



**GOURMET
GURU**
CATERING

**Corporate
Catering**



GOURMET LUNCH

Minimum 6 Pieces Per Item

GOURMET BAO

\$8.00 PER BAO

- Karaage Crispy Chicken with Asian Slaw & Sweet Mayo Drizzle
- Peking Duck with Spring Onion, Cucumber & Hoisin Sauce
- Spicy Korean Beef Brisket with Asian Slaw, Crispy Shallots & Mayo
- Tempura Prawn with Asian Slaw & Wasabi Mayo Drizzle
- Sticky Thai Eggplant with Pickled Carrot, Red Onion, Coriander & Crispy Shallots (V)
- Marinated Tofu with Asian Slaw & Plum Sauce (V/VEGAN)

GOURMET BRIOCHE SLIDERS

\$8.00 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
- Marinated Beef Bulgogi with Asian Salad
- Veggie Burger with Lettuce, Tomato & Relish (V)
- Add an extra \$1.00 per item for gluten-free sliders

GOURMET SANDWICHES

\$12.00 PER SANDWICH

An assortment of the following is included:

- Slow-Cooked Chicken with Mayonnaise, Lettuce & Fresh Basil
- Applewood-Smoked Ham with Swiss Cheese, Fresh Tomato, Lettuce & Relish
- Rare Roast Beef with Horseradish Cream, Grilled Red Capsicum & Lettuce
- Smoked Chicken with Triple Brie, Cucumber, Cranberry Sauce & Spinach
- Salami with Marinated Vegetables, Lettuce & Goat's Cheese
- Curried Egg with Lettuce & Mayonnaise (V)
- Add an extra \$2.00 per item for gluten-free sandwiches



GOURMET LUNCH

Minimum 6 Pieces Per Item

GOURMET WRAPS

\$13.00 PER WRAP

An assortment of the following is included:

- Crispy Sweet Chilli Chicken & Salad
- Charcoal Gyros Roast Chicken, Greek Salad & Hommus
- Charcoal Gyros Roast Lamb, Greek Salad & Hommus
- Marinated Grilled Chicken with Caesar Salad
- Grilled Mediterranean Vegetable, Greek Feta & Lettuce (V)
- Falafel, Roasted Red Capsicums, Pickled Cucumber, Hommus & Spinach (V/VEGAN)
- Add an extra \$2.00 per item for gluten-free wraps



GOURMET BANH MI

\$13.00 PER BANH MI

- Vietnamese BBQ Pork, Pâté, Pickled Carrot, Cucumber, Spring Onion & Coriander
- Vietnamese BBQ Chicken, Pâté, Pickled Carrot, Cucumber, Spring Onion & Coriander
- Marinated Tofu, Pickled Carrot, Cucumber, Spring Onion & Coriander (V/VEGAN)
- Add an extra \$2.00 per item for gluten-free banh mi



GOURMET BAGUETTES

\$13.00 PER BAGUETTE

An assortment of the following is included:

- Slow-Cooked Chicken with Mayonnaise, Lettuce & Fresh Basil
- Applewood-Smoked Ham with Swiss Cheese, Fresh Tomato, Lettuce & Relish
- Roast Beef with Horseradish Cream, Grilled Red Capsicum & Lettuce
- Smoked Chicken with Triple Brie, Cucumber, Cranberry Sauce & Spinach
- Salami with Marinated Vegetables, Lettuce & Goat's Cheese
- Curried Egg with Lettuce & Mayonnaise (V)
- Add an extra \$2.00 per item for gluten-free baguettes



GOURMET LUNCH

Minimum 6 Pieces Per Item

GOURMET CIABATTA

\$9.00 PER ROLL

An assortment of the following is included:

