



**CATERING
PROJECT**

fted food collections

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.

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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	



SIGNATURE WARM BREAKFAST COLLECTION

Served warm

5	Egg omelette, baby spinach & grilled capsicum slider (VG)
5	Prosciutto, roast garlic & potato rosti with roast vegetable chutney slider
5	Chorizo, coleslaw & tomato relish slider
\$69	
15 pieces	



BABY FRITTATA COLLECTION

Delivered at room temperature

(GF)

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



SAVOURY CROISSANT COLLECTION

Delivered at room temperature

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



MINI MUFFIN COLLECTION

(VG)

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



RUSTIC MUFFIN COLLECTION - LARGE

(VG)

5	Blackberry & dark chocolate
5	Nutella
4	Cherry & coconut
4	Apple crumble
\$72	
18 pieces	

CRAFTED BREAKFAST COLLECTIONS AVAILABLE UNTIL 11AM DAILY



CLASSIC PASTRY COLLECTION	
VG	
15	Assorted fruit & chocolate mini muffins
12	Assorted fruit & cinnamon danish
\$73	
27 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 SKEWER COLLECTION	
14	Fresh fruit skewers
\$52	
14 pieces	



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



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



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

CRAFTED BREAKFAST COLLECTIONS AVAILABLE UNTIL 11AM DAILY



HEALTHY BREAKFAST POT COLLECTION

VG

GF

6

Mango and coconut chia pudding with tropical fruit compote

GF

6

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

\$69

12 serves



GRANOLA COLLECTION

GF

VG

12

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

\$65

12 x 150ml pots



CITY BREAKFAST COLLECTION

VG

6

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

VG

6

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

\$65

12 x 150ml pots



YOGHURT COLLECTION

GF

VG

12

Berry yoghurt, raspberry & cocoa nibs

\$65

12 x 150ml pots



COUNTRY BREAKFAST COLLECTION

VG

6

Berry yoghurt, raspberry & cocoa nibs

GF

6

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

\$65

12 x 150ml pots



VEGAN BREAKFAST POT COLLECTION

GF

VG

PF

6

Mango and coconut chia pudding with tropical fruit compote pot

GF

VG

6

Quinoa granola with coconut yoghurt & berries

\$65

12 x 150ml pots

CRAFTED BREAKFAST COLLECTIONS AVAILABLE UNTIL 11AM DAILY



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



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
6	Espresso & hazelnut brownie BF
5	Cherry Ripe, white chocolate, dehydrated cherry & coconut mini doughnut
5	Kitkat, milk chocolate, crushed praline & caramel creme mini doughnut
\$139	
49 pieces	



HEALTHY SNACK COLLECTION	
VG	
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	



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



BIG HEALTHY COLLECTION	
VG	
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
1	Fresh strawberries 500g
\$135	
31 Pieces	



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

CRAFTED BREAKFAST COLLECTIONS AVAILABLE UNTIL 11AM DAILY



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



FRIAND COLLECTION	
3	Nutella
3	Dark Chocolate
3	Blueberry
3	Raspberry
\$42	
12 Pieces	



SIGNATURE BREAKFAST POWER COLLECTION	
VG	
5	Housemade granola, greek yogurt, seasonal berries & 50ml skim milk
\$59	
5 boxes	






SIGNATURE VEGAN BREAKFAST POWER COLLECTION	
GF VG PF	
5	Gluten free quinoa granola, coconut yogurt, seasonal berries & 50ml soy milk
\$69	
5 boxes	










SMASHED AVOCADO COLLECTION	
VG	
9	Smashed avocado, persian feta, buckwheat, diced romas & quinoa pots
18	Charred baguette wedges, olive oil & sea salt
\$69	
9 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
Minimum 6 of each type 
Chef's muffin selection: Sweet & Savoury available
Mini \$2.5 each Gluten free vegan chocolate mini \$2.5 each


FRESH BERRIES, QUINOA, MINT & HONEY CITRUS DRESSING SALAD
Minimum 6 of each type 150ml pots 
Fresh berries, quinoa, mint & honey citrus dressing salad
\$6 each


HEALTHY BREAKFAST POTS
Minimum 6 of each type 150ml pots 
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 
\$6 each

MINI SAVOURY CROISSANTS
Minimum 6 of each type
Shaved double smoked ham & swiss cheese
Confit tomato & shaved parmesan 
English spinach, dill salt & persian feta 
\$3.9 each



MINI SWEET CROISSANTS
Minimum 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


BABY FRITTATA
Minimum 6 of each type Delivered at room temperature 
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
Minimum 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
Minimum 2 of each type 175g 
Fresh berries bowl
\$8.5 each
Organic nuts & puffed buckwheat bowl
\$9 each

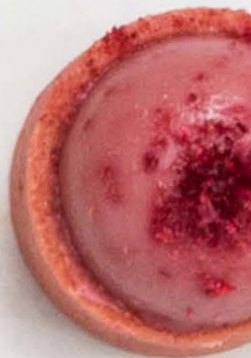
INDIVIDUAL SMASHED AVOCADO POT
Minimum 6 of each type 
Smashed avocado, persian feta, buckwheat, diced roma tomatoes, quinoa pot
Charred baguette wedges (2 provided per pot)
\$9 each

FRUIT SKEWERS
Minimum 6 of each type  
Fresh fruit skewers with mint
\$3.8 each

HEALTH BARS
Minimum 6 of each type 
Cranberry, flax seeds, almond & vanilla mini square
\$1.5 each
Macadamia, blueberry, pepitas & sunflower seed muesli bar
Chia, barberry, coconut & protein bar
\$3 each

PASTRY
Minimum 6 of each type 
Assorted mini fruit and cinnamon danish
\$3 each

SWEET LOAF
Minimum 6 of each type 
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 MUFFIN COLLECTION	
VG	
15	Assorted fruit & chocolate mini muffins
\$35	
15 pieces	



