oil (DF, VGN)
- Potato dauphinoise (GF, V)
- Rice Pilaf (GF, DF)
- Roast farmhouse vegetables (GF, DF, VGN)
- Tomato and roast vegetable bake (GF, DF, VGN)
- Panzanella salad (VGN, DF, NF)
- Rocket pear parmesan salad (GF)
- Brown rice chickpea salad with roast peppers, tahini dressing (GF, VGN)
- Turmeric spiced pearl Couscous and roast cauliflower salad (DF, V)
- Garden salad cucumber, tomato, honey mustard vinaigrette (GF, DF, VGN)
- Cesar salad, bacon, parmesan, croutons, egg, cesar dressing

Desserts

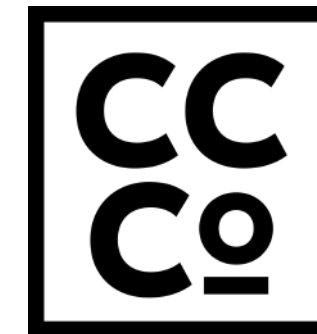
- Apple and blueberry crumble with whipped cream (V)
- Sticky date pudding with butterscotch sauce (V)
- Chocolate cake slab with chocolate buttercream (V)
- Tiramisu (V)
- Cheesecake slab (GF, VGN)
- Limoncello trifle, sponge, lemon curd, mascarpone (V)
- Selection of house made slices, Brownie, Caramel chai slice, lemon slice (V)

Please note: staffing is required to prepare and serve buffets

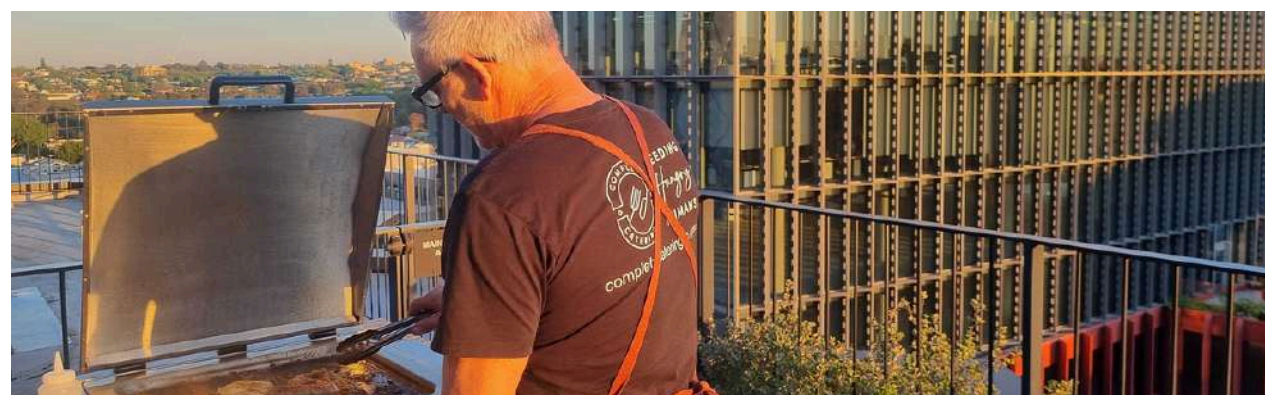
Chefs from \$65 per hour (minimum 3 hours) – Floor Staff from \$55 per hour (minimum 3 hours)

Plates, cutlery, quality paper napkins, glass and stemware available for hire on request

BBQ Packs



Have the BBQ without the hassle. We will cook, serve and clean up so you can enjoy the party!