- Panko-Crumbed Chicken Schnitzel, Creamy Coleslaw & Lettuce
- Slow-Cooked Chicken, Mayonnaise, Lettuce & Basil
- Applewood-Smoked Ham, Swiss Cheese, Tomato, Lettuce & Relish
- Smoked Chicken, Triple Brie, Cucumber, Cranbury & Spinach
- Salami, Marinated Mediterranean Vegetables, Lettuce & Goat's Cheese
- Marinated Mediterranean Vegetables, Feta Cheese & Spinach (V)
- Avocado, Tomato, Red Capsicum, Cucumber & Spinach (V/VEGAN)



GOURMET MIDI BRIOCHE ROLLS

\$9.00 PER ROLL

An assortment of the following is included:

- BLT - Bacon, Lettuce, Tomato, Mayonnaise & Lettuce
- Smoked Chicken, Triple Brie, Cucumber, Cranberry & Spinach
- Salami, Marinated Vegetables, Lettuce & Goat's Cheese
- Marinated Mediterranean Vegetables, Feta Cheese & Spinach (V)



GOURMET CROISSANTS

\$9.00 PER SMALL CROISSANT

\$13.00 PER LARGE CROISSANT

An assortment of the following is included:

- Applewood-Smoked Ham, Swiss Cheese, Tomato & Relish
- Slow-Cooked Chicken, Avocado, Grilled Red Capsicum & Spinach
- Marinated Mediterranean Vegetables, Greek Feta & Spinach (V)



GOURMET LUNCH

GOURMET FRUIT PLATTER

Sliced Market-Fresh Seasonal Fruit Platter

- Small (serves 6) \$50.00
- Large (serves 12-15) \$90.00
- Extra Large (serves 25-30) \$130.00

GOURMET CAKES & SLICES BOX

An Assortment of Bite-Sized Cakes & Slices may include:

- Lemon Slice
- Caramel Slice
- Red Velvet Cake
- Chocolate Brownie
- Rocky Road (N)
- Macaron (N)
- Small (serves 6) \$80.00
- 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 12-15) \$120.00
- Extra Large (serves 25-30) \$180.00



HEALTHY DIP & VEGETABLE STICK PLATTER

Healthy & Light with Homemade Dips & Crisp Vegetable Sticks

- Small (serves 6) \$50.00
- Large (serves 12-15) \$100.00
- Extra Large (serves 25-30) \$150.00



GOURMET LUNCH

Minimum 10 Pieces Per Item

GOURMET SALAD CUPS

\$6.00 PER CUP

Individual Salad Cups:

- Mixed Garden Salad
- Indonesian Gado Gado Salad
- Crispy Asian Noodle Salad
- Grilled Mediterranean Vegetable Pasta Salad
- Baked Pumpkin & Fire Roasted Capsicum with Yoghurt Tahini Dressing & Toasted Seeds (GF/V)
- Caesar Salad with Candied Bacon, Crunchy Croutons, Shaved Parmesan & Egg
- Greek Salad with Tomato, Cucumber, Capsicum, Red Onion, Kalamata Olives & Greek Fetta (GF/V)
- Asian Broccoli Salad with Ginger Sesame Dressing & Toasted Almonds



GOURMET POKE BOWLS

\$30.00 PER BOWL

Large Individual Poke Bowls:

- Mexican - Grilled Chicken, Lettuce, Black Bean Salad, Savoury Rice, Tomato Salsa, Sour Cream, Avocado & Tortilla Chips (GF)
- Asian Fusion - Sesame Crusted Grilled Salmon, Brown Rice, Wakame, Edamame Beans, Pickled Red Cabbage, Pickled Daikon & Sriracha Mayonnaise
- Middle Eastern - Grilled Chicken, Quinoa, Roasted Pumpkin, Eggplant & Zucchini, Sweet & Tangy Carrot Slaw, Beetroot Hommus, Toasted Seeds & Barberry Vinaigrette
- Vegetarian also available (as above with protein omitted)





GOURMET LUNCH

ROUND THE TABLE - EXECUTIVE CATERING

Minimum 10

GOURMET BUFFET-STYLE MEALS

DELIVERED HOT
\$30.00 PER MEAL

Main Meals:

