



# corporate catering



## MAINS Choose 2:

Chicken cranberry and brie tart with two gourmet salads \$25.50

Chorizo, roasted vegetable and feta tart with two gourmet salads \$25.50

Roasted vegetable and feta frittata with two gourmet salads \$23.50 | GF

Chicken and bean burrito with sour cream and two gourmet salads \$24.50

Creamy chicken and mushroom filo with two gourmet salads \$28.50

Chicken basil pesto spinach and cheese cannelloni with two gourmet salads \$27.50 | GF

Corn fritter, tomato and olive relish with two gourmet salads \$19.90 | GF, DF, VN, V

Pork and fennel giant sausage roll with relish \$15.00

Number  
Required


## DESSERT PLATTER – a mixture of sweet treats

Macarons, lemon truffles, white and dark chocolate brownie, fresh seasonal fruit and mini strawberry cheesecake

NB: individual desserts can be catered for, please ask for a price

Wooden board \$180.00  
please ask to see size

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Ceramic platter \$130.00  
please ask to see size

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## INDIVIDUAL CAKES

Hazella brownie with cream and chocolate ganache or mixed berry coulis \$7.80

New York baked cheesecake with salted caramel drizzle and cream \$7.80

Carrot cake with cream cheese icing \$7.80

Lemon, custard and white chocolate Tart \$6.00

Vegan chocolate cake \$7.80 | VN

Vegan carrot cake \$7.80 | VN, GF


GF GLUTEN FREE / GFA GLUTEN FREE AVAILABLE | DF DAIRY FREE / DFA DAIRY FREE AVAILABLE

V VEGETARIAN / VA VEGETARIAN AVAILABLE | VN VEGAN / VNA VEGAN AVAILABLE | NF NUT FREE / NFA NUT FREE AVAILABLE

ALL EGGS FREE RANGE



