



Catering Menu

Sandwiches

Gourmet Wraps

16.95 each

Selection of wraps with salads and meats (cut into 2)

Sandwich platter

Selection of triangle sandwiches (28 pieces)

90

- Poached chicken, herbs, lemon and mayo
- Roast pumpkin, tomato relish, cucumber, cheese, lettuce
- Ham, cheese, tomato and seeded mayo
- Pulled beef brisket with apple slaw

Salads and Sides

Made fresh to serve 10-15 guests (full size). Half sizes available.

Full / Half size

Roasted Sweet Potato

(gf,v)

With pecan, sultana, and baby spinach
with a maple and orange dressing

80 / 45

Panzanella Salad

(v)

Fresh gourmet tomatoes, capsicum, bocconcini,
crispy crouton, basil, and balsamic dressing

80 / 45

Chat Potato

(gf,v)

In mustard mayonnaise, or rosemary salt

70 / 38

Greek Salad

(gf,v)

With mesclun leaf mix, cherry tomato, cucumber,
capsicum, red onion, feta, olives and
house made dressing

80/ 45

Apple slaw

(gf,v)

Cabbage, spring onion, grated green apples,
apple cider vinegar, mayonnaise

60/ 30

Pumpkin & Halloumi

Roast pumpkin with halloumi, nutty dukka, fresh herbs,
Pearl barley & pomegranates

80/45

Buttery Greens

Seasonal greens with burnt butter, lemons and cucumber

80/45

Honey carrot & feta salad

Honey roasted carrot & leavy green salad with mint, feta

80/45

Pepitats with a sticky orange dressing

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Platters

Antipasto platter	For 10 – 12 guests Three cheeses, quince paste, crackers Cured meats, Fresh & dried fruit, dip, olives, nuts,	180 per platter
Cheese platter	For 6 – 8 guests Selection of three cheeses Grapes, dried fruit, nuts, quince paste, crackers	130 per platter
Fruit platter (gf,v)	For 15 guests Selection of seasonal fruit	89 per platter

Meats

Whole smoked brisket (gf)	Whole piece – approx. 3.5 – 4kg per piece	74 per kilo
Pulled smoked brisket	Slow smoked, pulled and sautéed with BBQ sauce <i>minimum order 500g</i>	65 per kilo
Pulled smoked pork collar	Slow smoked, pulled and sautéed with BBQ sauce	65 per kilo
Shredded slow roasted lamb	with minted gravy <i>Approx. 2.2kg serves 10-12 guests</i>	150 per tray
Buttermilk fried Chicken Pieces	Crispy coated fried chicken breast pieces with herb aioli 15 pieces	98
Crispy Skin Pork Belly	Twice cooked in a master stock served with a home made spiced chutney (18- 20 slices)	98
Barramundi fillet /Atlantic Salamon	Fresh oven baked barraumdi fillet with gremolata sauce <i>Approx 1.8-2kg side</i>	98

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Canape Savouries

12 pieces per platter

Sausage rolls	Home-made sausage rolls served with tomato sauce	36
Sweet potato & feta Quiche	Flaky puff pastry quiche with roasted sweet potato. Feta and tomato	50
Arancini	Spinach & Cheese Arancini balls served a creamy Herb aioli	30
Rice paper rolls	Prawn, veggie, tofu, or chicken rice paper rolls. with vermicelli noodles, veggie & dipping sauce	60
Peking duck Spring roll	Peking duck, hoisin sauce rolls in a flaky pastry.	54
Peking duck pancakes	Peking duck, hoisen sauce, cucumber, shallots Wrapped in a tradional pancake	65
Tempura Prawns	Prawn in a light crispy tempura batter	50
Eggplant Parmigiana	Layers of grilled eggplant with basil, napolitana sauce served in bamboo boats	60
Fish soft shell tacos	Soft shell tacos, apple slaw, barramundi, coriander, fried shallots	70
Buttermilk Sliders/Bao buns	Smokey beef brisket with apple slaw Pulled hickory pork with a herbed mustard mayo. Buttermilk chicken, lettuce, aioli, tomato Smoked chicken breast tumbled in herbed mayo, celery and shallots	65 65 65 65
Sweet potato & corn fritters	Gluten free sweet potato, corn & herb fritters with tomato relish and micro herbs	50
Jalapeno poppers	jalopenos filled with a mixture of cheese, coated in bread crumbs and shallow fried	40

Mac & Cheese croquette	filled with a cheesy white sauce coated in bread crumbs and shallow fried	38
Coconut prawns	prawns in a light coconut crumb, shallow fried with a house made chilli jam.	4

Breakfast Canape

12 pieces

Mini croissant/Danish	Assorted pasty with homemade berry jam	60
Bacon & egg roll	Mini bacon & egg rolls with tomato relish	60
Granola cups (gf)	Mini granola cups with natural yoghurt & berries	78
Fruit salad cups	Mini cups filled with seasonal fresh fruit	75
Bircher cups	Bircher muesli layered with seasonal fruit, yoghurt & passionfruit curd	78
Smashed avo	smashed avo on toasted sourdough with crumbled feta And pistachio dukkah	60
Salmon bagels	mini bagels toasted with cream cheese, smoke salmon, Caper, dill and rocket	90
Mini Muffins	mini berry and white chocolate muffins baked fresh	48
Pancake stack	platter of 12 pancakes with strawberries, maple Syrup, nutella	58
Pumpkin & feta Quiche	Flaky puff pastry quiche with roast pumpkin Feta and tomato	50

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Desserts

All items come in minimum of 12 boxed up for you

Chocolate brownie	Goosey gluten free chocolate brownie squares.	30
Lemon delicious	Mini lemon delicious cake with lemon yoghurt drizzle and rose petals	34
Orange & Almond	Gluten free orange and almond cakes with cream cheese icing	34
Carrot & walnut	Mini carrot & walnut cakes with cream cheese icing. & Rose petals	34
Hummingbird Cake	Tropical flavours of pineapple, banana & cinnamon.	34
Mini Cannolis	Mini cakes with cream cheese icing mixed mini filled cannolis	52

If you would like to enquire further, please don't hesitate to call me on 0412110026 or email me

info@thepanandstone.com

There will be an additional 15% surcharge on Sundays for all Catering