- Chicken Parmigiana with Roast Potatoes, Greek Salad & Dinner Roll with Butter
- Beef Lasagne with Garden Salad, Coleslaw & Garlic Bread
- Mexican Pulled Chicken & Mixed Bean Burrito with Lettuce Tomato, Avocado, Sour Cream, Salsa & Tortilla Chips
- Butter Chicken with Pilaf Rice, Steamed Vegetables, Grilled Roti & Pappadums
- Moroccan Marinated Drumsticks with Vegetable & Barberry Cous Cous, Yoghurt Sauce & Dinner Roll with Butter
- Roast Lamb, Medley of Roast Vegetables, Garden Peas, Rich Gravy & Dinner Roll with Butter
- Roast Chicken, Medley of Roast Vegetables, Garden Peas, Rich Gravy & Dinner Roll with Butter
- Marinated Charcoal Gyros Chicken, Baked Potato, Greek Salad, Coleslaw, Tzatziki Sauce & Warm Flat Bread
- Steak & Gravy Pie, Scallop Potato, Steamed Vegetables & Dinner Roll with Butter



GOURMET FOCACCIA & PREMIUM SOUP

\$20.00 PER MEAL

Premium homemade soup delivered hot in a ziplock pouch to be poured into your mugs onsite with gourmet roll or focaccia:

- Warm Roast Chicken, Cheese & Gravy Roll with Pumpkin Soup
- Warm Roast Lamb & Gravy Roll with Potato & Leek Soup
- Applewood-Smoked Ham, Swiss Cheese, Tomato, Spinach & Relish Toasted Focaccia with Roasted Tomato & Capsicum Soup
- Chicken, Avocado, Tasty Cheese & Spinach Toasted Focaccia with Vegetable Soup





GOURMET LUNCH

Minimum 10 Pieces Per Item

GOURMET FINGER FOOD

\$6.00 PER PIECE

- Signature Caramelised Onion & Feta Cheese Tart (V)
- Mini Quiche Lorraine (H)
- Roast Pumpkin, Oregano & Goat's Cheese Tart (V/H)
- Beef & Herb Sausage Roll with Tomato Relish (H)
- Curried Lentil Pastry Roll (V/H)
- Beef Brisket & Onion Mini Pie with Tomato Relish (H)
- Free-Range Chicken & Leek Mini Pie (H)
- Thai Green Vegetable Curry Mini Pie (V/H)
- Tomato, Mozzarella & Fresh Basil Mini Pizza (V/H)
- Pepperoni & Mozzarella Mini Pizza (H)
- South American Pulled Beef & Olive Empanada with Salsa (H)
- Mexican Black Bean & Corn Empanada with Salsa (V/H)
- Fire-Roasted Red Pepper & Provolone Arancini with Garlic Aioli (V/H)
- Porcini Mushroom Arancini with Garlic Aioli (V/H)
- Panko Crumbed Chicken Strip with Honey Mustard Mayonnaise Dipping Sauce (H)
- American Mac & Cheese Croquette with Jalapeno Salsa (V/H)
- Mediterranean Vegetable Lasagne Bite with Sugo di Pomodoro Sauce (H)
- Tempura Fish Bite with Homemade Caper & Dill Sauce (H)
- Roasted Pumpkin & Three Cheese Frittata (GF/V) (Min 10)
- Traditional Peking Duck Pancake with Cucumber, Spring Onion & Hoisin Sauce (multiples of 10)
- Falafel Ball with Hommus (GF/V/VEGAN)
- Indonesian-Style Chicken Satay Skewer with Spicy Peanut Dipping Sauce (GF/N/H) (min 20) \$7.00 each
- Za'atar Marinated Vegetable Skewer with Romesco Sauce (GF/V/VEGAN/N/H) (min 20) \$7.00 each

Serve at room temperature or warm in your oven (or can be delivered hot - subject to availability)



