



**CATERING
PROJECT**

crafted food collections

DELIVERED CATERING MENU 2017

WINNER: 'NEW CATERER 2016'

2016 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

CONTENTS

WELLNESS	04
BREAKFAST	07
MORNING/AFTERNOON TEA	17
LUNCH	27
SALAD	40
BEVERAGE	43
BUFFET	48
GRAZING	50
CANAPÉ	53
INDIVIDUAL BOXES	61
DELIVERY & PRINT	66



“WHOLESUME AND HEALTHY
DOESN'T HAVE TO
BE BORING”

WELLNESS
project

CRAFTED WELLNESS COLLECTIONS AVAILABLE FROM 7AM DAILY



WELLNESS BREAKTIME COLLECTION	
2	Organic nuts & puffed buckwheat bowl 175g
16	Protein health squares: vanilla, cranberry, flax seeds & almond 175g
2	Fresh berries bowl
\$65	
16 pieces & 4 bowls	



BERRY QUINOA BREAKFAST SALAD COLLECTION	
12	Fresh berries, quinoa, mint & honey citrus dressing salad
\$69	
12 x150ml pots	







HEALTHY SNACK COLLECTION	
7	Macadamia, blueberry, pepitas & sunflower seed muesli bar
7	Chia, barberry, coconut & protein bar
1	Organic nuts & puffed buckwheat bowl 175g
3	Fresh berries bowl 175g
\$65	
14 pieces & 3 bowls	



CRAFTED WELLNESS COLLECTIONS AVAILABLE FROM 7AM DAILY



HEALTHY BREAKFAST POT COLLECTION	
6	Mango and coconut chia pudding with tropical fruit compote pot   
6	Bircher muesli, passionfruit, dried cranberries, pistachios & coconut flakes pot 
\$69 12 x150ml pots	




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

BREAKFAST
project

CRAFTED BREAKFAST COLLECTIONS AVAILABLE UNTIL 11AM DAILY





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
	\$59 15 pieces





CLASSIC WARM BREAKFAST COLLECTION	
Served warm	
15	Bacon, sunny side free range egg & onion jam slider
	\$59 15 pieces





SAVOURY CROISSANT COLLECTION	
8	Shaved double smoked ham & swiss cheese
4	Confit tomato & shaved parmesan 
4	English spinach, dill salt & persian feta 
	\$59 6 pieces

CRAFTED BREAKFAST COLLECTIONS AVAILABLE UNTIL 11AM DAILY




COUNTRY BREAKFAST COLLECTION	
6	Berry yoghurt, raspberry & cocoa nibs 
6	Housemade granola, vanilla yoghurt, almonds, berry compote, flax seeds & currants 
	\$59 12 x 150ml pots



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





GRANOLA COLLECTION	
12	Housemade granola, vanilla yoghurt, almonds, berry compote, flax seeds & currants 
	\$59 12 x 150ml pots

CRAFTED BREAKFAST COLLECTIONS AVAILABLE UNTIL 11AM DAILY




CHIA SEED PUDDING COLLECTION

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





BERRY QUINOA BREAKFAST SALAD COLLECTION

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




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

CRAFTED BREAKFAST COLLECTIONS AVAILABLE UNTIL 11AM DAILY





BIRCHER COLLECTION

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



YOGHURT COLLECTION

12	Berry yoghurt, raspberry & cocoa nibs  
	\$59 12 x 150ml pots



HEALTHY BREAKFAST POT COLLECTION

6	Mango and coconut chia pudding with tropical fruit compote pot
6	Bircher muesli, passionfruit, dried cranberries, pistachios & coconut flakes pot
	\$65 12 serves

CRAFTED BREAKFAST COLLECTIONS AVAILABLE UNTIL 11AM DAILY



SIGNATURE BREAKFAST BOWL COLLECTION	
3	Blueberry, blackberry, chia seeds, banana, coconut milk & puff buckwheat breakfast bowl (BF) (VG)
3	Raspberry, chia seed, flax seed, coconut milk, banana, pistachio & dried blueberry breakfast bowl (df) (VG)
\$45 6 serves	



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



HEALTHY SNACK COLLECTION	
7	Macadamia, blueberry, pepitas & sunflower seed muesli bar (VG)
7	Chia, barberry, coconut & protein bar (VG)
1	Organic nuts & puffed buckwheat bowl 200g (VG)
3	Fresh berries bowl 250g (VG)
\$65 14 pieces & 3 bowls	



CRAFTED BREAKFAST COLLECTIONS AVAILABLE UNTIL 11AM DAILY



BANANA LOAF COLLECTION	
4	Banana (VG)
4	Blackberry & flaxseeds (VG)
4	Raspberry & chia (VG)
4	Milk chocolate, cocoa nibs & coconut (VG)
\$59 16 pieces	



MINI MUFFIN COLLECTION	
15	Assorted fruit & chocolate mini muffins (VG)
\$32 15 pieces	



LARGE RUSTIC MUFFIN COLLECTION	
5	Blackberry & dark chocolate large muffin (VG)
5	Nutella large muffin (VG)
4	Cherry & coconut large muffin (VG)
4	Apple crumble large muffin (VG)
\$65 13 pieces	

CRAFTED BREAKFAST COLLECTIONS AVAILABLE UNTIL 11AM DAILY



BREAKFAST MILK BUN COLLECTION		
5	Smashed avocado, persian feta, dill salt, rocket & organic chia seeds	\$65 10 pieces
5	Double smoked ham, provolone, roma tomatoes, mixed leaf & seeded mustard	



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



BREAKFAST SHARE COLLECTION		
8	Goats cheese, kale & mushroom frittata	\$115 30 pieces
4	Blackberry & dark chocolate large muffin	
4	Nutella large muffin	
6	Housemade granola, vanilla yoghurt, almonds, berry compote, flax seeds & currants	
8	Smashed avocado, persian feta, dill salt, rocket & organic chia seeds square ciabatta	

