



*Caterology*®

REINVENTING CATERING

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# CORPORATE CATERING

## BREAKFAST/MORNING TEA

ASSORTED MUFFINS AND FRIANDS

FRITTATAS

ASSORTED PASTRIES

SEASONAL SLICED FRUIT PLATTERS

BACON AND EGG ROLLS/WRAPS WITH TOMATO RELISH

ASSORTED WRAPS

CEASAR, BACON, EGG, AVOCADO, RICE PAPER WRAPS

GRANOLA BOWLS W FRESH FRUIT

BREAKFAST BURRITOS

VEGAN BUDDHA BOWLS

CHIA PUDDINGS

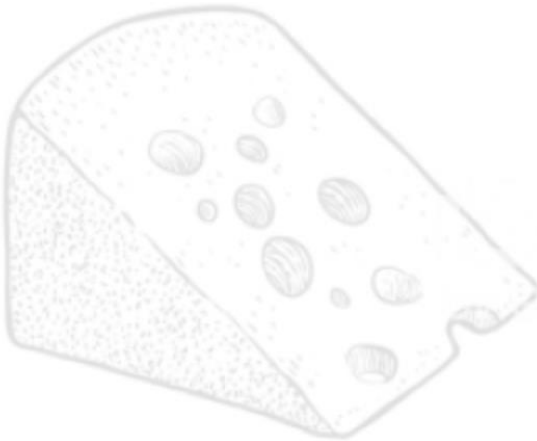
POWER BOWLS

RAW VEG AND ANCIENT GRAIN

FRESH FRUIT, SEEDS AND NUTS

SOUPS W CRUSTY BREADS

TEA AND COFFEE AVAILABLE



V=vegetarian, GF=gluten free, DF=dairy free, VG=vegan, N=contains nuts

As our menus are ever changing your menu can be selected just a month before your event unless otherwise stated.

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## CASUAL LUNCH

ASSORTED SANDWICHES ON RYE, WHITE, SEEDS AND SOURDOUGH  
CHICKEN, BACON AND TOMATO SALAD

CLASSIC REUBEN SANDWICH, GRUEYERE AND SAUERKRAUT

SMOKED SALMON BAGEL, DILL AND CAPERS

CHICKEN, AVOCADO AND LEMON DRESSING

MINI BANH MI – CHICKEN, PORK AND VEG

SHAVED HAM, CHEDDAR CHEESE AND HOME MADE PICCALILLI

TUNA, CAPER, FENNEL, PICKLE AND CRESS

TURKEY, CRANBERRY AND CREAM CHEESE

SIGNATURE CHICKEN MEDALLION S/W AND WRAPS

ASSORTED SALUMI PANINIS W PRESERVES

AVOCADO PESTO (VEGAN)

LENTIL PITA POCKETS (VEGAN)

ROAST VEG (VEGAN)

HOT SMOKED TROUT, WHIPPED FETTA AND PICKLED CUCUMBER (V)

FURTHER VEGETARIAN AND VEGAN OPTIONS AVAILABLE

FRESH FRUIT PLATTERS



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## SALADS

CUCUMBER, FENNEL, GREEN APPLE, GOAT CURD, MINT AND LEMON (V)

CARROT, CAULIFLOWER, TABBOULEH WITH FREEKEH, PARSLEY, LEMON AND OLIVE OIL (VG)

BROCCOLI PASTA SALAD WITH PRESERVED LEMON EMULSION, PECORINO, ALMONDS AND FRESHLY CRACKED BLACK PEPPER (V)

PROVINCIAL LEAVES, WHITE BALSAMIC AND OLIVE OIL, WATERCRESS, CORAL BUTTER, DILL, PARSLEY, TARRAGON SORREL, WITLOFF (VG)

FENNEL, RADICCHIO, AVOCADO, ROCKET WITH CHARRED SOURDOUGH, CHIVE, BASIL AND SHEEP'S MILK FETTA (V)

CRISPY NOODLE SALAD, SHREDDED CABBAGE, CARROT, SPROUTS, ASIAN HERBS WITH A SESAME DRESSING

GRAINS AND SEEDS WITH QUINOA, KUMARA, CUCUMBER, SPINACH, PARSLEY AND MINT SEASONED WITH BITTER CITRUS VINAIGRETTE (VG)

ROASTED CARROT, CURRENT, CARDAMOM, WATTLE HONEY, SHERRY VINEGAR, MACADAMIA, SMOKED LABNEH (V)

ROCKET, PARMESAN, PEAR AND WALNUT, WHITE BALSAMIC VINAIGRETTE (V)

POWER BOWLS - SEASONAL



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# TERMS AND CONDITIONS

## CONFIRMATION OF GUESTS

Guest numbers and dietary requirements are to be confirmed no later than 14 days prior to the event to ensure all preparation and staffing requirements are met. Dietary requirements need to be confirmed no later than 7 days prior to the event.

## SETUP AND STYLING

Suppliers can deliver flowers, decorations and furniture up to 2 hours prior to the event. Should your event require substantial decoration, a stylist is available to help you, for an additional cost. All larger items like furnishings for styling or from hire companies must be collected at the end of the event. With a night-time event, the allocated collection time is 11:30pm.

## PAYMENT DETAILS & TERMS

To confirm your booking, we require an initial security deposit of 20% of total account. Full payment must be made on confirmation of final numbers 2 weeks prior to your event. Any additional cost incurred on the day of the event must be settled on the day. Payment by cash, direct debit or bank cheque incurs no surcharge. Any payment by credit card incurs a 1.5% surcharge (Visa or Mastercard) or a 2% surcharge (Amex).

## CANCELLATION POLICY

All cancellations or change of date made 60 days or less prior to your event, will incur a loss of 50% of the minimum spend.

All cancellations made within 14 days of your event will incur a loss of all monies due, as stated on your invoice. Cancellations must be confirmed to Caterology in writing. In case of unforeseen circumstances, extreme weather conditions or accidents, Caterology reserves the right to cancel any booking and refund any deposit payments made.

## PUBLIC LIABILITY INSURANCE

Caterology holds public liability insurance, however all external suppliers will be required to have their own as Caterology public liability insurance is very specific to our business. No harm or damage to guests caused by any external supplier equipment, styling, decor, furniture or goods are covered by Caterology.

## GRATUITY

Gratuities are discretionary and are appreciated by Caterology

## FOOD ALLERGIES

Please advise details of guests with food allergies when confirming final numbers. Whilst the chef and kitchen staff will do their utmost to comply, we cannot guarantee it, as our kitchen does use a wide variety of ingredients on a daily basis.

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