



**2020 Deliverable Catering**  
All prices are subject to GST  
Minimum order of 6 applies to food items

**Breakfast**

Yoghurt pots with berries and granola (V)	\$5.50 ea
Daily baked sweet muffins	\$4.00 ea
Pumpkin, spinach and feta muffins (v)	\$5.00 ea
Danish pastries (V)	\$4.00 ea
Croissants.	
Butter and jam (V)	\$5.00 ea
Double smoked ham and cheddar	\$6.50 ea
Cheddar, tomato and spinach (V)	\$6.50 ea
Huon smoked salmon and spinach	\$7.50 ea
Egg and bacon breakfast quiches	\$5.50 ea
Fresh fruit skewer (V) (DF) (GF) (VE)	\$5.00 ea

**Breakfast packages**

#1: Daily baked muffin, ham and cheese croissant, fruit skewer	\$15.50 pp
#2: Yoghurt pot, egg and bacon breakfast quiche, fruit skewer	\$16.00 pp
#3: Smoked salmon and spinach croissant, daily baked muffin, fruit skewer	\$16.50 pp
#4: Gluten free: roast vegetable frittata, yoghurt pot, fruit skewer	\$16.00 pp

**Sweet Items**

Daily baked sweet muffins	\$4.00 ea
Dark chocolate fudge cookie	
Scones with raspberry jam and cream	
Coconut lemon slice	
Chocolate-dipped lamingtons	
Banana and yoghurt cake	
Chocolate and raspberry brownie (GF)	
Orange and almond slice (GF) (DF)	
Apricot and coconut balls (V) (VE) (GF) (Paleo)	
Carrot cake with cream cheese frosting	
Homemade coconut macaroons (GF) (DF)	
Drop Dead raw caramel slice (GF) (DF) (VE)	\$5.50 ea



## Finger Food

\$3.50 ea

Frittata with spinach, sweet potato and Persian feta(V) (GF)  
 Sushi rolls with pickled ginger, vegetables, kewpie, soy (V) (GF) (VE)  
 Parmesan tarts with Persian feta, caramelised onion, semidried tomato (V)  
 Indian samosas with mango chutney (V)(VE)(DF)  
 Panko crumbed chicken tenderloins with sweet chilli  
 Sesame chicken satays with peanut sauce (GF)  
 Matsons gourmet pies with tomato relish  
 Sweetcorn, parmesan and basil fritter with lemon aioli (V)  
 Thai fish cakes with sweet chilli (DF)  
 Traditional home-made sausage rolls with tomato relish  
 Vegetarian sausage rolls (V) (VE)  
 Salmon croquettes with lemon aioli  
 Mushroom, cheddar and spinach croquettes (V)  
 Roasted vegetable quiches with pepita pesto (V) (nut free)  
 Pumpkin, pea and parmesan risotto balls (V)  
 Coconut prawns with mango chutney

## The Sandwich Bar

(A variety of leg ham, chicken breast, beef, vegetarian fillings)

Triangle sandwiches	\$8.00/4 pts
Gourmet mini rolls	\$4.00 ea
Filled tortilla wraps	\$8.50 ea
Ribbon sandwich	\$4.00 ea
Hot char-grilled chicken, spinach, carrot, cheese and sweet chilli wraps	\$10.50 ea
Hot char-grilled vegetable wraps (V)	\$9.50 ea
Vegie and noodle rice paper wrap (V) (VE) (DF) (GF) (2 per serve)	\$8.00 ea
Chicken and salad rice paper wrap (GF) (2 per serve)	\$8.00 ea

## Cheese & Fruit

Fresh fruit skewer	\$5.00 ea
Seasonal fresh fruit platter	\$6.50 pp
Tasmanian cheese & fresh fruit platter	\$8.00 pp

## Lunch packages

#1: 1 x Gourmet mini roll & 4pt sandwiches	\$12.00pp
#2: Whole wrap, Tasmanian cheese & seasonal fruit	\$16.00pp
#3: Sandwiches (4 points), 1x gourmet mini roll, & 1 Sweet	\$16.00 pp
#4: 1 x gourmet mini roll, 4pts sandwiches & fruit kebab	\$17.00 pp
#5: 4 points sandwiches, 2 hot finger food, fruit skewer	\$20.00 pp
#6: ½ wrap, 1 x Gourmet mini roll, 3 x Hot finger food & 1 Sweet item	\$22.50 pp