BREAKFAST INDIVIDUAL ITEMS AVAILABLE UNTIL 11AM DAILY

MUFFINS
Chef's muffin selection: Sweet & Savoury available
Mini \$2.5 each Large \$4.0 each Gluten free mini \$2.5 each

MINI FRITTATA
min. 6 of each type
Chorizo, kale & apple
Honey roasted pumpkin & persian feta
Goats cheese, kale & mushroom
Heirloom tomato, ham & whole egg
\$3.8 each

BANANA LOAF
Banana
Blackberry & flaxseeds
Raspberry & chia
Milk chocolate, cocoa nibs & coconut
\$3.8 each

FRIENDS
Nutella friand
Dark chocolate friand
Blueberry friand
Raspberry friand
\$3 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


FRUIT SKEWERS
Fresh fruit skewers with mint
\$3.8 each

BREAKFAST INDIVIDUAL ITEMS AVAILABLE UNTIL 11AM DAILY

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 

Mango and coconut chia pudding with tropical fruit compote pot 

\$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 

\$6 each

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

\$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

\$4.2 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

\$5.5 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 

\$3.8 each

HEALTH BARS

min. 6 of each type


Macadamia, blueberry, pepitas & sunflower seed muesli bar 

Chia, barberry, coconut & protein bar 

\$3 each

HEALTH SQUARES


min. 6 of each type


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

\$1.5 each

HEALTH BOWLS

min. 2 of each type


Organic nuts & puffed buckwheat bowl 175g 

Fresh berries bowl 175g 

\$9 each

BREAKFAST CIABATTA ROLLS

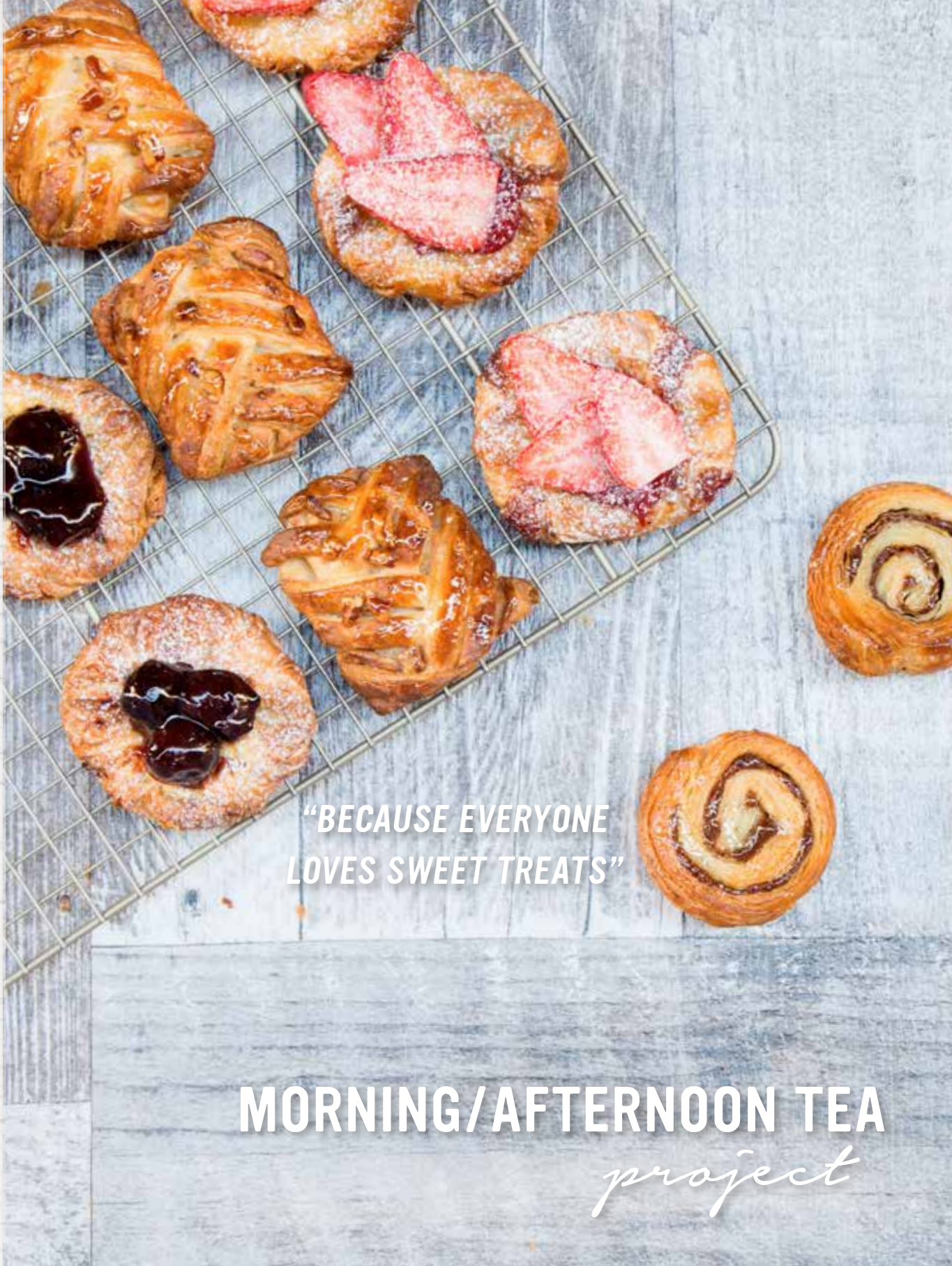
Jamón serrano, fig jam, rocket, brie & black pepper

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



“BECAUSE EVERYONE
LOVES SWEET TREATS”