Classic BBQ Pack - \$39pp (exc. GST)

- Italian pork sausages (GF, DF, NF)
- Chimichurri chicken thigh (GF, DF, NF)
- Lamb kofta with garlic yoghurt sauce (GF, NF)
- Caramelised onions (GF, NF, VGN)
- Roast chat potatoes (GF, NF, VGN)
- Classic cabbage and carrot slaw (GF, NF, VGN)
- Garden salad with honey mustard dressing (GF, NF, VGN)
- Bread rolls with butter (NF, V)
- Condiments selection (tomato sauce, BBQ sauce, mustard, herb mayo)
- Napkins

Premium BBQ Pack - \$79pp (exc. GST)

- Marinated, sliced Gippsland eye fillet steak with Cafe de Paris butter (GF, NF)
- Chilli and lime prawn skewers with citrus mayo (GF, DF, NF)
- Blackened spice split chicken, New Orleans salsa (GF, DF, NF)
- Roast duck fat potatoes (GF, NF, V)
- Roast honey glazed pumpkin wedges (GF, NF, V)
- Turmeric spiced pearl couscous and roast cauliflower salad (VGN, NF)
- Garden salad with honey mustard dressing (GF, NF, VGN)
- Bread rolls with butter (NF, V)
- Condiments selection (tomato sauce, BBQ sauce, mustard, herb mayo)
- Napkins

Add on one or more items below for - \$16.5pp (Exc. GST)

- Marinated, sliced Gippsland rib eye steak with Cafe de Paris butter (GF, NF)
- Chilli and lime prawn skewers (GF, DF, NF)
- Crispy skin salmon (GF, DF, NF)
- Pulled roast lamb shoulder with rosemary, garlic, and lemon (GF, DF, NF)
- Chimichurri chicken thigh (GF, DF, NF)
- Blackened spice split chicken (GF, DF, NF)

Add on one or more items below for - \$12.5pp (Exc. GST)

- Italian pork sausages (GF, DF, NF)
- Texan beef sausages (GF, DF, NF)
- Chicken sausages (GF, DF, NF)
- Lamb kofta (GF, DF, NF)
- BBQ chicken wings (GF, DF, NF)
- Spicy chicken wings (GF, DF, NF)
- Honey soy chicken skewers (GF, DF, NF)
- Grilled tofu satay (VGN, GF)
- Gourmet veggie patties (VGN)

Add on one or more desserts - \$8pp (Exc. GST)

- Cookie platter (V)
- Slices platter (V)
- Check out our selection of cakes online

Add on one or more items below for - \$6pp (Exc. GST)

- Roast chat potatoes (GF, NF, VGN)
- Duck fat potatoes (GF, NF)
- Grilled field mushrooms (GF, NF, VGN)
- Grilled eggplant and zucchini with tahini sauce (GF, NF, VGN)
- Grilled corn with paprika and herb butter (GF, NF, V)
- Summer greens and grains with goddess dressing. (GF, DF, V)
- Caramelised onions (GF, NF, VGN)
- Classic cabbage and carrot slaw (GF, NF, VGN)
- Garden salad with honey mustard dressing (GF, NF, VGN)
- Middle eastern couscous and kale salad (V, NF)
- Risoni and grilled chicken salad

Optional Extras- Prices Below (Exc. GST)

- Bread rolls and butter (V, NF) - \$3pp (Exc. GST)
- Dips and bread - \$4pp (Exc. GST)
- Sustainable disposable Cutlery - \$1pp (Exc. GST)
- Sustainable disposable plates - \$1pp (Exc. GST)

Please note: staffing is required to prepare and serve BBQs

Chefs from \$65 per hour (minimum 3 hours)

Floor Staff from \$55 per hour (minimum 3 hours)

Plates, cutlery, glass and stemware available for hire on request



Grazing Tables

**Grazing Tables -
Grazing Boxes -**

Grazing Tables & Boxes



For relaxed grazing - ideal for meetings or after work functions



Accompanied by gourmet crackers, croutons and bread.

Includes a curated selection of:

- Cured meats
- Local cheeses
- Seasonal fruit
- Gourmet dips
- In-house made savouries
- Freshly baked sweets.

Individual Boxes \$18pp - Feeds 1
Shared Boxes \$225 each - Feeds 10-12

1 Metre Table \$625 - Feeds 20-25
2 Metre Table \$1075 - Feeds 40-50
3 Metre Table \$1495 - Feeds 45-60
4 Metre Table \$2450 - Feeds 85-100

Gluten free options available. All prices exc. GST

HAVE A DIETARY REQUEST?

