

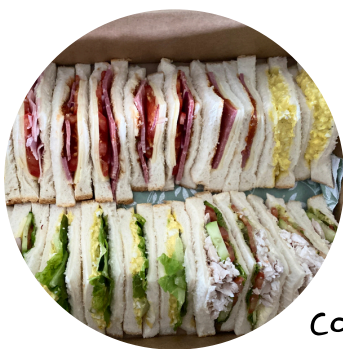
# CORPORATE MENU

HAVE MORE TO  
CATER FOR? ANY  
SIZE OVER 10  
GUESTS \$1PP

## Morning/Afternoon Tea Platter \$85

CATERS APPROX. 10 GUESTS

selection of muffins, sweet slices, freshly cooked Danishes, seasonal fruit & sweet biscuits



## Sandwich or Wrap Platter \$80

CATERS TO 10 GUESTS

selection of triangle cut sandwiches or wraps with smoked ham, cheddar & tomato, chicken & pesto, chicken & salad, corned beef & relish, egg lettuce & curried mayo  
MAKE IT HALF WRAPS, HALF SANDWICHES FOR NO EXTRA CHARGE

HAVE MORE TO  
CATER FOR? ANY  
SIZE OVER 10  
GUESTS \$9PP

## Corporate Lunch Package \$24PP

MINIMUM 15 GUESTS

Ham off the bone, roasted chicken, premium silverside, selection of salads, dressings & rustic bread with butter

## House Made scones Platter \$60

CATERS APPROX. 10 GUESTS (BUDGET FRIENDLY)

Yo Mamas house made delicious scones with real whipped cream & jam

ADD DISPOSABLE,  
BIODEGRADABLE  
PLATES AND  
NAPKINS 50C PP

## Tea & coffee station \$4PP

Array of teas, instant coffee, sugar, milks & urn



## Dietary Requests & Allergies

Please refer to our last page of our menu for further information.



# PLATTER MENU

PLATTERS CATER TO APPROX. 10 GUESTS

## Antipasto Platter \$95

Assorted deli meats, artisan cheeses, marinated olives, dried fruit, caprese skewers, seasonal fresh fruit, assorted crackers & corn relish dip

## Retro Party Platter \$70

old school party fav's including kabana, pickled onion, cubed cheese, cherry tomato's, corn relish dip & jatz

## Fruit Platter \$90

selection of seasonal fruit including grapes, berries, melons, citrus, apple, pineapple

## Mini Sausage Roll Platter \$85

House made mini sausage rolls & dipping sauce

## Brunch Platter \$85

Ham & cheese Toasted croissants, Fresh cooked Danishes, mini quiche Lorraine



# PLATTER MENU

THESE PLATTERS CATER TO APPROX 10 GUESTS

## Asian Platter

\$110

Mini spring rolls, mini dim sims, vegetable samosas, fried dumplings, pork pieces, spicy chicken wings, sweet chilli chicken tenders & Asian dipping sauce

## Savoury Platter

\$85

Mini bacon & egg pies, quiche Lorraine tarts, bolognaise arancini balls, mini spinach & fetta rolls w dipping sauce

## Cold Platter

\$80

Prosciutto wrapped rock melon, bruschetta tarts w balsamic glaze, caprese skewers, vegetables sticks & hummus

## Mixed sliders Platter

\$90

Classic cheeseburger, chicken schnitzel, American cheese & mayo, Smokey BBQ Pork Rib

## Dessert Platter

\$90

Mini tarts, chocolate mousse cups, mini cheesecake cups, chocolate brownie bites



# FINGER FOOD PACKAGE

## Priced Per Person

NIBBLES - CHOICE OF 4 \$26 PP  
SUBSTANTIAL - CHOICE OF 6 \$35 PP  
ADD - SLIDERS \$7 PP  
MINIMUM 40 GUESTS

House made mini sausage rolls Hot Falafel balls w beetroot hummus  
mini assorted quiche tarts mini spinach & fetta rolls  
cheeseburger spring rolls smokey BBQ meatballs  
Bolognaise Arancini w aioli

cold  
mini bruschetta tart w balsamic glaze  
caprese skewers  
caramelised onion & goats cheese tarts

Add sliders - \$7 PP  
smokey BBQ Pork Rib  
classic cheeseburger  
chicken schnitzel, cheese, aioli



ADD OUR ANTIPASTO PLATTER TO START OR A DESSERT PLATTER TO FINISH TO COMPLETE  
YOUR EVENT FOR SOMETHING EXTRA SPECIAL

# THE HELPFUL BITS

## Do you cater weekend events?

We happily cater weekend events. a minimum spend of \$1,500 applies - allowing us to deliver the quality, generosity, and service we're known for!

## Do you cater to allergies and dietary requests?

Yes, we can include vegetarian options on request across most of our catering platters. That said, we are a busy breakfast (egg), flour, sugar and everything-in-between kitchen. we take all necessary food handling safety precautions when preparing allergy-restricted meals and source gluten free and vegan items separately to reduce cross-contamination risk. These products come at a higher cost and aren't built into our standard menu pricing. if you're aware of guests with specific dietary requirements, please let us know when booking so we can quote accordingly. wherever possible, we aim to provide alternatives that feel just as considered and enjoyable - so everyone at the event feels included.

## Why do you have minimum numbers?

Minimum numbers help us do what we do best - cook generously, plan properly, and make sure no one leaves hungry. They allow us to show up prepared and deliver the experience and quality you're booking us for.

## How much notice do you need to book?

This depends on the size of the event but the more notice the better. We ask for at least 3 days for smaller corporate events, however we have been known to pull off a 3-day 80-person event with 2 days' notice.

Got some last-minute catering needs? try us, if we can do it we will!

## Do you deliver?

Yes we do where we can, and we usually can. \$50-\$150 based on location.