



**GOURMET
GURU**
CATERING

**Corporate
Catering**



GOURMET LUNCH

Minimum 6 Pieces Per Item

GOURMET BAO BUNS

\$7.50 PER BAO

- Karaage Crispy Chicken with Asian Slaw & Sweet Mayo Drizzle
- Peking Duck with Spring Onion, Cucumber & Plum Sauce
- Tempura Prawn with Asian Slaw & Wasabi Mayo
- Marinated Tofu with Asian Slaw & Plum Sauce (VEGAN)



GOURMET BRIOCHE SLIDERS

\$7.50 PER SLIDER

- Smoky Tennessee Bourbon Pulled Pork with Creamy Slaw
- Wagyu Beef Burger with Cheese, Lettuce, Tomato & Relish (H)
- Crispy Panko Crumbed Chicken Schnitzel with Tomato, Lettuce & Sweet Chilli Mayo
- Veggie Burger with Lettuce, Tomato & Relish (V)
- Add an extra \$0.50 per item for gluten-free sliders

GOURMET SANDWICHES

\$11.00 PER SANDWICH

- An assortment of the following is included:
- Poached Chicken with Mayonnaise, Lettuce & Fresh Basil
- Triple Smoked Ham with Swiss Cheese, Fresh Tomato, Lettuce & Homemade Relish
- Curried Egg with Lettuce (V)
- Roast Turkey with Brie, Cucumber, Cranberry Sauce & Lettuce
- Salami with Marinated Vegetables, Lettuce & Goat's Cheese



GOURMET WRAPS

\$12.00 PER WRAP

- An assortment of the following is included:
- Grilled Chicken Caesar Salad
- Roast Lamb, Greek Salad & Tahini
- Mexican Beef, Corn, Lettuce, Tomato, Jalapenos & Salsa
- Grilled Mediterranean Vegetable, Greek Feta & Salad (V)
- Crispy Sweet Chilli Chicken & Salad
- Marinated Tandoori Chicken, Cucumber, Onion & Lettuce



GOURMET LUNCH

Minimum 6 Pieces Per Item

GOURMET DELUXE BAGUETTE SUBS

\$12.00 PER BAGUETTE

- Minimum order is four baguettes
- An assortment of the following is included:
- Poached Chicken with Mayonnaise, Lettuce & Fresh Basil
- Triple Smoked Ham with Swiss Cheese, Fresh Tomato, Lettuce & Homemade Relish
- Curried Egg with Lettuce (V)
- Smoked Chicken with Brie, Cucumber & Lettuce
- Salami with Marinated Vegetables, Lettuce & Goat's Cheese

GOURMET LARGE CROISSANT

\$12.00 PER CROISSANT (CUT IN HALF)

- An assortment of the following is included:
- Wood Smoked Ham, Swiss Cheese, Tomato & Relish
- Slow Poached Chicken, Avocado, Semi Sun Dried Tomato & Spinach
- Grilled Mediterranean Vegetables, Greek Feta & Spinach (V)

GOURMET SMALL CROISSANT

\$8.00 PER CROISSANT

- An assortment of the following is included:
- Wood Smoked Ham, Swiss Cheese, Tomato & Relish
- Slow Poached Chicken, Avocado, Semi Sun Dried Tomato & Spinach
- Grilled Mediterranean Vegetables, Greek Feta & Spinach (V)

GOURMET SMALL BAGELS

\$8.00 PER BAGEL

- An assortment of the following is included:
- Smoked Salmon, Cream Cheese, Red Onion, Capers & Spinach
- Triple Smoked Ham, Tomato, Swiss Cheese & Spinach
- Sliced Turkey, Cucumber, Brie Cheese & Cranberry



GOURMET SWEETS

Minimum 6 Pieces Per Item

BUTTERMILK SCONES WITH JAM & CREAM \$6.00 PER SCONE

- Fluffy Buttermilk Scones Halved & Topped with Raspberry Jam & Whipped Cream - Ready to Enjoy

HOMEMADE SWEET MUFFINS \$6.00 PER MUFFIN

- Delicious Fresh Baked Sweet Fruit Muffin in Seasonal Flavours

HOMEMADE CHOCOLATE BROWNIES \$6.00 PER BROWNIE

- Decadent Homemade Fudgie Belgian Chocolate Brownie with Whipped Cream (GF)

HOMEMADE BUTTERFLY CAKES \$6.00 PER CAKE

- Light & Fluffy Sponge Cake with Raspberry Jam & Fresh Cream

FRESH BAKED SMALL DANISH PASTRIES \$6.00 PER DANISH

- Flaky Small Danish Topped With Custard & Fruit

FRESH BAKED BANANA BREAD \$6.00 PER SLICE

- Thickly Sliced & Served with Butter

GOURMET FRUIT PLATTER

- Sliced Market-Fresh Seasonal Fruit Platter
- Small (serves 6) \$40
- Large (serves 12-15) \$80.00
- Extra Large (serves 25-30) \$120.00

