



**CATERING MENU
47 WARNER ST
FORTITUDE VALLEY**



NEWBLISS CATERING MENU

ETHICAL, SEASONAL, LOCAL

INFO@NEWBLISS.COM.AU
0401 649 594

INDIVIDUAL BOXES MEAT OR VEGGIE

Breakfast box

\$ 15pp GFO VGO

- Savoury quiche, Yoghurt Granola & Berry pot, freshly baked croissant
- Bacon, egg & cheddar English muffin, Yoghurt Granola & Berry pot, freshly baked Croissant
- Ham & cheddar Croissant, Chia pudding pot, House made Banana bread
- Housemade Banana bread, Bliss cacao & coconut ball, Yoghurt & Almond pot GFO (+\$2)

Lunch box

\$ 15pp GFO VGO

- Smoked salmon/free range chicken/pulled beef bagel, Bliss cacao & coconut ball & veggie sticks c/w hummus
- Savoury quiche w/ salad of the day, Bliss cacao & coconut ball & an apple
- Salad of the day with chicken/GF falafel, Bliss cacao & coconut ball & an apple

Add a refreshing Emma & Toms juice? +\$5

Cloudy Apple | Karmarama | Pressed carrot top | OJ | Green Power

HOUSE MADE QUICHES

Minis (platter for 6 \$25, for 12 \$50)

Individual \$6 pp (Minimum 6 order)

- Spinach & feta (mini or ind)
- Ham & cheese (mini or ind)
- Mushroom & feta (ind)
- Sausage, tomato & cheddar (ind)
- Tomato, feta & olive (ind)
- Sweet potato, aubergine & caramelised onion (ind)

BIG PLATES

Each platter serves approx 10/20 people

- fresh seasonal market bought fruit \$45/90
- Crudites & crackers served with hummus & pesto \$30/60 GFO (+\$5)

PASTRIES

\$5 pp, individual servings

- Freshly baked croissant served w/ jam and butter
- Freshly baked croissant w/ ham off the bone & cheddar (+\$2)
- Freshly baked croissant w/ smoked salmon & cream cheese (+\$3)

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DELUXE SANDWICHES ON PIDE/WRAPPS

- all sandwiches: Mixed range or 3 x individual options min

\$8.5 pp, Cut in half, options are: GFO (+\$1) VGO

- Free range pesto chicken, avocado & mesclun
- Free range chicken, semi-dried tomatoes, greens & mustard mayo
- Ham off the bone, cheddar, tomato, greens & farmhouse pickle
- Pulled beef, sauerkraut, cheddar, mustard & pickles
- Falafel, persian feta, hummus, tomato, cucumber & mesclun

\$7.5 pp, cut in quarters, on wholemeal, (minimum order of 3 per option) flavours include: GFO (+\$1) VGO

- Free range chicken, mesclun & mayonnaise
- Ham off the bone & cheese
- free range egg mayo & pickle spread
- Tuna salad mixed with mayo

HIGH TEA SANDWICHES

\$7 pp crust free, wholemeal fingers, Choose from: GFO (+\$1) VGO

- Creamy egg & spinach
- Tuna & corn w/ tomato relish
- Smoked salmon cream cheese & cucumber
- Avocado & cucumber
- Ham off the bone, cheddar & mustard mayo

SUPER SALADS

\$50 per big serve, serves 5 whole or 10 as a side GFO VGO

+\$3.5 pp GF falafel (5) | +\$4 pp free range chicken | tofu

- Chunky Greek with herbed vinaigrette
- Beetroot, Persian feta, pear, dill, walnut, spinach w/ red wine vinegar
- Pesto pasta, sweet potato, cherry tomatoes & broccoli
- Chat potatoes, semi dried tomatoes, Persian feta, onion, greens & seeded mustard dressing
- Rice, broccoli, corn, capsicum & bok choy w/ soy & ginger sesame dressing
- Moroccan cauliflower, eggplant, quinoa, almonds & cranberries
- Roasted veg salad w/ olive oil & pepitas
- Kale slaw w/ roasted almonds & vegan aioli

HOUSEMADE POTS

\$6.50pp, individual servings

- Greek yoghurt, house-made granola and berry compote
- Macadamia soaked chia & oats w/ berry compote & toasted almonds

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SWEET TREATS

Mixed sweet platter, \$4 pp GFO VGO (Minimum 4 order)

Muffins, individual or cut in quarters DFO

Banana & chocolate

Berries & white chocolate

Mixed berry

Apple & cinnamon

Banana, chia & honey

Cranberry, coconut & almond

Whole, house made \$35

House made carrot cake w/ cream cheese & walnuts, serves 8

House made banana or blueberry loaf, serves 9 GFO (+\$5)

Individual, house made

GF Orange & almond cakes, \$6 pp

Bliss balls: peanut butter & oat, cacao & coconut, \$3 pp GFO VGO

EXTRAS

cutlery and napkins \$.50 pp

ADDITIONAL INFO | T&CS

Please place all catering orders via email to info@newbliss.com.au

- Minimum order for catering is \$100 (smaller pre-orders can be made directly from our menu)
- for orders below \$200 please order by 10am 1 working day before required
- for orders between \$200-500 please order by 10am 2 working days before required
- for larger orders [\$500 or more], please order 5 working days in advance

- All food will be served cold and is down to the client to warm them
- Catering is available for pick up
- Delivery within 1000m of NewBliss available FREE with other delivery options coming soon
- Deposit required on booking (50%) for order above \$500
- In case of cancellation, please notify us as soon as possible. Unfortunately anything less than 48 hours will incur fees/charges.
- GFO GLUTEN FREE OPTIONAL | VGO VEGAN OPTIONAL
- We use free-range eggs & chicken
- All of our breads are organic and sourced locally
- Our menu changes based on the availability of fresh, seasonal produce. Our food is always made in-house, with no nasty additives or surprises.

•if you need any further help or have any questions please email info@newbliss.com.au

Thank you,

The NewBliss team