



CATERING MENU

SPRING SUMMER 23/24

**New
Order.**

The
**KOOYONG
GENERAL**

**JOY
DIVISION**

**DOUGH
BY DAY.**

*Anything
Studios.*

At Anything Studios we are a hospitality group that pride ourselves on creating delicious house-baked goods, sandwiches and salads made with quality, seasonal ingredients.

Our team provides the opportunity to enjoy tailored catering at your next event at the ease at home, at office or at one of our own spaces in Prahran & Elsternwick.

With over 12 years in the bricks & mortar Melbourne cafe scene & a wealth of experience behind the scene, we understand what it takes to get the job done right.

We want to take the hassle out of your next event & make it memorable.

Jesse & The Team!

**New
Order.**

The
**KOORYONG
GENERAL**

JOY
DIVISION

**DOUGH
BY DAY.**

*Anything
Studios.*

BREAKFAST

CATERING MENU
SPRING SUMMER 23/24

Granola Cups | V DFO

Housemade granola with berry compote and fresh berries.

Mini \$6.5 | Large \$9.5

Fruit and Yoghurt Cups | VE NF GF

Fresh seasonal fruit with passionfruit dressing and coconut yoghurt.

Mini \$6.5 | Large \$9.5

Chia Cups | VE GF NFO

Soaked chia and quinoa flakes, coconut yoghurt, passionfruit dressing, pistachios and cacao nibs.

Mini \$6.5 | Large \$9.5

Mini Quiches

Options of filling include:

- Bacon, feta and spinach | NF
- Tomato, feta and spinach | V NF
- Custom available on request

\$ POA

Mini Frittatas

Small Slab (15 Pieces)

Large Slab (40 Pieces)

- Bacon, feta and spinach | NF GF
- Tomato, feta and spinach | V NF GF
- Custom available on request

\$ POA

Assorted Pastries | V

Options from Plain Croissant, Almond Croissant, Pain Au Chocolat, Escargot and Cherry, Apricot or Apple Danish.

Mini \$4 | Large \$7

Brioche Rolls | GFO VO NF

Mini brioche sliders with homemade relish, spinach and the following options of filling:

- Egg and bacon
- Egg and halloumi
- Smoked salmon and cream cheese (*relish omitted*)

Mini \$8 | Large \$11

Filled Croissants | VO NF

Fresh mini croissants with the following options of filling:

- Ham and cheese
- Egg and bacon
- Salmon and cream cheese
- Tomato pesto and brie
- Custom fillings available on request

Mini \$8 | Large \$11

Housemade Sweet Muffins | V NFO

Fresh morning-baked muffins. Chef's choice of filling unless requested (Raspberry and White Chocolate is our most popular!)

Mini \$4 | Large \$6

Housemade Savoury Muffins | VO NFO

Fresh morning-baked savoury muffins. Chef's choice of filling unless requested.

Mini \$4 | Large \$6

Fresh Scones | V NF

By the dozen. Fresh baked scones with housemade jam and whipped cream.

Mini \$35 | Large \$55

Banana Bread | V NFO

Mini \$3.5 | Slice \$5.5 | Loaf \$55

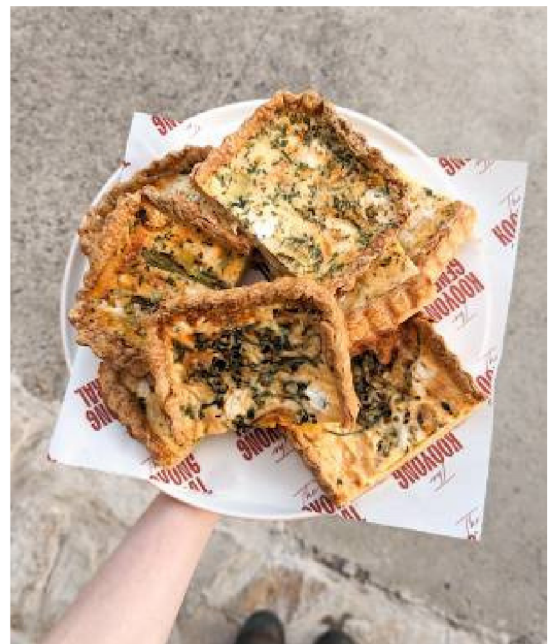
Fruit Platter | VE GF NF

Fresh seasonal fruit and berries.

