



DELIVERED CATERING MENU 2018

WINNER: 'EVENT CATERER 2017'

2017 SAVOUR AUSTRALIA AWARDS FOR EXCELLENCE - NSW



The Catering Project delivers crafted wholesome refined rustic catering and events, Sydney wide.

Catering Project specialises in refined rustic delivered catering for social and corporate occasions across Sydney. Using premium ingredients and produce, mini food creations are assembled in crafted collection boxes, designed to appeal to every palate, dietary requirement and location. Ideal for corporate catering or private catering clients, a range of offerings are available for:

- | | |
|---------------|-----------|
| BREAKFAST | CANAPÉS |
| MORNING TEA | BUFFET |
| LUNCH | GRAZING |
| AFTERNOON TEA | BEVERAGES |

From meetings to conferencing or large scale sit-down seminars and boardrooms, Catering Project has corporate catered needs covered. The specialised team of chefs fuse passion with flare and the very best in locally sourced produce to present wholesome, rustic food from the conveniently located CBD based kitchen.

Flexible bespoke packages are available, where options are limitless.
Specific crafted catering requests welcomed.
Corporate accounts available.
For staffed functions, see our Events and Occasions Brochure.

(02) 9251 2120
ORDERS@CATERINGPROJECT.COM.AU
@CATERING PROJECT
CATERINGPROJECT.COM.AU

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“FIRST IMPRESSIONS LAST WITH
THE FIRST MEAL OF THE DAY”



BREAKFAST
project

CRAFTED BREAKFAST COLLECTIONS AVAILABLE UNTIL 11AM DAILY



CLASSIC WARM BREAKFAST COLLECTION

Served warm

15 Bacon, sunny side free range egg & onion jam slider

\$69
15 pieces

CRAFTED BREAKFAST COLLECTIONS AVAILABLE UNTIL 11AM DAILY



MINI MUFFIN COLLECTION



15 Assorted fruit & chocolate mini muffins

\$35
15 pieces



SIGNATURE WARM BREAKFAST COLLECTION

Served warm

5 Egg omelette, baby spinach & grilled capsicum slider

5 Prosciutto, roast garlic & potato rosti with roast vegetable chutney slider

5 Chorizo, coleslaw & tomato relish slider

\$69
15 pieces



CLASSIC PASTRY COLLECTION



15 Assorted fruit & chocolate mini muffins

12 Assorted fruit & cinnamon danish

\$72
27 pieces



FRUIT SKEWER COLLECTION



14 Fresh fruit skewers

\$49
14 pieces



FRUIT BOX COLLECTION -LARGE



19 Whole seasonal fruit

1 Bunch grapes

Fresh strawberries

\$49
19 pieces

CRAFTED BREAKFAST COLLECTIONS AVAILABLE UNTIL 11AM DAILY



SAVOURY CROISSANT COLLECTION

8	Shaved double smoked ham & swiss cheese
4	Confit tomato & shaved parmesan VG
4	English spinach, dill salt & persian feta VG
\$62 16 pieces	



BIG BREAKFAST COLLECTION

5	Goats cheese kale & mushroom baby frittata VG GF
5	Pancetta, semi-dried tomato & basil baby frittata
10	Assorted fruit & chocolate mini muffins VG
4	Ciabatta: Jamón serrano, fig jam, rocket, brie & black pepper
4	Ciabatta: Cream cheese, grilled red peppers, spinach, sunflower seeds & pesto VG
4	Ciabatta: Smashed avocado, persian feta, dill salt, rocket & organic chia seeds
3	Mango and coconut chia pudding with tropical fruit compote pot VG GF DF
3	Housemade granola, vanilla yoghurt, almonds, berry compote, flax seeds & currants VG
\$139 38 pieces	



BABY FRITTATA COLLECTION

6	Goats cheese kale & mushroom VG GF
6	Pancetta, semi-dried tomato & basil
6	Smoked chicken, leek & goats cheese
6	Honey roasted pumpkin & persian feta VG
\$68 24 pieces	

CRAFTED BREAKFAST COLLECTIONS AVAILABLE UNTIL 11AM DAILY



FRUIT BOX COLLECTION - SMALL

VG GF DF	
9	Whole seasonal fruit
1	Bunch grapes
Fresh strawberries	
\$25 19 pieces	



SEASONAL FRUIT COLLECTION

VG GF DF	
Seasonal selection of fruits	
\$39 Small (4-5 serves) \$79 Large (10-12 serves)	



BREAKFAST CIABATTA COLLECTION

5	Jamón serrano, fig jam, rocket, brie & black pepper
5	Cream cheese, grilled red peppers, spinach, sunflower seeds & pesto VG
5	Smashed avocado, persian feta, dill salt, rocket & organic chia seeds VG
5	Double smoked ham, provolone, roma tomatoes, mixed leaf & seeded mustard
\$79 20 pieces	

CRAFTED BREAKFAST COLLECTIONS AVAILABLE UNTIL 11AM DAILY



HEALTHY BREAKFAST POT COLLECTION



- 6 Mango and coconut chia pudding with tropical fruit compote
- 6 Bircher muesli, passionfruit, dried cranberries, pistachios & coconut flakes

\$69
12 serves



CITY BREAKFAST COLLECTION



- 6 Bircher muesli, passionfruit, dried cranberries, pistachios & coconut flakes
- 6 Housemade granola, vanilla yoghurt, almonds, berry compote, flax seeds & currants

\$65
12 x 150ml pots



COUNTRY BREAKFAST COLLECTION



- 6 Berry yoghurt, raspberry & cocoa nibs
- 6 Housemade granola, vanilla yoghurt, almonds, berry compote, flax seeds & currants

\$65
12 x 150ml pots

CRAFTED BREAKFAST COLLECTIONS AVAILABLE UNTIL 11AM DAILY



BREAKFAST MILK BUN COLLECTION

- 5 Smashed avocado, persian feta, dill salt, rocket & organic chia seeds
- 5 Double smoked ham, provolone, roma tomatoes, mixed leaf & seeded mustard

\$55
10 pieces



SMASHED AVOCADO COLLECTION



- 9 Smashed avocado, persian feta, buckwheat, diced romas & quinoa pots
- 18 Charred baguette wedges, olive oil & sea salt

\$69
9 x 150ml pots
18 x baguette wedges



FRIAND COLLECTION



- 3 Nutella
- 3 Dark Chocolate
- 3 Blueberry
- 3 Raspberry

\$42
12 Pieces

CRAFTED BREAKFAST COLLECTIONS AVAILABLE UNTIL 11AM DAILY



BIG HEALTHY COLLECTION 

4	125ml freshly squeezed orange juice
4	125ml freshly squeezed cleanser: pineapple, beetroot, carrot, ginger, basil
4	125ml freshly squeezed green power juice: apple, cucumber, celery, kale, mint
7	Macadamia, blueberry, pepitas & sunflower seed muesli bar
7	Chia, barberry, coconut & protein bar
2	Organic nuts & puffed buckwheat bowl 175g
2	Fresh berries bowl 175g

Fresh strawberries 500g

\$135 Per Box
31 Pieces



HEALTHY SNACK COLLECTION 

7	Macadamia, blueberry, pepitas & sunflower seed muesli bar
7	Chia, barberry, coconut & protein bar
1	Organic nuts & puffed buckwheat bowl 200g
3	Fresh berries bowl 250g



\$65
14 pieces & 3 bowls



NYC PASTRY COLLECTION 

4	Nutella crème, chocolate soil & milk chocolate
4	Mandarin crème, freeze dried mandarin segments & white chocolate
4	Raspberry mascarpone, dehydrated raspberries & dark chocolate
8	Assorted fruit & cinnamon danish
12	Assorted fruit & chocolate mini muffins

\$99
32 pieces

CRAFTED BREAKFAST COLLECTIONS AVAILABLE UNTIL 11AM DAILY



SWEET LOAF COLLECTION 

5	Banana
5	Peach, raspberry, pistachio & hazelnut
5	Pear, blueberry, coconut & almond

\$53
15 pieces



LARGE RUSTIC MUFFIN COLLECTION 

5	Blackberry & dark chocolate
5	Nutella
4	Cherry & coconut
4	Apple crumble

\$72
13 pieces



BERRY QUINOA BREAKFAST SALAD COLLECTION 

12	Fresh berries, quinoa, mint & honey citrus dressing salad
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\$69
12 x 150ml pots

CRAFTED BREAKFAST COLLECTIONS AVAILABLE UNTIL 11AM DAILY



BIRCHER COLLECTION	
12	Bircher muesli, passionfruit, dried cranberries, pistachios & coconut flakes
\$65 12 x 150ml pots	

CRAFTED BREAKFAST COLLECTIONS AVAILABLE UNTIL 11AM DAILY



GRANOLA COLLECTION	
12	Housemade granola, vanilla yoghurt, almonds, berry compote, flax seeds & currants
\$65 12 x 150ml pots	



CHIA SEED PUDDING COLLECTION	
12	Blackberry chia pudding, coconut & berry compote
\$65 12 x 150ml pots	





YOGHURT COLLECTION	
12	Berry yoghurt, raspberry & cocoa nibs
\$65 12 x 150ml pots	

BREAKFAST INDIVIDUAL ITEMS AVAILABLE UNTIL 11AM DAILY

BREAKFAST CIABATTA ROLLS

Jamón serrano, fig jam, rocket, brie & black pepper

Cream cheese, grilled red peppers, spinach, sunflower seeds & pesto 

Smashed avocado, persian feta, dill salt, rocket & organic chia seeds 

Double smoked ham, provolone, roma tomatoes, mixed leaf & seeded mustard

\$4.5 each


MUFFINS

Chef's muffin selection: Sweet & Savoury available

Mini \$2.5 each
Large \$4.5 each
Gluten free vegan chocolate mini \$2.5 each

BREAKFAST OVAL MILK BUNS

Min. 6 of each type

Smashed avocado, persian feta, dill salt, rocket & organic chia seeds 

Double smoked ham, provolone, roma tomatoes, mixed leaf & seeded mustard

\$6 each

FRESH BERRIES, QUINOA, MINT & HONEY CITRUS DRESSING SALAD

150ml pots - Min. 6 of each type



Fresh berries, quinoa, mint & honey citrus dressing salad

\$6 each

HEALTHY BREAKFAST POTS

150ml pots - Min. 6 of each type



Housemade granola, vanilla yoghurt, almonds, berry compote, flax seeds & currants

Berry yoghurt, raspberry & cocoa nibs

\$5.5 each

Blackberry chia pudding, coconut & berry compote

Bircher muesli, passionfruit, dried cranberries, pistachios & coconut flakes

Fresh berries, quinoa, mint & honey citrus dressing breakfast salad

Mango and coconut chia pudding with tropical fruit compote pot

\$6 each


Smashed avocado, persian feta, buckwheat, diced romas & quinoa pots, charred baguette wedges, olive oil & sea salt