MORNING/AFTERNOON TEA
project

MORNING/AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



CLASSIC PASTRY COLLECTION

12	Assorted fruit & chocolate mini muffins
15	Assorted fruit & cinnamon danish
	\$65 27 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
	\$95 32 pieces



BROWNIE COLLECTION

10	Belgian chocolate & walnut brownie (GF)
10	Espresso & hazelnut brownie (GF)
10	Black forest brownie (GF)
	\$65 30 pieces

MORNING/AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



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 & 4 bowls



ARTISANAL COOKIE COLLECTION

8	Pistachio & almond biscotti
8	Blueberry & pistachio shortbread biscuit
8	Chocolate chip & wolfberry cookie
	\$49 24 pieces



MINI MUFFIN COLLECTION

15	Assorted fruit & chocolate mini muffins
	\$32 15 pieces

MORNING/AFTERNOON 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
\$65 18 pieces	



FRIAND COLLECTION	
3	Nutella friand
3	Dark chocolate friand
3	Blueberry friand
3	Raspberry friand
\$35 12 pieces	



MINI CUPCAKE COLLECTION	
3/6	Hazelnut milk chocolate crème with chocolate soil
3/6	Citrus mascarpone with dehydrated mandarin
3/6	Raspberry mascarpone with freeze dried raspberries
3/6	Mirabelle plum crème with dehydrated blood plum
\$39 12 pieces \$75 24 pieces	

MORNING/AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



NUTELLA LAMINGTON COLLECTION	
18	Chocolate lamingtons filled with nutella
\$39 18 pieces	



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



STRAWBERRIES & NUTELLA COLLECTION	
35	Fresh large strawberries (VG) (GF)
1	Nutella chocolate dipping sauce 250ml (VG) (GF)
1	Dark chocolate dipping sauce 250ml (VG) (GF)
\$69 Approx 35 pieces	

MORNING/AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



SIGNATURE BROWNIE COLLECTION	
8	Crunchy praline mini brownie
8	Nutella with gold feuilletine flakes mini brownie
8	Fresh raspberry with vanilla creme mini brownie
8	Dehydrated blueberry with vanilla crème mini brownie
\$89 32 pieces	



WELLNESS BREAKTIME COLLECTION	
2	Organic nuts & puffed buckwheat bowl 175g
16	Protein health squares: vanilla, cranberry, flax seeds & almond
2	Fresh berries bowl 175g
\$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	

MORNING/AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



ARTISANAL CHEESE COLLECTION	
3	Artisanal cheeses with strawberries, grapes, fig jam, dehydrated fruit, aged cheddar twists and lavosh
\$39 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
1	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	Hommus dip
1	Marinated olives, orange, rosemary, chilli, garlic lemon
1	Picked cornichons, baby onions & red peppers Rosemary grissini, lavosh bites & gluten free sea salt wafers
\$79 8-10 serves	



MORNING/AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY

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 
1	Pickled cornichons, baby onions & baby red peppers 
Grapes, muscatels, dehydrated apple & strawberries, rosemary grissini, lavosh bites & gluten free sea salt wafers	
\$149 10-15 serves	

MORNING/AFTERNOON TEA INDIVIDUAL ITEMS AVAILABLE UNTIL 5PM DAILY

MUFFINS

Chef's muffin selection: Sweet & Savoury available	
Mini \$2.5 each Large \$4.0 each Gluten free mini \$2.5 each	

MINI FRITTATA

min. 6 of each type

Chorizo, kale & apple
Honey roasted pumpkin & persian feta
Goats cheese, kale & mushroom
Heirloom tomato, ham, whole egg
\$3.8 each

BANANA LOAF

Banana
Blackberry & flaxseeds
Raspberry & chia
Milk chocolate, cocoa nibs & coconut
\$3.8 each

FRIENDS

Nutella friand
Dark chocolate friand
Blueberry friand
Raspberry friand
\$3 each

MINI COOKIES

min. 6 of each type

Pecan & almond sandie
Blueberry & pistachio shortbread biscuit
Chocolate chip & wolfberry cookie
\$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

SWEET TARTS

min. 6 of each type

Blood orange marshmallow, blood orange jelly & chocolate ganache
Salted caramel & chocolate tart
\$3.8 each

MORNING/AFTERNOON TEA INDIVIDUAL ITEMS AVAILABLE UNTIL 5PM DAILY

MINI BROWNIES

min. 6 of each type

Belgian chocolate & walnut brownie (VG) (GF)

Espresso & hazelnut brownie (VG) (GF)

Black forest brownie (VG) (GF)

\$2.5 each

PASTRY

min. 6 of each type

Assorted fruit danish (VG)

Cinnamon scrolls (VG)

Croissants with jam & butter (VG) (GF)

\$3 each

CANAPE BROWNIES

min. 6 of each type, approx 45mm long

Crunchy praline mini brownie (VG)

Nutella with gold feuilletine flakes mini brownie (VG)

Fresh raspberry with vanilla creme mini brownie (VG)

Dehydrated blueberry with vanilla crème mini brownie (VG)

\$2.5 each

DESSERT MINI POTS

min. 6 of each type. 150ml pots

Blood orange chocolate mousse with chocolate soil & berry compote (VG)

Raspberry & white chocolate mousse, puffed buckwheat & dried raspberries (VG) (GF)

\$5 each

LAMINGTON

min. 12

Chocolate lamingtons filled with nutella (VG)

\$2.5 each

CUPCAKES

min. 6 of each type

Hazelnut milk chocolate (VG)

Citrus blend (VG)

Raspberry (VG)

Blood plum (VG)

\$3.5 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



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 
	\$145 32 pieces



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 
	\$145 32 pieces

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



SCHNITTY SOFT BAGUETTE COLLECTION	
5	Housemade chicken schnitzel, cos & mayonnaise
5	Housemade chicken schnitzel with rainbow slaw & sriracha aioli
	\$59 10 pieces