GOURMET LUNCH

Minimums Apply - Refer Below

RICE PAPER ROLLS \$6.00 PER ROLL

Vietnamese Rice Paper Roll with Sweet Chilli Dipping Sauce (GF)

40 grams per piece - options:

- Chicken (GF)
- Duck (GF)
- Sriracha Pork (GF)
- Prawn (GF)
- Beef (GF)
- Vegetarian (GF/V/VEGAN)

Minimum order 40 rice paper rolls combined



SUSHI (MAKI)

\$18.00 PER LONG ROLL (CUT INTO 8 PIECES)

Seaweed Wrapped White Rice Sushi (Maki) (GF)

Long Roll Cut into 8 Pieces

35 grams per piece - options:

- Teriyaki Beef (GF)
- Teriyaki Chicken (GF)
- Chicken Schnitzel (GF)
- Cooked Tuna (GF)
- Spicy Tuna (GF)
- Prawn California (GF)
- Smoked Salmon (GF)
- Vegetarian (GF/V/VEGAN)
- Wakame (GF/V/VEGAN)
- Avocado & Cucumber (GF/V/VEGAN)

Minimum order 15 long rolls combined (120 pieces)



GOURMET SWEET TREATS

Minimum 6 Pieces Per Item



FRESH-BAKED COOKIES

\$4.00 PER COOKIE

An assortment of the following is included:

- Triple Chocolate (V)
- Peanut Butter (V/N)
- Spiced Plum Pudding (V)
- Cranberry Macadamia (V/N)



SWEET TREATS

\$6.00 PER ITEM

- Fluffy Buttermilk Scone Halved & Topped with Raspberry Jam & Whipped Cream (two halves) (V)
- Gourmet Sweet Muffin - Blueberry, Double Chocolate, White Chocolate & Raspberry, Apple Crumble (V)
- Fresh-Baked Small Danish Pastry - Boysenberry Strudel, Apple Lattice, Caramel Cinnamon Swirl, Choc Hazlenut (V/N)
- Decadent Fudgie Belgian Chocolate Brownie with Whipped Cream (GF/V)
- White Chocolate & Raspberry Blondie with Whipped Cream (GF/V)
- Gourmet Cup Cake - Butterfly Cake with Raspberry Jam & Whipped Cream (V)
- Gourmet Cup Cake - Red Velvet Cake with Cream Cheese Frosting (V)
- Gourmet Cup Cake - Lemon Cheesecake with Lemon Curd & Cream Cheese Frosting (V)





GOURMET SWEET TREATS

Minimum 6 Pieces Per Item

GOURMET SAVOURY MUFFINS

\$6.00 PER MUFFIN

An assortment of the following is included:

- Bacon, Zucchini, Roasted Red Capsicum & Goat's Cheese
- Roasted Pumpkin, Baby Spinach, Feta Cheese & Mixed Seeds (V)
- Includes Butter



GOURMET CAKES & SLICES BOX

An Assortment of Bite-Sized Cakes & Slices may include:

- Lemon Slice (V)
- Caramel Slice (V)
- Red Velvet Cake (V)
- Chocolate Brownie (V)
- Rocky Road (V/N)
- Macaron (V/N)
- Small (serves 6) \$80.00
- Large (serves 12-15) \$140.00
- Extra Large (serves 25-30) \$200.00



GOURMET FRUIT PLATTER

Sliced Market-Fresh Seasonal Fruit Platter (GF/V/VEGAN)

- Small (serves 6) \$50.00
- Large (serves 12-15) \$90.00
- Extra Large (serves 25-30) \$130.00

GOURMET BREAKFAST & MORNING TEA

Minimum 6 Pieces Per Item



HEALTHY BREAKFAST CUPS

\$6.00 PER CUP

- Almond-Soaked Chia Overnight Oat Cup with Berry Compote (V)
- Mango & Greek Yoghurt Parfait Cup with Maple Granola (V)
- Acai Health Bowl Cup (V)
- Seasonal Fruit Salad Cup (V)



