



# Corporate Menu

We can provide gourmet meals for your workplace, from breakfasts, morning/afternoon teas, luncheons, to lunches and events. Service staff can be provided as required.

There's a lot to choose from here we know, and we are often trying new recipes and combinations that may not have made it onto the menu yet, so always give us a call to chat – we can let you know what's new, make suggestions for a menu if you like, and help you decide on quantities required.

Salads are a big deal to us, and such they also have their own menu, so if you'd like to choose some salads grab a copy of it to peruse, don't forget to check with us to see what we might have recently concocted!

We are more than happy to accommodate special dietary requirements, should you wish to have more gluten, vegetarian or dairy free options just ask, we can give you quite a few more to choose from, or let you know what options may work adjusted to suit a certain diet.

All items are subject to seasonal availability, we only use the freshest of produce and try our best to restrict to locally produced Australian produce wherever we can.

If you are planning a special event or launch which requires Canapè's please take a look at our specialised canapè menu, or call us to suggest a sample menu.

## ♥ Breakfast

Platters of the following items are available for breakfast meetings. All can be mixed and matched.  
Minimum order of 10 items.

Gourmet Artisan Croissants *v*

Fruit breads – Banana, Raspberry & coconut. *v*

Fruit platters *v d*

Granola cups with yoghurt & fruit (coconut yoghurt available) *v d*

Bircher muesli – topped with yoghurt of choice (greek / coconut available), honey, flaked almonds, sunflower seeds and chia seeds *v \*d*

Chia puddings – blueberry, coconut vanilla, chocolate, fig and hazelnut *v d*

Frittatas – Bacon & egg, Tomato & spinach; Spanish; Spinach & feta *\*v*

Nutella crepe rolls *v*

Bacon & egg rolls (served at room temperature)

Pumpkin & feta frittatas with pea puree & roasted tomatoes *gf v*

Prosciutto wrapped paleo frittata breakfast muffins *gf*

Chia seed muesli bars

Breakfast cookies - Pumpkin, Apple pie, Cranberry & coconut *v*

Chia seed bars *gf v*

Energy muffins *v*

Savoury muffins –

- Lemon thyme, bacon & dukkah;
- Tomato chutney, bacon & cheddar;
- Pear, blue cheese & rocket;
- Spinach & feta;
- French onion & asparagus;
- Sweet potato,
- Kale & feta;
- Corn & polenta

Sparkling, still & Coconut waters, Juices, Teas and Coffee also available.

## ♥ Morning / Afternoon Tea

A combination of savoury & sweet items combined with Fruit & Cheese platters make a substantial offering. We are more than happy to help you make a selection. This menu is only an example of what we can offer, we update our menus sporadically but are trying new things constantly, so please contact us to see if there's something new we would recommend. Should you wish to have more gluten or dairy free options just ask, we can give you quite a few more to choose from.

### ♥ Savoury

- Finger sandwiches: *\*\*gluten free available on request*
  - Cucumber v
  - Smoked salmon & dill cream cheese
  - Egg v
  - Prawn and cucumbers
  - Chicken, celery, fennel & mayonnaise
  - Roast beef & horseradish cream
  - Tuna, mango chutney & sesame seed
  - Smoked turkey, blue cheese & bacon cream cheese, roasted garlic butter
  - Smoked ham, caramelised red onion butter, Dijon mustard & honey cream cheese
  - Chevre, raisins & pecans v
  - Cucumber, Radish & watercress v
- Blue cheese Tart with cranberry chutney v
- Pumpkin & feta frittatas with pea puree & roasted tomatoes *gf* v
- Mini quiches
  - Salmon, leek & feta
  - Ricotta & spinach with sundried tomato v
  - Cheddar cheese & walnut v
  - Sweet potato, goats cheese & bacon
  - Classic Lorraine – ham & cheddar
  - Prosciutto, parmean & herb
- Mini muffins
  - Feta & spinach
  - Ricotta & spinach with sundried tomato v
  - Cheddar cheese & walnut v
  - Sweet potato, goats cheese & bacon
  - Classic Lorraine – ham & cheddar
  - Prosciutto, parmesan & herb

## ♥ Sweet

- Lemon merengue cupcakes *v*
- Scones
  - Plain with strawberry jam and cream *v*
  - Walnut with fig jam & whipped feta *v*
  - Blue cheese & hazel nut with fig jam & mascarpone *v*
  - Date & orange with butter *v*
- Raw pistachio coconut & lime cheesecake *d gf v*
- Orange & almond cake *d gf v*
- Mini Salted caramel pecan pies with coconut cream *DF gf v*
- Chewy pistachio squares *\*d v*
- Red velvet cupcakes with cream cheese frosting *v*
- Blood orange & dark chocolate madeleines *v*
- Caramel cups *v*
- Pumpkin coffee cake squares *v \*gf*
- Ginger cookie sandwiches with lemon mascarpone *v*
- Strawberry bun cakes *v*
- Pumpkin cheesecake bars *v \*gf*
- Nutella crepe rolls *v*
- Banana & Chocolate Chip muffins *v gf*
- Lemon & coconut slice *v*
- Pistachio cakes with cream cheese frosting
- Raspberry & Coconut mini bread *gf v*
- Double Choc & Macadamia Brownie *v*
- Rhubarb Slice *v*
- Chocolate, Raspberry & Malteser Brownie *v*
- Lime & polenta cakes *gf v*
- Flourless chocolate cake *gf v*

## ♥ Sandwiches and Wraps

All of our sandwiches are made with gourmet Artisan breads & rolls. These are only a few of the options that we provide, so please contact us to see if there's something new we would recommend. Should you wish to have more vegetarian or dairy free options just ask, we can give you quite a few more to choose from. Gluten free bread items are available upon request.