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 
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
	\$85 36 fingers

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



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
\$85 20 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 (VG)
1	Fennel infused pork with slaw & beetroot relish
1	Peking duck with greens, buckwheat, chilli & ginger plum sauce
\$109 32 pieces	



VEGETARIAN LUNCH COLLECTION	
5	Moroccan couscous with tzatziki & caramelised fig mini wrap (VG)
4	Roasted capsicum, hummus, avocado & feta mini rustic roll (VG)
6	Goats curd, cucumber, red onion, alfalfa, grated carrot & radish triangle sandwiches (VG)
4	Honey roasted pumpkin, persian feta, buckwheat, rocket & beetroot relish mini rustic roll (VG)
5	Falafel, tabouli, hummus & housemade ranch dressing mini wrap (VG)
\$79 24 pieces	

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



TORTILLA WRAP COLLECTION	
Selection of gourmet mini wraps	
\$55 15 pieces \$99 30 pieces	



TORTILLA WRAP BITES COLLECTION	
20 pieces each with toothpick	
20	Selection of gourmet mini bite wraps
\$39 20 pieces	



RUSTIC SANDWICH COLLECTION	
Selection of gourmet sandwiches cut in half	
18	
\$75 13 pieces	

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



SCHNITZEL BITES COLLECTION	
Served at room temperature	
20	Housemade chicken schnitzel bites. Approx 60g each
1	Caper aioli
1	Sriracha aioli
12	Lemon wedges
\$59 20 pieces	



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



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

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



UPTOWN COLLECTION	
Served warm	
6	Grilled salmon fillet spiced with tamari. Approx. 90g each (BF)
1	Caper aioli
6	Lemon wedges
\$48 6 pieces	



DOWNTOWN COLLECTION	
Served warm	
10	Red wine & miso marinated lamb cutlets (BF)
1	Chimichurri
6	Lemon wedges
\$69 10 pieces	



SUSHI COLLECTION	
Chef's selection of nori rolls & nigiri. Includes vegetarian options	
1	Soy sauce
1	Wasabi
1	Pickled ginger
1	Kewpie mayonnaise
\$99 44 pieces	

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



SWEET POTATO & BEETROOT CRISPS

Housemade sweet potato & beetroot crisps.
Approx 150g

\$10



DAMPER ROLLS COLLECTION

- | | |
|----|--|
| 20 | Batch baked soft damper rolls – white, wholemeal & rye |
| 1 | Unsalted butter |
| 1 | Extra virgin olive oil & balsamic vinegar |
| 1 | Sea salt flakes |

\$29
20 pieces



ARTISANAL CHEESE COLLECTION

- | | |
|---|--|
| 3 | Artisanal cheeses with strawberries, grapes, fig jam, dehydrated fruit, aged cheddar twists and lavosh |
|---|--|

\$39 small (3-4 serves)
\$99 large (10-12 serves)

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



DIPS COLLECTION

- | | |
|---|--|
| 1 | Roast beetroot & herb dip |
| 1 | Hummus dip |
| 1 | Semi dried tomato & feta dip |
| 1 | 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 | Hommus dip |
| 1 | Marinated olives, orange, rosemary, chilli, garlic lemon |
| 1 | Picked cornichons, baby onions & red peppers
Rosemary grissini, lavosh bites & gluten free sea salt wafers |

\$79
8-10 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 |
| 1 | Pickled cornichons, baby onions & baby red peppers |
| | Grapes, muscatels, dehydrated apple & strawberries, rosemary grissini, lavosh bites & gluten free sea salt wafers |

\$149 (10-15 serves)

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
1	Sauce jars: tomato relish (1), BBQ (1) & sriracha gravy (1)
\$115 34 pieces	



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
1	Sauce jars: tomato relish (1), BBQ (1) & sriracha gravy (1)
\$115 32 pieces	



WEST SIDE PARTY COLLECTION	
12	Red bean & fennel empanadas
12	Chilli beef empanadas
1	Sumac mayonnaise
1	Tomato & coriander relish
\$79 24 pieces	

CRAFTED LUNCH COLLECTIONS AVAILABLE FROM 11AM DAILY



CROQUETTE COLLECTION	
40	Potato, pea & parmesan croquettes
1	Sumac mayonnaise
1	Tomato & coriander relish
\$109 40 pieces	



EAST SIDE PARTY COLLECTION	
All items in this collection are fried	
8	Pork and waterchesnut dumpling
7	Vegetable dumpling
8	Sesame prawn toast
12	Prawn cigar
1	Plum dipping sauce
1	Thai sweet chilli dipping sauce
\$65 35 pieces	

LUNCH INDIVIDUAL ITEMS AVAILABLE FROM 11AM DAILY

INDIVIDUAL MINI ROLLS / SLIDERS / CIABATTA ROLLS
We recommend 3 per person
\$4.8 each

INDIVIDUAL SANDWICHES
We recommend 2 sandwiches (8 points) per person
\$8.5 each

RUSTIC SANDWICHES
We recommend 2 sandwiches (4 halves) per person
\$8.5 each


2FT SUBS
Each cut into 8
\$27.5 each

MINI WRAPS
We recommend 3 per person
\$3.8 each


MINI WRAP BITES Each with toothpick
We recommend 6 per person
\$2.5 each


INDIVIDUAL MINI BAGUETTES
We recommend 3 per person
\$4 each

INDIVIDUAL FINGER SANDWICHES
Traditional sandwiches cut into 3 fingers We recommend 2 sandwiches (6 fingers) per person
\$7.5 each






SOFT BAGUETTES 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
Peking duck with greens, buckwheat, chilli & ginger plum sauce
Fennel infused pork with slaw & beetroot relish
\$7 each

POTATO, PEA & PARMESAN CROQUETTES
Minimum of 10 each
\$3.5 each

FRIED SAVOURY BITES
Vegetable dumpling 
Prawn cigar
\$2.5 each
Pork and waterchesnut dumpling
Sesame prawn toast
\$3.5 each