FRESH BAKED MORNING TEA

\$6.00 PER ITEM

Gourmet Sweet Muffins

- Blueberry (V)
- Double Chocolate (V)
- White Chocolate & Raspberry (V)
- Apple Crumble (V)

Gourmet Savoury Muffins

- Bacon, Zucchini, Roasted Red Capsicum & Goat's Cheese
- Roasted Pumpkin, Baby Spinach, Feta Cheese & Mixed Seeds (V)

Gourmet Small Danish Pastries

- Boysenberry Strudel (V)
- Apple Lattice (V)
- Caramel Cinnamon Swirl (V)
- Choc Hazelnut (V/N)



GOURMET BREAKFAST & MORNING TEA

Minimum 6 Pieces Per Item



GOURMET BREAKFAST EMPANADA \$9.00 PER EMPANADA

- Bacon, Egg, Tomato, Cheese & Herb
- Spinach & Ricotta (V)
- Serve at room temperature or warm in your oven (or delivered hot - subject to availability)



GOURMET BREAKFAST BURRITO \$12.00 PER BURRITO

- Grilled Flour Tortilla filled with Creamy Scrambled Egg, Bacon & Tasty Cheese
- Grilled Flour Tortilla filled with Creamy Scrambled Egg, Sautéed Mushroom & Tasty Cheese (V)
- Serve at room temperature or warm in your oven (or delivered hot - subject to availability)

GOURMET BREAKFAST BRIOCHE ROLL \$9.00 PER ROLL

Mid-sized Brioche Slider filled with -

- Bacon, Egg, Cheese, Tomato Relish & Spinach
- Mushroom, Egg, Cheese, Tomato Relish & Spinach (V)
- Serve at room temperature or warm in your oven (or delivered hot - subject to availability)



GOURMET BREAKFAST CROISSANT \$9.00 PER SMALL CROISSANT \$13.00 PER LARGE CROISSANT

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



GOURMET BREAKFAST & MORNING TEA

Minimum 6 Pieces Per Item

GOURMET FRUIT PLATTER

Sliced Market-Fresh Seasonal Fruit Platter (GF/V/VEGAN)

- Small (serves 6) \$50.00
- Large (serves 12-15) \$90.00
- Extra Large (serves 25-30) \$130.00



GOURMET SAVOURY CHEESE & FRUIT PLATTER

- Assortment of Sliced Cheeses (V)
- Gippsland Triple Brie Wheel (V)
- Antipasto (V)
- Assorted Crackers (V)
- Pretzels (V)
- Fresh Mixed Berries (V)
- Seasonal Fruit (V)
- Small (serves 6) \$60.00
- Large (serves 12-15) \$120.00
- Extra Large (serves 25-30) \$180.00



GOURMET CAKES & SLICES BOX

An Assortment of Bite-Sized Cakes & Slices may include:

- Lemon Slice (V)
- Caramel Slice (V)
- Red Velvet Cake (V)
- Chocolate Brownie (V)
- Rocky Road (V/N)
- Macaron (V/N)
- Small (serves 6) \$80.00
- Large (serves 12-15) \$140.00
- Extra Large (serves 25-30) \$200.00