We can cater to just about any dietary requirement!

Can't find exactly what you are looking for? Many items can be modified to be Gluten Free, Vegan, Vegetarian or Dairy Free. Let us know your requests and we will put together the perfect package for you.

Dietaries: Gluten Free (GF), Vegetarian (V), Dairy Free (DF), Vegan (VGN), Gluten Free Option (GFO), Vegan Option (VGO)



Canapés

**1 Hour Express Canapés -
Cocktail Menu -
Roaming Street Food -**

Express Canapés



Perfect for after work functions, meetings and events - Choose 4 items for \$28pp exc. GST



Express Canapé Menu – 1 hour service

- Ribbon sandwich of truffled chicken, pecorino, mayo and spinach
- Beef, pork, mustard and thyme sausage rolls with tomato relish
- Roasted pumpkin, feta, cherry tomato quiche (V)
- Classic quiche Lorraine, ham, cheese, tomato, chives
- Truffled mushroom, thyme & gruyère tarts.
- Cauliflower croquette, three cheese, cayenne pepper with herb mayo (V)
- Chicken satay skewer with peanut sauce (GF)
- Pumpkin, sage and goat cheese croquette, toasted pine nuts with whipped feta (V)
- Paella bombs, chorizo, chicken, prawn, bomba rice, saffron aioli
- Mushroom, tallegio thyme arancini, caramelised shallots with herb mayo (V)
- Mexican taquitos
- Corn and chive sweet chilli fritters with smoked salmon and dill cream cheese (GFO, VGO)
- Falafel bites with sumac labneh and pickled red onion

*Available for a minimum of (20) guests over the **duration of (1) hour food service.** Pricing excludes GST and staffing.*

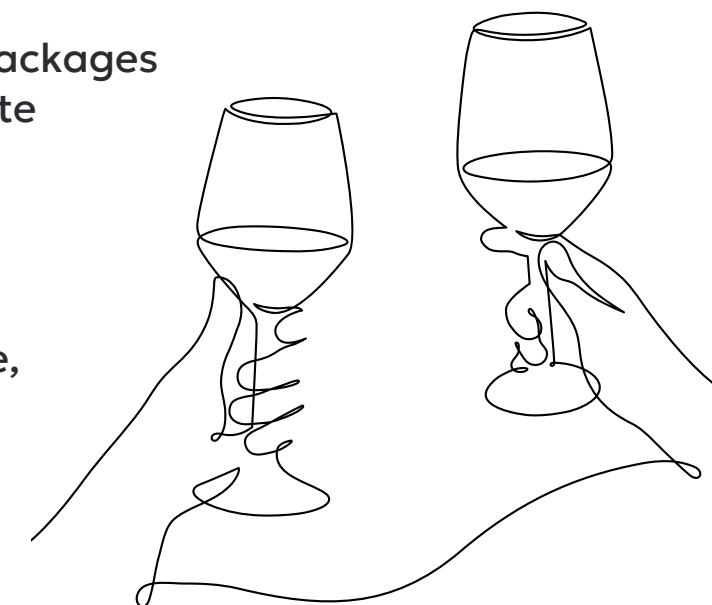
Looking to Add a Drinks Package?

Elevate your event with our express drinks package.

Prices start from **\$29pp for the first 1 hour** + \$110 for 1x RSA staff hire (exc. GST)

We provide beverage packages for any budget, complete with a liquor license, RSA qualified waiters, and a full bar setup.

Includes: Beer, Red wine, White wine, Sparkling wine and Non-alcoholic range (soft drinks and mineral water).



