



# Delivered Menu NSW





# Delivered food to elevate any occasion

From finger food to platter boxes and stunning grazing tables our delivered catering menus prove that you can have exceptional food wherever you are.

## Dietary Key



Lactose  
Free



Gluten  
Free



Vegan
























Vegetarian

Everything within this menu will be cooked in our kitchen and delivered hot to your door in greater Sydney and the suburb surrounds.

Cold items can be delivered further. This menu has been specially curated for food that travels well.

# Breakfast menu

(all individual items minimum 12 pieces)
















- Fruit single piece     **\$2.50**
- Fruit skewer     **\$5.00**
- Fruit box for 10pax     **\$89.00**
- Breakfast wrap - bacon, egg, rocket, aioli and tomato chutney **\$16.00**
- Breakfast wrap - halloumi, mushroom, spinach, aioli and relish **\$16.00**
- Baked chorizo and spinach tart **\$4.50**
- Bean and kale tart  **\$4.50**
- Chia seed pudding, raspberry and coconut     **\$7.50**
- Granola, fruit and vanilla yoghurt  **\$7.50**
- Frittata vegetarian chefs flavour with relish  **\$6.00**
- Mini bagels salmon cream cheese and capers **\$7.50**
- Mini bagel Goats curd caramelised onion and rocket  **\$7.50**
- Mini croissant ham off the bone and Swiss cheese **\$6.00**
- Mini croissant tomato cheese and basil **\$6.00**
- Mini Danish- mixed assorted  **\$5.00**





# Morning and Afternoon Tea Menu












(all individual items minimum 12 pieces)

- |  |  |                |
|--|--|----------------|
| • Fruit single piece   |             | <b>\$2.50</b>  |
| • Fruit skewer   |              | <b>\$5.00</b>  |
| • Fruit platter box for 10pax                                  |     | <b>\$89.00</b> |
| • Muffins sweet mini   |  | <b>\$4.00</b>  |
| • Scones w jam and cream                                       |  | <b>\$5.00</b>  |
| • Frittata vegetarian chefs flavour with relish                |    | <b>\$6.00</b>  |
| • Mini croissant ham off the bone and Swiss cheese             |  | <b>\$6.00</b>  |
| • Mini croissant tomato cheese and basil                       |   | <b>\$6.00</b>  |
| • Assorted quiche  |  | <b>\$4.00</b>  |
| • Soft tortilla wraps - truffled chicken, spinach and Parmesan |  | <b>\$4.50</b>  |
| • Sausage roll, beef caramelised onion and cheddar             |  | <b>\$4.50</b>  |
| • Savoury pastry box ( chefs selection) - 20 pieces            |  | <b>\$100</b>   |
| • Individual Sandwiches  |  | <b>\$9.90</b>  |
| • Sandwich box (selection of 20 mini assorted sandwiches)      |  | <b>\$95.00</b> |
| • Cookie and slices box (20 assorted)                          |  | <b>\$85.00</b> |



# Lunch Menu

(all individual items minimum 12 pieces)

Individual Club Sandwiches	\$9.90	Individual slices and cakes	\$4.50
Individual gluten free sandwiches	\$12.50	Fruit single piece    	\$2.50
Gourmet Beef Pie	\$4.50	Fruit skewer    	\$5.00
Gourmet beef cocktail sausage roll	\$4.50	Fruit platter box for 10pax   	\$89.00
Savoury pastry box (chef selection) 20 pieces	\$100.00	Mini wrap box	\$95.00
		Sandwich box	\$95.00
		Rolls box	\$105.00

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Shared Salad serves 12-15– Escalivada (chargrilled vegetables), crumbled feta, basil pistou (gf)	\$75.00
Shared Salad serves 12-15– Green bean, toasted almonds, citrus dressing (gf, df, vegan, contains nuts)	\$75.00
Shared Salad serves 12-15– Cypriot grain salad with a side of beetroot tzatziki (can be vegan)	\$75.00
Shared Salad serves 12-15– Farmers market garden salad, green leaves, radish, qukes, baby Roma tomato medley, shallots, soft herb vinaigrette (gf, df, vegan)	\$45.00

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# Snack Boxes

Morning and afternoon tea

(all individual items minimum 12 pieces)


