

CATERING MENUS



Our catering menus specialise in quality delivered catering for social and corporate occasions. With a range of food for lunches, morning/afternoon teas, afternoon platters and chilled beverages on offer, our menu provides you with plenty of variety to cater for all tastes. All of our food comes ready to serve saving you time and hassle with no cleaning required.

PLATTERS

MORNING TEA

Breakfast Platter (serves 10) **\$90**

A Chef's selection of bacon, egg and baby spinach rolls, sausage and egg rolls and honey baked ham and vintage cheddar toasties.

Artisan Pastry Platter (serves 10) **\$90**

Chef's selection of fresh home-baked pastries including: assorted muffins, banana bread and scones with jam and cream.

Fruit Platter (serves 10) **\$90**

Assorted seasonal sliced and whole fresh fruit served with Greek yoghurt and fruit compote.

LUNCH

Rustic Sandwich Platter (serves 10) **\$90**

Chef's selection of fresh produce on a mixture of breads and rolls. In each order we prepare 10% of vegetarian filled sandwiches.

GRAZING PLATTERS

Cribb St. Platter (serves 10) **\$120**

Mini spring rolls, vegetable samosas and mini pork sausage rolls. Served with assorted dipping sauces.

Charcuterie Board (serves 5) **\$50**

Chef's selection of charcuterie served with fig & apple compote, sun dried tomato tapenade, herb pesto, mixed olives and crispy, flavoured, sourdough crostini.

Three Cheese Board (serves 5) **\$50**

Chef's selection of cheese served with fig & apple compote, sun dried tomato tapenade, herb pesto, mixed olives and crispy, flavoured, sourdough crostini.

Charcuterie and Cheese Board (serves 5) **\$50**

Chef's selection of charcuterie and cheese served with fig & apple compote, sun dried tomato tapenade, herb pesto, mixed olives and crispy, flavoured, sourdough crostini.

Mini BBQ Pulled Pork Burger Platter (serves 10) **\$130**

Mini BBQ pulled pork burgers home-made slaw.

Mini Beef Brisket Burger Platter (serves 10) **\$130**

Mini spiced beef brisket burgers with chef's selection of fillings.

CANAPE MENU

Canapes

\$4.50 each

(minimum order of 15 canapes per canape type)

Panko crumbed butterfly prawns with curried lime aioli.

Crumbed chicken balls filled with garlic butter.

Assorted mini marinated chicken skewers. (gf)

Salt and pepper squid with scored pineapple. (gf)

Pork cocktail sausage with rosemary salt and spiced tomato relish. (gf)

Crumbed arancini ball filled with brie, feta and sage with aioli. (v)

Braised beef and stout pie with wild forest mushroom and fig compote.

Mini pork sausage roll with tomato ketchup.

Pesto infused vegetable puff pastry parcel. (v)

Spiced Moroccan lamb pie with honey, mint yoghurt.

Chicken, camembert and leek pie.

Assorted savoury quiches served with red onion compote and sunburst tomatoes.

Red lentil, roast vegetable and coconut curry tartlet with plum chutney. (vv, gf)

Mini bruschetta chilli, coriander, red onion, garlic, cucumber with basil oil. (v)

Toasted hazelnut, cumin hummus with red onion compote on melba toast. (v)

HIRE A BAR

Bring tap beer to your event! We provide our fully-equipped Mobile Bar with glassware and professional bartenders, we serve up premium beers, wine and soft drink.

The bar includes everything you need to bring premium drinks service to your event.

Bar Hire. FOC

2 hour beverage package

\$40.00 p.p

Includes:

Mid-strength tap beer

Full strength tap beer

House red/white/sparkling wine

Assorted juice/soft drink

*Note: The above pricing for our Mobile Bar is based on CCS also providing catering for your event.