- *Prawn cocktail*
- *New York style Rueben – roast beef, pickles, sauerkraut, cheese*
- *Chicken Tikka Wrap with cucumber, lettuce & minted yoghurt.*
- *Chicken, Dijon mayonnaise & avocado*
- *Rare roast beef, caramelised onion, arugula, cheddar cheese*
- *Grilled eggplant, aioli, red onion, rocket v*
- *BALT – Bacon, avocado, lettuce & tomato panini smeared with lemon mayonnaise.*
- *Smoked Salmon bagel with snow pea sprouts, & lemon, caper & dill cream cheese.*
- *Leg ham, cheese & pickles*
- *Italian – Ham, mortadella, Provolone cheese, roasted capsicum*
- *Roasted capsicum, grilled zucchini, baby spinach & beetroot hummus v*
- *Chicken schnitzel, avocado, lettuce and mayonnaise*
- *Poached chicken, bacon, avocado & tomato*
- *Pickled beetroot, rare roast beef, butter lettuce*
- *Roasted pumpkin, goats cheese rocket & dukkah v*
- *Tuna Nicoise*
- *Roasted beef, horseradish cream, cucumber, cress*

### Wraps

*\*\*Any of the above sandwich combinations can be done as a wrap.*

- *Californian Chicken Club wrap – chicken, bacon, mango, lettuce, tomato, avocado, lettuce Mayonnaise*
- *Grilled Pineapple, Chicken & Teriyaki wraps – grilled chicken, pineapple, sesame seeds, lettuce tomato & Teriyaki sauce*
- *Salmon, Bacon & Guacamole wraps – roasted salmon, bacon, spinach & spicy guacamole*
- *Spicy Sthn Chicken wrap – Spiced chicken, corn, cheese, black beans tomato, avocado & lime*
- *Black Bean, feta & Avocado quinoa wrap with avocado tahini dip – Quinoa, black beans, feta, avocado, spinach, cheddar cheese*

- *Mexican Quinoa wrap – Quinoa, Jalapeno, black bean, cherry tomato, zucchini, capsicum, avocado, cheddar spiced with chilli cumin lime & coriander*
- *Quinoa Veggie wrap (vegan) – Quinoa, Hummus, spinach sun dried tomato, carrot*
- *Peking pork wraps – shredded pork, cucumber, lettuce, shallots hoisin sauce*
- *Avocado & Tuna wrap – Avocado, celery, tuna, shallots, cherry tomato lettuce mayonnaise*
- *Chicken Grape & Pecan wrap – shredded chicken, red grapes, toasted pecan nuts, shallots, butter lettuce, Greek yoghurt Dijon, dill & lemon*
- *Cucumber Ranch Turkey wrap – Oven roasted turkey breast, cucumber ranch seasoned cream cheese*
- *Chicken, Spinach & Cream cheese wrap – Shredded roast chicken, alfalfa sprouts, spinach, with bacon, jalapeno, shallot, sour cream & cream cheese spread*

### *Rice Paper Rolls*

- *Vietnamese prawn rice paper rolls w peanut dipping sauce – Prawn, mint, vermicelli, lettuce bean sprouts with Vietnamese dipping sauce*
- *Coconut chicken rice paper rolls*
- *Smoked salmon avocado & pickled chilli rice paper rolls – Smoked salmon, Carrot, cucumber, avocado black sesame & coriander with pickled chilli dipping sauce*
- *Roast Chinese duck & snow pea shoot rice paper rolls*
- *Turkey, Kimchi & Quinoa rice paper rolls – Minced turkey, kimchi, quinoa, spinach, snow peas coriander & soy*
- *Spicy tofu & soba noodle rice paper rolls – Spiced roasted tofu, cucumber carrot, Soba (or green tea) noodles*
- *Roasted Sweet potato, Kale & Quinoa rice paper rolls with tahini miso dipping sauce – Sweet potato, kale, quinoa,*
- *Char sui pork & prawn rice paper rolls – Char sui pork, prawn vermicelli, lettuce, bean shoots*

## ♥ Luncheon Feasting

*Minimum order 10ppl. Recommended quantities:*

**Basic Feast:** 3 salads, 1 cold meat, breads & cheese, fruit platter.

**Gourmet Feast:** 4 salads, 2 cold meats, antipasto platter, breads & cheese, fruit platter.

**Deluxe Platters Feast:** 4 salads, 2 cold meats, 2 cold canapés platters, breads & cheese, fruit platter.

Luncheon Feasting involves platters of salads (see the Salads Menu for a complete list) along with platters of

- Cold Roasted Chicken, Sliced Leg Ham, Roast Beef, or Smoked Salmon
- Fresh breads & cheese.
- Antipasto.
- Fresh fruit.

### Optional extras

- Can be upgraded to include a selection of
  - savoury muffins,
  - quiches / frittatas or
  - other items from our cold canapé range.
- Desserts
  - may include items from our High Tea or Dessert Canapé range &
  - various homemade biscuits, cakes & slices
- Drinks
  - Coffee & Teas - A range of T2 & herbal teas, percolated coffee or Nespresso also available.
  - Sparkling, still or coconut water
  - Variety of juices

*All feasting options include disposable crockery, non-disposable available upon request.*