\$9 each

MINI SAVOURY CROISSANTS

Min. 6 of each type

Shaved double smoked ham & swiss cheese

Confit tomato & shaved parmesan 

English spinach, dill salt & persian feta 

\$3.7 each

MINI SWEET CROISSANTS

Min. 6 of each type

Nutella crème, chocolate soil & milk chocolate

Mandarin crème, freeze dried mandarin segments & white chocolate

Raspberry mascarpone, dehydrated raspberries & dark chocolate

\$3.5 each

BREAKFAST INDIVIDUAL ITEMS AVAILABLE UNTIL 11AM DAILY

BABY FRITTATA

Min. 6 of each type

Goats cheese kale & mushroom  

Pancetta, semi-dried tomato & basil

Smoked chicken, leek & goats cheese

Honey roasted pumpkin & persian feta  

\$2.9 each

WARM BREAKFAST SLIDERS

Min. 6 of each type

Egg white omelette, baby spinach & grilled capsicum slider 

Prosciutto, roast garlic & potato rosti with roast vegetable chutney slider

Chorizo, coleslaw & tomato relish slider

Bacon, sunny side free range egg & onion jam slider

\$4.6 each

HEALTH BOWLS

Min. 2 of each type



Fresh berries bowl 175g

\$8.5 each

Organic nuts & puffed buckwheat bowl 175g

\$9 each

INDIVIDUAL SMASHED AVOCADO POT

Min. 6 of each type



Smashed avocado, persian feta, buckwheat, diced roma tomatoes, quinoa pot

Charred baguette wedges (2 provided per pot)

\$9 each

FRUIT SKEWERS



Fresh fruit skewers with mint

\$3.8 each

HEALTH BARS

Min. 6 of each type



Protein health squares: vanilla, cranberry, flax seeds & almond

\$1.5 each

Macadamia, blueberry, pepitas & sunflower seed muesli bar

Chia, barberry, coconut & protein bar

\$3 each

PASTRY

Min. 6 of each type



Assorted mini fruit and cinnamon danish

\$3 each

SWEET LOAF



Banana

Peach, raspberry, pistachio & hazelnut

Pear, blueberry, coconut & almond

\$3.6 each



*"BECAUSE EVERYONE
LOVES SWEET TREATS"*



MORNING TEA

MORNING TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



MINI COOKIE COLLECTION	
We recommend 2 pieces pp. VG	
6	Peanut butter, salted caramel & dehydrated raspberry
6	Nutella, milk chocolate & praline
6	Chocolate chip
6	Granola
\$29 24 pieces	

MORNING TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



MINI MUFFIN COLLECTION	
VG	
15	Assorted fruit & chocolate mini muffins
\$35 15 pieces	



BIG MORNING TEA COLLECTION VG	
15	Assorted fruit & chocolate mini muffins
3ea	Banana bread Nutella friand Blueberry friand
3	Peach, raspberry, pistachio & hazelnut loaf
6	Belgian chocolate & walnut brownie GF
6	Espresso & hazelnut brownie GF
5	Cherry Ripe, white chocolate, dehydrated cherry & coconut mini doughnut
5	Kitkat, milk chocolate, crushed praline & caramel creme mini doughnut
\$139 49 pieces	



BROWNIE COLLECTION	
GF	
10	Belgian chocolate & walnut brownie
10	Espresso & hazelnut brownie
10	Black forest brownie
\$72 30 pieces	



NYC PASTRY COLLECTION	
VG	
4	Nutella crême, chocolate soil & milk chocolate
4	Mandarin crême, freeze dried mandarin segments & white chocolate
4	Raspberry mascarpone, dehydrated raspberries & dark chocolate
8	Assorted fruit & cinnamon danish
12	Assorted fruit & chocolate mini muffins
\$99 32 pieces	



FRUIT BOX COLLECTION - LARGE	
VG GF DF	
19	Whole seasonal fruit
1	Bunch grapes
Fresh strawberries	
\$49 19 pieces	

MORNING TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



MINI DOUGHNUT COLLECTION



5	Tim tam, dark chocolate & nutella
5	Cherry Ripe, white chocolate, dehydrated cherry & coconut
5	Kitkat, milk chocolate, crushed praline & caramel creme
\$49 15 pieces	

MORNING TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



SEASONAL FRUIT COLLECTION



Seasonal selection of fruits	
\$39 Small (4-5 serves) \$79 Large (10-12 serves)	



CLASSIC PASTRY COLLECTION



12	Assorted fruit & chocolate mini muffins
15	Assorted fruit & cinnamon danish
\$69 27 pieces	



FRIAND COLLECTION



3	Nutella
3	Dark chocolate
3	Blueberry
3	Raspberry
\$42 12 pieces	



SIGNATURE MINI BROWNIE COLLECTION



10	Caramel creme & blueberry
10	Coconut mascarpone & raspberry
10	Hazelnut chocolate creme & caramelised popcorn
\$79 30 pieces	



BABY FRITTATA COLLECTION

Served at room temperature
Approx 40mm diameter



6	Goats cheese kale & mushroom
6	Pancetta, semi-dried tomato & basil
6	Smoked chicken, leek & goats cheese
6	Honey roasted pumpkin & persian feta
\$65 24 pieces	

MORNING TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



SAVOURY CROISSANT COLLECTION

8	Shaved double smoked ham & swiss cheese
4	Confit tomato & shaved parmesan
4	English spinach, dill salt & persian feta
\$62 16 pieces	



SWEET LOAF COLLECTION

5	Banana
5	Peach, raspberry, pistachio & hazelnut
5	Pear, blueberry, coconut & almond
\$53 15 pieces	



NUTELLA LAMINGTON COLLECTION

18	Chocolate lamingtons filled with nutella
\$45 18 pieces	

MORNING TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



CHEESECAKE CUBE COLLECTION

14	Raspberry cheesecake cube, cookie crumbs, crisp pearls & raspberry dust
14	Nutella cheesecake cube, gold chocolate soil & gold flakes
\$65 28 pieces	



STRAWBERRIES & NUTELLA COLLECTION

35	Fresh large strawberries
1	Nutella chocolate dipping sauce 250ml
1	Dark chocolate dipping sauce 250ml
\$59 Approx 35 pieces	



BIG HEALTHY COLLECTION

4	125ml freshly squeezed orange juice
4	125ml freshly squeezed cleanser: pineapple, beetroot, carrot, ginger, basil
4	125ml freshly squeezed green power juice: apple, cucumber, celery, kale, mint
7	Macadamia, blueberry, pepitas & sunflower seed muesli bar
7	Chia, barberry, coconut & protein bar
2	Organic nuts & puffed buckwheat bowl 175g
2	Fresh berries bowl 175g
Fresh strawberries 500g	
\$135 Per Box 31 Pieces	

MORNING TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



LARGE RUSTIC MUFFIN COLLECTION



5	Blackberry & dark chocolate large muffin
5	Nutella large muffin
4	Cherry & coconut large muffin
4	Apple crumble large muffin

\$72
18 pieces

MORNING TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



FRUIT BOX COLLECTION -SMALL



9	Whole seasonal fruit
1	Bunch grapes
	Fresh strawberries

\$25
9 pieces



WELLNESS BREAKTIME COLLECTION



2	Organic nuts & puffed buckwheat bowl
16	Protein health squares: vanilla, cranberry, flax seeds & almond
2	Fresh berries bowl

\$65
16 pieces & 6 bowls



HEALTHY SNACK COLLECTION



7	Macadamia, blueberry, pepitas & sunflower seed muesli bar
7	Chia, barberry, coconut & protein bar
2	Organic nuts & puffed buckwheat bowl 175g
1	Fresh berries bowl 175g

\$65
14 pieces, 3 Bowls



FINGER SANDWICH COLLECTION

6	Cucumber sandwich with cream cheese, dill & chives
6	Huon smoked salmon, cucumber with herbed cream cheese
6	Free range chicken, aioli & parsley
6	Honey roasted ham with grain mustard mayonnaise
6	Egg & mayonnaise sandwich with shallots & watercress
6	Rare roast beef & fresh horseradish cream

\$89
36 fingers



MINI ECLAIR COLLECTION



10	Hazelnut chocolate mini éclair
10	Raspberry mini éclair
10	Citrus mini éclair

\$89
30 pieces

MORNING TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



**SIGNATURE SWEET
TARTLET COLLECTION**



12	Cocoa nibs, Dark chocolate & raspberry
14	Yuzu curd & swiss meringue tart
7	Green tea matcha white chocolate & raspberry
\$99 33 pieces	

MORNING TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY

AFTERNOON TEA



AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



BIG AFTERNOON TEA COLLECTION



5	Tim tam, dark chocolate & nutella mini doughnut
5	Cherry Ripe, white chocolate, dehydrated cherry & coconut mini doughnut
7	Raspberry cheesecake cube, cookie crumbs, crisp pearls & raspberry dust
7	Nutella cheesecake cube, gold chocolate soil & gold flakes
7	Belgian chocolate & walnut brownie (GF)
7	Espresso & hazelnut brownie (GF)
15	Chocolate lamington filled with nutella
4	Crystallised rose petals & white chocolate dipped strawberry
4	Chocolate rocks, chocolate soil & dark chocolate dipped strawberry

\$169 Per Box
61 Pieces

MINI COOKIE COLLECTION

We recommend 2 pieces pp.



6	Peanut butter, salted caramel & dehydrated raspberry
6	Nutella, milk chocolate & praline
6	Chocolate chip
6	Granola

\$29
24 pieces



AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



MINI MUFFIN COLLECTION



15	Assorted fruit & chocolate mini muffins
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\$35
15 pieces

SEASONAL FRUIT COLLECTION



Seasonal selection of fruits

\$39 Small (4-5 serves)
\$79 Large (10-12 serves)



FRUIT BOX COLLECTION - LARGE



19	Whole seasonal fruit
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1	Bunch grapes
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Fresh strawberries

\$49
19 pieces



AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



MINI DOUGHNUT COLLECTION	
VG	
5	Tim tam, dark chocolate & nutella
5	Cherry Ripe, white chocolate, dehydrated cherry & coconut
5	Kitkat, milk chocolate, crushed praline & caramel creme
\$49 15 pieces	



NYC PASTRY COLLECTION	
VG	
4	Nutella crème, chocolate soil & milk chocolate
4	Mandarin crème, freeze dried mandarin segments & white chocolate
4	Raspberry mascarpone, dehydrated raspberries & dark chocolate
8	Assorted fruit & cinnamon danish
12	Assorted fruit & chocolate mini muffins
\$99 32 pieces	



STRAWBERRIES & NUTELLA COLLECTION	
VG GF	
35	Fresh large strawberries
1	Nutella chocolate dipping sauce 250ml
1	Dark chocolate dipping sauce 250ml
\$59 Approx 35 pieces	

AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



FRUIT BOX COLLECTION - SMALL	
VG GF DF	
9	Whole seasonal fruit
1	Bunch grapes
Fresh strawberries	
\$25 9 pieces	



FRIAND COLLECTION	
VG	
3	Nutella
3	Dark chocolate
3	Blueberry
3	Raspberry
\$42 12 pieces	



SWEET LOAF COLLECTION	
VG	
5	Banana
5	Peach, raspberry, pistachio & hazelnut
5	Pear, blueberry, coconut & almond
\$53 15 pieces	

AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



CLASSIC PASTRY COLLECTION



12	Assorted fruit & chocolate mini muffins
15	Assorted fruit & cinnamon danish
\$69 27 pieces	

AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



CHEESECAKE CUBE COLLECTION



14	Raspberry cheesecake cube, cookie crumbs, crisp pearls & raspberry dust
14	Nutella cheesecake cube, gold chocolate soil & gold flakes
\$65 28 pieces	



