

THE MAGAZINE FOR FOOD LOVERS

Flavours

THE ULTIMATE
PARTY & EVENT

guide

Hints, tips, advice &
menu ideas to guarantee
success at every event

BREAD BORED?

Check out our fresh,
innovative alternatives to the
same old sandwich lunch

150+ GOURMET MENU IDEAS

YOUR EVENT
WILL BE THE

talk of the town

with our Themed Stations - page 36

WWW.CATERING.COM.AU

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FRESH
food
-and-
SERVICE
that sparkles

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Flavours Catering + Events

FREE

Lunch Pack

FOR ONLINE
ORDERS

**OVER
\$200**

includes, sandwich, drink + sweet



We recognise that your guests may have a **wide variety** of **DIETARY PREFERENCES, ALLERGIES AND REQUIREMENTS** that shouldn't mean they miss out on variety and flavour.

We offer an extensive range of dietary suited options and if you can't find what you need, contact our experienced team who can advise alternative choices available.

It is important to note that while we take every effort to ensure your food items are free of the discussed allergen/ingredients, our kitchen does produce other food items and use base ingredients that contain such ingredients and as such, we are unable to guarantee the exclusion of trace elements.

Menu key

V Vegetarian

VEGAN Vegan

GF Gluten Friendly

DF Dairy Friendly

BREAKFAST, SWEET &

savory snacks



The sweet & savory bakery box



\$71 (20 items per box)

- mini muffins
- mini Danish pastries
- mini tomato & cheese croissants
- mini pain au chocolat

Smashed avocado toast box



\$55 (20 toasts per box)

Crispy sourdough toasts with smashed avocado, lemon & dukkah (vegan) (df)

Gluten free option available —add \$5 per box

Pancake box



\$80 (16 pancakes per box)

French style pancakes with berry compote, maple and thick cream

Add \$3 per box to be served warm

Belgian waffles box



\$50 (10 waffles per box)

Waffles dusted in cinnamon sugar with fresh berries, maple, caramel & chocolate dipping sauce.

Add \$3 per box to be served warm

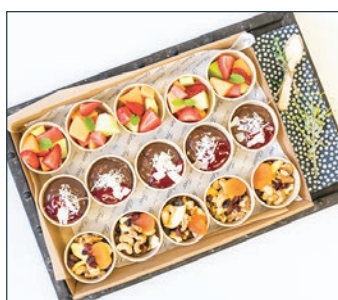
When you just can't decide combo



\$79 (24 items per box)

- assorted finger sandwiches
- caramelised onion & goat's cheese frittata (v) (gf)
- assorted cakes & slices

Nourishing flavours



\$60 (15 items per box)

- dried fruit & nut cups
- mini fruit salad pots
- black forest mousse cups (vegan) (gf) (df)

The pure goodness box



\$40.50 (9 items per box)

- gluten free roasted vegetable & hummus finger sandwiches (vegan) (gf) (df)
- gluten free Florentines (gf) (egg & soy free)
- raw paleo slices (vegan) (gf) (df) (egg free)

Baby croissant box



\$52 (8 items per box)

\$117 (18 items per box)

Grilled pumpkin, roasted pepper, basil "pesto" & spinach baby croissant box (vegan) (gf) (df)

Flavours Catering + Events

Creative cupcake



\$40 (8 items per box)
\$100 (20 items per box)

- salted caramel & choc fudge
- cookies & cream
- lemon meringue
- tropical pavlova

Apple & cinnamon sweet pastry taco



\$3.20 (per item)
\$38 (12 items per box)
\$95 (30 items per box)

Miniature hand-filled pastry tacos. (vegan)

French flavours box



\$87 (16 items per box)

A collection of sweet & savoury filled croissants including chocolate custard, vanilla & almond custard, ham & cheese, cheese & tomato (v)

Mini pain au chocolat



\$33.50 (9 items per box)
\$74 (20 items per box)

Freshly baked chocolate filled croissants.

Pavlova box



\$23.50 (4 items per box)
\$70 (12 items per box)

You simply cant beat a great pav!

Peach, mango, passionfruit, coconut & pistachio (v) (gf)

Banana bread



\$45 (12 items per box)
\$105 (28 items per box)

Served with house made lemon curd.

Note: 1 serve = ½ a slice

Mini muffins



\$47 (16 items per box)
\$118 (40 items per box)

Mini bite sized muffins. Assortment may include:

- apple & cinnamon
- mixed berry
- chocolate & hazelnut
- caramel nut
- lemon

Vegan banana walnut loaf



\$8.50 (per item)
\$98 (12 items per box)
\$230 (28 items per box)

This vegan bread is so moist and delicious it can be served on its own! (vegan)

Mini Danish pastries



\$22.50 (6 items per box)
\$45 (12 items per box)

Freshly baked French pastries with seasonal fruits. Assortment may include:

- pear
- raisin scroll
- cherry

Raspberry filled croissants



\$6.95 (1 item pp)

A substantial treat that is jam packed with a delicious raspberry filling. (vegan) (df)

Flavours Catering + Events

Classic scones



\$40 (8 items per box)
\$99 (20 items per box)

Classic scones served with jam & vanilla cream.