RUSTIC MUFFIN COLLECTION - LARGE	
VG	
5	Blackberry & dark chocolate
5	Nutella
4	Cherry & coconut
4	Apple crumble
\$72	
18 pieces	



BROWNIE COLLECTION	
GF VG	
10	Belgian chocolate & walnut brownie
10	Espresso & hazelnut brownie
10	Belgium chocolate & morello cherry brownie
\$72	
30 pieces	



SIGNATURE MINI BROWNIE COLLECTION	
GF VG	
10	Caramel creme & blueberry
10	Coconut mascarpone & raspberry
10	Hazelnut chocolate creme & caramelised popcorn
\$85	
30 pieces	



STICKY CINNAMON BUN COLLECTION - SMALL	
Approx 50mm diameter	
VG	
5	Salted caramel & pecan
5	Oreo cookies & cream
5	Caramel & cinnamon
\$49	
15 pieces	



STICKY CINNAMON BUN COLLECTION - LARGE	
Approx 50mm diameter	
VG	
10	Salted caramel & pecan
10	Oreo cookies & cream
15	Caramel & cinnamon
\$105	
35 pieces	

MORNING TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



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	



CLASSIC PASTRY COLLECTION



15	Assorted fruit & chocolate mini muffins
12	Assorted fruit & cinnamon danish
\$73 27 pieces	



MINI DOUGHNUT COLLECTION

Approx 50mm diameter



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	



SEASONAL FRUIT COLLECTION

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



FRUIT BOX COLLECTION - SMALL

9	Whole seasonal fruit
1	Bunch grapes
Fresh strawberries	
\$25 9 pieces	



FRUIT BOX COLLECTION - LARGE

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

MORNING TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



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	



RAW CUBES COLLECTION	
Approx 30mm x 30mm x 30mm each	
GF VG DF	
3	Blueberry, pea protein, date & chia
3	Raw cocoa, flax seed, date & cashew
3	Raspberry, hemp seed, date & almond
3	Cherry, macca powder, date & coconut
\$35	
12 pieces	



VEGAN CAKE COLLECTION	
GF VG DF	
9	Buckwheat & hemp seed carrot cake
9	Chia seed, date and banana loaf
\$59	
18 pieces	



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



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



SAVOURY CROISSANT COLLECTION

Delivered at room temperature

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 QUICHE COLLECTION

9	Chicken, spinach & brie
9	Leek & smoked cheddar (VG)
9	Streaky bacon and heirloom tomato & crispy sage
9	Smoked salmon, dill & fennel

\$129
36 pieces



MEDIUM QUICHE COLLECTION

5	Chicken, spinach & brie
5	Leek & smoked cheddar (VG)
5	Streaky bacon and heirloom tomato & crispy sage
5	Smoked salmon, dill & fennel

\$75
20 pieces



BABY FRITTATA COLLECTION

Delivered at room temperature
Approx 40mm diameter

(GF)

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

\$68
24 pieces

MORNING TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



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



NUTELLA LAMINGTON COLLECTION	
VG	
18	Chocolate lamingtons filled with nutella
\$45	
18 pieces	



BIG HEALTHY COLLECTION	
VG	
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
1	Fresh strawberries 500g
\$135	
31 Pieces	



BIG MORNING TEA COLLECTION	
VG	
15	Assorted fruit & chocolate mini muffins
3	Banana bread
3	Nutella friand
3	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	



HEALTHY SNACK COLLECTION	
VG	
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	



AFTERNOON TEA

AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



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



BIG AFTERNOON TEA COLLECTION	
VG	
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
\$175 61 Pieces	



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



RUSTIC MUFFIN COLLECTION - LARGE	
VG	
5	Blackberry & dark chocolate
5	Nutella
4	Cherry & coconut
4	Apple crumble
\$72 18 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
1	Bunch grapes
Fresh strawberries	
\$49 19 pieces	

AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



STICKY CINNAMON BUN
COLLECTION – SMALL

Approx 50mm diameter

VG

5	Salted caramel & pecan
5	Oreo cookies & cream
5	Caramel & cinnamon
\$49	
15 pieces	



STICKY CINNAMON BUN
COLLECTION – LARGE

Approx 50mm diameter

VG

10	Salted caramel & pecan
10	Oreo cookies & cream
15	Caramel & cinnamon
\$105	
35 pieces	



CHOCOLATE DIPPED
STRAWBERRIES COLLECTION

GF VG

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	



STRAWBERRIES & NUTELLA COLLECTION

Approx. 35 pieces

GF VG

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



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	



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	

AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



FRIAND COLLECTION



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



SWEET LOAF COLLECTION



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



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	



CLASSIC PASTRY COLLECTION



15	Assorted fruit & chocolate mini muffins
12	Assorted fruit & cinnamon danish
\$73	
27 pieces	



BROWNIE COLLECTION



10	Belgian chocolate & walnut brownie
10	Espresso & hazelnut brownie
10	Belgium chocolate & morello cherry brownie
\$72	
30 pieces	



SIGNATURE BROWNIE COLLECTION



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

AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



HEALTHY SNACK COLLECTION	
VG	
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 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	



NUTELLA LAMINGTON COLLECTION	
VG	
18	Chocolate lamingtons filled with nutella
\$45	
18 pieces	



SUSHI COLLECTION	
Preservative free, incl. vegetarian options	
Chef's selection of nori rolls & nigiri GF	
Soy sauce (1) wasabi (1) pickled ginger (1) kewpie mayo (1)	
\$105	
44 pieces	



BABY FRITTATA COLLECTION	
Delivered at room temperature Approx 40mm diameter	
GF	
6	Goats cheese kale & mushroom VG
6	Pancetta, semi-dried tomato & basil
6	Smoked chicken, leek & goats cheese
6	Honey roasted pumpkin & persian feta VG
\$68	
24 pieces	



DUCK PANCAKE COLLECTION - LARGE	
30	BBQ peking duck, oriental pancake, hoi sin sauce & cucumber
\$129	
30 pieces	

AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM 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 Vietnamese satay prawn, cucumber, mint & pickled daikon ricepaper roll

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

\$105
24 pieces



PARTY PACK COLLECTION

8 Chunky beef pie
8 Chicken & leek pie
10 Premium beef sausage roll
8 Moroccan chickpea & poppyseed pie

Tomato relish (1) BBQ (1) Sriracha gravy (1)

\$119
34 pieces



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



BIG QUICHE COLLECTION

9 Chicken, spinach & brie
9 Leek & smoked cheddar
9 Streaky bacon and heirloom tomato & crispy sage
9 Smoked salmon, dill & fennel

\$129
36 pieces



MEDIUM QUICHE COLLECTION

5 Chicken, spinach & brie
5 Leek & smoked cheddar
5 Streaky bacon and heirloom tomato & crispy sage
5 Smoked salmon, dill & fennel

\$75
20 pieces

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



DIPS COLLECTION

VG

1	Roast beetroot & herb dip (GF) (VG)
1	Hummus dip (GF) (VG)
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 (GF) (VG)
1	Hommus dip (GF) (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

\$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 (GF) (VG)
1	Hummus dip (GF) (VG)
1	Marinated olives, orange, rosemary, chilli, garlic & lemon (VG)

Pickled cornichons, baby onions & baby red peppers
Grapes, muscatels, dehydrated apple & strawberries,
rosemary grissini, lavosh & gluten free sea salt wafers

\$159
(10-15 serves)



RAW CUBES COLLECTION

Approx 30mm x 30mm x 30mm each

GF VG DF

3	Blueberry, pea protein, date & chia
3	Raw cocoa, flax seed, date & cashew
3	Raspberry, hemp seed, date & almond
3	Cherry, macca powder, date & coconut

\$35
12 pieces



VEGAN CAKE COLLECTION

GF VG DF

9	Buckwheat & hemp seed carrot cake
9	Chia seed, date and banana loaf

\$59
18 pieces

MORNING/AFTERNOON TEA INDIVIDUAL ITEMS AVAILABLE UNTIL 5PM DAILY

<div>MINI DOUGHNUTS</div> <div>Minimum 5 of each</div> <div>Approx. 50mm diameter</div> <div>VG</div>
Tim Tam, dark chocolate & nutella
Cherry Ripe, white chocolate, dehydrated cherry & coconut
KitKat, milk chocolate, crushed praline & caramel creme
\$3.5 each

<div>BROWNIES</div> <div>Minimum 6 of each</div> <div>GF VG</div>
Mini Brownies
Belgian chocolate & walnut
Espresso & hazelnut
Belgium chocolate & morello cherry
\$2.6 each
Canape Brownies
Caramel creme & blueberry
Coconut mascarpone & raspberry
Hazelnut chocolate creme & caramelised popcorn
\$2.9 each

<div>STICKY CINNAMON BUNS</div> <div>Minimum 5 of each</div> <div>Approx. 50mm diameter</div> <div>VG</div>
Salted caramel & pecan
Oreo cookies & cream
Caramel & cinnamon
\$3.5 each

<div>FRIENDS</div> <div>Minimum 6 of each</div> <div>VG</div>
Nutella
Dark chocolate
Blueberry
Raspberry
\$3.5 each

<div>CHEESECAKE CUBES</div> <div>Minimum 6 of each</div> <div>VG</div>
Raspberry cheesecake cube, cookie crumbs, crisp pearls & raspberry dust
Nutella cheesecake cube, gold chocolate soil & gold flakes
\$3 each

<div>MUFFINS</div> <div>VG</div>
Mini Muffins
Chefs mini muffin selection
Mini \$2.5 each
Gluten free & vegan chocolate available
Large Muffins
Blackberry & dark chocolate
Nutella
Cherry & coconut
Apple crumble
Large \$4.5 each

<div>MINI CROISSANTS</div> <div>Minimum 6 of each</div>
Mini Sweet Croissants
VG
Nutella crème, chocolate soil & milk chocolate
Mandarin crème, freeze dried mandarin segments & white chocolate
Raspberry mascarpone, dehydrated raspberries & dark chocolate
\$3.5 each
Mini Savoury Croissants
Delivered at room temperature
Shaved double smoked ham & swiss cheese
Confit tomato & shaved parmesan VG
English spinach, dill salt & persian feta VG
\$3.9 each

<div>PASTRY</div> <div>Minimum 6 of each</div> <div>VG</div>
Assorted mini fruit and cinnamon danish
\$3 each

<div>SWEET LOAF</div> <div>Minimum 6 of each</div> <div>VG</div>
Banana
Peach, raspberry, pistachio & hazelnut
Pear, blueberry, coconut & almond
\$3.6 each

<div>BABY FRITTATA</div> <div>Minimum 6 of each</div> <div>Approx. 40mm diameter</div> <div>Delivered at room temperature</div> <div>GF</div>
Goats cheese kale & mushroom VG
Pancetta, semi-dried tomato & basil
Smoked chicken, leek & goats cheese
Honey roasted pumpkin & persian feta VG
\$2.8 each

<div>FRESH FRUIT SKEWERS</div> <div>Minimum 6 skewers</div>
\$3.8 each

<div>HEALTH BARS</div> <div>VG</div>
Vanilla, cranberry, flax seeds & almond protein
\$1.5 each
Macadamia, blueberry, pepitas & sunflower seed muesli
Chia, barberry, coconut & protein bar
\$3 each

<div>INDIVIDUAL FINGER SANDWICH</div> <div>Minimum 6 sandwiches</div> <div>Traditional sandwiches cut into three fingers.</div> <div>We recommend 2 sandwiches (6 fingers) per person</div> <div>(min. 2 sandwiches of each type)</div>
Options may include:
Honey roasted ham with house grain mustard mayonnaise
Cucumber sandwich with cream cheese, dill, & chives VG
Huon smoked salmon, cucumber with herbed cream cheese
Free range chicken, aioli & parsley
Egg & mayonnaise sandwich with chopped shallots & watercress VG
Rare roast beef & fresh horseradish cream
\$7.50 each