GOURMET AFTERNOON TEA

Minimum 6 Pieces Per Item



GOURMET FINGER FOOD \$6.00 PER PIECE

- Signature Caramelised Onion & Feta Cheese Tart (V)
- Mini Quiche Lorraine (H)
- Roast Pumpkin, Oragano & Goat's Cheese Tart (V/H)
- Beef & Herb Sausage Roll with Tomato Relish (H)
- Curried Lentil Pastry Roll (V/H)
- Beef Brisket & Onion Mini Pie with Tomato Relish (H)
- Free-Range Chicken & Leek Mini Pie (H)
- Thai Green Vegetable Curry Mini Pie (V/H)
- Tomato, Mozzarella & Fresh Basil Mini Pizza (V/H)
- Pepperoni & Mozzarella Mini Pizza (H)
- South American Pulled Beef & Olive Empanada with Salsa (H)
- Mexican Black Bean & Corn Empanada with Salsa (V/H)
- Fire-Roasted Red Pepper & Provolone Arancini with Garlic Aioli (V/H)
- Porcini Mushroom Arancini with Garlic Aioli (V/H)
- Panko Crumbed Chicken Strip with Honey Mustard Mayonnaise Dipping Sauce (H)
- American Mac & Cheese Croquette with Jalapeno Salsa (V/H)
- Mediterranean Vegetable Lasagne Bite with Sugo di Pomodoro Sauce (V/H)
- Tempura Fish Bite with Homemade Caper & Dill Sauce (H)
- Roasted Pumpkin & Three Cheese Frittata (GF/V)
- Traditional Peking Duck Pancake with Cucumber, Spring Onion & Hoisin Sauce
- Indonesian-Style Chicken Satay Skewer with Spicy Peanut Dipping Sauce (GF/N/H) (min 20) \$7.00 each
- Za'atar Marinated Vegetable Skewer with Romesco Sauce (GF/V/VEGAN/N/H) (min 20) \$7.00 each



Serve at room temperature or warm in your oven (or can be delivered hot - subject to availability)



GOURMET AFTERNOON TEA

Minimum 6 Pieces Per Item



SWEET TREATS \$6.00 PER ITEM

- Fluffy Buttermilk Scone Halved & Topped with Raspberry Jam & Whipped Cream (V)
- Decadent Fudgie Belgian Chocolate Brownie with Whipped Cream (GF/V)
- White Chocolate & Raspberry Blondie with Whipped Cream (GF/V)
- Gourmet Cup Cake - Butterfly Cake with Raspberry Jam & Whipped Cream (V)
- Gourmet Cup Cake - Red Velvet Cake with Cream Cheese Frosting (V)
- Gourmet Cup Cake - Lemon Cheesecake with Lemon Curd & Cream Cheese Frosting (V)

GOURMET FRUIT PLATTER



Sliced Market-Fresh Seasonal Fruit Platter (GF/V/VEGAN)

- Small (serves 6) \$50.00
- Large (serves 12-15) \$90.00
- Extra Large (serves 25-30) \$130.00



GOURMET AFTERNOON TEA

GOURMET CAKES & SLICES BOX

An Assortment of Bite-Sized Cakes & Slices may include:

- Lemon Slice (V)
- Caramel Slice (V)
- Red Velvet Cake (V)
- Chocolate Brownie (V)
- Rocky Road (V/N)
- Macaron (V/N)
- Small (serves 6) \$80.00
- Large (serves 12-15) \$140.00
- Extra Large (serves 25-30) \$200.00



GOURMET SAVOURY CHEESE & FRUIT PLATTER

- Assortment of Sliced Cheeses (V)
- Gippsland Triple Brie Wheel (V)
- Antipasto (V)
- Assorted Crackers (V)
- Pretzels (V)
- Fresh Mixed Berries (V)
- Seasonal Fruit (V)
- Small (serves 6) \$60.00
- Large (serves 12-15) \$120.00
- Extra Large (serves 25-30) \$180.00



HEALTHY DIP & VEGETABLE STICK PLATTER

Healthy & Light with Homemade Dips & Crisp Vegetable Sticks (V)

- Small (serves 6) \$50.00
- Large (serves 12-15) \$100.00
- Extra Large (serves 25-30) \$150.00



GOURMET INDIVIDUAL LUNCH BOXES

Minimum 10

LUNCH FOR ONE - EXTRA SMALL

\$25.00 PER BOX

Compact light lunch - includes:

- Gourmet Sandwich (4 points)
- Signature Caramelised Onion & Feta Cheese Tart (V)
- Decadent Fudgie Belgian Chocolate Brownie Bite (GF/V)
- Seasonal Fruit Salad Cup (GF/V/VEGAN)
- Lindt Lindor Chocolate (V)
- Assorted Nibbles