Finger sandwiches



\$28 (9 items per box)
\$76 (24 items per box)

Your choice of:

- chicken, celery, spring onion, rocket & herb mayo
- egg, lettuce & mayo (v)
- cucumber and cream cheese (v)
- assorted finger sandwiches

Mini breakfast bites



\$42 (12 items per box, per flavour)
\$84 (30 items per box, per flavour)

Two bite French style baguettes with asstd. fillings:

- blt, bacon, lettuce, tomato & herb mayo
- avocado, semi dried tomato, spinach, hommus & feta (v)
- assorted breakfast bites

Mini corn fritters



\$42 (12 items per box)
\$98 (28 items per box)

Served with spicy aioli (v)

Mini savoury croissants



\$23.50 (6 items per box, per flavour)
\$62.50 (16 items per box, per flavour)

Flaky buttery pastry croissant with savoury fillings. Fillings include:

- ham & cheese
- tomato & cheese (v)
- assorted mini savoury croissants

Yoghurt cup



\$33 (6 cups per box, per variety)
\$66 (12 cups per box, per variety)

Vanilla yoghurt cups with assorted fruit compotes & granola (gf)

- plain vanilla yoghurt
- assorted fruit compotes
- gluten free granola
- assorted fruit compote & granola

Eton mess



\$39 (6 cups per box)
\$97 (15 cups per box)

Lemon fool eton mess, fresh berries, pecan, meringue, toasted coconut crumble

Petite lemon curd tarts



\$48 (15 items per box)
\$128 (40 items per box)

Home made lemon curd in a sweet pastry base. Perfect for high tea! (gf)

Assorted cakes & slices



\$7.50 (2 items per pack)
\$42 (12 items per box)
\$87 (25 items per box)

Assortment may include:

- carrot & walnut cake
- banana cake
- caramel slice
- chocolate mud cake
- lamington

Raw paleo bounty bar



\$5.50 (per item)
\$82 (15 items per box)
\$143 (26 items per box)

These are your go to for your dietary needs. (vegan) (gf) (df)

Gluten free chocolate fudge brownie



\$52 (15 items per box)
\$104 (30 items per box)
 Irresistible... (gf)

French profiteroles



\$44 (12 items per box)
\$88 (24 items per box)
 Bite sized choux pastries filled with crème patissiere & assorted chocolate toppings.

Mini sweet croissants



\$41.50 (6 items per box)
\$110 (16 items per box)
 An indulgent assortment of chocolate custard and vanilla & almond custard

Fruit skewers



\$3.50 (1 item pp - min 6)
 A perfect healthy choice with a selection of seasonal fruit (vegan) (gf) (df)

Gluten free florentines



\$59 (15 items per box)
\$134 (34 items per box)
 Flaked almond biscuit with chocolate, toffee & cherries (gf)



Muesli cookies



\$35 (12 items per box)
\$70 (24 items per box)
 The perfect accompaniment to your tea & coffee package.

Pint-sized pancake stacks



\$9.95 (3 items per pack)
\$48 (15 items per box)
\$112 (35 items per box)
 Assortment may include:
 • nutella, coconut & salted pretzel
 • peanut butter & jelly

Compressed watermelon



\$21 (6 items per box)
\$42 (12 items per box)
 Super healthy and refreshing snack topped with togarashi, feta, mint and a squeeze of fresh lime (v) (gf)

Fresh fruit nibble



\$30 (serves up to 6 people)
\$60 (serves up to 12 people)
 Seasonal fresh fruit (vegan) (gf) (df)

Flavours Catering + Events

Breakfast sliders



\$39 (8 items per box, per variety)
\$99 (20 items per box, per variety)

- bacon, egg, tomato relish & mayo
- sweet corn fritter, spinach, tomato, pesto (v)

Gluten free option available
– add \$1 per slider

Big breakfast



\$18.95 ea (min 12)

- scrambled eggs (gf)
- bacon rashers (gf) (df)
- chicken chipolata sausages (gf) (df)*
- roasted tomato (vegan) (gf) (df)
- hash brown (vegan) (gf) (df)
- artisan roll, butter

*replace with a vegan sausage
– add \$1.50pp

Breakfast burgers



\$12.50 (1 item ea, per variety)

- fried egg, crispy bacon, tomato chutney & spinach
- vegan quinoa & mushroom burger patty, avocado, tomato & baby spinach

Gluten free option available
– add \$1.50 per bun

Hash browns



\$17.50 (8 items per box)
\$43.50 (20 items per box)

with tomato sauce
(vegan) (gf) (df)

essential
ADD-ON!