## Box 1

Vegetarian frittata, finger sandwich, fresh fruit cup

**\$13.50**

## Box 2

Mini cake/tart, sweet muffin, fresh fruit cup

**\$13.50** 

## Gluten free box

Gluten free finger sandwich, gluten free mini cake, fresh fruit cup

**\$13.50** 

## The vegan vege box

Vegan falafel finger sandwich, vegan nut bar, fresh fruit cup

**\$13.50**  



# Lunch Boxes

(12 minimum per flavour excluding dietaries)

## Italiano

- Prosciutto, bocconcini, basil pesto, tomato, rocket baguette
- Pistachio chocolate treat (contains nuts)
- Flavoured mineral water
- Fresh fruit salad

**\$19.90**



## Aussie

- Chicken, Mayonnaise, Celery, Truffle Baguette
- Large Berry Muffin
- Flavoured mineral water
- Fresh Fruit Salad

**\$19.90**



## French

- Ham, cheese, French mustard and rocket baguette
- Cream filled profiteroles,
- Flavoured mineral water
- Fresh fruit salad 🌱

**\$19.90**



## Gluten Free Box 🌱

- Gluten Free Sandwich
- Gluten free Sweet
- Flavoured mineral water
- Fresh Fruit Salad

**\$19.90**



## Vegan 🌱 🌱 🌱

- Vegan middle eastern falafel and hummus baguette
- Vegan nut bar
- Flavoured mineral water
- Fresh fruit salad

**\$19.90**



Customisable dietary lunch boxes are possible using a chef selection menu - extra charges may apply



# Carvery Banquet

(Minimum 20)

## Prices:

Choose 2 options	\$45.00 per person
Choose 3 options	\$50.00 per person
Choose 4 options	\$55.00 per person

## Protein Choices

### Tasmanian salmon

Poached Tasmanian salmon fillet, pickled cucumber, salmon roe, lemon kewpie

### Beef brisket

Slow cooked seeded mustard crusted Beef brisket, shallot jus (gf, df)

### Turkey

Roasted free range Turkey breast, fig, apple and spiced bread stuffing, Cafe de Paris butte

### Chicken

Middle eastern spiced roast chicken, fried bitter greens (gf, df)

### Lamb shoulder

Salt baked roasted shoulder of lamb, pistachio minted salsa verde gf, df, contains nuts)

### Vegetarian/Vegan

Baked miso grey pumpkin wedges green tahini, maple seed brittle (gf, df, vegan)

## Package inclusive of

- Fried baby potatoes garlic and rosemary confit (gf, df)
- Freshly baked bread rolls and butter

## Salad Bar

- Escalivada (chargrilled vegetables), crumbled feta, basil pistou (gf)
- Green beans, toasted almonds, citrus dressing (gf, df, vegan, contains nuts)
- Cypriot grain salad with a side of beetroot houmous (vegan)
- Farmers market garden salad, green leaves, radish, qukes, baby Roma tomato medley, shallots, soft herb vinaigrette (gf, df, vegan)





# Platter Boxes



Italian selection platter box  
**\$129** serves **6**

Selection of Charcuterie and anti-pasti including prosciutto crude, and salami Milano, marinated feta, local cheeses, Sicilian olives and stuffed pepper dews with bread and crackers



Sushi box (**40** pieces)  
**\$109**

Selection of maki and nigiri pieces, soy, pickled ginger and wasabi



Premium cheese selection  
**\$129** serves **6**

A selection of 3 local and artisanal cheeses. Served alongside lavosh, accompaniments, grapes



Vegetable garden box  
**\$99**

Crudités of celery, cucumber, w radishes, capsicum, vine tomato, served with beetroot hummus, babaganoush and sundried tomato pesto to dip. With freshly baked bread crackers and grissini



Middle eastern platter box  
**\$129** serves **6**

A selection of food from the Middle East, vine leaves stuffed with rice, spiced lamb koftas, dates and goats cheese drizzled with ga honey and pistachios served, with hummus Babaganoush freshly baked Turkish pide and grilled Pita