Cocktail Menu



Elevated roaming canapés 2 hour food service - Choose 6 for \$39pp or 8 for \$49pp (exc. GST)



Savoury Warm Menu

- Crispy pork belly bites, tamarind caramel, coriander (DF, GF)
- Creamy mac and cheese croquettes, tomato sugo, grated parmigiano reggiano (V)
- Shiraz braised beef pie, tomato relish
- Paella bombs with prawn, chicken, chorizo, saffron mayo
- Classic cheeseburger, American cheese, burger sauce, pickle, milk bun
- Cauliflower croquettes, cayenne pepper, mozzarella, herb mayo (V)
- Rustic quiche, roasted pumpkin, cherry tomato, feta, chives (V)
- Sesame king prawn toast, miso mayo (DF)
- Beef, pork, mustard sausage roll, tomato relish (DF)
- Potato pizza, charred broccoli, gorgonzola, white sauce, mozzarella (V)
- Taquitos, mexican mole sauce (VGN, GF, DF)
- Italian sausage and grilled broccolini arancini, herb aioli
- Beef bolognese and stretchy mozzarella arancini, herb aioli
- Mushroom arancini, herb aioli (V)
- Citrus and chilli prawn skewers, lime aioli (DF, GF)



Savoury Cold Menu

- Sweetcorn fritters, smoked salmon, dill sour cream (GFO, VGO)
- Seared lamb loin, crostini, black olive tapenade, roast capsicum (DF)
- Poached prawn roll, celery, red onion, dill, chives, kewpie mayo, cos leaf, milk bun
- Peking duck pancakes, hoisin, cucumber, pickled carrot
- Tuna tataki spoon, sesame, soy, wasabi mayo (GF, DF)
- Tea smoked duck breast, en croute, spring onions, hoisin (DF)
- Chicken liver parfait, Bacon and onion jam, choux roll
- Ribbon sandwich, truffled chicken, pecorino, spinach & herbs
- Vegetarian falafel, hummus, pickled onion (VGN, GF, DF)
- Kingfish ceviche tostada, avocado mousse, tomato and coriander salsa. (DF)
- Savoury pastry cups, whipped goats curd, caponata, fresh basil (V)
- Zucchini & haloumi fritters, labne, pomegranate, mint (V)
- Rice paper rolls selection, vegetable, chicken, beef, prawn, duck, dipping sauce (GF, VGN option)
- Sushi mixed selection, gluten free soy dipping sauce (GF)



Sweet Menu

- Lemon curd tarts, blueberry
- Fudgy chocolate brownie bites (GF)
- Matcha custard puffs, sweet anko
- Mini tiramisu tarts, coffee, masala, mascarpone
- Date and almond bliss balls (VGN, GF)
- Caramel spiced chai slice
- Mini persian love cake, saffron, pistachio.
- Basque cheesecake petit gateau, burnt orange curd

Roaming Street Food



Add one or more street food style bowls to any cocktail package - \$13pp each (exc. GST)



Bowl Food

- Cola braised pork tacos, black bean puree, cheese, lime (GF, NF)
- Summer poke bowl, rice, soy and sesame salmon, kewpie, togarashi pineapple, avocado, red onion, lime (GF, DF, NF)
- Fragrant South Indian chicken, potato, eggplant curry, rice, green harissa yoghurt (GF, NF)
- Mexican roasted cauliflower taco, black bean puree, coriander, lime (GF, VGN)
- Thai fish cake skewers, sweet chilli, lime, coriander (DF, NF)
- Mediterranean chicken and halloumi skewers, chickpea hummus, tomato, olive, and lemon (GF, NF)
- Fragrant Moroccan lamb tagine with cinnamon, paprika, apricots, Medjool dates, minted yoghurt, pearl couscous and parsley salad
- Coconut braised beef massaman, toasted peanut, chilli, potato, fragrant rice (DF, GF)
- Slow braised beef cheek bourguignon, field mushrooms, bacon lardons, caramelised shallots, pomme puree (GF)
- Pumpkin and lemongrass red lentil dahl, crispy shallots, coriander, mint, and parsley (GF, VGN)
- Retro prawn cocktail, cos lettuce, thousand island sauce (GF, DF)