BROWNIE COLLECTION



10	Belgian chocolate & walnut brownie
10	Espresso & hazelnut brownie
10	Black forest brownie
\$69 30 pieces	



SIGNATURE BROWNIE COLLECTION



10	Caramel creme & blueberry mini brownie
10	Coconut mascarpone & raspberry mini brownie
10	Hazelnut chocolate creme & caramelised popcorn mini brownie
\$85 30 pieces	



NUTELLA LAMINGTON COLLECTION



18	Chocolate lamingtons filled with nutella
\$45 18 pieces	



SIGNATURE SWEET TARTLET COLLECTION



12	Cocoa nibs, Dark chocolate & raspberry
14	Yuzu curd & swiss meringue tart
7	Green tea matcha white chocolate & raspberry
\$99 33 pieces	

AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



RUSTIC MUFFIN COLLECTION - LARGE



5	Blackberry & dark chocolate large muffin
5	Nutella large muffin
4	Cherry & coconut large muffin
4	Apple crumble large muffin
\$65 18 pieces	

AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



SWEET BITES COLLECTION



10	Vanilla waffle basket, blueberry cheesecake & chocolate soil
8	Hazelnut & chocolate wafer cannoli
8	Caramel & chocolate wafer cannoli
4	Yuzu curd & swiss meringue tart
6	Cocoa nibs, dark chocolate & raspberry tart
6	Green tea matcha white chocolate & raspberry tart
\$115 42 pieces	



SAVOURY BITES COLLECTION

4	Cucumber, cream cheese, dill, & chives finger sandwich
4	Huon smoked salmon, cucumber & herbed cream cheese finger sandwich
4	Free range chicken, aioli & parsley finger sandwich
7	Smoked chicken, leek & goats cheese baby frittata
7	Honey roasted pumpkin & persian feta baby frittata
\$59 20 pieces	



MINI ECLAIR COLLECTION

10	Hazelnut chocolate mini éclair
10	Raspberry mini éclair
10	Citrus mini éclair
\$89 30 pieces	



WELLNESS BREAKTIME COLLECTION

2	Organic nuts & puffed buckwheat bowl
16	Protein health squares: vanilla, cranberry, flax seeds & almond
2	Fresh berries bowl
\$65 16 pieces & 6 bowls	



WAFFLE BASKET COLLECTION

15	Vanilla waffle basket, blueberry cheesecake & chocolate soil
20	Chocolate waffle basket, balsamic strawberries, whipped white chocolate & almond soil
\$109 35 pieces	



AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



FINGER SANDWICH COLLECTION

6	Cucumber sandwich with cream cheese, dill & chives VG
6	Huon smoked salmon, cucumber with herbed cream cheese
6	Free range chicken, aioli & parsley
6	Honey roasted ham with grain mustard mayonnaise
6	Egg & mayonnaise sandwich with shallots & watercress VG
6	Rare roast beef & fresh horseradish cream

\$89
36 fingers



DIPS COLLECTION **VG**

1	Roast beetroot & herb dip GF
1	Hummus dip
1	Semi dried tomato & feta dip

Crudités: carrot, celery, cucumber & red pepper batons, rosemary grissini & lavosh, marinated olives, orange, rosemary, chilli, garlic & lemon

\$59
6-8 serves



AFTERNOON SHARE COLLECTION

4	Selection of premium charcuterie
1	Wedge double cream australian brie 125g VG
1	Wedge blue cheese 125g VG
1	Roast beetroot & herb dip VG GF DF
1	Hummus dip VG GF DF
1	Marinated olives, orange, rosemary, chilli, garlic & lemon VG
1	Pickled cornichons, baby onions & baby red peppers VG

Grapes, muscatels, dehydrated apple & strawberries, rosemary grissini, lavosh & gluten free sea salt wafers **VG**

\$159
(10-15 serves)

AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



ARTISANAL CHEESE COLLECTION **VG**

3 Artisanal Cheeses:
Maffra mature red wax cheddar
Tarago river gippsland brie
Tarago river blue orchid

strawberries, grapes, fig jam, dehydrated apples, gluten free sea salt wafers, rosemary grissini & lavosh bites

\$42 Small 3-4 serves
\$99 Large 10-12 serves



CHARCUTERIE COLLECTION

4	Selection of premium charcuterie
1	Roast beetroot & herb dip VG GF
1	Hommus dip VG
1	Marinated olives, orange, rosemary, chilli, garlic lemon VG

Picked cornichons, baby onions & red peppers
Rosemary grissini, lavosh bites & gluten free sea salt wafers **VG**

\$85
8-10 serves





BABY FRITTATA COLLECTION

6	Goats cheese kale & mushroom VG GF
6	Pancetta, semi-dried tomato & basil
6	Smoked chicken, leek & goats cheese
6	Honey roasted pumpkin & persian feta VG

\$65
24 pieces

MORNING/AFTERNOON TEA INDIVIDUAL ITEMS AVAILABLE UNTIL 5PM DAILY

CANAPE BROWNIES
min. 6 of each type, approx 45mm long


 

Caramel creme & blueberry mini brownie

Coconut mascarpone & raspberry mini brownie

Hazelnut chocolate creme & caramelised popcorn mini brownie

\$2.9 each

FRIENDS 

Nutella friand



Dark chocolate friand

Blueberry friand

Raspberry friand

\$3.5 each

MINI BROWNIES
min. 6 of each type


Belgian chocolate & walnut brownie

Espresso & hazelnut brownie

Black forest brownie

\$2.6 each

SWEET TARTLETS
min. 10 each, approx 38mm diameter each




Cocoa nibs, dark chocolate & raspberry tart

Yuzu curd & swiss meringue tart

Green tea matcha white chocolate & raspberry tart

\$3 each


CHEESECAKE CUBES
min. 6 of each type



Raspberry cheesecake cube, cookie crumbs, crisp pearls & raspberry dust

Nutella cheesecake cube, gold chocolate soil & gold flakes


\$3 each

MUFFINS 

Chef's muffin selection: Sweet & Savoury available

Mini \$2.5 each
Large \$4.5 each
Gluten free vegan chocolate mini \$2.5 each

MINI SWEET CROISSANTS
min. 6 of each type




Nutella crème, chocolate soil & milk chocolate

Mandarin crème, freeze dried mandarin segments & white chocolate

Raspberry mascarpone, dehydrated raspberries & dark chocolate


\$3.5 each

PASTRY
min. 6 of each type




Assorted fruit danish

Cinnamon scrolls

Croissants with jam & butter 

\$3 each

MORNING/AFTERNOON TEA INDIVIDUAL ITEMS AVAILABLE UNTIL 5PM DAILY

SWEET LOAF 

Banana

Peach, raspberry, pistachio & hazelnut


Pear, blueberry, coconut & almond

\$3.6 each


MINI SAVOURY CROISSANTS
min. 6 of each type
delivered at room temperature

Shaved double smoked ham & swiss cheese

Confit tomato & shaved parmesan 

English spinach, dill salt & persian feta 

\$3.9 each

HEALTH BARS 

Cranberry, flax seeds, almond & vanilla mini square


\$1.5 each

Macadamia, blueberry, pepitas & sunflower seed muesli bar

Chia, barberry, coconut & protein bar


\$3 each

BABY FRITTATA
min. 6 of each type

Goats cheese kale & mushroom  

Pancetta, semi-dried tomato & basil

Smoked chicken, leek & goats cheese

Honey roasted pumpkin & persian feta  


\$2.8 each

FRESH FRUIT SKEWERS
min. 6

\$3.8 each

WAFFLE BASKETS
min. 6 of each type



Vanilla waffle basket, blueberry cheesecake & chocolate soil

Chocolate waffle basket, balsamic strawberries, whipped white chocolate & almond soil

\$3.50 each



“LUNCH LIKE A BOSS –
FUEL UP, POWER ON”

LUNCH
project

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



BREAD PROJECT

Catering Project's Signature Lunch Offering

Selection of gourmet sandwiches, mini wraps, mini baguettes & mini rustic rolls

\$9.90 per serve (3 pieces)

We recommend 4-5 pieces per person

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



TRIANGLE SANDWICH COLLECTION

A selection of gourmet fillings which includes a range of premium meats & vegetarian offerings (35 points) (20% vegetarian)

\$72 per box (35 points)

We recommend 2 sandwiches (8 points) per person



LUNCH CIABATTA COLLECTION

- 5 Double smoked ham, beetroot, pickles, avocado, seeded mustard & rocket
- 5 Honey roasted pumpkin, persian feta, buckwheat, rocket & beetroot relish
- 5 Chicken schnitzel with smashed avocado, baby cos & aioli
- 5 Roasted beef, provolone, pickled pear, avocado, dijon mustard & rocket

\$92
20 pieces



EAST SIDE SLIDER COLLECTION

- 8 Peking duck with greens, buckwheat, chilli & ginger plum sauce
- 8 Vietnamese chicken, carrot, watercress, coriander aioli
- 8 Fennel infused pork with slaw & beetroot relish
- 8 Shaved vegetables with hummus, buckwheat, golden raisins & harissa
- 1 Box housemade sweet potato & beetroot crisps

\$149
32 pieces



SCHNITTY SOFT BAGUETTE COLLECTION

- 5 Housemade chicken schnitzel, cos & mayonnaise
- 5 Housemade chicken schnitzel with rainbow slaw & sriracha aioli

\$65
10 pieces



2FT SUB COLLECTION

4 x 2ft subs, each cut into 8

- 1 Pepper crusted roast beef, seeded mustard sauce, goats cheese & rocket
- 1 Shaved vegetables with hummus, buckwheat, golden raisins & harissa
- 1 Fennel infused pork with slaw & beetroot relish
- 1 Peking duck with greens, buckwheat, chilli & ginger plum sauce

\$119
32 pieces

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



EXECUTIVE SOFT BAGUETTE COLLECTION	
5	Peking duck with greens, buckwheat, chilli & ginger plum sauce
5	Fennel infused pork with slaw & beetroot relish
\$69 10 pieces	



FINGER SANDWICH COLLECTION	
6	Cucumber sandwich with cream cheese, dill & chives (V)
6	Huon smoked salmon, cucumber with herbed cream cheese
6	Free range chicken, aioli & parsley
6	Honey roasted ham with grain mustard mayonnaise
6	Egg & mayonnaise sandwich with shallots & watercress (V)
6	Rare roast beef & fresh horseradish cream
\$89 36 fingers	



WEST SIDE SLIDER COLLECTION	
8	Saltbush lamb, feta cheese, zucchini, tomatoes & tzatziki
8	Prosciutto, pear, taleggio & rocket mayonnaise
8	Pastrami, tomato relish, roasted capsicum & greens
8	Pepper crusted roast beef, seeded mustard sauce, goats cheese & rocket
1	Box housemade sweet potato & beetroot crisps (V)
\$149 32 pieces	

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



RAINBOW BABY SLIDER COLLECTION	
7	Green baby slider: Moroccan chicken, tabouli, hummus and tzatziki, polenta crust.
7	Orange baby slider: Roasted vegetables, baby spinach, semi dried tomato & pesto aioli (V)
6	Charcoal baby slider: Scorched salmon, goats cheese, confit fennel and rocket.
7	Yellow baby slider: Confit duck breast, guacamole, pickled cucumber and herbs.
7	Pink baby slider: Wagyu beef carpaccio, parmesan and horseradish crème, baby herb salad.
\$119 34 pieces	



CIABATTA & SALAD COLLECTION	
3	Roasted cauliflower, crispy kale, quinoa, tomato & chickpea mini salad (V)
3	Kale pesto, cherry tomatoes & fusilli pasta mini salad (V)
4	Ciabatta: Double smoked ham, beetroot, pickles, avocado, seeded mustard & rocket
4	Ciabatta: Honey roasted pumpkin, persian feta, buckwheat, rocket & beetroot relish (V)
4	Ciabatta: Chicken schnitzel with smashed avocado, baby cos & aioli
\$85 per box 18 pieces	



RUSTIC SANDWICH COLLECTION	
18	Selection of gourmet sandwiches cut in half
\$75 18 pieces	

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



TORTILLA WRAP COLLECTION - LARGE

We recommend 3 per person

A selection of gourmet fillings which includes a range of premium meats and also vegetarian offerings. See menus for sample combinations.