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# Platter Boxes



Savoury pastry box  
**\$100**

Selection of **20** pastries including pies, tarts and sausage rolls



Cookie and slices box  
**\$85**

**20** assorted cookies and slices straight from Fabulous kitchen!



Mini wrap box  
**\$95 (20 pieces)**

Selection of assorted mini soft tortilla wraps



Sweet treat box  
**\$105**

**25** assorted petit fours & sweet treats including truffles, macarons and mini cakes



Rolls Box  
**\$105**

Selection of **20** assorted rolls



Cookie box  
**\$80**

24 pieces of assorted cookies



Sandwich box  
**\$95 (20 pieces)**

Half boxes and vegetarian boxes available



Fruit Platter Box  
**\$89**

Suitable for **10** people  
Seasonal fruits, arranged in a creative platter. Watermelon, kiwi fruit, strawberries, grapes, canteloupe, pineapple all presented on a platter



# Cold Canape Boxes

All boxes are 24 pieces of hand crafted canapes delivered already garnished ready to serve

- Beef bresola, pickled lemon, ricotta, Pelion dust (24 pieces) **\$110.00**
- Bruschetta Italian tartlet (v) (24 pieces) **\$99.00**
- Goats cheese, candid walnut and beetroot tartlet (v) (24 pieces) **\$99.00**
- Smoked salmon mini pancake (24 pieces) **\$110.00**
- Corn fritters w caramelised onion & crispy bacon (24 pieces) **\$140.00**  
vege on req
- Coronation chicken pillow sandwiches (24pieces) **\$95.00**
- Peppered lamb fillet, truffled mushroom pate tartlet (24 pieces) **\$120.00**
- Peking duck pancakes, hoisin, spring onion, cucumber (24 pieces) **\$120.00**





# Hot Canape Boxes

All boxes are 24 pieces of hand crafted canapes delivered already garnished ready to serve

- Gourmet beef cocktail sausage rolls (24 pieces) **\$95.00**
- Seasonal arancini (24 pieces) **\$99.00**
- Chorizo and spinach tarts (24 pieces) **\$95.00**
- Mini cocktail beef pies (24 pieces) **\$95.00**
- Karage Chicken, Kewpie Mayo (24 pieces) **\$95.00**
- Margarita w pesto pizzette (24 pieces) **\$95.00**
- Mac n cheese croquettes Harissa aioli (24 pieces) **\$95.00**
- Gyoza Platter (24pieces) **\$95.00**
- Prawn Toast Platter (24 pieces) **\$95.00**
- Salt and Pepper Squid Box (72 pieces) **\$95.00**
- Spinach and ricotta cocktail roll (veg) (24 pieces) **\$95.00**
- Tom yum prawn spring rolls (24 pieces) **\$95.00**





# Hot Nibbles

Bhaji of chickpea and courgette,  
green salsa



**\$5** per piece



Free range sticky lemongrass  
chicken drumstick



**\$5** per piece



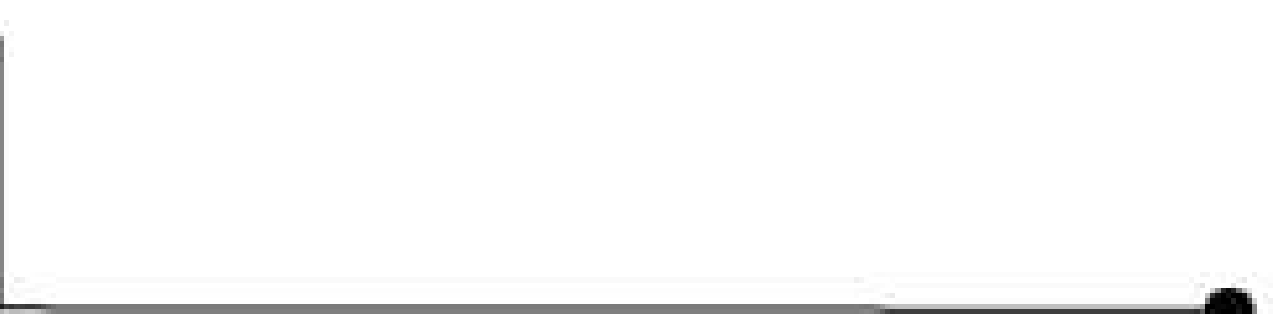
Wagyu mini cheeseburgers with  
pickles and tomato relish