LUNCH
project

"LUNCH LIKE A BOSS –
FUEL UP, POWER ON"

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	



SCHNITTY SOFT BAGUETTE COLLECTION		
5	Housemade chicken schnitzel, cos & mayonnaise	\$65 10 pieces
5	Housemade chicken schnitzel with rainbow slaw & sriracha aioli	



VIETNAMESE BABY BAGUETTE COLLECTION	
5	Baby baguette: Vietnamese salad & egg (VG)
5	Lemongrass chicken, cucumber, pickled carrot, coriander & fried shallots
5	Roast duck, shallots, cucumber, pickled carrot, coriander & hoisin sauce
\$79 15 pieces	



CLASSIC BABY BAGUETTE COLLECTION		
5	Jamon serrano, fig jam, rocket, brie & black pepper	\$75 15 pieces
5	Smashed avocado, mushrooms, persian feta, rocket & chia seeds (VG)	
5	Poached chicken, housemade mayo, iceburg & parsley & lemon	



LUXE BABY BAGUETTE COLLECTION		
5	Seared salmon fillets, rocket & celeriac remoulade	\$85 15 pieces
5	Lamb fillet, grilled zucchini, tzatziki, rainbow slaw & chimichurri	
5	Falafel, tabouli, tzatziki & hummous (VG)	



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 (VG)
1	Pulled 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



BREAD PROJECT

Catering Project's Signature Lunch Offering

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

\$9.9 per serve (3 pieces)

We recommend 4-5 pieces per person



SUSHI COLLECTION

Preservative free, incl. vegetarian options

Chef's selection of nori rolls & nigiri

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

\$105

44 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
- 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



BIG LUNCH COLLECTION

- 5 Baby baguette: Smashed avocado, mushrooms, persian feta, rocket & chia seeds
- 5 Baby baguette: Lamb fillet, grilled zucchini, tzatziki, rainbow slaw & chimichurri
- 8 Vegetarian omelette, pickled carrot, coriander & vermicelli noodle ricepaper roll
- 8 BBQ lemon grass chicken, vietnamese mint, carrot & coriander ricepaper roll
- 4 Sushi: Salmon & avocado roll
- 4 Sushi: Avocado & cucumber maki roll
- 2 Sushi: Crispy chicken & cucumber roll
- 10 Individual mini wraps

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

\$175

46 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

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



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 (VG)

\$149
32 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 (VG)
1	Box housemade sweet potato & beetroot crisps (VG)

\$149
32 pieces



LUNCH CIABATTA COLLECTION

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

\$95
20 pieces



TRIANGLE SANDWICH COLLECTION

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

\$72 (35 points)
We recommend 2 sandwiches (8 points) per person



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



RUSTIC SANDWICH COLLECTION

18	Selection of gourmet sandwiches cut in half
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\$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.

\$115
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



TORTILLA WRAP BITES COLLECTION

20 pieces each with toothpick

Selection of gourmet mini bite wraps

\$45
20 pieces



WEST SIDE PARTY COLLECTION

- | | |
|----|----------------------------------|
| 12 | Red bean & fennel empanadas (VG) |
| 12 | Chilli beef empanadas |

Tomato & coriander relish (1) Sumac mayonnaise (1)

\$89
24 pieces



VEGETARIAN LUNCH COLLECTION

(VG)

- | | |
|---|---|
| 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
Served 4-6 guests



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



SCHNITZEL BITES COLLECTION	
Served at room temperature Approx. 60g each	
20	Housemade chicken schnitzel bites.
1	Caper aioli
1	Sriracha aioli
12	Lemon wedges
\$72 20 pieces	



KING PRAWN COLLECTION	
(GF)	
8	Fresh king prawns served with lime aioli, lemons & lime
\$99 24 pieces	



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



PARTY PACK COLLECTION	
Served warm	
8	Chunky beef pie
8	Chicken & leek pie
10	Premium beef sausage roll
8	Moroccan chickpea & poppyseed pie (VG)
Tomato relish (1), BBQ (1) Sriracha gravy (1)	
\$119 34 pieces	



VEGETARIAN PARTY PACK COLLECTION	
(VG)	
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	

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



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



CHARCUTERIE COLLECTION

4 Selection of premium charcuterie

1 Roast beetroot & herb dip

1 Hommus dip

1 Marinated olives, orange, rosemary, chilli,
garlic lemon

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

\$85
8-10 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



AFTERNOON SHARE COLLECTION

4 Selection of premium charcuterie

1 Wedge double cream australian brie 125g

1 Wedge blue cheese 125g

1 Roast beetroot & herb dip

1 Hommus dip

1 Marinated olives, orange, rosemary, chilli,
garlic & lemon

Pickled cornichons, baby onions & baby red peppers.
Grapes, muscatels, dehydrated apple & strawberries,
rosemary grissini, lavosh bites & gluten free
sea salt wafers

\$159
(10-15 serves)



VEGETARIAN CROQUETTE COLLECTION

40 Mango & thyme croquettes

Thai sweet chilli dipping sauce (1) Tomato
& coriander relish (1) Sumac mayonnaise (1)

\$119
40 pieces



BOX HOUSEMADE CRISPS

Approx. 150g



Sweet potato & beetroot crisps.