Small Platter (Serves 6) \$55

Medium Platter (Serves 10) \$110

Large Platter (Serves 15+) \$220



LUNCH

CATERING MENU
SPRING SUMMER 23/24

SANDWICHES / WRAPS

Individual \$14.5 (Minimum of 10)

Platter \$18pp (1.5 sandwiches or wraps each)

Choose from the options below.

SANDWICH ROLLS

All sandwiches served on a soft Italian roll unless requested otherwise.

Roast Chicken & Mayo | DF GFO NF

Our special chicken and mayo mix, with cos lettuce and avocado.

Roast Vegetable | VE DF GFO NF

Roasted veggies, hummus and rocket.

Ham Salad Sandwich | DFO GFO NF

Free range ham, beetroot, carrot, cucumber, tomato, cos lettuce, alfalfa and cheddar cheese.

Classic Salad Sandwich | V DFO GFO NF

Beetroot, carrot, cucumber, tomato, cos lettuce, alfalfa and cheddar cheese.

Prosciutto & Pesto | GFO

Prosciutto, pesto, brie, pickled onion and rocket.

Pastrami | GFO NF

Pastrami, pickles, swiss, mustard and lettuce.

Tomato & Brie | V GFO

Prosciutto, pesto, brie, pickled onion and rocket.

FINGER POINT SANDWICHES

Made using fresh sourdough and quality NZ butter.

Individual \$11

Options of filling include:

- Chicken, mayo & avocado
- Smoked salmon & cream cheese
- Tomato, lettuce & avocado
- Ham & cheese
- Egg salad & lettuce
- Pastrami, pickles, lettuce & swiss
- Custom available on request

WRAPS

All wraps served in a soft flour wrap unless requested otherwise.

Falafel | VE NF

Hummus, tomato, carrot, lettuce, cucumber, mint, red onion.

Chicken & Bacon | NF DFO

Grilled chicken breast, bacon, lettuce, tomato, swiss cheese, basil aioli.

Ham Salad | DFO NF

Free range ham, beetroot, carrot, cucumber, tomato, cos lettuce, alfalfa and cheddar cheese.

Classic Salad | V DFO NF

Beetroot, carrot, cucumber, tomato, cos lettuce, alfalfa and cheddar cheese.



SALADS

CATERING MENU
SPRING SUMMER 23/24

Small \$75 (Serves 5-6)
Medium \$95 (Serves 8-12)
Large \$120 (Serves 14-20)

Garden Salad | V GF NF

Tomatoes, cucumber, red onion, feta, mixed salad leaves, lemon dressing.

Greek Salad | V GF NF

Tomatoes, cucumber, red onion, feta, olives, capers, lettuce, greek dressing.

Snow Pea & Fennel | VE GF NF

Cabbage, red onion, capsicum, fennel, snow pea, dill, parsley, pepitas, citrus dressing.

Green Salad | VE GF

Raw broccoli, green beans, zucchini, almonds, cranberries, mint, dill cashew dressing.

Roast Pumpkin | VE GF NF

Pumpkin, broccoli, fennel, rocket, dried cranberries, toasted seeds, quinoa, pomegranate dressing.

Cauliflower Salad | V GF

Turmeric roasted cauliflower, chickpeas, capsicum, pomegranates, radicchio, cucumber, avocado, cherry tomatoes, coriander, mint, zaatar, tzatziki.

SALAD PROTEINS

Add Per Person

Options Include:

- Poached chicken
- Smoked salmon
- Marinated tofu

\$ POA



AFTERNOON

CATERING MENU
SPRING SUMMER 23/24

Pork & Fennel Sausage Rolls | NF

Housemade pork, fennel and caramelised apple sausage rolls.

Minimum order 10 pieces

Mini \$3.5 | Large \$8

Spinach & Ricotta Rolls | V NF

Housemade spinach and ricotta rolls.

Minimum order 10 pieces

Mini \$3.5 | Large \$8

Housemade Sweet Muffins | V NFO

Fresh morning-baked muffins. Chef's choice of filling unless requested (Raspberry and white chocolate is our most popular!)

Mini \$4 | Large \$6

Housemade Savoury Muffins | VO NFO

Fresh morning-baked savoury muffins. Chef's choice of filling unless requested.