\$112
30 pieces



TORTILLA WRAP COLLECTION - SMALL

We recommend 3 per person

A selection of gourmet fillings which includes a range of premium meats and also vegetarian offerings. See menus for sample combinations.

\$57
15 pieces



VEGETARIAN LUNCH COLLECTION



- 5 Moroccan couscous with tzatziki & caramelised fig mini wrap
- 4 Roasted capsicum, hummus, avocado & feta mini rustic roll
- 6 Goats curd, cucumber, red onion, alfalfa, grated carrot & radish triangle sandwiches
- 4 Honey roasted pumpkin, persian feta, buckwheat, rocket & beetroot relish mini rustic roll
- 5 Falafel, tabouli, hummus & housemade ranch dressing mini wrap

\$89
24 pieces

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



TORTILLA WRAP BITES COLLECTION

20 pieces each with toothpick

Selection of gourmet mini bite wraps

\$45
20 pieces



GLUTEN FREE ROLL COLLECTION

Selection of 2 rolls with millet seeds or poppyseeds. Each roll 45g before ingredients added.



- 1 Gluten free mini loaf
- 1 Gluten free mini loaf with meat protein

\$15 per box



SCHNITZEL BITES COLLECTION

Served at room temperature

- 20 Housemade chicken schnitzel bites. Approx 60g each
- 1 Caper aioli
- 1 Sriracha aioli
- 12 Lemon wedges

\$69
20 pieces

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



UPTOWN COLLECTION	
Served warm	
(GF)	
6	Grilled salmon fillet spiced with tamari. Approx. 90g each
6	Lemon wedges
1	Caper aioli
\$54 6 pieces	



DOWNTOWN COLLECTION	
Served warm	
(DF) (GF)	
10	Red wine & miso marinated lamb cutlets
6	Lemon wedges
1	Chimichurri
\$75 10 pieces	



SPICY DRUMSTICKS COLLECTION	
Served warm	
(GF)	
12	Spicy cajun chicken drumsticks
12	Lemon wedges
Tarragon aioli (1) Chimichurri (1)	
\$45 12 pieces	

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



KING PRAWN COLLECTION	
8	Fresh king prawns served w lime aioli, lemons & lime
\$99 24 pieces	



BUTTERMILK DRUMSTICKS COLLECTION	
Served warm	
(GF)	
12	Roasted buttermilk chicken drumsticks, roasted with lemon & oregano
12	Lemon wedges
Tarragon aioli (1) Sriracha aioli (1)	
\$45 12 pieces	



DAMPER ROLLS COLLECTION	
(VG)	
20	Batch baked soft damper rolls – white, wholemeal & rye
Unsalted butter (1) Extra virgin olive oil & balsamic vinegar (1) Sea salt flakes	
\$29 20 pieces	

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



ARTISANAL CHEESE COLLECTION VG

3 Artisanal Cheeses:
 Maffra mature red wax cheddar
 Tarago river gippsland brie
 Tarago river blue orchid

strawberries, grapes, fig jam, dehydrated apples,
 gluten free sea salt wafers, rosemary grissini &
 lavosh bites

\$42 Small 3-4 serves
\$99 Large 10-12 serves



DIPS COLLECTION VG

1	Roast beetroot & herb dip GF
1	Hummus dip
1	Semi dried tomato & feta dip

Crudités: carrot, celery, cucumber & red pepper
 batons, rosemary grissini & lavosh, marinated olives,
 orange, rosemary, chilli, garlic & lemon

\$59
 6-8 serves



SUSHI COLLECTION GF DF
 Preservative free, incl. vegetarian options

Chef's selection of nori rolls & nigiri

Soy sauce (1) wasabi (1) pickled ginger (1)
 kewpie mayo (1) VG

\$105
 44 pieces

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



CHARCUTERIE COLLECTION

4	Selection of premium charcuterie
1	Roast beetroot & herb dip VG GF
1	Hommus dip VG
1	Marinated olives, orange, rosemary, chilli, garlic lemon VG
1	Picked cornichons, baby onions & red peppers Rosemary grissini, lavosh bites & gluten free sea salt wafers VG

\$85
 8-10 serves



AFTERNOON SHARE COLLECTION

4	Selection of premium charcuterie
1	Wedge double cream australian brie 125g VG
1	Wedge blue cheese 125g VG
1	Roast beetroot & herb dip VG GF DF
1	Hummus dip VG GF DF
1	Marinated olives, orange, rosemary, chilli, garlic & lemon VG
1	Pickled cornichons, baby onions & baby red peppers VG

Grapes, muscatels, dehydrated apple & strawberries,
 rosemary grissini, lavosh bites & gluten free sea salt wafers

\$159
 (10-15 serves)



BOX HOUSEMADE CRISPS VG DF

Sweet potato & beetroot crisps. Approx 150g

\$10
 Approx. 150g

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



PARTY PACK COLLECTION	
8	Chunky beef pie
8	Chicken & leek pie
10	Premium beef sausage roll
8	Sweet potato, red capsicum, leek & cheese quiche
Tomato relish (1), BBQ (1) Sriracha gravy (1)	
\$119 34 pieces	



WEST SIDE PARTY COLLECTION	
12	Red bean & fennel empanadas
12	Chilli beef empanadas
Tomato & coriander relish (1) Sumac mayonnaise (1)	
\$89 24 pieces	



VEGETARIAN RICEPAPER ROLL COLLECTION - LARGE	
24	Vegetarian omelette, pickled carrot, coriander & vermicelli noodle ricepaper roll
Nuoc cham sauce (1) Soy, chilli & shallot sauce (1) Peanut & tamari sauce (1)	
\$105 24 pieces	

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



VEGETARIAN PARTY PACK COLLECTION	
16	Sweet potato, red capsicum, leek & cheese quiche
8	Korma curry, lime & mint vegetable pies
8	Spinach ricotta puff pastry rolls
Tomato relish (1), BBQ (1) Sriracha gravy (1)	
\$119 32 pieces	



BIG ORIENTAL COLLECTION	
8	BBQ peking duck, oriental pancake, hoi sin sauce & cucumber
8	Vegetarian omelette, pickled carrot, coriander & vermicelli noodle ricepaper roll
8	Vietnamese satay prawn, cucumber, mint, & pickled daikon ricepaper roll
8	BBQ lemon grass chicken, vietnamese mint, carrot & coriander ricepaper roll
8	Salmon nigiri
8	Prawn nigiri
4	Avocado & cucumber maki roll
4	California maki roll
4	Crispy chicken & cucumber roll
Nuoc cham sauce (1) Soy, chilli & shallot sauce (1) Peanut & tamari sauce (1)	
\$185 60 pieces	



VEGETARIAN CROQUETTE COLLECTION	
40	Mango & thyme croquettes
Thai sweet chilli dipping sauce (1) Tomato & coriander relish (1) Sumac mayonnaise (1)	
\$119 40 pieces	

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



COMBINATION RICEPAPER ROLL COLLECTION (GF)

- 8 Vegetarian omelette, pickled carrot, coriander & vermicelli noodle ricepaper roll (VG)
 - 8 Vietnamese satay prawn, cucumber, mint, & pickled daikon ricepaper roll
 - 8 BBQ lemon grass chicken, vietnamese mint, carrot & coriander ricepaper roll
- Nuoc cham dipping sauce (1) Soy, ginger, chilli & shallot dipping sauce (1) Peanut & tamari dipping sauce (1)

\$109
24 pieces

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



PRAWN RICEPAPER ROLL COLLECTION (GF)

- 24 Tiger prawn & green mango rice paper rolls

Nuoc cham dipping sauce (1) Soy, ginger, chilli & shallot dipping sauce (1) Peanut & tamari dipping sauce (1)

\$105
24 pieces



BIG TART COLLECTION

- 10 Kale & broccoli, woodside goats curd & cherry tomato tart (VG)
- 10 Duck ragout & petite basil leaf tart
- 10 Chorizo, basil, goats cheese & red onion marmalade tart
- 9 Chicken, leek, blue cheese & walnut tart
- 9 Roast pumpkin, persian feta & olive tapenade (VG)

\$169
48 pieces



SOHO CANAPE COLLECTION

- 10 Tasmania smoked salmon, crème fraîche & dill tart
- 10 Wild mushroom, garlic crisp, parmesan flakes & olive oil tart (VG)

\$79
20 pieces



VEGETARIAN CANAPE COLLECTION (VG)

- 10 Kale & broccoli, woodside goats curd & cherry tomato tart
- 10 Roast pumpkin, persian feta & olive tapenade

\$79
20 pieces



EAST END CANAPE COLLECTION

- 10 Duck ragout & petite basil leaf tart
- 10 Lemon ricotta, smashed peas, mint & broad beans tart (VG)

\$79
20 pieces



CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



WEST END CANAPE COLLECTION 

10	Chorizo, basil, goats cheese & red onion marmalade tart
10	Chicken, leek, blue cheese & walnut tart
\$79 20 pieces	



CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY




DUCK PANCAKE COLLECTION

30	BBQ peking duck, oriental pancake, hoi sin sauce & cucumber
\$129 30 pieces	








VOL-AU-VENT COLLECTION

12	Smoked chicken & tarragon aioli
12	Roast spring vegetables, olive purée & crumbed feta 
\$89 24 pieces	



SALAD COLLECTION

Served chilled

3	Thai beef salad with sweet & sour asian dressing  
3	Bean salad with barley, snow pea leaf, heirloom tomato, avocado purée & lemon thyme dressing   
\$69 6 mini boxes	



LARGE FRUIT BOX COLLECTION



19	Whole seasonal fruit
1	Bunch grapes
Fresh strawberries	
\$49 19 pieces	

LUNCH INDIVIDUAL ITEMS AVAILABLE FROM 11AM DAILY

INDIVIDUAL MINI ROLLS/SLIDERS/CIABATTA

We recommend 3 per person
Minimum 6 pieces

A selection of gourmet fillings which includes a range of premium meats and also vegetarian offerings. See menus for sample combinations.

\$4.8 each

HOUSEMADE CHICKEN SCHNITZEL BITES

Minimum 10 pieces

Housemade chicken schnitzel bites. Approx 60gr each.