EMPANADAS min. 10 pieces, 1 days notice
Red bean & fennel empanadas 
Chilli beef empanadas
\$3.5 each

LUNCH INDIVIDUAL ITEMS AVAILABLE FROM 11AM DAILY

MEZZE
Roast beetroot & herb dip 
Hummus dip 
Semi dried tomato & feta dip 
Pickled cornichons, baby onions & red peppers 
\$8 each
Marinated olives, orange, rosemary, chilli & garlic lemon 
\$9 each

SUSHI min. 20 pieces
Chef's selection of nori rolls & nigiri. Includes vegetarian options
\$2.8 each

DAMPER ROLLS min. 6 pieces
Batch baked soft damper rolls – white, wholemeal & rye
Unsalted butter
Extra virgin olive oil & balsamic vinegar
Sea salt flakes
\$1.5 each

CHICKEN min. 10 pieces
Housemade chicken schnitzel bites. Approx. 60g each
\$3.5 each
min. 6 pieces
Roasted buttermilk chicken drumsticks roasted with lemon & oregano
Spicy cajun chicken drumsticks
\$3.5 each

SALMON min. 6 pieces
Grilled salmon fillet spiced with tamari. Approx. 90g each
\$8 each

LAMB min. 6 pieces
Red wine & miso marinated lamb cutlets. Approx. 90g each
\$7 each

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   |




\$55

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  |

\$55

6 x mini boxes



SEAFOOD SALAD BOX COLLECTION

Served chilled

- | | |
|---|--|
| 3 | Poached salmon, fennel, radish, rocket, edamame, heirloom cherry tomatoes & citrus mustard dressing salad (GF) |
| 3 | Flaked tuna in brine with fennel watercress & radish salad |

\$55

6 x mini boxes

CRAFTED SALAD COLLECTIONS AVAILABLE FROM 11AM DAILY



SALADS

- Roast beetroot, fennel, squash, red onion, red wine & dijon mustard dressing salad (VG) (GF)
- Kale pesto, cherry tomatoes & fusilli pasta salad (VG) (GF)
- Poached salmon, fennel, radish, rocket, edamame, heirloom cherry tomatoes & citrus mustard dressing salad (GF)
- Smoked chicken, avocado, radicchio, rocket & baby gem salad (GF)
- Roasted cauliflower, crispy kale, quinoa, tomato & chickpea salad (VG) (GF)
- Chicken, charred mango, spring slaw, blood orange & rocket salad (GF)
- Peking duck, cucumber, shallot, edamame & chinese black sesame seed dressing salad
- Flaked tuna in brine with fennel watercress & radish salad

Individual Box \$9.5
Small Share Box \$29 3-4 guests
Large Share Box \$69 8-10 guests

SIDE SALADS

- Green beans, sugar snaps, poppy seeds & lemon vinaigrette (VG) (GF)
- Baby cos salad with green peas, beans, mint & aioli (VG) (GF)
- Steamed broccolini with almonds (VG) (GF)

Individual Box \$6.5
Small Share Box \$19 3-4 guests
Large Share Box \$49 8-10 guests

“LIQUID GOODNESS
IN A BOTTLE”



BEVERAGE
project

CRAFTED BEVERAGE COLLECTIONS AVAILABLE FROM 7AM DAILY



SOUTH SIDE JUICE COLLECTION		
5	250ml freshly squeezed orange juice	
5	250ml freshly squeezed watermelon & basil juice	
		\$42 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	
		\$42 10 bottles



GREEN & GOLD JUICE COLLECTION		
5	250ml freshly squeezed orange juice	
5	250ml freshly squeezed green power juice: apple, cucumber, celery, kale, mint	
		\$42 10 bottles

CRAFTED BEVERAGE COLLECTIONS AVAILABLE FROM 7AM DAILY



NORTH SIDE JUICE COLLECTION		
5	250ml freshly squeezed orange juice	
5	250ml freshly squeezed cleanser: pineapple, beetroot, carrot, ginger, basil	
		\$42 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



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

CRAFTED BEVERAGE COLLECTIONS AVAILABLE FROM 7AM DAILY



WATER & MINT COLLECTION	
10	250ml spring water with fresh mint & lemon
	\$32 10 bottles



CAPI MINERAL WATER COLLECTION	
9	250ml Capi Australian sparkling or still mineral water served in glass bottles
	\$29 9 bottles





FLAVOURED SODA COLLECTION	
3	250ml Capi cranberry juice
3	250ml Capi lemon juice
3	250ml Capi blood orange juice
	\$32 9 bottles

BEVERAGE INDIVIDUAL ITEMS AVAILABLE FROM 7AM DAILY

SPRING WATER	
Spring water with fresh mint & lemon	
250ml	\$3.2
350ml	\$4.8
1 Litre	\$6.8

BOTTLED JUICES Emma & Toms	
100% Fresh Valencia Orange Juice	
100% Pressed Australian Cloudy Apple Juice	
350ml	\$4
2 Litre	\$11

FRESHLY SQUEEZED JUICES	
Freshly squeezed orange juice	
Freshly squeezed watermelon & basil juice	
Freshly squeezed green power juice: apple, cucumber, celery, kale, mint	
Freshly squeezed cleanser: pineapple, beetroot, carrot, ginger, basil	
250ml	\$4.5
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

SOFT DRINKS	
Coca Cola, Diet Coke, Lemonade	
330ml bottles	\$3.5
1.25 Litre bottles	\$5.5

WATER	
Capi Australian Sparkling or Still Mineral Water served in glass bottles	
250ml	\$3.5
1 Litre	\$8

SPARKLING CAPI FRUIT DRINKS	
Blood Orange, Lemon, Grapefruit, Cranberry	
250ml glass bottles	\$3.8

