



Sydney Corporate Catering Menu

All orders are to be placed with a minimum of 6 people per item.
All items are priced per person & include delivery costs

Breakfast

Toasted or un-toasted muesli served with local yoghurt	\$7.00
Individual egg, bacon and bread quiche	\$3.25
Mini scrambled egg and bacon wraps with b.b.q sauce	\$4.00
Mini egg and roasted tomato quiches	\$3.50
Fresh fruit platter of seasonal fruits	\$8.25
1/2 wrap with egg bacon tomato, avocado and cheese	\$4.00
Banana bread	\$4.25
Mango & coconut bread	\$4.25
Pear & raspberry bread	\$4.25
Apple and cinnamon bread	\$4.25
Warmed mini croissants with ham and cheese or with jam	\$3.50
Warmed homemade scones	
1. plain with jam & cream	
2. bacon, cheese & tomato	
3. tomato and pesto	\$5.75 (2 per serve)
Freshly baked Danish	\$3.55
Daily made muffins:	\$3.50 (2 per serve)
Sweet	Savoury
1. lemon & white chocolate	Cheddar & semi dried tomato
2. berry and almond	Pesto & parmesan
3. orange & choc	Ham & cheese
4. apple, honey & cinnamon	Corn & basil

Lunch

Salads

1. Chicken caesar
2. Green garden salad
3. Greek salad with lamb
4. Couscous, roast vegetables and pine nut
5. Thai beef with spicy nuts
6. Rocket, avocado, semi dried tomato, cucumber and poached chicken
7. Roasted beetroot, feta, rocket and cherry tomato
8. Asian coleslaw with slices of avocado and sliced beef

Please choose from the list of dressings:

- red wine vinaigrette
- caesar dressing (does contain anchovies)
- balsamic and honey
- lemon and oregano vinaigrette



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- Thai dressing
- green goddess
- sweet citrus and chilli

All salads come with pita bread, dressing, napkin, & cutlery
Salads can be ordered in individual boxes or as platters

Meat salads \$ 9.50
Vegetarian salads \$7.00 per person

Selection of sandwiches/wraps and rolls

Platter of 6	Platter of 8	Platter of 12
2 ham	1 ham	2 ham
2 chicken	2 chicken	2 chicken
2 vegetarian	1 vegetarian	2 vegetarian
1 salami	1 salmon/tuna	2 salmon/tuna
1 salmon/tuna	1 roast beef	2 roast beef
		2 turkey
Sandwiches are \$7.65	Wraps & rolls \$8.25	mini rolls \$4.25

Individual items

Chicken or avocado rice paper rolls with sweet chilli sauce \$3.20
Nori rolls (3 pieces) \$4.00
-mixed selection of nori rolls with wasabi, ginger and soy sauce
Mini quiches \$3.25
-quiche Lorraine
-spinach, fetta and pine nut
-tomato and pesto
Bruschetta with diced tomato, basil, Spanish onion and parmesan \$3.00

Platters

Antipasto platter (selection of herb and balsamic roasted vegetables, salami, cured ham, olives, mozzarella and grissini) \$10.25 (per person)

Cheese, dips and nibbles platter (selection of Australian cheeses, two homemade dips, dried fruit, nuts, crackers and cured meats) \$10.50 (per person)

Fresh fruit and cheese platter (3 quality Australian cheeses, sliced seasonal fruits, crackers and unsalted nuts) \$9.00 (per person)

Mixed Japanese platter (selection of nori rolls, sushi and rice paper rolls, served with wasabi, pickled ginger and soy sauce) \$9.55 (per person)

Fresh fruit platter \$8.25 (per person)
(sliced seasonal fruits and berries with unsalted nuts and dried fruit)



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Morning and Afternoon tea

Selection of triple deck sandwiches cut into fingers	\$8.50
Individual egg, tomato and fetta and bread quiche	\$3.50
Mini chicken, tomato and spinach quiches	\$3.50
Fresh fruit platter of seasonal fruits	\$8.25
Selection of mini cakes	\$4.00
Selection of mini cakes and slices	\$3.50
Banana bread	\$4.25
Mango & coconut bread	\$4.25
Pear & raspberry bread	\$4.25
Apple and cinnamon bread	\$4.25
Warmed mini croissants with ham and cheese or with jam	\$3.50
Warmed homemade scones (2)	\$5.60
<ul style="list-style-type: none">• plain with jam & cream• bacon, cheese and tomato• tomato and pesto	
Freshly baked Danish	\$3.55
Daily made muffins (2)	\$3.60
<ul style="list-style-type: none">• lemon & white chocolate• cheddar & semi dried tomato• berry and almond• pesto & parmesan• orange & choc• ham & cheese• apple, honey & cinnamon• corn & basil	
Mixed cookies (2)	\$5.00
Cupcakes with frosting	(large) \$4.00 (small) \$3.25
Selection of homemade confectionaries (3)	\$4.50
<ul style="list-style-type: none">• caramel popcorn• peanut brittle• flavoured marshmallows	



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Canapés

Hot

Coconut prawns served with mango and avocado salsa \$3.50

Triangles of spinach, fetta and semi dried tomato (baked) \$3.25

Homemade cocktail pies \$3.45

- beef burgundy
- chicken leek and chive
- lamb with capsicum and rosemary

Individual mini pizzas \$3.00

- roasted eggplant with pesto and mozzarella
- lamb sausage with spicy tomato and parmesan
- bacon prawn and cilantro
- margarita,

Skewers

- citrus chicken \$3.25
- curried beef \$3.50
- lamb, mint and garlic \$4.00 per cutlet

Sausage rolls pork, sweet chilli and carrot \$3.00

Chicken wings \$3.00

- marinated in soy, honey ginger and mint then oven baked

Whole baby octopus, grilled and tossed in pesto \$3.25

Polenta parmesan squares with a ginger and tomato relish \$3.00

Mini burger \$ 4.00

- wagyu beef swiss cheese and tomato relish

Thai fish cakes with dipping sauce \$3.25

Tandoori bites \$3.25

- homemade naan bread with cucumber, minted yoghurt and tandoori chicken breast

Individual beef Wellingtons \$4.00

- eye fillet wrapped in brioche dough with sautéed mushrooms then oven baked

Baked new potatoes \$2.50

- filled with a trio of cheese, chives and garlic butter

Oven roasted mushrooms \$3.00

Herb and balsamic roasted and served with blue cheese



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Cold canapés

Poached prawns with a Mexican salsa	\$3.50
Duck rice paper rolls with hoisin sauce	\$3.35 min 10 order
Sushi and nori rolls (3)	\$4.00
• served with wasabi, soy and pickled ginger	
Tarts of caramelised onion, ricotta, goat cheese & rocket	\$3.25
Prosciutto wrapped melon	\$2.80
Figs stuffed with blue cheese and Serrano ham	\$3.00
Smoked salmon & parmesan tart	\$3.25
• with lemon and caper marscapone	
Chorizo , potato and pea tortilla triangles	\$3.00
Blue blackened eye fillet	\$3.00
• served on a crouton with roast capsicum and basil oil	
Bruschetta	\$3.00
• eggplant caponatta	
• tomato, basil and bococcini	
Mini rice paper rolls	\$3.25
• chicken or avocado with sweet chilli dipping sauce	
Oysters	\$3.50
• natural and/or with a Asian coriander and citrus dressing	