**\$8.50** per piece



Slider. Suckling pig, pickled  
cucumber, slaw

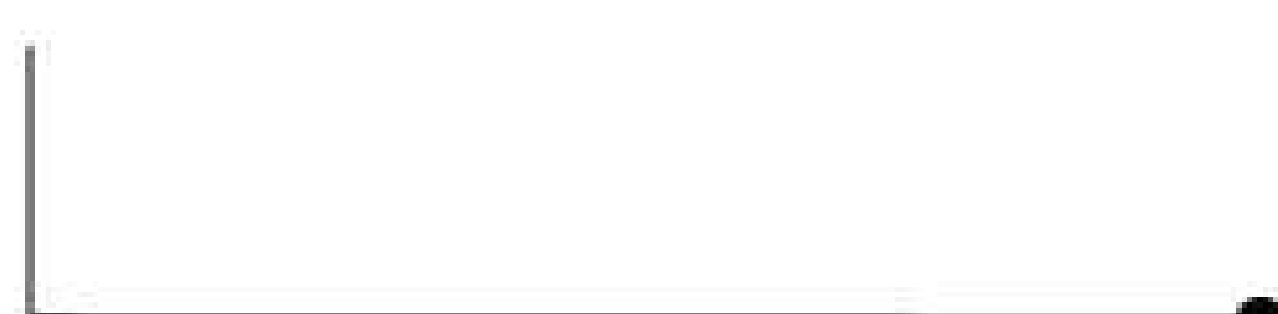
**\$8.50** per piece



Slider. Middle eastern falafel,  
hallomi, harissa and tzatziki



**\$8.50** per piece





# Dietary Specific Canapes

## \$5 per piece

- Rice paper rolls - Lemongrass coconut chicken 🥬🥚🌱 per piece (minimum 20)
- Rice paper rolls - Teriyaki beef 🥬🥚🌱 per piece (minimum 20)
- Rice paper rolls - Spicy tofu and green apple 🥬🥚🌱🌱 per piece (minimum 20)
- Rice paper rolls - Prawn and pickled mango 🥬🥚🌱 per piece (minimum 20)
- Nigiri - Vegan Tofu (minimum 20)

## All platters 12 pieces for \$48

- Sweet potato spinach croquette 🥬🥚🌱🌱
- Wild mushroom pate, trufe oil, gf tartlet
- Vegetable & Shitake spring rolls 🥬🥚🌱
- Plant based pancake 🌱





# Taco Package

**\$32 per person**

(minimum 30 pax)

**A mix of soft and hard shell tacos, build your own package.  
All elements come ready to go and then build your own tacos on site.**

## **Choose 2:**

Spicy southern style cajun chicken  
Smokey Korean Beef  
Crunchy Tempura Fish  
Marinated Pork Shoulder  
Sriracha tofu (vegan)

## **Garnishes to be served:**

Shredded iceberg lettuce  
Pico de gallo  
Traditional mole sauce  
Home-made guacamole  
Cream fraiche  
Pickled Shalot  
Freshly picked coriander





# Beverage and Disposables

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Mixes flavoured sparkling water	<b>\$4.00</b>
Orange juice premium 250ml	<b>\$4.00</b>
Orange juice premium 2Lt	<b>\$8.00</b>
Water still Individual	<b>\$4.00</b>
Water sparkling individual	<b>\$4.00</b>
Coco cola and Schweppes cans 250ml	<b>\$3.90</b>
Tea and coffee station with urn - per person	<b>\$5.00</b>
Include set up and pack away of station	
Extra	<b>\$50</b>
Bio plates small - pack of 10	<b>\$8.50</b>
Bio plates large - pack of 10	<b>\$12.50</b>
Wooden knives - set of 10	<b>\$5.00</b>
Wooden forks - set of 10	<b>\$5.00</b>
Wooden spoons - set of 10	<b>\$5.00</b>
Extra cocktail napkins - set of 50	<b>\$3.50</b>

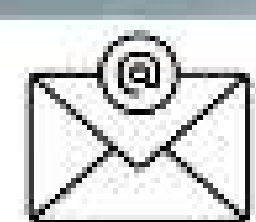


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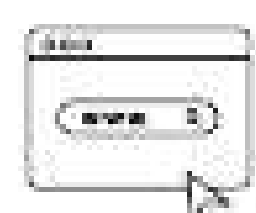
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