\$3.60 per piece

INDIVIDUAL MINI BAGUETTES


We recommend 3 per person
Minimum 6 pieces


A selection of gourmet fillings which includes a range of premium meats and also vegetarian offerings. See menus for sample combinations

\$4 each

GLUTEN FREE INDIVIDUAL ROLLS

Selection of 2 rolls with millet seeds or poppyseeds.
Each roll 45g before ingredients added.
Minimum 6 pieces
Minimum 1 days notice

Gluten free mini loaf 

Gluten free mini loaf with meat protein 

\$4 each

ROASTED BUTTERMILK CHICKEN DRUMSTICKS ROASTED WITH LEMON & OREGANO

Minimum 6 pieces


\$4 each

SPICY CAJUN CHICKEN DRUMSTICKS

Minimum 6 pieces


\$4 each

SOFT BAGUETTES

Min. 6 of each type
1 days notice

Housemade chicken schnitzel, cos & mayonnaise soft

Housemade chicken schnitzel with rainbow slaw & sriracha aioli

\$6.5 each

EXECUTIVE SOFT BAGUETTES

Min. 6 of each type
1 days notice

Peking duck with greens, buckwheat, chilli & ginger plum sauce

Fennel infused pork with slaw & beetroot relish

\$7 each

GRILLED SALMON FILLET SPICED WITH TAMARI

Minimum 6 pieces


Grilled salmon fillet spiced with tamari. Approx 90gr each.

\$9 per piece

INDIVIDUAL MINI WRAPS


We recommend 3 per person

A selection of gourmet fillings which includes a range of premium meats and also vegetarian offerings. See menus for sample combinations.


\$4 each


BABY FRITTATA

Minimum 6 each
Delivered at room temperature
Approx 40mm diameter

Goats cheese kale & mushroom baby frittata 

Pancetta, semi-dried tomato & basil baby frittata

Smoked chicken, leek & goats cheese baby frittata 

Honey roasted pumpkin & persian feta baby frittata 

\$2.8 each

LUNCH INDIVIDUAL ITEMS AVAILABLE FROM 11AM DAILY

SUSHI: CHEF'S SELECTION OF NORI ROLLS & NIGIRI. SOME VEGETARIAN

Minimum 20


Chef's selection of nori rolls & nigiri. Some vegetarian

\$2.4 each

INDIVIDUAL TORTILLA WRAP BITES

We recommend per person
Each with toothpick
Minimum 12 pieces

A selection of gourmet fillings which includes a range of premium meats and also vegetarian offerings. See menus for sample combinations.

\$2.4 each

INDIVIDUAL RUSTIC SANDWICHES CUT IN HALF

We recommend 2 sandwiches (4 halves) per person
Minimum 6 sandwiches

A selection of gourmet fillings which includes a range of premium meats and also vegetarian offerings. See menus for sample combinations.

\$8.50 per sandwich

INDIVIDUAL GLUTEN FREE RECTANGLE SANDWICHES

We recommend 2 sandwiches (8 points) per person


Gluten free sandwiches with a selection of gourmet fillings which includes a range of premium meats and also vegetarian offerings. See menus for sample combinations.

\$9.9 per sandwich

BATCH BAKED SOFT DAMPER ROLLS WITH OIL, BUTTER & SALT

Minimum 6 pieces


Batch baked soft damper rolls – white, wholemeal & rye

Unsalted butter (1) Extra virgin olive oil & balsamic vinegar
(1) Sea salt flakes (1)

\$1.5 per piece

RED WINE & MISO MARINATED LAMB CUTLETS

Minimum 6 pieces


\$7 per piece

BOX HOUSEMADE CRISPS



Sweet potato & beetroot crisps - Approx 150gr.

\$10 per box

INDIVIDUAL TRIANGLE SANDWICHES

We recommend 2 sandwiches (8 points) per person
Minimum 6 sandwiches


A selection of gourmet fillings which includes a range of premium meats and also vegetarian offerings. See menus for sample combinations.

\$8.5 each

INDIVIDUAL FINGER SANDWICHES


We recommend 2 sandwiches (6 fingers) per person
Min. 2 sandwiches of each type
Minimum 6 sandwiches

Honey roasted ham with house grain mustard mayonnaise

Cucumber sandwich with cream cheese, dill, & chives 

Huon smoked salmon, cucumber with herbed cream cheese

Free range chicken, aioli & parsley

Egg & mayonnaise sandwich with chopped shallots & watercress 

Rare roast beef & fresh horseradish cream

\$7.5 each sandwich

EMPANADAS

Min. 10 pieces, 1 days notice

Red bean & fennel empanadas 

Chilli beef empanadas

\$3.8 each

“THE ULTIMATE
FORK FOOD”





SALAD
project

CRAFTED SALAD COLLECTIONS AVAILABLE FROM 11AM DAILY



EAST SIDE SALAD BOX COLLECTION

Served chilled




- 3 Peking duck, cucumber, shallot, edamame & chinese black sesame seed dressing salad
- 3 Roasted cauliflower, crispy kale, quinoa, tomato & chickpea salad  

\$59
6 x mini boxes



WEST SIDE SALAD BOX COLLECTION

Served chilled





- 3 Kale pesto, cherry tomatoes & fusilli pasta salad  
- 3 Chicken, charred mango, spring slaw, blood orange & rocket salad 

\$59
6 x mini boxes



SALAD COLLECTION

Served chilled


- 3 Thai beef salad with sweet & sour asian dressing  
- 3 Bean salad with barley, snow pea leaf, heirloom tomato, avocado purée & lemon thyme dressing  

\$69
6 x mini boxes


CRAFTED SALAD COLLECTIONS AVAILABLE FROM 11AM DAILY





SALADS

Bean Salad, barley, snow pea leaf, heirloom tomato, avocado puree, & lemon thyme dressing 

Thai beef with sweet & sour Asian dressing


Roasted cauliflower, crispy kale, quinoa, tomato & chickpea salad  

Kale pesto, cherry tomatoes & fusilli pasta salad  

Roast beetroot, fennel, squash, red onion, red wine & dijon mustard dressing salad  

Individual Box \$9.9
Small Share Box \$29 3-4 guests
Large Share Box \$69 8-10 guests

SALADS




Chicken, charred mango, spring slaw, blood orange & rocket salad 



Peking duck, cucumber, shallot, edamame & chinese black sesame seed dressing salad




Smoked chicken, avocado, radicchio, rocket & baby gem salad 

Individual Box \$9.9
Small Share Box \$32 3-4 guests
Large Share Box \$75 8-10 guests

SIDE SALADS

Green beans, sugar snaps, poppy seeds & lemon vinaigrette   

Baby cos salad with green peas, beans, mint & aioli  

Steamed broccolini with almonds   

Individual Box \$6.5
Small Share Box \$22 3-4 guests
Large Share Box \$49 8-10 guests

"LIQUID GOODNESS IN A BOTTLE"



BEVERAGE
project

CRAFTED BEVERAGE COLLECTIONS AVAILABLE FROM 7AM DAILY



SIGNATURE JUICE COLLECTION	
2	250ml freshly squeezed orange juice
2	250ml freshly squeezed cleanser: pineapple, beetroot, carrot, ginger & basil
2	250ml freshly squeezed watermelon & basil juice
2	250ml freshly squeezed green power juice: apple, cucumber, celery, kale & mint
2	250ml coconut water
\$45 10 bottles	

CRAFTED BEVERAGE COLLECTIONS AVAILABLE FROM 7AM DAILY



GROVE 100% JUICE COLLECTION	
100% Australian squeezed and pressed whole fruit, made in Australia, no preservatives, no added sugar and no concentrates.	
5	350ml Grove signature orange juice
4	350ml Grove signature cloudy apple juice
\$29 9 bottles	



COCONUT WATER COLLECTION	
10	250ml coconut water
\$39 10 bottles	



350ML SPRING WATER COLLECTION	
8	East Coast Spring Water - 350ml PET Bottle
\$12 8 bottles	



SHARE JUICE & WATER COLLECTION	
1	1000ml freshly squeezed orange juice
1	1000ml freshly squeezed green power juice: apple, cucumber, celery, kale & mint
1	1000ml freshly squeezed watermelon & basil juice
1	1000ml Spring water with fresh mint & lemon
\$49 4 bottles	



SIGNATURE CHILLED BATCH BREW COLLECTION	
5	250ml chilled black batch brewed single origin coffee
5	250ml chilled batch brewed single origin coffee with milk
10	Paper straws
\$49 9 bottles	

CRAFTED BEVERAGE COLLECTIONS AVAILABLE FROM 7AM DAILY



SOFT DRINK COLLECTION	
3	200ml Cascade Lime & Soda
3	200ml Cascade Dry Ginger Ale
3	200ml Cascade Lemon, Lime & Bitters
3	200ml Cascade Ginger Beer
\$22 12 bottles	

CRAFTED BEVERAGE COLLECTIONS AVAILABLE FROM 7AM DAILY



SOFT DRINK COLLECTION	
3	200ml Coca-Cola
3	200ml Diet-Coke
3	200ml Schweppes Lemonade
3	200ml Solo
\$22 12 bottles	



WATER & MINT COLLECTION	
10	250ml spring water with fresh mint & lemon
\$39 10 bottles	



SMOOTHIE COLLECTION	
5	250ml kick start bullet: banana, blueberry, yoghurt & chai
5	250ml tropic thunder: mango, passionfruit, mint & coconut milk
\$59 10 bottles	



COFFEE & TEA DISPOSABLE CUPS COLLECTION	
Minimum of 10 Coffee and hot water is delivered in airpots ready to serve Lost equipment charged at replacement cost	
Filtered batch brew by Single Origin Roasters & tea by T2	
Full cream milk, skim milk & soy milk	
Unrefined panela cane sugar	
Green T2 Tea	
English Breakfast T2 Tea.	
Peppermint T2 Tea	
Paper cups, wooden teaspoons	
\$4 per person	



COFFEE & TEA CERAMIC CUPS COLLECTION	
Minimum of 10 Coffee and hot water is delivered in airpots ready to serve Lost equipment charged at replacement cost	
Filtered batch brew by Single Origin Roasters & tea by T2	
Full cream milk, skim milk & soy milk	
Unrefined panela cane sugar	
Green T2 Tea	
English Breakfast T2 Tea.	
Peppermint T2 Tea	
Ceramic Cups, metal spoons	
\$4.9 per person	

CRAFTED BEVERAGE COLLECTIONS AVAILABLE FROM 7AM DAILY



KOMBUCHA COLLECTION	
1	250ml Remedy kombucha spark raspberry lemonade
2	250ml Remedy kombucha apple crisp sparkling
2	250ml Remedy kombucha sparkling ginger & lemon
\$22 5 cans	

CRAFTED BEVERAGE COLLECTIONS AVAILABLE FROM 7AM DAILY



FLAVOURED SODA COLLECTION	
3	250ml Capi cranberry juice
3	250ml Capi lemon juice
3	250ml Capi blood orange juice
\$35 9 bottles	



SMOOTHIE COLLECTION	
5	250ml freshly squeezed orange juice
5	250ml freshly squeezed watermelon & basil juice
\$59 10 bottles	



NORTH SIDE JUICE COLLECTION	
5	250ml freshly squeezed orange juice
5	250ml freshly squeezed cleanser: pineapple, beetroot, carrot, ginger & basil
\$45 10 bottles	



DETOX JUICE COLLECTION	
5	250ml freshly squeezed green power juice: apple, cucumber, celery, kale & mint
5	250ml freshly squeezed cleanser: pineapple, beetroot, carrot, ginger & basil
\$45 10 bottles	



GREEN & GOLD JUICE COLLECTION	
5	250ml freshly squeezed orange juice
5	250ml freshly squeezed green power juice: apple, cucumber, celery, kale & mint
\$45 10 bottles	