Fresh Juice &

INFUSED
WATER BAR

FROM
\$5.50 PP



- GOURMET -

sandwiches & more

Classic sandwiches



\$8.95 per sandwich

We recommend 1.5 sandwiches per person

Brown, white & wholegrain bread with assorted gourmet fillings

Our sandwiches are made daily with

seasonal fresh ingredients

Mini farmhouse rolls



\$5.50 per roll

We recommend 3 rolls per person

Mixed rolls including seeded kaiser, italian white & whole wheat baguettes with assorted gourmet fillings

Finger sandwiches



**\$28 (9 items per box, per flavour)
\$76 (24 items per box, per flavour)**

- cucumber & cream cheese
- chicken, celery, spring onion & herb mayonnaise
- egg mayonnaise & lettuce

Gluten free – add \$1 / finger

Mixed harvest collection



\$9.95 per round

We recommend 1.5 rounds per person

Farmhouse rolls, urban bites, turkish bread, sandwiches & wraps with assorted gourmet fillings

Wellbeing wraps



\$10.95 per wrap

We recommend 1.5 wraps per person

Flour tortilla wraps including multigrain & chia seed with assorted gourmet fillings

Mini urban bites



\$3.50 per urban bite

We recommend 5 urban bites per person

Bite sized French style baguettes with assorted gourmet fillings

Rustico rolls



\$6.50 per roll

We recommend 2 rolls per person

Rustic seeded grain rolls with assorted gourmet fillings

Flavours Catering + Events

WE OFFER A VAST ARRAY OF BREAD STYLES
that allow variation on this time-honored lunch time staple!

Turkish pide



\$9.50 per sandwich
We recommend 1.5 sandwiches per person
Turkish pide bread with assorted gourmet fillings

Gluten free quinoa rolls



\$10.95 per roll
We recommend 1 roll per person
With delicious, healthy gluten friendly fillings. Can be made vegan & dairy free!

Signature prawn rolls



\$95 (12 items per box)
Our signature prawn rolls are the talk of any event!

Sushi rolls & soy sauce



\$5.95 (per item, min 6)
No artificial preservatives, flavours or colours.

- tofu, vegetable, brown rice (vegan) (gf) (df)
- smoked salmon, avocado, cucumber, brown rice (gf) (df)
- teriyaki beef, cucumber, white rice (gf) (df)
- tuna, cucumber, white rice (gf) (df)
- chicken schnitzel, cucumber, white rice (gf) (df)
- California crab, white rice (gf) (df)



Slider box

\$90 per box
(20 sliders per box)
We recommend 4 sliders per person

Fillings include:

- chicken schnitzel, tomato, cheddar, lettuce & mayo
- beef, horseradish, Swiss cheese, tomato, spinach & mustard mayo
- bacon, rocket, avocado, tomato & dijon mayo
- falafel, hommus, carrot, sprouts, lettuce & chilli jam (v)

Gluten free available — \$110 per box

Naked sandwich bowl (vegan) (gf) (df)

\$12.95 ea

Super healthy mixed leaves, avocado, tomato, cucumber, carrot, cabbage, red onion, celery, pepitas & sprouts, lemon & house dressing

**ADD A
PROTEIN
PUNCH
\$3.50 EA**

- sous vide chicken (gf) (df)
- beef (gf) (df)
- smoked salmon (gf) (df)
- tuna (gf) (df)
- boiled egg & hommus (v) (gf) (df)



LUNCH COMBOS

and kits

When you're pressed
for time & need to serve

AN IMPRESSIVE LUNCHEON

pick one of our
fantastic
combinations

AND YOU ARE SET TO GO!



Sandwich safari

\$13.40 pp (min 10)

Classic sandwiches (1/2)

Wellbeing wraps (1/2)

Mini urban bites (1)

Urban grazer

\$15.65 pp (min 10)

Wellbeing wraps (1/2)

Bacon, mozzarella & egg tart (1)

Chicken & mushroom arancini (1)

Corn fritters, spicy aioli (v) (gf) (1)

Fork & talk

\$15.95 pp (min 10)

Hot meal of the day (1)

Artisan roll, butter (1)

**gf & vege available*

Healthy is the new black

\$15.95 pp (min 10)

Wellbeing wraps (1/2)

Mini urban bites (1)

Tofu & vegetable nori roll, soy sauce
(vegan) (gf) (df) (1)

Lemon herb chicken skewer, aioli

(gf) (df) (1)

The gluten free

\$16.75 pp

Vegetarian big crunch sushi roll

(vegan) (gf) (df) (1)

Lemon & herb chicken skewer, aioli

(gf) (df)

Chef's selection — individual mini

salad bowls (gf) (1)

Light & tasty

\$16.95 pp (min 10)

Classic sandwiches (1)

Mushroom, garlic & thyme tart (v) (1)

Chef's selection — petite bamboo
salad boats (1)

Traditional & timeless

\$17.50 pp (min 10)

Rustico rolls (1)