\$10

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 DF
8	BBQ lemon grass chicken, vietnamese mint, carrot & coriander ricepaper roll DF

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

\$109
24 pieces



PRAWN RICEPAPER ROLL COLLECTION - LARGE
GF

24	Vietnamese satay prawn, cucumber, mint & pickled daikon ricepaper roll DF
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Nuoc cham dipping sauce (1) Soy, ginger, chilli & shallot dipping sauce (1) Peanut & tamari dipping sauce (1)

\$105
24 pieces



VEGETARIAN RICEPAPER ROLL COLLECTION - LARGE
GF VG

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

\$105
24 pieces



DUCK PANCAKE COLLECTION - LARGE

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



BIG ORIENTAL COLLECTION

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

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



SIGNATURE TART COLLECTION

Approx. 48mm diameter

7	Moroccan chicken, tzatziki, red peppers & fried chickpeas
7	Chicken, gremolata, celeriac & lemon vinaigrette
7	Roast beef, crushed peas & horseradish mayonnaise
7	Zucchini, mint, bocconcini, toasted almonds (VG)
7	Beetroot, goats chevre, walnut & rocket pesto (VG)
7	Smoked ocean trout, crème fraiche, lemon zest & dill

\$139
42 pieces



VEGETARIAN TART COLLECTION

Approx. 48mm diameter

12	Beetroot, goats chevre, walnut & rocket pesto (VG)
8	Roman artichoke, edamame, honey & chilli
8	Zucchini, mint, bocconcini, toasted almonds

\$89
28 pieces



CLASSIC TART COLLECTION

Approx. 48mm diameter

12	Chicken, gremolata, celeriac & lemon vinaigrette
8	Beetroot, goats chevre, walnut & rocket pesto (VG)
8	Roast beef, crushed peas & horseradish mayonnaise

\$89
28 pieces



LUXE TART COLLECTION

Approx. 48mm diameter

12	Zucchini, mint, bocconcini, toasted almonds (VG)
8	Moroccan chicken, tzatziki, red peppers & fried chickpeas
8	Smoked ocean trout, crème fraiche, lemon zest & dill

\$89
28 pieces



BIG QUICHE COLLECTION

9	Chicken, spinach & brie
9	Leek & smoked cheddar (VG)
9	Streaky bacon and heirloom tomato & crispy sage
9	Smoked salmon, dill & fennel

\$129
36 pieces



MEDIUM QUICHE COLLECTION

5	Chicken, spinach & brie
5	Leek & smoked cheddar (VG)
5	Streaky bacon and heirloom tomato & crispy sage
5	Smoked salmon, dill & fennel

\$75
20 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

CHICKEN

Housemade chicken schnitzel bites
(Minimum 10 pieces - Approx. 60g each)

\$3.60 each

Roasted buttermilk chicken drumsticks roasted with lemon & oregano (Minimum 6 pieces) (GF)

\$4 each

GRILLED SALMON FILLET SPICED WITH TAMARI

Minimum 6 pieces
Approx. 90g each
(PF) (GF)

Grilled salmon fillet spiced with tamari

\$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 (VG)

Pancetta, semi-dried tomato & basil

Smoked chicken, leek & goats cheese

Honey roasted pumpkin & persian feta (VG)

\$2.8 each

EMPANADAS

Minimum 10 pieces
1 days notice

Red bean & fennel empanadas (VG)

Chilli beef empanadas

\$3.8 each

SOFT BAGUETTES

Minimum 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

Minimum 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

INDIVIDUAL BABY BAGUETTES

We recommend 3 per person
Minimum 6 pieces

Smashed avocado, mushrooms, persian feta, rocket & chia seeds (VG)

Poached chicken, housemade mayo, iceberg & parsley & lemon

Vietnamese salad & egg (VG)

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

Falafel, tabouli, tzatziki & hummous (VG)

\$5 each

Lemongrass chicken, cucumber, pickled carrot, coriander & fried shallots

Seared salmon fillets, rocket & celeriac remoulade

\$6 each

Roast duck, shallots, cucumber, pickled carrot, coriander & hoisin sauce

Lamb fillet, grilled zucchini, tzatziki, rainbow slaw & chimichurri

\$6.5 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
(GF)

Gluten free mini loaf (VG)

Gluten free mini loaf with meat protein

\$4 each

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

Minimum 20
(PF) (GF)

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
(GF)

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
(VG)

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
(PF) (GF)

\$7 per piece

BOX HOUSEMADE CRISPS

Approx. 150g
(VG)

Sweet potato & beetroot crisps

\$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 (VG)

Huon smoked salmon, cucumber with herbed cream cheese

Free range chicken, aioli & parsley

Egg & mayonnaise sandwich with chopped shallots & watercress (VG)

Rare roast beef & fresh horseradish cream

\$7.5 each sandwich

SAVOURY TARTS

Approx. 48mm diameter

Beetroot, goats chevre, walnut & rocket pesto (VG)

Smoked ocean trout, crème fraiche, lemon zest & dill

Roman artichoke, edamame, honey & chilli (VG)

Moroccan chicken, tzatziki, red peppers & fried chickpeas

Chicken, gremolata, celeriac & lemon vinaigrette

Roast beef, crushed peas & horseradish mayonnaise

Zucchini, mint, bocconcini, toasted almonds (VG)

\$4 each



"THE ULTIMATE
FORK FOOD"

SALAD
project

SALAD COLLECTIONS – MEAT AVAILABLE FROM 11AM DAILY



CHICKEN QUINOA SALAD



Green beans, cranberries & baby spinach

Individual Pot: **\$10**
Small Share Box: 3-4 guests: **\$32**
Large Share box: 8-10 guests: **\$75**



BBQ LEMONGRASS CHICKEN SALAD



Asian slaw, toasted cashews, fried shallots & nam jim

Individual Pot: **\$10**
Small Share Box: 3-4 guests: **\$32**
Large Share box: 8-10 guests: **\$75**



SWEET CHILLI CHARRED
RUMP STEAK SALAD



Chat potatoes, mixed leaves, spanish onion
& heirloom cherry tomato

Individual Pot: **\$10**
Small Share Box: 3-4 guests: **\$32**
Large Share box: 8-10 guests: **\$75**



CRISPY CRUMBED
CHICKEN CAESAR SALAD

Cos hearts, sourdough croutons, bacon, egg,
& parmesan

Small Share Box: 3-4 guests: **\$32**
Large Share box: 8-10 guests: **\$75**

SALAD COLLECTIONS – VEGETARIAN AVAILABLE FROM 11AM DAILY



ANCIENT GRAINS SALAD



Freekeh, corn, kumera, zucchini, raw almonds, pepitas, black sesame, buckwheat, flaxseeds, goats cheese & pomegranate