## Lunch boxes

#1: 4 points triangle sandwiches, sweet slice, fruit	\$15.00
#2: mini rolls x 2, chocolate brownie, cheese and biscuits, fruit, orange juice	\$20.00
#3: Gluten free: rice paper roll x 2, fruit, chocolate muffin	\$15.00

## Hot lunch boxes

Soup of the day (330 ml) with roll	\$6.50
Chicken and leek pie	\$13.00
Quiche Lorraine	\$13.00
Lamb korma curry/ rice/ papadums	\$14.00
Pumpkin, spinach and coconut curry (veg) (gf) (df)	\$13.00
Meat lasagna and salad	\$13.00
Vegetarian lasagna and salad	\$12.00
Side salad	\$4.00

## Individual salads

Chicken Caesar salad	\$12.00
Sweet potato, chickpea, spinach, pepitas, feta (GF, V)	
Chicken pesto pasta	
Quinoa and roasted vegetables	
Thai beef salad with vermicelli noodles	

## Poke bowls

Your choice of protein...	\$13.50
Poached chicken, smoked salmon or tofu	
With brown rice, edamame, nori, pickled slaw, dressing (gf, df)	

## Platters

Grazing: Dips, crudité, crisp breads, cheeses, cured meats and fruit	\$10.00pp
Cold cocktail: Sushi rolls, rice paper roll, smoked salmon on blinis, parmesan tarts	\$12.00pp
Hot cocktail: Gourmet pies, sausage rolls, spring rolls, risotto balls	\$12.00pp
Seasonal fresh fruit platter	\$6.50 pp
Tasmanian cheese & fresh fruit platter	\$8.00 pp

## Drinks

Orange or apple juice 2litre	\$11.00 ea
Sparkling and still mineral water 1.25 lt	\$ 8.00 ea
Orange Juice 300ml	\$3.00 ea
Water 600ml	\$3.00 ea
Twining's Tea and Vittoria Roasters coffee station with disposables	\$4.20 pp



## Finger food packages (minimum 8 people)

#1 – Cold (1 of each per person: 5 pieces) \$16.50 pp

Frittata with spinach, sweet potato and Persian feta(V) (GF)  
 Sushi rolls with pickled ginger, vegetables, kewpie, soy (V) (GF) (VE)  
 Parmesan tarts with Persian feta, caramelised onion, semidried tomato (V)  
 Peking duck wraps with spring onion, cucumber & hoisin sauce  
 Smoked salmon with horseradish on potato rosti (GF)

#2- Hot and Cold (1 of each per person: 6 pieces) \$20.00pp

Frittata with spinach, sweet potato and Persian feta(V) (GF)  
 Peking duck wraps with spring onion, cucumber & hoisin sauce  
 Smoked salmon with horseradish on potato rosti (GF)  
 Traditional home-made sausage rolls with tomato relish  
 Pumpkin, pea and parmesan risotto balls (V)  
 Sesame chicken satays with peanut sauce (GF)

#3- Hot and Cold (1 of each per person: 8 pieces) \$26.00pp

Peking duck wraps with spring onion, cucumber & hoisin sauce  
 Smoked salmon with horseradish on potato rosti (GF)  
 Traditional home-made sausage rolls with tomato relish  
 Pumpkin, pea and parmesan risotto balls (V)  
 Matsons gourmet pies with tomato relish  
 Sesame chicken satays with peanut sauce (GF)  
 Frittata with spinach, sweet potato and Persian feta(V) (GF)  
 Coconut prawns with mango chutney

## Bio Cutlery, plates and cups

Dinner plates	0.30
Side plates	0.25
Spoon	0.25
Fork	0.25

## Hiring

Glassware hire (champagne, wine, beer, tumblers)	\$11.00/doz
Carafes	\$2.50 each
Trestle table – 6 foot	\$15.00 each
Table linen trestle cloth	\$12.00 each
Ice	\$4.50/bag
Cups, saucers, teaspoons	0.50