Mini urban bites (1)

Chef's selection — individual mini
salad bowls (1)

Flavours Catering + Events

Midday energiser

\$19.25 pp (min 10)

- Mini farmhouse rolls (1)
- Vegetarian big crunch sushi roll (vegan) (gf) (df) (1)
- Lemon herb chicken skewer, aioli (gf) (df) (1)
- Chef's selection — petite bamboo salad boats (1)

Tasty morsels

\$22.65 pp (min 10)

- Rustico rolls (1)
- Vegetarian spring roll (vegan) (1)
- Satay chicken skewer, lime peanut sauce (gf) (1)
- Lamb & mint kofta (gf) (1)
- Caramelized onion & goat's cheese frittata (v) (gf) (1)
- Tofu & vegetable nori roll, soy sauce (vegan) (gf) (df) (1)



International entertainer

\$25.85 pp (min 10)

- Vegan 'meatballs' (vegan) (gf) (df) (1)
- Cheeseburger spring roll (1)
- Satay chicken skewer, lime peanut sauce (gf) (1)
- Black bean, sweet corn & salsa empanada (vegan)
- Mushroom, garlic & thyme tart (v) (1)
- Chicken schnitzel, tomato, cheddar, lettuce & mayo slider (1)
- Chef's selection petite bamboo salad boats (1)

**JUST ADD WATER
— ONLY \$1.95**

with any Lunch Combo





lunch kits

A REAL CROWD PLEASER

**CATERING
WILL BE DELIVERED
ON RECYCLABLE ECO
TRAYS AND BOXES.**

No onsite team required.
These come packaged
with your serving ware,
eco plates, cutlery
and napkins.

Build your own burger kit

\$19.95 per burger
(min 25 people)

- Angus beef rissole
- Marinated chicken fillet (gf)
- Quinoa & mushroom patty (vegan) (gf)
- Bacon rashers (gf)
- Sliced tomato | lettuce | cheese | beetroot
- Burger bun
— add gluten free \$1.50 ea
- Grilled onions (v) (gf) (df)
- Smoky BBQ sauce | tomato sauce | american mustard | aioli

Build your own burrito bowl, taco or nachos

\$24.95 per person
(min 25 people)

- Cuban beef (gf)
- Chimichurri chicken (gf)
- Mexican brown rice, red quinoa (vegan) (gf) (df)
- Corn, lime, black beans & coriander (vegan) (gf) (df)
- Mini flour tortillas (2pp)
- Corn chips (gf)
- Lettuce | carrot | grated cheese | jalapenos (v) (gf)
- Tomato salsa | guacamole | sour cream (v) (gf)

Souvlaki BBQ kit

\$29.95 per person
(min 25 people)

- Lamb souvlaki (gf) (df) (1pp)
- Chicken souvlaki (gf) (df) (1pp)
- Quinoa falafel (vegan) (gf) (df)
- Greek salad (v) (gf)
- Grilled onions (v) (gf) (df)
- Flat bread (v)
- Tzatziki | hommus | lemon wedges

Add more
tacos for
a more
substantial
lunch!

**ADD
THEMING
FOR \$150
PER KIT**

CORPORATE DAY

packages



THE TOTAL SOLUTION
for training days,
workshops & conferences

THE AFFORDABLE OPTION

\$25.50 pp (min 10)

Morning tea

Mixed bakery collection (1.5pp)

Lunch

Wellbeing wraps (1/2)

Bacon, mozzarella & egg tart (1)

Chicken & mushroom arancini (1)

Corn fritters, spicy aioli (v) (gf) (1)

Afternoon tea

Assorted cakes & slices (1)

Muesli cookie (1)

THE HEALTHY WORKER

\$28.95 pp (min 10)

Morning tea

Mini croissants (1)

Mini muffins (1)

Lunch

Wellbeing wraps (1/2)

Mini urban bites (1)

Tofu & vegetable nori roll, soy sauce
(vegan) (gf) (df) (1)

Lemon herb chicken skewer, aioli
(gf) (df) (1)

Afternoon tea

Gluten free florentines (gf) (1)

Fruit skewers (vegan) (gf) (df) (1)

THE TALK OF THE OFFICE

\$28.95 pp (min 10)

Morning tea

Blt breakfast bite (1)

Mini danish pastries (1)

Lunch

Individual hot meal of the day (1)
gf & vege available

Artisan roll, butter (1)

Afternoon tea

Gluten free chocolate fudge brownie
(gf) (1)

Mini muffins (1)



**ADD TEA & COFFEE, BEVERAGE PACKAGES
OR STAFF THAT CAN SERVE.**
clean & top up

GRAZING PLATTERS

& fresh fruits



Italian antipasto



\$125 (serves up to 15 people)

Marinated vegetables, salami, chorizo, feta, olives, caprese salad, pesto & crostini

The ploughmans



\$120 (serves up to 15 people)

Leg ham, boiled egg, cheddar, brie cheese, veggie sticks, pickled vegetables, mixed salad, onion jam, chutney and grapes. Served with toasted Turkish bread.