Individual Pot: \$10
Small Share Box: 3-4 guests: \$29
Large Share box: 8-10 guests: \$69



PASTA SALAD



Radiatori, basil pesto, cherry bocconcini & semi dried tomatoes

Individual Pot: \$10
Small Share Box: 3-4 guests: \$29
Large Share box: 8-10 guests: \$69



GREEN POWER SALAD



Kale, baby spinach, beets, tatsoi, green legumes, edamame, chia seeds, raw almonds & turmeric ginger dressing

Individual Pot: \$10
Small Share Box: 3-4 guests: \$29
Large Share box: 8-10 guests: \$69



SUPERFOODS SALAD



Spiced cauliflower, farro, cumin, baby spinach, flat bread crisps & dukkah

Individual Pot: \$10
Small Share Box: 3-4 guests: \$29
Large Share box: 8-10 guests: \$69



VEGETABLE SALAD



Sweet potato, Japanese pumpkin, cauliflower, red onion and heirloom purple Dutch carrots, puy lentils & baby rocket

Individual Pot: \$10
Small Share Box: 3-4 guests: \$29
Large Share box: 8-10 guests: \$69



DETOX SALAD



Steamed broccoli, chickpeas, pomegranate & red quinoa

Individual Pot: \$10
Small Share Box: 3-4 guests: \$29
Large Share box: 8-10 guests: \$69

SALAD COLLECTIONS – SIDES AVAILABLE FROM 11AM DAILY



CAESAR SALAD

Cos hearts, sourdough croutons, bacon, egg, & parmesan

Small Share Box: 3-4 guests: \$25
Large Share box: 8-10 guests: \$59



STEAMED BROCCOLINI & ALMONDS

GF VG

Steamed broccolini & almonds

Small Share Box: 3-4 guests: \$25
Large Share box: 8-10 guests: \$59



HOUSE SLAW

GF VG

Cabbage, carrot, spanish onion, shredded mint, parsley & buttermilk dressing

Small Share Box: 3-4 guests: \$25
Large Share box: 8-10 guests: \$59

SALAD POT COLLECTIONS AVAILABLE FROM 11AM DAILY



SIGNATURE SALAD POT COLLECTION

Served Chilled

- | | |
|---|--|
| 2 | Chicken quinoa: green beans, cranberries & baby spinach (GF) (DF) |
| 2 | BBQ lemongrass chicken: asian slaw, toasted cashews, fried shallots & nam jim (GF) (DF) |
| 2 | Ancient grains: freekeh, corn, kumera, zucchini, raw almonds, pepitas, black sesame, buckwheat, flaxseeds, goats cheese & pomegranate (VG) |
| 2 | Superfoods salad: spiced cauliflower, farro, cumin, baby spinach, flat bread crisps & dukkah (VG) |
| 2 | Detox salad: steamed broccoli, chickpeas, pomegranate & red quinoa (GF) (VG) |

\$99
10 x 500ml pots



VEGETARIAN SALAD POT COLLECTION

Served Chilled

(VG)

- | | |
|---|--|
| 2 | Ancient grains: freekeh, corn, kumera, zucchini, raw almonds, pepitas, black sesame, buckwheat, flaxseeds, goats cheese & pomegranate |
| 2 | Green power salad; kale, baby spinach, beets, tatsoi, green legumes, edamame, chia seeds, raw almonds & turmeric ginger dressing (GF) (VG) |
| 2 | Vegetable salad: sweet potato, japanese pumpkin, cauliflower, red onion and heirloom purple dutch carrots, puy lentils & baby rocket (GF) (VG) |
| 2 | Pasta salad: Radiatori, basil pesto, cherry bocconcini & semi dried tomatoes |
| 2 | Detox salad: steamed broccoli, chickpeas, pomegranate & red quinoa (GF) (VG) |

\$99
10 x 500ml pots

SALAD POT COLLECTIONS AVAILABLE FROM 11AM DAILY



EAST SIDE SALAD POT COLLECTION	
Served chilled	
3	BBQ lemongrass chicken salad: asian slaw, toasted cashews, fried shallots & nam jim
3	Sweet chilli charred rump steak salad: chat potatoes, mixed leaves, spanish onion & heirloom cherry tomato
\$59	
6 x 500ml pots	



WEST SIDE SALAD POT COLLECTION	
Served chilled	
3	Chicken quinoa salad: green beans, cranberries & baby spinach
3	Superfoods salad: spiced cauliflower, farro, cumin, baby spinach, flat bread crisps & dukkah
\$59	
6 x 500ml pots	



NORTH SIDE POT COLLECTION	
Served chilled	
3	Green power salad: kale, baby spinach, beets, tatsoi, green legumes, edamame, chia seeds, raw almonds & turmeric ginger dressing
3	Detox salad: steamed broccoli, chickpeas, pomegranate & red quinoa
\$59	
6 x 500ml pots	



SOUTH SIDE POT COLLECTION	
Served chilled	
3	Pasta salad: Radiatori, basil pesto, cherry bocconcini & semi dried tomatoes
3	Vegetable salad: sweet potato, japanese pumpkin, cauliflower, red onion & heirloom purple dutch carrots, puy lentils & baby rocket
\$59	
6 x 500ml pots	

"LIQUID GOODNESS IN A BOTTLE"



BEVERAGE
project

CRAFTED BEVERAGE COLLECTIONS AVAILABLE FROM 7AM DAILY



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



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



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



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



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



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

CRAFTED BEVERAGE COLLECTIONS AVAILABLE FROM 7AM DAILY



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



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



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



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



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



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

CRAFTED BEVERAGE COLLECTIONS AVAILABLE FROM 7AM DAILY



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



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



FLAVOURED SODA COLLECTION	
3	Capi cranberry juice
3	Capi lemon juice
3	Capi blood orange juice
\$35	
9 x 250ml 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	
\$4.9pp	