High Tea

Classic High Tea -

Boozy High Tea -

Classic High Tea



For the most indulgent high tea experience - 2 hour service for \$49pp (exc. GST)



Decadent High Tea

- Ribbon sandwich, truffled chicken, cucumber pecorino, spinach & herbs
- Sweetcorn fritters, smoked salmon, dill sour cream (GFO, VGO)
- Beef, pork, mustard sausage roll, tomato relish (DF)
- Quiche Lorraine
- Lemonade scones with jam and cream
- Lemon curd tarts, blueberry
- Fudgy chocolate brownie bites (GF)



Staffing requirements: Chef \$130 (prices exclude GST)

Boozy High Tea



For the most indulgent high tea experience - 2 hour service for \$79pp (exc. GST)



Decadent High Tea

- Ribbon sandwich, truffled chicken, cucumber pecorino, spinach & herbs
- Sweetcorn fritters, smoked salmon, dill sour cream (GFO, VGO)
- Beef, pork, mustard sausage roll, tomato relish (DF)
- Quiche Lorraine
- Lemonade scones with jam and cream
- Lemon curd tarts, blueberry
- Fudgy chocolate brownie bites (GF)



Staffing requirements: Chef \$130 + RSA Staff \$110 (for 2 hour service) (prices exclude GST)



Cakes

Whole cakes -

Cakes



Delicious whole cakes to share around the Office - \$55 each (Exc. GST) - Serves 12



Baked fresh and delivered to you

- Pear Frangipane Tart with strawberry glaze (V)
- Lemon and Blueberry Yoghurt Cake with candied lemon zest (NF, V)
- Raspberry Ripple Cake (NF, V)
- Flourless Chocolate Almond with dark chocolate ganache (GF, V)
- Lime and Passionfruit Tart (NF, V)
- Middle Eastern Orange Cake (GF)
- Baked Salted Caramel Cheesecake (NF)
- Spiced Carrot and Walnut Cake with cream cheese icing (V)
- Burnt Basque cheesecake (NF, V)
- Rich chocolate cake with whipped ganache and shaved chocolate. (NF, V)
- Chocolate orange Gateau (V, DF)
- Persian love cake with saffron and pistachio. (V)
- Upside down caramelized apple and almond cake (V)
- Pecan and maple pie (V)



Drinks Packages

Classic Beverage Package

Premium Beverage Package

Alcohol-Free Package

Drinks Packages



Classic beverage package



\$39pp for 2 hours (Exc. GST)

Make your event truly unforgettable with our classic drinks package, complete with a liquor license, RSA qualified waiters, and a full bar setup.

Includes: Beer, red wine, white wine, sparkling wine and non-alcoholic range (soft drinks and mineral water), ice buckets and glassware.

Each additional hour \$19pp (exc. GST).

RSA staff hire starting at \$55 per hour (exc. GST)

Premium beverage package



\$55pp for 2 hours (Exc. GST)

Elevate your event with our premium drinks package. We provide a comprehensive package complete with a liquor license, RSA qualified waiters, and a full bar setup.

Includes: Premium cocktails, gin, vodka, scotch, white rum, beer, red wine, white wine, French champagne and non-alcoholic range (premium mocktails, soft drinks and mineral water), ice buckets and glassware.

Each additional hour \$35pp (exc. GST).

RSA staff hire starting at \$55 per hour (exc. GST)

Alcohol-free beverage package



\$25pp for 2 hours (Exc. GST)

Elevate your event with our alcohol-free drinks package. We provide a comprehensive beverage package complete with bar staff, and a full bar setup.

Includes: Premium mocktails, alcohol-free wine and beer, juices, soft drinks, mineral water, ice buckets and glassware.

Each additional hour \$17pp (exc. GST).

Bar staff hire starting at \$55 per hour (exc. GST)



The Complete Difference

Now you're familiar with how we roll, we want to know more about you! In choosing us, you're not just gaining a caterer; you're gaining a dedicated team committed to elevating your event and exceeding your expectations.

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