Gluten free also available

Farmhouse cheese



\$90 (serves up to 15 people)

Local & imported cheese, quince paste, dried fruit, toasted nuts, lavosh & crackers (v)

Garden crudité & dips



\$70 (serves up to 15 people)

Seasonal market vegetables, hummus, romesco & tzatziki (v) (gf)

Mediterranean mezze box



\$16 (serves 1)

A delicious meal in one – Cured meats, falafel, lemon & coriander hummus, pickled vegetables, leafy greens & Lebanese flat bread.

Vegan also available

Individual grazer box



\$15.95 (serves 1)

A selection of garden crudités, cured meats, marinated & pickled vegetables, olives, feta, hummus & gourmet bread.

Vegan & gluten free available



Flavours Catering + Events



Artisan rolls



\$1.50 per roll

Assorted dinner rolls & butter

Gluten free option available – add \$0.50 per roll

Fruit skewers



\$2.50 (1 item pp – min 6)

A perfect healthy choice with a selection of seasonal fruit (vegan) (gf) (df)

Regular fruit salad cup



\$5.50 per cup

Regular fresh fruit salad cups served with disposable fork (vegan) (gf) (df)

Fresh fruit nibble



\$30 (serves up to 6 people)

\$60 (serves up to 12 people)

Seasonal fresh fruit (vegan) (gf) (df)

Mini fruit salad cup



\$3.20 per cup

Mini fresh fruit salad cups served with disposable fork (vegan) (gf) (df)

Whole fruit box



\$15 (8 pieces)

\$37 (20 pieces)

Seasonal whole fruit pieces for a healthy snack option (vegan) (gf) (df)

OUR SUPER HEALTHY SALADS ARE PACKED WITH NUTRIENTS

DELICIOUS *Salads*

PETITE BAMBOO BOATS - \$4.50

INDIVIDUAL MINI BOWLS - \$7.50

SMALL PLATTER (serves 6-8) - \$60

LARGE PLATTER (serves 15-18) - \$120

Vitamin rich, high fibre, spiced cauliflower, chickpea, pumpkin, cranberry salad, almond dressing (vegan) (gf)

Superfoods salad of kale & quinoa, fresh vegetables, tahini dressing (vegan) (gf)

Farm fresh potato salad, baby spinach, garden herbs, fried capers (v) (gf)

Nutrient rich Japanese slaw, edamame, seaweed, roasted sesame & miso dressing (v) (gf)

Antioxidant rich black rice, sweetcorn, cherry tomato, light lime & coriander dressing (vegan) (gf)

Raw energy garden salad, mixed leaves, cucumber, tomato, capsicum, onion, house made vinaigrette (vegan) (gf)

Opt for our CHEF'S ASSORTMENT

in BAMBOO BOATS or
INDIVIDUAL MINI BOWLS to ensure
your guests are provided with
a wide selection of choices

A HEALTHY & NUTRITIOUS LUNCH ALTERNATIVE!

SALAD & *poke bowls*

Poke Bowl

\$15.95 ea

Protein of choice, seasoned brown rice, cabbage, diced onion, shredded carrot, wakame seaweed salad, edamame beans, Hawaiian style dressing

- sashimi grade tuna (gf) (df)
- sashimi grade salmon (gf) (df)
- poached chicken breast (gf) (df)
- shiitake mushroom (vegan) (gf) (df)

Naked Sandwich Bowl

\$12.95 ea

Super healthy mixed leaves, avocado, tomato, cucumber, carrot, cabbage, red onion, celery, pepitas & sprouts, lemon & house dressing

ADD A
PROTEIN PUNCH
\$3.50 ea

sous vide chicken (gf) (df)
smoked salmon (gf) (df)
boiled egg & hommus (v) (gf) (df)
sirena tuna (gf) (df)
chickpea falafel & hummus
(vegan) (gf)

WHOLESOME
CHOICES TO
HELP YOU
MAINTAIN
A HEALTHY
LIFESTYLE

All
YOUR DIETARIES
COVERED — Our
most premium
salad range!