GOURMET CAKES & SLICES BOX

- An Assortment of Bite-Sized Cakes & Slices
- Small (serves 6) \$80
- Large (serves 12-15) \$140.00
- Extra Large (serves 25-30) \$200.00





GOURMET BREAKFAST & MORNING TEA

Minimum 6 Pieces Per Item

ALMOND-SOAKED CHIA OVERNIGHT OATS WITH BERRY COMPOTE \$6.00 PER SERVE

- A Healthy Low GI Option
- Also Perfect for Vegans



MANGO & GREEK YOGHURT PARFAIT \$6.00 PER SERVE

- Deliciously Healthy & Light
- Pot Set Greek Yoghurt - No Added Sugar
- Vegan Options Available

FRESH BAKED SMALL DANISH PASTRIES \$6.00 PER DANISH

- Flaky Small Danish Topped With Custard & Fruit

HOMEMADE SWEET MUFFINS \$6.00 PER MUFFIN

- Delicious Fresh Baked Sweet Fruit Muffin in Seasonal Flavours



FRESH BAKED BANANA BREAD \$6.00 PER SLICE

- Thickly Sliced & Served with Butter

FRESH BAKED MUESLI SLICE \$6.00 PER SLICE

- Deliciously Healthy, Easy to Eat

GOURMET BREAKFAST & MORNING TEA

Minimum 6 Pieces Per Item



GOURMET BREAKFAST TART \$9.00 PER TART

- Freshly Baked Toasted Tortilla Breakfast Tart:
- Bacon, Egg, Tomato & Cheese Tart with Tomato Relish
- Spinach, Egg & Cheese Tart with Tomato Relish (V)
- Sauteed Mushroom, Egg & Cheese Tart with Tomato Relish (V)
- Serve at room temperature or warm in your oven



GOURMET BREAKFAST BURRITO \$12.00 PER BURRITO

- Grilled Flour Tortilla filled with Creamy Scrambled Eggs, Bacon & Tasty Cheese
- Grilled Flour Tortilla filled with Creamy Scrambled Eggs, Spicy Chorizo & Tasty Cheese
- Grilled Flour Tortilla filled with Creamy Scrambled Eggs, Sauteed Mushrooms & Tasty Cheese (V)
- Serve at room temperature or warm in your oven

GOURMET BREAKFAST BRIOCHE SLIDER \$7.50 PER SLIDER

- Small Brioche Slider filled with Bacon, Egg, Cheese, Tomato Relish & Spinach
- Serve at room temperature or warm in your oven



GOURMET BREAKFAST ROLL \$11.00 PER ROLL

- Full Sized Soft White Bread Roll filled with Bacon, Egg, Cheese, Tomato Relish & Spinach
- Serve at room temperature or warm in your oven

GOURMET SMALL CROISSANT \$8.00 PER CROISSANT

- Wood Smoked Ham, Swiss Cheese, Tomato, Spinach & Relish
- Sauteed Mushroom, Tomato, Spinach, Swiss Cheese & Relish (V)



GOURMET BREAKFAST & MORNING TEA

Minimum 6 Pieces Per Item

GOURMET LARGE CROISSANT \$12.00 PER CROISSANT (CUT IN HALF)

- Wood Smoked Ham, Swiss Cheese, Tomato, Spinach & Relish
- Sautéed Mushroom, Tomato, Spinach, Swiss Cheese & Relish (V)



GOURMET SMALL BAGEL \$8.00 PER BAGEL

- Smoked Salmon, Cream Cheese, Red Onion, Capers & Spinach
- Triple Smoked Ham, Tomato, Swiss Cheese & Spinach

GOURMET FRUIT PLATTER

- Sliced Market-Fresh Seasonal Fruit Platter
- Small (serves 6) \$40
- Large (serves 12-15) \$80.00
- Extra Large (serves 25-30) \$120.00

GOURMET SAVOURY CHEESE & FRUIT PLATTER



- Assortment of Sliced Cheeses
- Gippsland Triple Brie Wheel
- Antipasto
- Assorted Crackers
- Pretzels
- Fresh Mixed Berries
- Seasonal Fruit
- Small (Serves 6) \$60.00
- Large (Serves 12) \$120.00
- Extra Large (Serves 20) \$180.00



GOURMET AFTERNOON TEA

Minimum 6 Pieces Per Item

BUTTERMILK SCONES WITH JAM & CREAM \$6.00 PER SCONE

- Fluffy Buttermilk Scones Halved & Topped with Raspberry Jam & Whipped Cream - Ready to Enjoy