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 airpots ready to serve & includes teaspoons, coffee, tea, milk & sugar.	
Ceramic Cups	\$4.9pp per session
Disposable Cups	\$4.0pp per session



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	



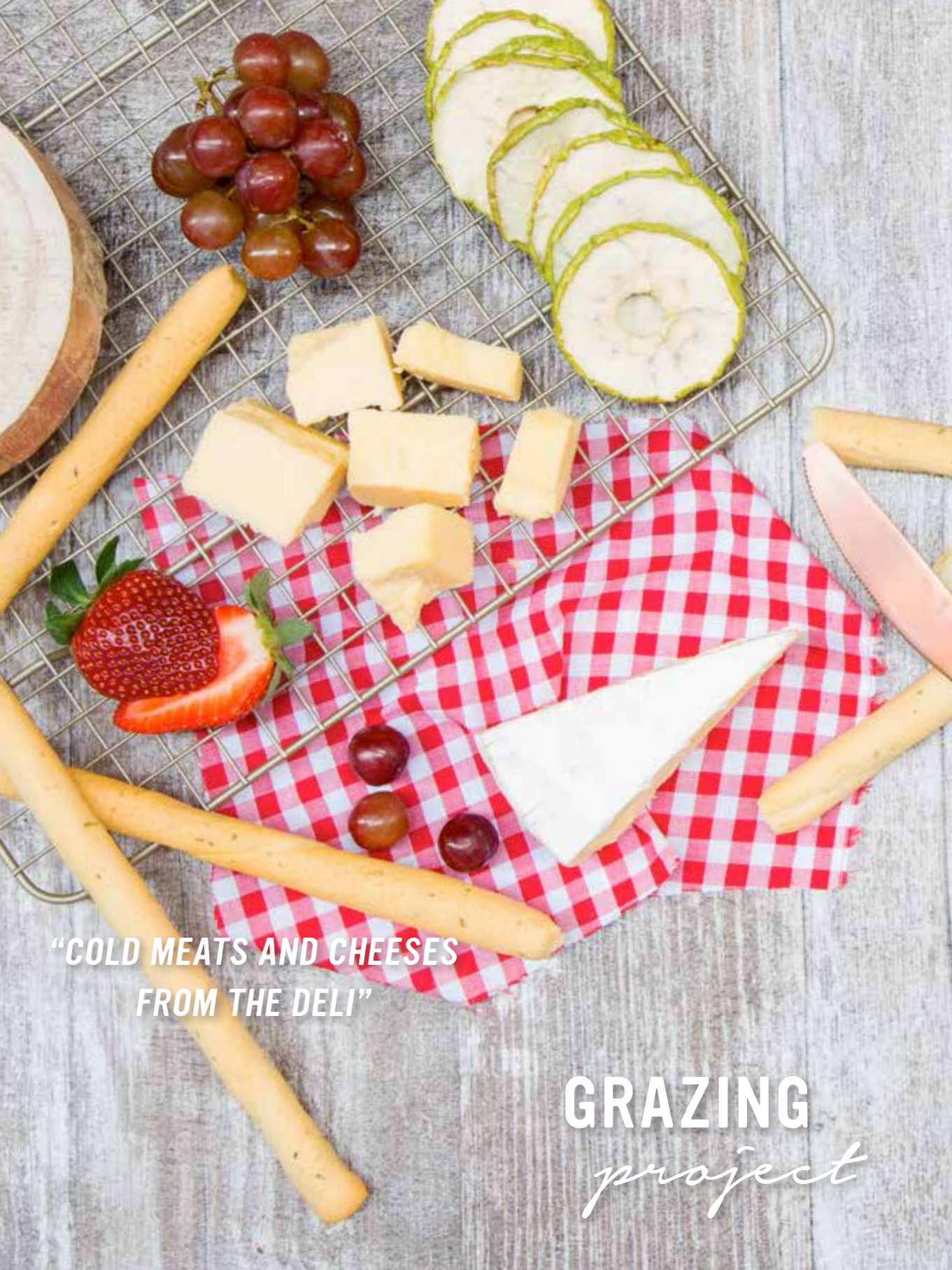
SET-UP BUFFET PACKAGES

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
\$34pp	

OPTIONAL EXTRAS

Seasonal fruit platter	Glassware, ice buckets & ice
\$4pp	\$5pp
Artisanal cheese collection	Crockery, cutlery & linen napkins
\$6pp	\$5pp
Corporate waitstaff	
\$47.5 per hour minimum 4 hours	



“COLD MEATS AND CHEESES
FROM THE DELI”

GRAZING *project*

CRAFTED GRAZING COLLECTIONS AVAILABLE FROM 11AM DAILY



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



ARTISANAL CHEESE COLLECTION	
3 artisanal cheeses with strawberries, grapes, fig jam, dehydrated apples, gluten free sea salt wafers, rosemary grissini & lavosh bites	
\$39 Small 3-4 serves \$99 Large 10-12 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)	
\$79 8-10 serves	

CRAFTED GRAZING COLLECTIONS AVAILABLE FROM 11AM DAILY



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 (VG) (GF)
1	Hummus dip (VG)
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)
	\$149 10-15 serves



SUSHI COLLECTION (GF) (DF)

Preservative free, incl. vegetarian options

	Chef's selection of nori rolls & nigiri
1ea	Soy sauce, wasabi, pickled ginger, kewpie mayo (VG)
	\$99 44 pieces



SEASONAL FRUIT COLLECTION

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

CANAPÉ
project


"BITE-SIZED
ELEGANCE"

CRAFTED CANAPÉ & FINGER FOOD COLLECTIONS AVAILABLE FROM 11AM DAILY



VEGETARIAN CANAPÉ COLLECTION	
10	Kale, broccoli, woodside goats curd & cherry tomato tart 
10	Roast pumpkin, persian feta & olive tapenade 
\$75 20 pieces	