NOURISH GOURMET salad bowls



Meal in one

\$18.95 each (minimum 6 per variety)

- Pesto chicken, buckwheat and herbed potato salad, green beans, semi dried tomato, parmesan, balsamic (gf)
- Teriyaki beef, hokkien noodle & vegetable salad, coriander, soy cashews, sesame & hoisin dressing (df)
- Hot smoked salmon, herbed Israeli cous cous, broccoli, beetroot, nori, miso, orange & sesame dressing (df)
- BBQ plant based "chicken," roasted sweet potato, brown rice, rocket, tomato, cranberry, pepitas, lemon & turmeric dressing (vegan) (gf)

Baby bowls

\$90 – 15 cups (3 bite)

Perfect for finger food functions

Mini bowls

\$105 – 12 cups (side salad size)

Ideally served with sandwiches or grazer boards for 1

- CANAPES -

& finger food



Petite savoury tarts

\$68 (18 items per box)

\$199 (54 items per box)

- Goat's cheese, onion jam & rocket (v) (gf)
- Pesto chicken, parmesan, semi dried tomato (gf)
- Smoked salmon, crème fraiche, dill, preserved lemon (gf)
- Assorted varieties

COLD flavours



Sushi, soy sauce

\$63 (18 items per box)

\$147 (42 items per box)

- Tofu & vegetable (vegan) (gf) (df)
- Assorted flavours (gf) (df)



Sous vide chicken skewer, lemon myrtle, bush dukkah (gf) (df)

\$42 (10 items per box)

\$100 (24 items per box)



Caramelised onion & parmesan baby frittata

\$44 (15 items per box)

\$117 (40 items per box)



Potato rosti, tomato & red pepper relish, micro herb

\$42 (12 items per box)

\$98 (28 items per box)



Corn fritter, mango & chilli mayo, micro salad (v)

\$3.20 ea (min 6)



Compressed watermelon, togarashi, feta, mint and a squeeze of fresh lime (v) (gf)

\$21 (6 items per box)

\$42 (12 items per box)

Flavours Catering + Events

Small in size **BIG** on taste!



Brioche toast, brie cheese, red currant jelly, rosemary & walnut dust (v)

\$42 (12 items per box)
\$112 (32 items per box)



Chicken saltimbocca blini slider, prosciutto & sage crisp

\$59 (15 items per box)
\$137 (35 items per box)



Mini free range chicken sandwich, lemon mayo, baby herbs (df)

\$35 (10 items per box)
\$77 (22 items per box)



Spiced cauliflower, chickpea, pumpkin, cranberry salad, almond dressing (vegan) (gf) (df)

\$4.50 ea (min 6)



Kale & onion pakora, mango cucumber chilli chutney, sweet potato crisp (vegan) (gf) (df)

\$84 (24 items per box)
\$168 (48 items per box)



Pulled pork urban bite, smokey BBQ sauce, pickles, cabbage slaw (df)

\$71 (12 items per box)
\$178 (30 items per box)



Baby blini, black cherry & pear compote, feta cheese mousse, locally picked herbs (v)

\$52 (15 items per box)
\$121 (35 items per box)



Grilled pumpkin, roasted pepper, basil "pesto" & spinach baby croissant (vegan) (gf) (df)

\$52 (8 items per box)
\$117 (18 items per box)



Peking duck pancake wraps

\$71 (18 items per box)
\$157 (40 items per box)



Signature prawn & butter lettuce baby brioche

\$95 (12 items per box)

substantial CANAPÉ BOXES

VEGETARIAN,
VEGAN & GLUTEN-
FREE OPTIONS
available!



Canapé Box 1

\$22.95 ea

Each pack contains:

- Signature prawn & butter lettuce baby brioche (1)
- Mini salad bowl (1)
- Chicken saltimbocca blini slider, prosciutto & sage crisp (1)
- Brioche toast, brie cheese, red currant jelly, rosemary & walnut dust (v) (1)

Canapé Box 2

\$26.85 ea

Each box contains:

- Signature prawn & butter lettuce baby brioche
- Potato rosti, tomato & red pepper relish, crispy kale (vegan) (gf) (df)
- Chicken saltimbocca blini slider, prosciutto & sage crisp
- Peking duck pancake wraps
- Smoked cured salmon tartlet, creme fraiche & baby salad (gf)
- Compressed watermelon bamboo boat, togarashi, feta, mint and a squeeze of fresh lime (v) (gf)



Petite assorted
pies, tomato &
basil relish

\$53 (18 items per box)
\$117 (40 items per box)



Chicken &
mushroom
arancini

\$84 (24 items per box)
\$168 (40 items per box)



Glazed quinoa,
mushroom,
cranberry & walnut
'meatballs', smoked
eggplant dipper
(vegan) (gf) (df)

\$84 (24 items per box)
\$168 (40 items per box)



Black bean, basil,
sweet corn &
salsa empanada
(vegan) (df)

\$42 (12 items per box)
\$98 (28 items per box)



Moroccan
pumpkin flower,
beetroot whip
(vegan) (df)

\$35 (10 items per box)
\$87 (25 items per box)



Vegetarian spring
roll, carrot & sweet
chilli dipper
(vegan) (df)

\$42 (12 items per box)
\$91 (26 items per box)

Flavours Catering + Events



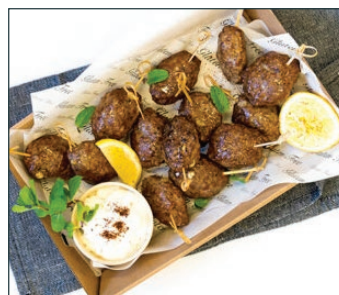
Minced turkey polpette, ginger, crispy shallot, toasted sesame (gf) (df)