CRAFTED BEVERAGE COLLECTIONS AVAILABLE FROM 7AM DAILY



CHILLED LATTE BATCH BREW COLLECTION	
10	250ml chilled batch brewed single origin coffee with milk
10	Paper straws
\$49 10 bottles	



CHILLED BLACK BATCH BREW COLLECTION	
10	250ml chilled batch brewed single origin coffee
10	Paper straws
\$49 10 bottles	





CAPI SPARKLING WATER COLLECTION	
9	250ml Capi Australian sparkling mineral water served in glass bottles
\$32 9 bottles	

CAPI STILL MINERAL WATER COLLECTION	
9	250ml Capi Australian still mineral water served in glass bottles
\$32 9 bottles	

BEVERAGE INDIVIDUAL ITEMS AVAILABLE FROM 7AM DAILY

COCONUT WATER	
250ml	\$3.9
350ml	\$6.5
1 Litre	\$9

FRESHLY SQUEEZED JUICES	
Freshly squeezed orange juice	
Freshly squeezed green power juice: apple, cucumber, celery, kale, mint	
Freshly squeezed cleanser: pineapple, beetroot, carrot, ginger, basil	
Freshly squeezed watermelon & basil juice	
250ml	\$4.8
500ml	\$8
1 Litre	\$15

HEALTHY SMOOTHIES	
Kick start bullet: banana, blueberry, yoghurt & chai 	
Tropic thunder: mango, passionfruit, mint, coconut milk smoothie 	
250ml	\$6
500ml	\$9
1 Litre	\$16

COFFEE & TEA	
min. 10 guests	
Coffee by Single Origin Roasters & Tea by T2. A minimum of 10 serves applies for tea or coffee, freshly brewed coffee & a selection of specialty teas, including herbal varieties. Hot water & coffee is delivered in airtots ready to serve & includes teaspoons, coffee, tea, milk & sugar.	
Disposable Cups \$4pp per session	
Ceramic Cups \$4.9pp per session	

SOFT DRINKS	
Coca Cola, Diet Coke, Lemonade, Solo (200ml only)	
200ml	\$2.4
330ml	\$3.5
1.25 Litre	\$5.5

CHILLED LATTE BATCH BREW COLLECTION	
House filtered batch brew with milk by Single Origin Roasters - in PET bottles with striped paper straws.	
250ml	\$5
500ml	\$8
1 Litre	\$15

BOTTLED JUICES	
Grove signature	
Grove Signature 100% Orange, Cloudy Apple	
350ml	\$3.3
2 Litre	\$8.8

WATER	
East Coast Spring Water - PET Bottle	
350ml	\$1.5 each
Capi Australian Sparkling or Still Mineral Water served in glass bottles	
250ml	\$3.6
1 Litre	\$8.5
Spring water with fresh mint & lemon	
250ml	\$4
350ml	\$6
1 Litre	\$9
Pureau Pure Water - PET Bottle	
600ml	\$2 each

SPARKLING CAPI FRUIT SODAS	
Blood Orange, Lemon, Grapefruit, Cranberry	
250ml glass bottles	\$3.9

CASCADE MIXER CANS	
Lime & soda, Dry ginger ale, Lemon lime & bitters, Ginger beer	
200ml	\$2.4

KOMBUCHA CANS	
Raspberry lemonade, Apple crisp sparkling, Ginger & lemon sparkling	
200ml	\$4.5

CHILLED BLACK BATCH BREW COLLECTION	
House filtered batch brew with milk by Single Origin Roasters - in PET bottles with striped paper straws.	
250ml	\$5
500ml	\$8
1 Litre	\$15



BUFFET *project*

“BANQUET
IN A BOWL”

CRAFTED BUFFET COLLECTIONS AVAILABLE FROM 11AM DAILY

Rustic buffet style packages allows for a more upmarket and warm working lunch catering solution. Hot dishes are crafted from farm-fresh local and seasonal ingredients and are not required to be reheated, designed to be consumed shortly after delivery time. Up to 24-48 hours notice may be required for selected menu options. 48 hours notice required for larger groups. Minimum 15 serves.

See our website for current buffet meal selections.

DELIVERED BUFFET PACKAGES

Catering will be delivered to your office or home in large share crockery bowls. Served with disposable recyclable side plates, cutlery & cocktail napkins. Price includes collection of crockery bowls.

2	Hot dishes
2	Salads
1	Batch baked soft damper rolls with butter & extra virgin olive oil per person

\$29pp

SET-UP BUFFET PACKAGES

Hot food displayed in heated chafing dishes. Salads served in large share crockery bowls. Buffet catering will be unpacked and presented in position by Catering Project delivery staff. Staff will not remain for service.

2	Hot dishes
2	Salads
1	Batch baked soft damper rolls with butter & extra virgin olive oil per person

\$35pp

OPTIONAL EXTRAS

Seasonal fruit platter	Glassware, ice buckets & ice
\$4pp	\$5pp
Artisanal cheese collection	Crockery, cutlery & paper napkins
\$6pp	\$3.5pp

CORPORATE WAITSTAFF FOR MAXIMUM 4 HOURS INCLUDING SET-UP TIME

Corporate Waitstaff for maximum 4 hours including set-up time. Minimum 1 staff member per 30 guests.

\$198



“COLD MEATS AND CHEESES
FROM THE DELI”

GRAZING
project

CRAFTED GRAZING COLLECTIONS AVAILABLE FROM 11AM DAILY



DIPS COLLECTION
(VG)

1	Roast beetroot & herb dip (GF)
1	Hummus dip
1	Semi dried tomato & feta dip

Crudités: carrot, celery, cucumber & red pepper batons, rosemary grissini & lavosh, marinated olives, orange, rosemary, chilli, garlic & lemon

\$59
6-8 serves



CHARCUTERIE COLLECTION

4	Selection of premium charcuterie
1	Roast beetroot & herb dip (VG) (GF)
1	Hummus dip (VG)
1	Marinated olives, orange, rosemary, chilli, garlic & lemon (VG)
1	Pickled cornichons, baby onions & red peppers (VG)

Rosemary grissini, lavosh bites & gluten free sea salt wafers (VG)

\$85
8-10 serves



SUSHI COLLECTION (GF) (DF)
 Preservative free, incl. vegetarian options

Chef's selection of nori rolls & nigiri

Soy sauce (1) wasabi (1) pickled ginger (1) kewpie mayo (1) (VG)

\$105
44 pieces

CRAFTED GRAZING COLLECTIONS AVAILABLE FROM 11AM DAILY



ARTISANAL CHEESE COLLECTION
(VG)

3 Artisanal Cheeses:
 Maffra mature red wax cheddar
 Tarago river gippsland brie
 Tarago river blue orchid

strawberries, grapes, fig jam, dehydrated apples, gluten free sea salt wafers, rosemary grissini & lavosh bites

\$42 Small 3-4 serves
\$99 Large 10-12 serves



AFTERNOON SHARE COLLECTION

4	Selection of premium charcuterie
1	Wedge double cream australian brie 125g (VG)
1	Wedge blue cheese 125g (VG)
1	Roast beetroot & herb dip (VG) (GF) (DF)
1	Hummus dip (VG) (GF) (DF)
1	Marinated olives, orange, rosemary, chilli, garlic & lemon (VG)
1	Pickled cornichons, baby onions & baby red peppers (VG)

Grapes, muscatels, dehydrated apple & strawberries (VG)

Rosemary grissini, lavosh bites & gluten free sea salt wafers (VG)

\$159
10-15 serves



SEASONAL FRUIT COLLECTION

Seasonal selection of fruits

\$39 Small (4-5 serves)
\$79 Large (10-12 serves)

“BITE-SIZED
ELEGANCE”

CANAPÉ
project



CRAFTED CANAPÉ & FINGER FOOD COLLECTIONS AVAILABLE FROM 11AM DAILY



COMBINATION RICEPAPER ROLL COLLECTION (GF)

- 8 Vegetarian omelette, pickled carrot, coriander & vermicelli noodle ricepaper roll (VG)
 - 8 Vietnamese satay prawn, cucumber, mint, & pickled daikon ricepaper roll
 - 8 BBQ lemon grass chicken, vietnamese mint, carrot & coriander ricepaper roll
- Nuoc cham dipping sauce (1) Soy, ginger, chilli & shallot dipping sauce (1) Peanut & tamari dipping sauce (1)

\$109
24 pieces



SUSHI COLLECTION (GF) (DF)

Preservative free, incl. vegetarian options

Chef's selection of nori rolls & nigiri

Soy sauce (1) wasabi (1) pickled ginger (1) kewpie mayo (1) (VG)

\$105
44 pieces



PARTY PACK COLLECTION

- 8 Chunky beef pie
- 8 Chicken & leek pie
- 10 Premium beef sausage roll
- 8 Sweet potato, red capsicum, leek & cheese quiche (VG)
- 1 Sauce jars: tomato relish (1) BBQ (1) & sriracha gravy (1)

\$119
34 pieces

CRAFTED CANAPÉ & FINGER FOOD COLLECTIONS AVAILABLE FROM 11AM DAILY



BIG ORIENTAL COLLECTION

- 8 BBQ peking duck, oriental pancake, hoi sin sauce & cucumber
- 8 Vegetarian omelette, pickled carrot, coriander & vermicelli noodle ricepaper roll (VG) (GF)
- 8 Vietnamese satay prawn, cucumber, mint, & pickled daikon ricepaper roll (GF)
- 8 BBQ lemon grass chicken, vietnamese mint, carrot & coriander ricepaper roll (GF)
- 8 Salmon nigiri
- 8 Prawn nigiri
- 4 Avocado & cucumber maki roll (VG) (GF)
- 4 California maki roll (GF)
- 4 Crispy chicken & cucumber roll

Nuoc cham sauce (1) Soy, chilli & shallot sauce (1) Peanut & tamari sauce (1)

\$185
60 pieces



RAINBOW BABY SLIDER COLLECTION

- 7 Green baby slider: Moroccan chicken, tabouli, hummus and tzatziki, polenta crust.
- 7 Orange baby slider: Roasted vegetables, baby spinach, semi dried tomato & pesto aioli (VG)
- 6 Charcoal baby slider: Scorched salmon, goats cheese, confit fennel and rocket.
- 7 Yellow baby slider: Confit duck breast, guacamole, pickled cucumber and herbs.
- 7 Pink baby slider: Wagyu beef carpaccio, parmesan and horseradish crème, baby herb salad.