HOMEMADE SWEET MUFFINS \$6.00 PER MUFFIN

- Delicious Fresh Baked Sweet Fruit Muffin in Seasonal Flavours

HOMEMADE CHOCOLATE BROWNIES \$6.00 PER BROWNIE

- Decadent Homemade Fudgie Belgian Chocolate Brownie with Whipped Cream (GF)

HOMEMADE BUTTERFLY CAKES \$6.00 PER CAKE

- Light & Fluffy Sponge Cake with Raspberry Jam & Fresh Cream



CARAMELISED ONION & FETA CHEESE TARTS \$5.50 PER TART

- The Perfect Marriage of Sweet Onions & Salty Feta Cheese

GOURMET FRUIT PLATTER

- Sliced Market-Fresh Seasonal Fruit Platter
- Small (serves 6) \$40
- Large (serves 12-15) \$80.00
- Extra Large (serves 25-30) \$120.00



GOURMET AFTERNOON TEA

Minimum 6 Pieces Per Item

GOURMET CAKES & SLICES BOX

- An Assortment of Bite-Sized Cakes & Slices
- Small (serves 6) \$80
- Large (serves 12-15) \$140.00
- Extra Large (serves 25-30) \$200.00



GOURMET SAVOURY CHEESE & FRUIT PLATTER

- Assortment of Sliced Cheeses
- Gippsland Triple Brie Wheel
- Antipasto
- Assorted Crackers
- Pretzels
- Fresh Mixed Berries
- Seasonal Fruit
- Small (Serves 6) \$60.00
- Large (Serves 12) \$120.00
- Extra Large (Serves 20) \$180.00



HEALTHY DIP & VEGETABLE STICK PLATTER

- Healthy & Light
- A selection of Homemade Dips & Crisp Vegetable Sticks
- Small (Serves 6) \$50.00
- Large (Serves 12) \$100.00
- Extra Large (Serves 20) \$150.00



GOURMET CATERING PACKAGES

Minimum 6 Persons

LUNCH PACKAGE - OPTION # 1 \$17.50 PER PERSON

- 1 x Sandwich
- 1 x Seasonal Fruit

LUNCH PACKAGE - OPTION # 2 \$24.50 PER PERSON

- 1 x Gourmet Wrap
- 1 x Seasonal Fruit
- 1 x Sweet

LUNCH PACKAGE - OPTION # 3 \$31.00 PER PERSON

- 1 x Sandwich
- 1 x Bao Bun or Slider
- 1 x Seasonal Fruit
- 1 x Sweet



MORNING OR AFTERNOON TEA + LUNCH PACKAGE OPTION # 1 \$29.50 PER PERSON

- 1 x Fruit Muffin
- 1 x Seasonal Fruit



- 1 x Sandwich
- 1 x Sweet

MORNING OR AFTERNOON TEA + LUNCH PACKAGE OPTION # 2 \$32.00 PER PERSON

- 1 x Fruit Muffin
- 1 x Seasonal Fruit
- 1/2 x Gourmet Wrap
- 1 x Bao Bun or Slider
- 1 x Sweet

GOURMET CATERING PACKAGES

Minimum 6 Persons



MORNING OR AFTERNOON TEA + LUNCH PACKAGE OPTION # 3 \$37.50 PER PERSON

- 1 x Fruit Muffin
- 1 x Seasonal Fruit

- 1/2 x Gourmet Wrap
- 1/2 x Gourmet Sandwich
- 1 x Bao Bun or Slider
- 1 x Sweet

MORNING TEA, LUNCH & AFTERNOON TEA PACKAGE OPTION # 1 \$39.50 PER PERSON

- 1 x Fruit Muffin
- 1 x Seasonal Fruit

- 1 x Sandwich
- 1 x Sweet

- 1 x Savoury Cheese, Crackers & Fruit



MORNING TEA, LUNCH & AFTERNOON TEA PACKAGE OPTION # 2 \$47.50 PER PERSON

- 1 x Small Danish Pastry
- 1 x Seasonal Fruit

- 1/2 x Gourmet Wrap
- 1 x Bao Bun or Slider
- 1 x Sweet

- 1 x Savoury Cheese, Crackers & Fruit
- 1 x Caramelised Onion & Feta Tart





GOURMET INDIVIDUAL LUNCH BOXES

Minimum 10

LUNCH FOR ONE - EXTRA SMALL \$25.00 PER BOX

- Compact light lunch includes:
- Freshly Made Gourmet Sandwich (4 points)
- Homemade Caramelised Onion & Feta Cheese Tart
- Homemade Fudgy Chocolate Brownie
- Fresh Fruit Salad Cup
- Wrapped Lindt Chocolate
- Assorted Nibbles