\$90 (24 items per box)
\$180 (48 items per box)



Pumpkin arancini, vegan pesto (vegan) (gf) (df)

\$70 (20 items per box)
\$147 (40 items per box)



Sumac spiced lamb & mint kofta, pickled cucumber raita (gf)

\$59 (15 items per box)
\$138 (35 items per box)



Balsamic glazed, Italian meatballs, shaved parmesan, herb dust (gf)

\$90 (24 items per box)
\$180 (48 items per box)



Vegan pastry quesadilla bites, guacamole & salsa (vg) (df)

\$63 (18 items per box)
\$147 (42 items per box)



Pastry tart (v) (vg) (df)

\$30 (8 items per box)
\$56 (15 items per box)

- Mushroom, garlic & thyme (v)
- Bacon, mozzarella & egg
- Smokey "bacon", "egg", zucchini (vegan)



Cheeseburger spring roll, mustard, pickles & ketchup

\$30 (8 items per box)
\$60 (16 items per box)



Satay chicken skewer, lime peanut sauce (gf) (df)

\$42 (10 items per box)
\$100 (24 items per box)



Cheeseburger, beef patty, cheese, caramelised onion, relish, pickles

\$47 (8 items per box)
\$100 (20 items per box)



Salt & pepper king prawn, caper citrus aioli (gf) (df)

\$45 (10 items per box)
\$119 (24 items per box)



Bowl food

Seasonal menu. Please ask our team for today's selection including slow cooked meats, seasonal dishes, pasta & risotto's

\$8.95 ea (min 6)



Southern style popcorn chicken cups, ranch

\$35 (10 items per box)
\$84 (24 items per box)



Fish n chips in fryer baskets, lemon & parsley tartare

On-site chef only

\$42 (10 items per box)
\$100 (24 items per box)

sweet FLAVOURS

Apple & cinnamon sweet pastry taco



\$3.20 (per item)
\$38 (12 items per box)
\$95 (30 items per box)
Miniature hand-filled
pastry tacos. (vegan)

Chocolate brownie cubes, berry compote



\$2.95 ea (1 item pp min 6)
Irresistible! (gf)

French profiteroles



\$44 (12 items per box)
\$88 (24 items per box)
Bite sized choux pastries
filled with crème patissiere
& assorted chocolate
toppings

Petite lemon curd tarts



\$48 (15 items per box)
\$128 (40 items per box)
Homemade lemon curd
in a sweet pastry base.
Perfect for high tea! (gf)

Creative cupcakes



\$40 (8 items per box)
\$100 (20 items per box)
Assorted boutique
cupcakes including:
• salted caramel &
choc fudge
• cookies & cream
• lemon meringue
• tropical pavlova

Eton mess



\$39 (6 cups per box)
\$97 (15 cups per box)
Lemon fool eton mess,
fresh berries, pecan,
meringue, toasted
coconut crumble

Donut balls



\$52 (15 items per box)
\$126 (36 items per box)
Inject your donut with your
salted caramel syringe!
So much fun and a big
crowd pleaser.

Flavours Catering + Events

Simple yet stylish

\$28.50 pp (min 10)

6 items pp (served cold)

Baby blini, black cherry & pear compote, feta cheese mousse, locally picked herbs (v)

Corn fritter, mango & chilli mayo, micro salad (v)

Potato rosti, tomato & red pepper relish, crispy kale (vegan) (gf) (df)

Compressed watermelon, togarashi, feta, mint and a squeeze of fresh lime (v) (gf)

Grilled pumpkin, roasted pepper, basil "pesto" & spinach baby croissants (vegan) (gf)

Signature prawn & butter lettuce baby brioche

All occasions entertainer

\$28.50 pp (min 10)

8 items pp (served warm & cold)

Brioche toast, brie cheese, red currant jelly, rosemary & walnut dust (v)

Mini free range chicken sandwich, lemon mayo, baby herbs (df)

Shredded beef tostada, guacamole, sweet corn salsa & fresh lime (gf) (df)

Glazed quinoa, mushroom, cranberry & walnut "meatballs", smoked eggplant dipper (vegan) (gf) (df)

Minced turkey polpette, ginger, crispy shallot, toasted sesame (gf) (df)

Moroccan pumpkin flower, beetroot whip (vegan) (df)

Pumpkin arancini, vegan pesto (vegan) (gf) (df)

Salt & pepper king prawn, caper citrus aioli (gf) (df)

Substantial flavours

\$32.95 pp (min 10)

9 items pp (served warm & cold)

Compressed watermelon, togarashi, feta, mint & a squeeze of fresh lime (v) (gf)

Corn fritter, mango & chilli mayo, micro salad (v)

Brioche toast, brie cheese, red currant jelly, rosemary & walnut dust (v)

Potato rosti, tomato & red pepper relish, crispy kale (vegan) (gf) (df)

Chicken & mushroom arancini

Minced turkey polpette, ginger, crispy shallot, toasted sesame (gf) (df)

Black bean, basil, sweet corn & salsa empanada (vegan) (gf) (df)

Vegetarian spring roll, carrot & sweet chilli dipper (vegan) (df)

Pulled pork urban bite, smokey BBQ sauce, pickles, cabbage slaw (df)

These packages provide an easy way to cater for everyone's personal tastes and budget.