\$119
34 pieces

CRAFTED CANAPÉ & FINGER FOOD COLLECTIONS AVAILABLE FROM 11AM DAILY




DUCK PANCAKE COLLECTION - LARGE

30	BBQ peking duck, oriental pancake, hoi sin sauce & cucumber
\$129 30 pieces	




SIGNATURE CROQUETTE COLLECTION

20	Jamon, manchego & parsley croquettes
20	Manchego & thyme croquettes 
Thai sweet chilli dipping sauce (1) Sumac mayonnaise (1) Tomato & coriander relish (1)	
\$119 40 pieces	





VEGETARIAN CROQUETTE COLLECTION

	
40	Mango & thyme croquettes
Thai sweet chilli dipping sauce (1) Tomato & coriander relish (1) Sumac mayonnaise (1)	
\$119 40 pieces	

CRAFTED CANAPÉ & FINGER FOOD COLLECTIONS AVAILABLE FROM 11AM DAILY




VEGETARIAN RICEPAPER ROLL COLLECTION - LARGE

 	
24	Vegetarian omelette, pickled carrot, coriander & vermicelli noodle ricepaper roll
Nuoc cham sauce (1) Soy, chilli & shallot sauce (1) Peanut & tamari sauce (1)	
\$105 24 pieces	




PRAWN RICEPAPER ROLL COLLECTION - LARGE

	
24	Tiger prawn & green mango rice paper rolls
Nuoc cham dipping sauce (1) Soy, ginger, chilli & shallot dipping sauce (1) Peanut & tamari dipping sauce (1)	
\$105 24 pieces	



BBQ CHICKEN RICEPAPER ROLL COLLECTION - LARGE

	
24	BBQ lemon grass chicken, vietnamese mint, carrot & coriander ricepaper roll
Nuoc cham dipping sauce (1) Soy, ginger, chilli & shallot dipping sauce (1) Peanut & tamari dipping sauce (1)	
\$105 24 pieces	

CRAFTED CANAPÉ & FINGER FOOD COLLECTIONS AVAILABLE FROM 11AM DAILY



DUCK PANCAKE COLLECTION - SMALL

12	BBQ peking duck, oriental pancake, hoi sin sauce & cucumber
\$52 12 pieces	



BIG TART COLLECTION

10	Kale & broccoli, woodside goats curd & cherry tomato tart
10	Duck ragout & petite basil leaf tart
10	Chorizo, basil, goats cheese & red onion marmalade tart
9	Chicken, leek, blue cheese & walnut tart
9	Roast pumpkin, persian feta & olive tapenade
\$169 48 pieces	



PUMPKIN VOL-AU-VENT COLLECTION

24	Spiced pumpkin, caramelised pine nut & baby coriander vol-au-vent
\$89 24 pieces	

CRAFTED CANAPÉ & FINGER FOOD COLLECTIONS AVAILABLE FROM 11AM DAILY



VEGETARIAN RICEPAPER ROLL COLLECTION - SMALL

12	Vegetarian omelette, pickled carrot, coriander & vermicelli noodle ricepaper roll
Nuoc cham sauce (1) Soy, chilli & shallot sauce (1)	
\$53 12 pieces	



PRAWN RICEPAPER ROLL COLLECTION - SMALL

12	Vietnamese satay prawn, cucumber, mint, & pickled daikon ricepaper roll
Nuoc cham dipping sauce (1) Soy, ginger, chilli & shallot dipping sauce (1)	
\$53 12 pieces	



BBQ CHICKEN RICEPAPER ROLL COLLECTION - SMALL

12	BBQ lemon grass chicken, vietnamese mint, carrot & coriander ricepaper roll
Nuoc cham dipping sauce (1) Soy, ginger, chilli & shallot dipping sauce (1)	
\$53 12 pieces	

CRAFTED CANAPÉ & FINGER FOOD COLLECTIONS AVAILABLE FROM 11AM DAILY



WEST SIDE PARTY COLLECTION

12	Red bean & fennel empanadas
12	Chilli beef empanadas
1	Sumac mayonnaise
1	Tomato & coriander relish
\$89 24 pieces	



KING PRAWN COLLECTION

24	Fresh king prawns served with lime aioli & lemon wedges
\$99 24 pieces	



EAST END CANAPE COLLECTION

10	Duck ragout & petite basil leaf tart
10	Lemon ricotta, smashed peas, mint & broad beans tart
\$79 20 pieces	



CRAFTED CANAPÉ & FINGER FOOD COLLECTIONS AVAILABLE FROM 11AM DAILY



WEST END CANAPE COLLECTION

10	Chorizo, basil, goats cheese & red onion marmalade tart
10	Chicken, leek, blue cheese & walnut tart
\$79 20 pieces	



VEGETARIAN CANAPE COLLECTION

10	Kale & broccoli, woodside goats curd & cherry tomato tart
10	Roast pumpkin, persian feta & olive tapenade
\$79 20 pieces	



SOHO CANAPE COLLECTION

10	Tasmania smoked salmon, crème fraîche & dill tart
10	Wild mushroom, garlic crisp, parmesan flakes & olive oil tart
\$79 20 pieces	



CRAFTED CANAPÉ & FINGER FOOD COLLECTIONS AVAILABLE FROM 11AM DAILY



VOL-AU-VENT COLLECTION

12	Smoked chicken & tarragon aioli
12	Roast spring vegetables, olive purée & crumbed feta
\$89 24 pieces	



CRAFTED CANAPÉ & FINGER FOOD COLLECTIONS AVAILABLE FROM 11AM DAILY



VEGETARIAN PARTY PACK COLLECTION

12	Moroccan chickpea & poppyseed pie
10	Vegetarian pastry roll
12	Wilted spinach & mushroom pie
tomato relish (1) BBQ (1) & sriracha gravy (1)	
\$115 32 pieces	



ARTISANAL CHEESE COLLECTION

3 Artisanal Cheeses: Maffra mature red wax cheddar Tarago river gippsland brie Tarago river blue orchid	
strawberries, grapes, fig jam, dehydrated apples, gluten free sea salt wafers, rosemary grissini & lavosh bites	
\$42 Small 3-4 serves \$99 Large 10-12 serves	



DIPS COLLECTION

1	Roast beetroot & herb dip
1	Hummus dip
1	Semi dried tomato & feta dip
Crudités: carrot, celery, cucumber & red pepper batons, rosemary grissini & lavosh, marinated olives, orange, rosemary, chilli, garlic & lemon	
\$59 6-8 serves	



SCHNITZEL BITES COLLECTION

Served at room temperature

20	Housemade chicken schnitzel bites. Approx 60g each
1	Caper aioli
1	Sriracha aioli
12	Lemon wedges
\$69 20 pieces	

CRAFTED CANAPÉ & FINGER FOOD COLLECTIONS AVAILABLE FROM 11AM DAILY



CHARCUTERIE COLLECTION

- 4 Selection of premium charcuterie
- 1 Roast beetroot & herb dip (VG) (GF)
- 1 Hommus dip (VG)
- 1 Marinated olives, orange, rosemary, chilli, garlic lemon (VG)

Picked cornichons, baby onions & red peppers
Rosemary grissini, lavosh bites & gluten free sea salt wafers (VG)

\$85
8-10 serves



AFTERNOON SHARE COLLECTION

- 4 Selection of premium charcuterie
- 1 Wedge double cream australian brie 125g (VG)
- 1 Wedge blue cheese 125g (VG)
- 1 Roast beetroot & herb dip (VG) (GF) (DF)
- 1 Hummus dip (VG) (GF) (DF)
- 1 Marinated olives, orange, rosemary, chilli, garlic & lemon (VG)
- 1 Pickled cornichons, baby onions & baby red peppers (VG)

Grapes, muscatels, dehydrated apple & strawberries, rosemary grissini, lavosh & gluten free sea salt wafers

\$159
(10-15 serves)



SEASONAL FRUIT COLLECTION

(VG) (GF) (DF)

Seasonal selection of fruits

\$39 Small (4-5 serves)
\$79 Large (10-12 serves)

CRAFTED CANAPÉ & FINGER FOOD COLLECTIONS AVAILABLE FROM 11AM DAILY



OYSTER COLLECTION

- 30 Sydney rock oysters with a campari, lime & verjuice dressing

\$119
30 pieces



DOWNTOWN COLLECTION

Served warm

(GF)

- 10 Red wine & miso marinated lamb cutlets
- 6 Lemon wedges
- 1 Chimichurri

\$75
10 pieces



CHOCOLATE DIPPED STRAWBERRIES COLLECTION

(VG) (GF)

- 5 Chocolate rocks, chocolate soil & dark chocolate dipped strawberry
- 5 Praline crumble & milk chocolate dipped strawberry
- 5 Crystallised rose petals & white chocolate dipped strawberry

\$59
15 pieces

CRAFTED CANAPÉ & FINGER FOOD COLLECTIONS AVAILABLE FROM 11AM DAILY



SIGNATURE SWEET TARTLET COLLECTION



12	Cocoa nibs, Dark chocolate & raspberry
14	Yuzu curd & swiss meringue tart
7	Green tea matcha white chocolate & raspberry
\$99 33 pieces	

CRAFTED CANAPÉ & FINGER FOOD COLLECTIONS AVAILABLE FROM 11AM DAILY



GREEN TEA MATCHA TARTLET COLLECTION



33	Green tea matcha white chocolate & raspberry tart
\$89 33 pieces	



CHOCOLATE TARTLET COLLECTION



33	Cocoa nibs, dark chocolate & raspberry tart
\$89 33 pieces	










MERINGUE TARTLET COLLECTION














33	Yuzu curd & swiss meringue tart
\$89 33 pieces	

CRAFTED CANAPÉ & FINGER FOOD INDIVIDUAL ITEMS AVAILABLE FROM 11AM DAILY


HOT

Croquettes (min. 10 pieces)	
Jamon, manchengo & parsley	
Manchengo & thyme 	
Mini Pies & Sausage Rolls (min. 10 pieces)	
Housemade chicken schnitzel bites (Approx. 60gr each)	
Chunky beef pie	
Chicken & leek pie	
Premium beef sausage roll	
Moroccan chickpea & poppyseed pie 	
Vegetarian pastry roll 	
Wilted spinach & mushroom pie 	
Empanadas (min. 10 pieces, 1 days notice)	
Red bean & fennel empanadas 	
Chilli beef empanadas	
	\$3.8 each
Savoury Tarts (min. 10 pieces)	
Kale & broccoli, woodside goats curd & cherry tomato tart 	
Roast pumpkin, persian feta & olive tapenade tart 	
Chorizo, basil, goats cheese & red onion marmalade tart	
Chicken, leek, blue cheese & walnut tart	
	\$4 each

COLD

Chef's selection of nori rolls & nigiri.   (some )	
	\$2.4 each
Mini Vol-Au-Vents (min. 10 pieces)	
Spiced pumpkin, salted candy pine nuts & baby coriander  	
	\$3.8 each
Smoked chicken & tarragon aioli	
Roast spring vegetables, olive purée & crumbed feta 	
Savoury Tart (min. 10 pieces)	
Tasmania smoked salmon, crème fraîche & dill tart	
Wild mushroom, garlic crisp, parmesan flakes & olive oil tart 	
Duck ragout & petite basil leaf tart	
Lemon ricotta, smashed peas, mint & broad beans tart 	
	\$4 each
Ricepaper Rolls (min. 10 pieces, 1 days notice) 	
Vegetarian omelette, pickled carrot, coriander & vermicelli noodle 	
Vietnamese satay prawn, cucumber, vietnamese mint, carrot & coriander	
BBQ lemon grass chicket, vietnamese mint, carrot & coriander	
Oriental Pancake	
BBQ peking duck, hoi sin sauce & cucumber	
	\$4.5 each
Box Housemade Crisps 150g	
Sweet potato & beetroot 	
	\$10 per box

SWEET

Chocolate lamington filled with nutella	
	\$2.5 each
Mini Brownie (min. 10 pieces) 	
Caramel creme & blueberry	
Coconut mascarpone & raspberry	
Hazelnut chocolate creme & caramelised popcorn	
Mini Éclair (min. 10 pieces)	
Hazelnut chocolate	
Raspberry	
Citrus	
	\$2.8 each
Sweet Tartlets (min. 10 pieces)	
Cocoa nibs, Dark chocolate & raspberry	
Yuzu curd & swiss meringue	
Green tea matcha white chocolate & raspberry	
	\$3 each