LUNCH FOR ONE - SMALL + BEVERAGE \$30.00 PER BOX

- Compact light lunch with beverage includes:
- Freshly Made Gourmet Sandwich (4 points)
- Homemade Caramelised Onion & Feta Cheese Tart
- Homemade Fudgy Chocolate Brownie
- Fresh Fruit Salad Cup
- Wrapped Lindt Chocolate
- Assorted Nibbles
- Bottled Still Water or Soft Drink Can (Fanta, Solo, Coke, Lift)

LUNCH FOR ONE - DELUXE SMALL + BEVERAGE \$35.00 PER BOX



- Compact light lunch with beverage includes:
- Freshly Made Gourmet Sandwich (4 points)
- Homemade Caramelised Onion & Feta Cheese Tart
- Homemade Fruit Muffin
- Hommus Dip
- Vegetable Sticks
- Wholemeal Rice Crackers
- Fresh Fruit Salad Cup
- Wrapped Lindt Chocolate
- Assorted Nibbles
- Can of San Pellegrino Flavoured Sparkling Mineral Water



GOURMET INDIVIDUAL LUNCH BOXES

Minimum 10

LUNCH FOR ONE - GOURMET \$40.00 PER BOX

- Perfect for zoom or worksite morning tea, lunch & afternoon tea - includes:
- Freshly Made Gourmet Sandwich (4 points)
- Cold Meats
- Homemade Tahini Dip
- Vegetable Sticks
- Antipasto
- Brie Cheese
- Wafer Crackers
- Homemade Fudgy Chocolate Brownie
- Fresh Fruit Cup
- Wrapped Lindt Chocolate
- Assorted Nibbles



BREAKFAST FOR ONE - GOURMET \$45.00 PER BOX

- Creamy Almond Milk Overnight Oats with Fresh Seasonal Berries & Canadian Maple Drizzle
- Baked Egg with New Season Asparagus, Cherry Tomatoes & Fresh Herb Breakfast Filo Cup
- Greek Yoghurt with Fresh Mango Coulis & Homemade Toasted Granola
- Belgium Waffle with Fruit Compote
- Homemade Raspberry & White Chocolate Muffin
- Fresh Seasonal Fruit



CHARCUTERIE MINI BOX FOR ONE \$17.00 PER CUP

- Mini White Sampler Snack Box (photo at left)
- Charcuterie & Cheese Skewer
- Crackers, Pretzels & Nibbles
- Fresh Seasonal Fruit



GOURMET CUSTOM PACKAGES & BEVERAGES

Minimum 10

CUSTOMISED PACKAGES OR MEALS

We're always happy to work with you to create something to match your specific requirements.

Photos on this page are examples of special catering packs we've created based on our client's requests.



BEVERAGE OPTIONS \$4.00 EACH

- Chilled 330ml San Pellegrino Sparkling Mineral Water (can)
 - Aranciata
 - Limonata
 - Aranciata Rossa
- Chilled 375ml Bundaberg Brewed Drink (bottle)
 - Lemon, Lime & Bitters
 - Tropical Mango
 - Traditional Lemonade



HOT & COLD DRINK STATION PRICE ON APPLICATION

- Instant Coffee & Assorted Tea with Milk & Sugar
- Iced Water with Fresh Lemon & Lime Slices
- Sparkling Fruit Punch

- Beverage Package Includes:
 - Hot Water Urn & Cold Beverage Dispensers
 - Disposable Tumblers & Hot Beverage Cups
 - Linen for Beverage Table



GOURMET GURU CATERING

LEGEND

- H = Heating Required
- V = Vegetarian
- GF = Gluten-Free
- VEGAN = Vegan

EVENT EQUIPMENT - HIRE FEE FROM \$1.50 PER ITEM

- Hire Glassware (wine & water glasses, champagne flutes)
- Hire Dinner & Side Plates
- Hire Dessert Bowls
- Hire Cutlery (knives, forks, dessert spoons, teaspoons)
- Hire Trestle Tables (\$10.00 each)
- Hire Black Tablecloths (\$5.00 each)
- Hire Large Galvanised Metal Drink Tubs (\$10.00 each)
- Hire Equipment Cleaning Fee (included)
- Bag of Ice (\$12.00 each)
- Quality Sugarcane Plates & Two-Ply White Cocktail Serviettes - 125 of each (\$30.00)
- Beverage Station - Tea/Herbal Tea/Coffee/Decaf/Fruit Punch/Water/Milk/Sugar (Price on Application)

WAIT STAFF

- Event wait staff can be supplied (subject to availability)
- Includes heating & plating supervisor + serving staff
- RSA (Responsible Service of Alcohol) Staff Available
- Cost is \$60.00 per wait staff per hour
- Minimum of three hours per wait staff

BOOKING

If you wish to proceed with an event booking, please email info@gourmetguru.com.au with the date, time, location, number of guests and finger food choices - we'll reply promptly to confirm our availability and will lock your booking in - if you have any questions, please feel free to ask.

