



Corporate Catering Menu 2020

Morning & Afternoon Tea

Fresh fruit platter	\$4.00/per
Homemade muffins*	\$3.70 Lg \$2.20 Sm
Homemade scones with jam and cream*	\$2.50
Banana bread	\$2.20/per
Portuguese custard tarts	\$2.20
Homemade mini apple pies*	\$2.20
Croissants ham and cheese OR cheese and tomato#	\$3.60
Warm brioche with smoked salmon and scrambled eggs OR bacon and scrambled eggs#	\$3.70
Mini Frittata – roasted veg OR chorizo and haloumi (GF)#	\$2.20
Savory Muffins – feta, olives, tomato and basil*	\$3.70
Mini homemade sausage rolls*	\$2.20
Mini spinach and feta OR ricotta and herb filo*	\$2.20
Cheese platter with dried fruit, nuts, and crackers	\$5.00/per

#Minimum order of 4 *Minimum order of 10

Grazing Lunch

Sandwich platters (<i>one each</i>)#	\$7.00/per
Gluten free sandwich	\$8.00 each
Wrap platters (<i>one each</i>)#	\$7.50/per
Baguette platters (<i>one each</i>)#	\$8.50/per
Pide bread and focaccia (<i>one each</i>)#	\$9.00/per
<i>Smoked salmon, smoked turkey, BLT</i>	
Mini Pizzas*	\$2.50 each
Homemade mini sausage rolls*	\$2.20 each
Cheese cransky puffs*	\$2.50 each
Filos – spinach and feta, ricotta and herbs, chicken and mushroom*	\$2.20 each Sm \$3.50 each Lg
Homemade mini beef OR chicken potato pies with homemade tomato relish*	\$2.60 each
Mini frittatas – roast vegetable OR chorizo and haloumi*	\$2.20 each

Mini quiche – Lorraine OR pumpkin and feta	\$2.20 each
Cheese Platter with dried fruit, nuts and crackers	\$5.00/per
Grazing platter 1	\$70.00 (10 – 12 people)
Cured meats, cheese, olives, chargrilled vegetables, selection of artisan breads.	\$80.00 (12 – 15 people)

Grazing platter 2	\$90 (10 – 12 people)
Cured meats, cheese, olives, chargrilled vegetables, frittata and zucchini feta fritters.	\$100 (12 – 15 people)

#Minimum order of 4 *Minimum order of 10

Something More Substantial

BBQ chicken platters served with coleslaw, potato salad and Greek salad	\$70.00 (24 pieces)
Pulled pork sliders with Asian slaw#	\$4.00 each
Greek style lamb OR chicken skewers*	\$2.70 each
Honey soy chicken drumsticks*	\$3.00/per (2 pieces/per)
Crumbed chicken breast fillets with gravy	\$3.00/per (2 or 3/per)
Roast beef, lamb OR pork served with rosemary potatoes	\$6.00/per
Oven baked barramundi fillets with caramelised onion, cherry tomato and potato	\$6.00/per
Baked capsicum filled with herb risotto#	\$2.50 each
Spirali pasta with smoked salmon, pine nut, broccolini, cream sauce	\$4.00/per
Lamb kofta served with warm pita and spiced yoghurt	\$4.00/per
Mushroom and cheese potato bake	\$3.00/per
Spinach, chickpea and spiced tomato pilafi rice	\$3.00/per
Eggplant, capsicum, red onion, zucchini and potato baked in a tomato and herb sauce	\$3.00/per
Salads:	\$2.00/per

Greek, Caesar, quinoa and roasted veg, lentil tabouli, German potato salad, traditional coleslaw

#Minimum order of 4 *Minimum order of 10

Menus can be mixed and matched and we can customise.

Delivery charges 5km - \$10, 10km - \$15, 20km - \$20

Sia Nicolopoulos t. **0411 329 673** e. **wildtruffle@hotmail.com**