SWEET

Mini Doughnut (min. 10 pieces)	
Tim tam, dark chocolate & nutella	
Cherry Ripe, white chocolate, dehydrated cherry & coconut	
Kitkat, milk chocolate, crushed praline & caramel creme	
Cannoli (min. 10 pieces)	
Vanilla	
Hazelnut & chocolate wafer	
Caramel & chocolate wafer	
Soil (min. 10 pieces)	
Vanilla waffle basket, blueberry cheesecake & chocolate soil	
Chocolate waffle basket, balsamic strawberries, whipped white chocolate & almond	
	\$3.5 each
Strawberries (min. 10 pieces)	
Chocolate rocks, chocolate soil & dark chocolate dipped strawberry	
Praline crumble & milk chocolate dipped strawberry	
Crystallised rose petals & white chocolate dipped strawberry	
	\$4.5 each

"THE PACK THAT
KEEPS ON GIVING"



INDIVIDUAL BOX
project

INDIVIDUAL BREAKFAST BOXES



INDIVIDUAL BREAKFAST BOX	
1	Housemade granola, vanilla yoghurt, almonds, berry compote, flax seeds & currants (VG)
1	Goats cheese, kale & mushroom frittata (VG)
1	Double smoked ham, provolone, roma tomatoes, mixed leaf & seeded mustard oval milk bun
1	Chef's mini daily muffin (VG)
1	Strawberries & seasonal fruit (VG)
1	250ml freshly squeezed orange juice
\$20	

INDIVIDUAL BREAKFAST BOXES



INDIVIDUAL VEGETARIAN BREAKFAST BOX (VG)	
1	Housemade granola, vanilla yoghurt, almonds, berry compote, flax seeds & currants
1	Honey roasted pumpkin & persian feta frittata
1	Smashed avocado, persian feta, dill salt, rocket & organic chia seeds milk bun
1	Chef's mini daily muffin
1	Strawberries & seasonal fruit
1	250ml freshly squeezed orange juice
\$20	



INDIVIDUAL HEALTHY BREAKFAST BOX (VG)	
1	Blackberry chia pudding, coconut & berry compote pot
1	Strawberries & seasonal fruit
1	Raspberry & coconut breakfast bar
1	Smashed avocado, persian feta, buckwheat, diced romas & quinoa pot
2	Charred baguette wedges, olive oil & sea salt
1	250ml freshly squeezed green power juice
\$23.5	



INDIVIDUAL DAIRY FREE BREAKFAST BOX (DF)	
1	Blackberry chia pudding, coconut & berry compote pot (VG)
1	Mini frittata: heirloom tomato, ham & whole egg
1	Hummus, avocado, grilled zucchini, mixed leaf & quinoa soft baguette roll (VG)
1	Strawberries & seasonal fruit (VG)
1	Peanut butter protein bar with cranberry & chia seeds (VG)
1	250ml freshly squeezed orange juice
\$22.5	






INDIVIDUAL GLUTEN FREE BREAKFAST BOX (GF)	
1	Blackberry chia pudding, coconut & berry compote pot (VG)
1	Individual gluten free sandwich
1	Savoury rustic frittata
1	Strawberries & seasonal fruit (VG)
1	Belgian chocolate & walnut brownie (VG)
1	250ml freshly squeezed orange juice
\$23	



INDIVIDUAL VEGAN BREAKFAST BOX (VG)	
1	Blackberry chia pudding, coconut & berry compote pot (GF)
1	Vegan square ciabatta roll
1	Vegan vegetable potato rosti
1	Strawberries & seasonal fruit (GF)
1	Vegan chocolate muffin (GF)
1	250ml freshly squeezed orange juice
\$22.5	

INDIVIDUAL LUNCH BOXES




INDIVIDUAL LUNCH BOX

1	Container of salad: Chef's selection 
1	Savoury rustic frittata
1	Savoury square ciabatta roll
1	Strawberries & seasonal fruit 
1	Belgian chocolate & walnut brownie 
1	250ml freshly squeezed orange juice
\$22.5	

INDIVIDUAL VEGETARIAN LUNCH BOX







1	Container of salad: Chef's selection
1	Vegetarian frittata
1	Roast pumpkin, cream cheese, semidried tomatoes & baby spinach square ciabatta roll
1	Strawberries & seasonal fruit
1	Brownie
1	250ml freshly squeezed green power juice
\$22.5	

INDIVIDUAL GLUTEN FREE LUNCH BOX



1	Container of salad: Chef's selection 
2	Rice paper roll
1	Meat frittata
1	Strawberries & seasonal fruit 
1	Belgian chocolate & walnut brownie 
1	250ml freshly squeezed orange juice
\$24	

INDIVIDUAL LUNCH BOXES




INDIVIDUAL PICNIC BOX

1	250ml Spring water with fresh mint & lemon 
1	Mini baguette: Jamon serrano, fig jam, rocket, brie & black pepper
1	Marinated olives, orange, rosemary, chilli, garlic lemon 75gr 
1	Roast beetroot & herb dip 100gr   
1	Maffra mature red wax cheddar 50gr
1	Tarago river gippsland brie 50gr
Fresh strawberries (2) Dehydrated apples slices (2) Lavosh bites (10) Fig jam 	
Coloured paper straw (1) Cutlery pack (1)	
\$25	

INDIVIDUAL VEGAN LUNCH BOX

1	Container of salad: Chef's selection
1	Vegan square ciabatta roll
1	Vegan vegetable potato rosti
1	Strawberries & seasonal fruit 
1	Vegan chocolate muffin 
1	250ml freshly squeezed orange juice
\$24	

INDIVIDUAL DAIRY FREE LUNCH BOX

1	Container of salad: Chef's selection 
2	Meat rice paper roll
1	Double smoked ham, beetroot, pickles, avocado, seeded mustard & rocket square ciabatta roll
1	Strawberries & seasonal fruit 
1	Peanut butter protein bar with cranberry & chia seeds 
1	250ml freshly squeezed orange juice
\$22.5	

THE FINE PRINT

DIETARY REQUIREMENTS

The Catering Project can accommodate most special dietary requirements but do need to be given advance warning. All dietary requirements are to be provided in writing prior to your catering event day and is not confirmed until The Catering Project has accepted it can be accommodated. All dietary specific items will be plated separately and labeled accordingly. Please speak to our Catering Manager should you have a specific dietary requirement.

MENU SELECTIONS

All food and beverage menus and selections are subject to change due to seasonality and availability of produce. If a substitution needs to be made a Catering Project representative will provide options and get client approval prior to making a change.

MENU SELECTION & CONFIRMATION

A minimum amount of guests/quantity of items may apply to some orders or menu items. Should your anticipated numbers reduce, Catering Project reserves the right to apply the minimum as outlined in the menu. Staffing costs may be incurred for some events. Confirmation of any changes in numbers must be received in writing with sufficient notice to allow production to accommodate that change without wastage costs for Catering Project. All numbers confirmed 48 hours prior to the catering event day will be regarded as the minimum number for catering and charging purposes. After this date increases can be accepted but no decreases. Selected items may not be available on weekends and public holidays. Catering Project will not be held liable for the health and safety of our customers for any food removed from a Catering Project venue or consumed more than thirty minutes after the specified service time.

ADDITIONAL MEALS & COSTS

Equipment hire and any extra services requested may incur additional costs.
Extra beverage requirements on the day of event will incur additional costs.
All prices are including GST.

DEPOSITS, REFUNDS AND CANCELLATION POLICIES

Catering orders may require 100% prepayment.
Catering Project reserves the right to put companies or individuals on credit hold for outstanding invoices.
Corporate accounts available.
Should catering be cancelled, the following conditions apply:

Breakfast & Bread Style Catering:

For up to 25 persons cancellations must be made no later than 3:00pm the day before the event date is required to receive a full refund of deposits.

For 25+ persons cancellations must be made no later than 48 hours before the event date is required to receive a full refund of deposits.

Buffet & Canapé Style Catering:

For up to 25 persons cancellations must be made no later than 48 hours before the event date is required to receive a full refund of deposits.

For 25+ persons cancellations must be made no later than 72 hours before the event date is required to receive a full refund of deposits. Cancellations received after the above times will incur a fee.

DELIVERY COSTS & MINIMUM ORDERS

MONDAYS-SUNDAYS:

Monday-Sunday, 7am-5pm, excluding public holidays:

Minimum order: \$100.

Free delivery for orders within Sydney CBD, 2000

Monday-Sunday, excluding public holidays.

Further delivery costs apply outside this area.

Orders below \$100 will incur a \$10 additional delivery fee.

PUBLIC HOLIDAYS:

Minimum order: \$1,000 excluding delivery fees.

Public Holidays delivery costs all incur a \$75 additional delivery fee on top of existing delivery charges per delivery to cover public holiday logistics staffing costs.

LAST ORDERS

Orders to be placed prior to 3pm for next day delivery, a surcharge of 10% on orders received after this time applies. Late orders may not have the full choice of all menus items.

PRESENTATION

Catering will be delivered in disposable, recyclable catering trays unless otherwise noted. Napkins are provided with no additional charge. Should you prefer catering to be presented on platters you must be specify when you order and a 5% fee of the total order value is applicable. Lost or damaged equipment will incur a fee at retail prices for its replacement.

EQUIPMENT HIRE

Catering Project has a full range of hire equipment for events in our warehouse or alternatively we can source anything you may require. Breakage or loss of any equipment hired will be charged to the client at retail prices for its replacement. Delivery charges may apply.

STAFF HIRE

If you would like your function to be serviced, we have highly trained and experienced wait staff available. Staff rates are charged on a minimum of four hours, plus travel time from Catering Project central kitchen in Sydney CBD to and from the venue of your choice. A Catering Project function supervisor needs to attend all functions and events offsite. Any additional hours worked by the staff at your event as a result of changes to the planned run of events, equipment at venue, hired in or supplied by client or by circumstances out of our control will be charged to the client post event.

CORPORATE ACCOUNTS

Corporate accounts are available on application for repeat clients; please speak to our Catering Manager.

PAYMENT OPTIONS

- Credit cards:
- EFTPOS
- Bank transfer made to:

J & Co Sydney Pty Ltd trading as Catering Project Sydney

Bank: CBA BSB: 062 004 ACC: 1037 8432

A copy of the receipt must be sent to the catering manager to confirm payment.



EVENTS *and*
OCCASIONS

The Catering Project creative team specialises in creating spectacular private and corporate events with quality wholesome food for every occasion across Sydney.

Flexible bespoke packages are crafted to suit all preferences and dietary requirements, where the options are limitless. Sit-down menus and canapé catering are united with Catering Project's event management experience to suit all corporate and private needs.

With menu planning suiting every space, taste, budget and theme, Catering Project offers complete event management including theming, audio visual, lighting and furniture to cater for every event and entertainment needs.

CORPORATE EVENTS

COCKTAIL PARTIES	PRIVATE DINING
SEATED FUNCTIONS	BREAKFAST SEMINARS
BOARDROOM DINING	CONFERENCING
FOOD STATIONS	PRODUCT LAUNCHES

PRIVATE EVENTS

WEDDINGS	FOOD STATIONS
INTIMATE GATHERING	PRIVATE DINING
PRIVATE FUNCTIONS	BIRTHDAYS
COCKTAIL PARTIES	SPECIAL OCCASIONS
SEATED FUNCTIONS	

CRAFTED FOODS
CATERING PROJECT



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