Mini \$4 | Large \$6

Fresh Scones | V NF

By the dozen. Fresh baked scones with housemade jam and whipped cream.

Mini \$35 | Large \$55

Assorted Pastries | V

Options from Plain Croissant, Almond Croissant, Pain Au Chocolat, Escargot and Cherry, Apricot or Apple Danish.

Mini \$4 | Large \$7

Fruit Platter | VE GF NF

Fresh seasonal fruit and berries.

Small Platter (Serves 6) \$55

Medium Platter (Serves 10) \$110

Large Platter (Serves 15+) \$220



SWEETS

Minimum order 20 pieces per item

Orange Flourless Cake | V GF DF

Housemade orange flourless cake with rosewater icing and toasted pistachios

\$4 each

Minis (Min 10) \$5

10" Cake \$50

Custom Sizes POA

Brownies | V GF

Decadent chocolate and walnut brownies

Bites \$3 | Regular \$6

Banana Bread | V NFO

Mini 3 | Slice 5 | Loaf 50

CANAPÉS

CATERING MENU
SPRING SUMMER 23/24

Minimum order 20 pieces per item

Salmon Blinis | NF

Premium smoked salmon, herbed cream cheese and cucumber on fresh blini.
\$4 each

Devilled Eggs | GF NF

Classic devilled with a creamy smoked paprika and mustard yolk.
\$4 each

Burger Sliders | VO GFO NF

Choose from beef, chicken or mushroom on a brioche slider with lettuce, tomato, cheese and special sauce.
\$10 each

Rice Paper Rolls | VEO GF

Assorted selection of fresh rice paper rolls with dipping sauce. Vegan options available.
\$4 each



GRAZING

Grazing Platters | VO GFO NFO DFO

A premium selection of cold cuts, cheeses, crackers, olives, pickles and other nibbles. Can be modified to suit dietary requests.

Small \$75 - Suits 4-6 people
Medium \$150 - Suits 6-10 people
Large \$300 - Suits 10-14 people

SEASONAL

CATERING MENU
SPRING SUMMER 23/24

TIS THE SEASON TO DO... ANYTHING

We do Christmas Catering to Friday
night Shabbat Dinner. Kids Party's
to Large Scale Christmas Events.
Spring Racing

We can do it all.



COFFEE CART

CATERING MENU
SPRING SUMMER 23/24

**Need coffee for your next event?
Hire one of our coffee carts and
talented baristas.**

We have a range of coffee cart options from 1 Hour events to Larger Scale Functions to cater for 100s.

Heaps of extra optional add ons available to make your event even more personalised. From Branded Carts to Branded Cups



FLOWERS

Let us create something special with fresh farm flowers from the Mornington Peninsula.

From Tables settings, to Wedding arcs to bouquets. We work with the farmers to make your next event stand out.

SPACES & US

CATERING MENU
SPRING SUMMER 23/24

NEW ORDER PRAHRAN 12 COMMERCIAL ROAD PRAHRAN

A 90 seater cafe located near the Alfred Hospital. We have spaces to host breakfast and lunch reservations in one of our inside, front corner or courtyard space. In the heart of Prahran & South Yarra, its the perfect meeting spot for corporates and residents alike.

THE KOORYONG GENERAL 437 KOORYONG ROAD ELSTERNWICK

A 50 seater residential general store / bakery / coffee shop making the most of an old milk bar shop. A cubby house and sand pit in the back to cater for the little ones & casual picnic tables To let the folks enjoy their coffee & baked goods.

JOY DIVISION CATERING

Our catering company that is making your next event as hassle free as possible.

DOUGH BY DAY

Our bread company supplying created from our Micro Bakery in Elsternwick. From Cinnamon Scrolls to Sourdough. Banana Bread to Lemon Tarts.

ANY QUESTIONS?

Don't hesitate to reach out!

Maggie maggie@joydivisioncatering.com

Jesse jesse@joydivisioncatering.com

**New
Order.**

The
**KOOYONG
GENERAL**

**JOY
DIVISION**

**DOUGH
BY DAY.**

*Anything
Studios.*

V = Vegetarian
VE = Vegan
VEO = Vegan Option
DF = Dairy Free
DFO = Dairy Free Option
GF = Gluten Free
GFO = Gluten Free Option
NF = Nut Free
NFO = Nut Free Option