EAST END CANAPÉ COLLECTION	
10	Duck ragout & petite basil leaf tart
10	Lemon ricotta, smashed peas, mint & broad beans tart 
\$75 20 pieces	




WEST END CANAPÉ COLLECTION	
10	Chorizo, basil, goats cheese & red onion marmalade tart
10	Chicken, leek, blue cheese & walnut tart
\$75 20 pieces	



CRAFTED CANAPÉ & FINGER FOOD COLLECTIONS AVAILABLE FROM 11AM DAILY



SOHO CANAPÉ COLLECTION	
10	Tasmania smoked salmon, crème fraîche & dill tart
10	Wild mushroom, garlic crisp, parmesan flakes & olive oil tart 
\$75 20 pieces	




VOL-AU-VENT COLLECTION	
12	Smoked chicken & tarragon aioli
12	Roast spring vegetables, olive purée & crumbed feta 
\$89 24 pieces	



DUCK PANCAKE COLLECTION	
30	BBQ peking duck, oriental pancake, hoi sin sauce & cucumber
\$135 30 pieces	

CRAFTED CANAPÉ & FINGER FOOD 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 
1	Sauce jars: tomato relish (1) BBQ (1) & sriracha gravy (1)
\$115 34 pieces	



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



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

CRAFTED CANAPÉ & FINGER FOOD COLLECTIONS AVAILABLE FROM 11AM DAILY




VEGETARIAN RICE PAPER ROLL COLLECTION	
24	Vegetarian omelette, balsamic caramelised onion & avocado 
1	Nuoc cham dipping sauce
1	Soy, ginger, chilli & shallot dipping sauce
1	Peanut & tamari dipping sauce
\$105 24 pieces	



PRAWN RICE PAPER ROLL COLLECTION	
24	Tiger prawn & green mango rice paper rolls
1	Nuoc cham dipping sauce
1	Soy, ginger, chilli & shallot dipping sauce
1	Peanut & tamari dipping sauce
\$109 24 pieces	



COMBINATION RICE PAPER ROLL COLLECTION	
12	Vegetarian omelette, balsamic caramelised onion & avocado 
12	Tiger prawn & green mango rice paper rolls
1	Nuoc cham dipping sauce
1	Soy, ginger, chilli & shallot dipping sauce
1	Peanut & tamari dipping sauce
\$109 24 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
\$79 24 pieces	



CROQUETTE COLLECTION	
40	Potato, pea & parmesan croquettes 
1	Sumac mayonnaise
1	Tomato & coriander relish
\$109 40 pieces	



EAST SIDE PARTY COLLECTION	
All items in this collection are fried	
8	Pork and waterchesnut dumpling
7	Vegetable dumpling
8	Sesame prawn toast
12	Prawn cigar
1	Plum dipping sauce
1	Thai sweet chilli dipping sauce
\$65 35 pieces	


CRAFTED CANAPÉ & FINGER FOOD COLLECTIONS AVAILABLE FROM 11AM DAILY



SUSHI COLLECTION	
	Chef's selection of nori rolls & nigiri. Includes vegetarian options
1	Soy sauce
1	Wasabi
1	Pickled ginger
1	Kewpie mayonnaise
\$99 44 pieces	

CANAPÉ & FINGER FOOD INDIVIDUAL ITEMS AVAILABLE FROM 11AM DAILY

POTATO, PEA & PARMESAN CROQUETTES
Minimum of 10 each
\$3.5 each
EMPANADAS
min. 10 pieces, 1 days notice
Red bean & fennel empanadas 
Chilli beef empanadas
\$3.5 each

FRIED SAVOURY BITES
Vegetable dumpling 
Prawn cigar
\$2.5 each
Pork and waterchesnut dumpling
Sesame prawn toast
\$3.5 each

CANAPÉ & FINGER FOOD INDIVIDUAL ITEMS AVAILABLE FROM 11AM DAILY

Our drop off canapés menu offers a range of cold, room temperature and warm canapés, some of which can be reheated if required, delivered fully built and ready to eat. Drop off canapés assist for events and gatherings where there is no kitchen space available, or for those on a smaller budget. Our drop off canapés are designed to be delivered up to 1 hour before your event starts. They come in disposable boxes to make sure they are stable during transportation, that are suitable for serving in or they can be replated onto serving platters. Minimum 10 of each item. Delivered ready to serve

SAVOURY

Vegetarian omelette, balsamic caramelised onion & avocado rice paper roll	
Tiger prawn & green mango rice paper roll	
	\$4.4 each
BBQ peking duck, oriental pancake, hoi sin sauce & cucumber	
	\$4.5 each
Chunky beef pie	
Chicken & leek pie	
Premium beef sausage roll	
Sweet potato, red capsicum, leek & cheese quiche	
Spinach ricotta puff pastry rolls	
	\$3.8 each
Kale, broccoli, woodside goats curd & cherry tomato tart	
Roast pumpkin, persian feta & olive tapenade	
Duck ragout & petite basil leaf tart	
Lemon ricotta, smashed peas, mint & broad beans tart	
Chorizo, basil, goats cheese & red onion marmalade tart	
Chicken, leek, blue cheese & walnut tart	
Tasmanian smoked salmon, crème fraîche & dill tart	
Wild mushroom, garlic crisp, parmesan flakes & olive oil tart	
Smoked chicken & tarragon aioli vol-au-vent	
Roast spring vegetables, olive purée & crumbed feta vol-au-vent	
Sydney rock oysters with a campari, lime & verjuice dressing	
	\$4 each
Fresh king prawns served with lime aioli & lemon wedges	
	\$4.5 each