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	
\$4.9pp	

CRAFTED BEVERAGE COLLECTIONS AVAILABLE FROM 7AM DAILY



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



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



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

BEVERAGE INDIVIDUAL ITEMS AVAILABLE FROM 7AM DAILY

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

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 airpots ready to serve & includes teaspoons, coffee, tea, milk & sugar.
Disposable Cups \$9pp Ceramic Cups \$4.9

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
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

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

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
\$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
\$35pp	

OPTIONAL EXTRAS

Seasonal fruit platter (SF)(VG)	Glassware, ice buckets & ice
\$4pp	\$5pp
Artisanal cheese collection (VG)	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
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"COLD MEATS AND CHEESES
FROM THE DELI"

GRAZING
project

CRAFTED GRAZING COLLECTIONS AVAILABLE FROM 11AM DAILY



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



CHARCUTERIE COLLECTION

4

Selection of premium charcuterie

1

Roast beetroot & herb dip

1

Hummus dip

1

Marinated olives, orange, rosemary, chilli, garlic & lemon

Pickled cornichons, baby onions & red peppers, rosemary grissini, lavosh bites & gluten free sea salt wafers

\$85

8-10 serves



SUSHI COLLECTION

Preservative free, incl. vegetarian options

Chef's selection of nori rolls & nigiri

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

\$105

44 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



AFTERNOON SHARE COLLECTION

4

Selection of premium charcuterie

1

Wedge double cream australian brie 125g

1

Wedge blue cheese 125g

1

Roast beetroot & herb dip

1

Hummus dip

1

Marinated olives, orange, rosemary, chilli, garlic & lemon

Pickled cornichons, baby onions & baby red peppers, Grapes, muscatels, dehydrated apple & strawberries, Rosemary grissini, lavosh bites & gluten free sea salt wafers

\$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




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



PARTY PACK COLLECTION	
8	Chunky beef pie
8	Chicken & leek pie
10	Premium beef sausage roll
8	Moroccan chickpea & poppyseed pie 
Sauce jars: tomato relish (1) BBQ (1) & sriracha gravy (1)	
\$119	
34 pieces	



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	
34 pieces	



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



SCHNITZEL BITES COLLECTION	
Served at room temperature Approx. 60g each	
20	Housemade chicken schnitzel bites.
Caper aioli (1) Sriracha aioli (1) Lemon wedges (12)	
\$72	
20 pieces	

CRAFTED CANAPÉ & FINGER FOOD COLLECTIONS AVAILABLE FROM 11AM DAILY



PRAWN RICEPAPER ROLL COLLECTION - SMALL	
GF	
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	



PRAWN RICEPAPER ROLL COLLECTION - LARGE	
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	



BBQ CHICKEN RICEPAPER ROLL COLLECTION - SMALL	
GF	
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	



BBQ CHICKEN RICEPAPER ROLL COLLECTION - LARGE	
GF	
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	



VEGETARIAN RICEPAPER ROLL COLLECTION - SMALL	
GF VG	
12	Vegetarian omelette, pickled carrot, coriander & vermicelli noodle ricepaper roll
Nuoc cham sauce (1) Soy, chilli & shallot sauce (1)	
\$53 12 pieces	



VEGETARIAN RICEPAPER ROLL COLLECTION - LARGE	
GF VG	
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 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	



DUCK PANCAKE COLLECTION – LARGE	
30	BBQ peking duck, oriental pancake, hoi sin sauce & cucumber
\$129 30 pieces	



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	



BIG ORIENTAL COLLECTION	
8	BBQ peking duck, oriental pancake, hoi sin sauce & cucumber
8	Vegetarian omelette, pickled carrot, coriander & vermicelli noodle ricepaper roll (GF) (VG)
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 (GF) (VG)
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	



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

CRAFTED CANAPÉ & FINGER FOOD COLLECTIONS AVAILABLE FROM 11AM DAILY



KING PRAWN COLLECTION

GF

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



OYSTER COLLECTION

GF

30	Sydney rock oysters with a campari, lime & verjuice dressing
\$119	
30 pieces	



SUSHI COLLECTION

Preservative free, incl. vegetarian options

Chef's selection of nori rolls & nigiri	
GF	
Soy sauce (1) wasabi (1) pickled ginger (1) kewpie mayo (1)	
\$105	
44 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
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	



SEASONAL FRUIT COLLECTION

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



CHOCOLATE DIPPED STRAWBERRIES COLLECTION

GF VG

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 TART COLLECTION	
Approx. 48mm diameter	
7	Moroccan chicken, tzatziki, red peppers & fried chickpeas
7	Chicken, gremolata, celeriac & lemon vinaigrette
7	Roast beef, crushed peas & horseradish mayonnaise
7	Zucchini, mint, bocconcini, toasted almonds (VG)
7	Beetroot, goats chevre, walnut & rocket pesto (VG)
7	Smoked ocean trout, crème fraiche, lemon zest & dill
\$139 42 pieces	



CLASSIC TART COLLECTION	
Approx. 48mm diameter	
12	Chicken, gremolata, celeriac & lemon vinaigrette
8	Beetroot, goats chevre, walnut & rocket pesto (VG)
8	Roast beef, crushed peas & horseradish mayonnaise
\$89 28 pieces	



BIG QUICHE COLLECTION	
9	Chicken, spinach & brie
9	Leek & smoked cheddar (VG)
9	Streaky bacon and heirloom tomato & crispy sage
9	Smoked salmon, dill & fennel
\$129 36 pieces	



VEGETARIAN TART COLLECTION	
Approx. 48mm diameter (VG)	
12	Beetroot, goats chevre, walnut & rocket pesto
8	Roman artichoke, edamame, honey & chilli
8	Zucchini, mint, bocconcini, toasted almonds
\$89 28 pieces	