LUNCH FOR ONE - SMALL + BEVERAGE

\$30.00 PER BOX

Compact light lunch with beverage - includes:

- Gourmet Sandwich (4 points)
- Signature Caramelised Onion & Feta Cheese Tart (V)
- Decadent Fudgie Belgian Chocolate Brownie Bite (GF/V)
- Seasonal Fruit Salad Cup (GF/V/VEGAN)
- Lindt Lindor Chocolate (V)
- 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:

- Gourmet Sandwich (4 points)
- Signature Caramelised Onion & Feta Cheese Tart (V)
- Decadent Fudgie Belgian Chocolate Brownie Bite (GF/V)
- Hommus Dip Cup (V)
- Vegetable Sticks (V)
- Wholemeal Rice Crackers (V)
- Seasonal Fruit Salad Cup (GF/V/VEGAN)
- Lindt Lindor Chocolate (V)
- 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 lunch for meetings - includes:

- Gourmet Sandwich (4 points)
- Charcuterie
- Hommus Dip (V)
- Vegetable Sticks (V)
- Antipasto (V)
- Brie Cheese (V)
- Wafer Crackers (V)
- Decadent Fudgie Belgian Chocolate Brownie Bite (GF/V)
- Seasonal Fruit Salad Cup (GF/V/VEGAN)
- Lindt Lindor Chocolate (V)
- Assorted Nibbles



BREAKFAST FOR ONE - GOURMET \$45.00 PER BOX

Perfect for early meetings - includes:

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



CHARCUTERIE MINI BOX FOR ONE \$17.00 PER CUP

Mini White Sampler Snack Box (photo at left) - includes:

- Charcuterie & Cheese Skewer
- Crackers, Pretzels & Nibbles (V)
- Fresh Seasonal Fruit (GF/V/VEGAN)



GOURMET CUSTOM PACKAGES & BEVERAGES

CUSTOMISED PACKAGES OR MEALS

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

Please email your requirements to info@gourmetguru.com.au.

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



BEVERAGE OPTIONS

\$4.00 EACH

- Water (600ml Plastic Bottle - Chilled) (min 6)
- San Pellegrino Flavoured Mineral Water (330ml Can - Chilled)
 - Aranciata (min 6)
 - Aranciata Rossa (min 6)
- Bundaberg Brewed Soft Drink (375ml Bottle - Chilled)
 - Lemon, Lime & Bitters (min 6)
 - Tropical Mango (min 6)
 - Traditional Lemonade (min 6)

HOT & COLD DRINK STATION

\$5.00 PER PERSON



Hot & Cold Drink Station Includes:

- Premium Coffee Bags
- Assorted Premium Teas
- Milk & Sugar
- Iced Water with Fresh Lemon & Lime Slices
- Fruit Punch
- Hot Water Urn & Cold Beverage Dispensers
- Linen for Beverage Table
- Disposable Coffee Cups
- Disposable Cold Drink Cups

Minimum 50 People



GOURMET GURU CATERING

LEGEND

- V = Vegetarian
- GF = Gluten-Free
- VEGAN = Vegan
- N = Contains Nuts
- H = Heating Required (simple instructions provided)

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 Round Plastic Drink Tubs (\$5.00 each)
- Hire Equipment Cleaning Fee (included)
- Bag of Ice (min 3) (\$12.00 each)
- Quality Sugarcane Plates & Two-Ply White Cocktail Serviettes - Pack of 50 (\$15.00 each)
- Quality Sugarcane Knives & Forks - Pack of 50 (\$10.00 each)
- Take Home Container (for leftovers) (min 30) (\$1.00 each)

EVENT WAIT & BAR STAFF

- Event wait & bar 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 (+ 20% on Public Holidays)
- Minimum of three hours per wait or bar staff

BOOKING

If you wish to proceed with a booking, please email info@gourmetguru.com.au with the date, time, location, number of guests and catering 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.