SWEET


Tahitian vanilla mascarpone mini éclair	
Nutella crème with chocolate soil mini éclair	
Mandarin crème & freeze dried mandarin segments mini éclair	
Raspberry crème & freeze dried whole raspberries mini éclair	
	\$2.5 each
Hazelnut milk chocolate crème with chocolate soil cupcake	
Citrus mascarpone with dehydrated mandarin cupcake	
Raspberry mascarpone with freeze dried raspberries cupcake	
Mirabelle plum crème with dehydrated blood plum cupcake	
	\$3.5 each
Spiced apple almond cake with crumble & mascarpone teacake	
Roasted pineapple coconut cake with mascarpone & praline teacake	
Confit rhubarb carrot cake with dehydrated rhubarb & mascarpone teacake	
Baked blueberry, coconut, marscapone & dehydrated blueberries tart	
Baked raspberry, coconut, marscapone & freeze dried raspberries tart	
	\$3.8 each
Blood orange marshmallow, blood orange jelly & chocolate tart	
Salted caramel & chocolate tart	
	\$4 each

“THE PACK THAT
KEEPS ON GIVING”



INDIVIDUAL BOX
project


CRAFTED BREAKFAST BOX COLLECTIONS AVAILABLE UNTIL 11AM DAILY



INDIVIDUAL BREAKFAST BOX

min. 6 boxes


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
\$19	



INDIVIDUAL HEALTHY BREAKFAST BOX

min. 1 box

1	Blackberry chia pudding, coconut & berry compote pot (VG)
1	Strawberries & seasonal fruit (VG)
1	Raspberry & coconut breakfast bar (VG)
1	Smashed avocado, persian feta, buckwheat, diced romas & quinoa pot (VG)
2	Charred baguette wedges, olive oil & sea salt (VG)
1	250ml freshly squeezed green power juice
\$23	




INDIVIDUAL DAIRY FREE BREAKFAST BOX

min. 1 box

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	


CRAFTED BREAKFAST BOX COLLECTIONS AVAILABLE UNTIL 11AM DAILY



INDIVIDUAL GLUTEN FREE BREAKFAST BOX

min. 1 box


1	Blackberry chia pudding, coconut & berry compote pot (VG, GF)
1	Individual gluten free sandwich (GF)
1	Savoury rustic frittata (GF)
1	Strawberries & seasonal fruit (VG, GF)
1	Belgian chocolate & walnut brownie (VG, GF)
1	250ml freshly squeezed orange juice (GF)
\$22	



INDIVIDUAL VEGETARIAN BREAKFAST BOX

min. 1 box

1	Housemade granola, vanilla yoghurt, almonds, berry compote, flax seeds & currants (VG)
1	Honey roasted pumpkin & persian feta frittata (VG)
1	Smashed avocado, persian feta, dill salt, rocket & organic chia seeds milk bun (VG)
1	Chef's mini daily muffin (VG)
1	Strawberries & seasonal fruit (VG)
1	250ml freshly squeezed orange juice
\$19	



INDIVIDUAL VEGAN BREAKFAST BOX

min. 1 box

1	Blackberry chia pudding, coconut & berry compote pot (VG)
1	Vegan square ciabatta roll (VG)
1	Vegan frittata (VG)
1	Strawberries & seasonal fruit (VG)
1	Vegan chocolate muffin (VG)
1	250ml freshly squeezed orange juice
\$22	

CRAFTED LUNCH BOX COLLECTIONS AVAILABLE FROM 11AM DAILY



INDIVIDUAL LUNCH BOX	
min. 6 boxes	
1	Container of salad: Chef's selection (VG)
1	Savoury rustic frittata
1	Savoury square ciabatta roll
1	Strawberries & seasonal fruit (VG)
1	Belgian chocolate & walnut brownie (VG)
1	250ml freshly squeezed orange juice
\$22	



INDIVIDUAL VEGETARIAN LUNCH BOX	
min. 1 box	
1	Container of salad: Chef's selection (VG)
1	Vegetarian frittata (VG)
1	Roast pumpkin, cream cheese, semidried tomatoes & baby spinach square ciabatta roll (VG)
1	Strawberries & seasonal fruit (VG)
1	Brownie (VG)
1	250ml freshly squeezed green power juice
\$22	



INDIVIDUAL GLUTEN FREE LUNCH BOX	
min. 1 box	
1	Container of salad: Chef's selection (VG, GF)
2	Rice paper roll (GF)
1	Meat frittata (GF)
1	Strawberries & seasonal fruit (VG, GF)
1	Belgian chocolate & walnut brownie (VG, GF)
1	250ml freshly squeezed orange juice (GF)
\$23	

CRAFTED LUNCH BOX COLLECTIONS AVAILABLE FROM 11AM DAILY



INDIVIDUAL DAIRY FREE LUNCH BOX	
min. 1 box	
1	Container of salad: Chef's selection (VG)
2	Meat rice paper roll
1	Double smoked ham, beetroot, pickles, avocado, seeded mustard & rocket square ciabatta roll
1	Strawberries & seasonal fruit (VG)
1	Peanut butter protein bar with cranberry & chia seeds (VG)
1	250ml freshly squeezed orange juice
\$23	



INDIVIDUAL VEGAN LUNCH BOX	
min. 1 box	
1	Container of salad: Chef's selection (VG)
1	Vegan square ciabatta roll (VG)
1	Vegan frittata (VG)
1	Strawberries & seasonal fruit (VG)
1	Vegan chocolate muffin (VG)
1	250ml freshly squeezed orange juice
\$23	



EXECUTIVE INDIVIDUAL LUNCH BOX	
min. 4 boxes	
1	Grilled salmon fillet with broccolini & sugar snaps
1	Chia, barberry, coconut & protein bar (VG)
2	Strawberries (VG)
1	Blood orange chocolate mousse with chocolate soil & berry compote (VG)
1	250ml freshly squeezed green power juice
\$27	



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 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	



CATERINGPROJECT.COM.AU