LUXE TART COLLECTION	
Approx. 48mm diameter	
12	Zucchini, mint, bocconcini, toasted almonds (VG)
8	Moroccan chicken, tzatziki, red peppers & fried chickpeas
8	Smoked ocean trout, crème fraiche, lemon zest & dill
\$89 28 pieces	



MEDIUM QUICHE COLLECTION	
5	Chicken, spinach & brie
5	Leek & smoked cheddar (VG)
5	Streaky bacon and heirloom tomato & crispy sage
5	Smoked salmon, dill & fennel
\$75 20 pieces	

CRAFTED CANAPÉ & FINGER FOOD COLLECTIONS AVAILABLE FROM 11AM DAILY



CHARCUTERIE COLLECTION	
4	Selection of premium charcuterie
1	Roast beetroot & herb dip (GF) (VG)
1	Hommus dip (GF) (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	



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



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 (VG)	
\$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 (GF) (VG)
1	Hummus dip (GF) (VG)
1	Marinated olives, orange, rosemary, chilli, garlic & lemon (VG)
Picked cornichons, baby onions & baby red peppers Grapes, muscatels, dehydrated apple & strawberries, rosemary grissini, lavosh & gluten free sea salt wafers (VG)	
\$159 (10-15 serves)	

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

HOT
Croquettes Minimum 10 pieces
Jamon, manchengo & parsley
Manchengo & thyme (VG)
Mini Pies & Sausage Rolls Minimum 10 pieces
Housemade chicken schnitzel bites Approx. 60g each
Chunky beef pie
Chicken & leek pie
Premium beef sausage roll
Moroccan chickpea & poppyseed pie (VG)
Vegetarian pastry roll (VG)
Wilted spinach & mushroom pie (VG)
Empanadas Minimum 10 pieces, 1 days notice
Red bean & fennel (VG)
Chilli beef
\$3.8 each

COLD
Chef's selection of nori rolls & nigiri. (PF) (GF) (some (VG))
\$2.4 each
Mini Vol-Au-Vents Minimum 10 pieces 55mm diameter each
Smoked chicken & tarragon aioli
Roast spring vegetables, olive purée & crumbed feta (VG)
Savoury Tarts Approx. 48mm diameter
Beetroot, goats chevre, walnut & rocket pesto (VG)
Smoked ocean trout, crème fraiche, lemon zest & dill
Roman artichoke, edamame, honey & chilli (VG)
Moroccan chicken, tzatziki, red peppers & fried chickpeas
Chicken, gremolata, celeriac & lemon vinaigrette
Roast beef, crushed peas & horseradish mayonnaise
Zucchini, mint, bocconcini, toasted almonds (VG)
\$4 each
Ricepaper Rolls Minimum 10 pieces, 1 days notice
Vegetarian omelette, pickled carrot, coriander & vermicelli noodle (VG)
Vietnamese satay prawn, cucumber, vietnamese mint, carrot & coriander
BBQ lemon grass chicken, vietnamese mint, carrot & coriander
Oriental Pancake
BBQ peking duck, hoi sin sauce & cucumber
\$4.5 each
Box Housemade Crisps 150g (VG)
Sweet potato & beetroot
\$10 per box

SWEET
Chocolate lamington filled with nutella
\$2.5 each
Mini Brownie Minimum 10 pieces (GF)
Caramel creme & blueberry
Coconut mascarpone & raspberry
Hazelnut chocolate creme & caramelised popcorn
Mini éclair Minimum 10 pieces
Hazelnut chocolate
Raspberry
Citrus
\$2.8 each
Mini Doughnut Minimum 10 pieces
Tim tam, dark chocolate & nutella
Cherry Ripe, white chocolate, dehydrated cherry & coconut
Kitkat, milk chocolate, crushed praline & caramel creme
Cannoli Minimum 10 pieces
Vanilla
Hazelnut & chocolate wafer
Caramel & chocolate wafer
Strawberries Minimum 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
1	250ml freshly squeezed orange juice

\$20



INDIVIDUAL HEALTHY BREAKFAST BOX

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 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 VEGAN BREAKFAST BOX

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

\$22.5



INDIVIDUAL DAIRY FREE BREAKFAST BOX

1	Blackberry chia pudding, coconut & berry compote pot (GF) (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
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	
1	Belgian chocolate & walnut brownie	(VG)
1	250ml freshly squeezed orange juice	

\$23

INDIVIDUAL LUNCH BOXES



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



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 75g (VG)
1	Roast beetroot & herb dip 100g (GF) (VG)
1	Maffra mature red wax cheddar 50g
1	Tarago river gippsland brie 50g
Fresh strawberries (2) Dehydrated apples slices (2) Lavosh bites (10) Fig jam (VG)	
Coloured paper straw (1) Cutlery pack (1)	
\$25	



INDIVIDUAL VEGETARIAN LUNCH BOX (VG)	
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 VEGAN LUNCH BOX (VG)	
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 (GF)
1	250ml freshly squeezed orange juice
\$24	



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



INDIVIDUAL GLUTEN FREE LUNCH BOX (GF)	
1	Container of salad: Chef's selection (VG)
2	Rice paper roll
1	Meat frittata
1	Strawberries & seasonal fruit
1	Belgian chocolate & walnut brownie (VG)
1	250ml freshly squeezed orange juice
\$24	



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
SEATED FUNCTIONS
BOARDROOM DINING
FOOD STATIONS

PRIVATE DINING
BREAKFAST SEMINARS
CONFERENCING
PRODUCT LAUNCHES

PRIVATE EVENTS

WEDDINGS
INTIMATE GATHERING
PRIVATE FUNCTIONS
COCKTAIL PARTIES
SEATED FUNCTIONS

FOOD STATIONS
PRIVATE DINING
BIRTHDAYS
SPECIAL OCCASIONS

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

& North Sydney, 2060.

Monday-Sunday, excluding public holidays.

Further delivery costs apply outside this area.

Orders below \$100 will incur a \$15 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.



CATERING PROJECT

unsworders@cateringproject.com.au

cateringproject.com.au