PERFECT FOR CORPORATE
EVENTS, PRIVATE PARTIES
OR LARGE SCALE EVENTS
PROVIDING VALUE FOR MONEY



finger food PLATTERS

These popular combinations
provide an easy way to cater

*for everyone's personal
tastes & your budget.*

Signature prawn & butter
lettuce baby brioche

\$95
(12 items per platter) (served cold)



Our signature prawn rolls are
the talk of any event!

Bite sized flavours

\$180
(50 items per platter) (served cold)



- Peking duck pancakes
- Smoked cured salmon tartlet (gf)
- Baby blini, black cherry compote, feta mousse (v)
- Caramelised onion & goat's cheese frittata, goat's curd, tomato (v) (gf)

International flavours

\$140 per platter
(40 items per platter) (served warm)



- Satay chicken skewer (gf) (df)
- Chicken & mushroom arancini
- Petite assorted pies
- Moroccan pumpkin flower (vegan) (df)
- Salt & pepper king prawn (gf) (df)

Party flavours

\$135 per platter
(50 items per platter) (served warm)



- Balsamic glazed, Italian meatballs, shaved parmesan, herb dust (gf)
- Chicken & mushroom arancini
- Petite assorted pies
- Popcorn chicken
- Tomato sauce

Flavours Catering + Events

Signature flavours

\$95 per platter
(20 items per platter)



- Mini chicken sandwich (df)
 - Compressed watermelon bamboo boat (v) (gf)
 - Grilled pumpkin, baby croissant (vegan) (gf) (df)
- Vegan & gluten free available on request – additional \$10 per box**

Urban flavours

\$110 per platter
(30 items per platter)



- Minced turkey polpette, ginger, crispy shallot, toasted sesame (gf) (df)
- Mushroom, garlic & thyme tart (v)
- Sumac spiced lamb & mint kofta (gf) (df)
- Sweet corn fritter (v)
- Cheeseburger spring roll
- Sweet chilli dipper

Vegan flavours

\$100 per platter
(30 items per platter)



- Vegetarian spring roll (vegan) (df)
- Pumpkin arancini (vegan) (gf) (df)
- Black bean empanada (vegan) (df)
- Potato rosti (vegan) (gf) (df)
- Quinoa, "meatballs" (vegan) (gf) (df)
- Plant based sugar cane skewers (vegan) (df)

Slider box

\$90 per box
(20 slider per box) (served cold)



- Fillings include:
- chicken schnitzel, tomato, cheddar, lettuce & mayo
 - sirena tuna, spinach, cucumber, citrus mayo
 - bacon, rocket, avocado, tomato & dijon mayo
 - falafel, hommous, carrot, sprouts, lettuce & chilli jam (v)

Gluten free available – \$110 per box

Baby croissant box

\$52 (8 items per box) (served cold)
\$117 (18 items per box) (served cold)



Grilled pumpkin, roasted pepper, basil "pesto" & spinach baby croissant box (vegan) (gf) (df)

Elegant flavours

\$85 per platter
(24 items per platter) (served cold)



- Corn fritter, mango & chilli mayo, micro salad (v)
- Potato rosti, tomato & red pepper relish, crispy kale (vegan) (gf) (df)
- Chicken saltimbocca blini slider, prosciutto & sage crisp
- Brioche toast, brie cheese, red currant jelly, rosemary & walnut dust (v)

THEMED

stations

WE CAN CUSTOMISE ANY
STATION OR IDEA TO SUIT
YOUR DESIRED MENU.

THE OPTIONS ARE ENDLESS...



Build Your Own Burger Bar

The title speaks for itself!
This creative and interactive burger bar
allows your guests to build their own
ultimate burger with various choices
available including vegetarian options.



Asian Street Market

Let us bring the yummy tastes of the
Asian Street Markets to your event with Yum
Cha style foods. The size of this 'market' and
the menu can be designed together by you
and your event manager to include all your
favourite items and flavours.



Waffle Station

Great for breakfast, morning tea or even an
afternoon treat. This no fuss DIY Waffle Bar
is a new innovative way to get your guests
involved in the fun! Starting with a waffle,
they move along the line and
add toppings to their taste!



Elegance

Add a touch of elegance to your event
with this versatile station.
Customised to suit your menu,
this station can be styled sweet or savoury.

Flavours Catering + Events



Rustic Style Cheese + Antipasto

No station is more 'NOW' than the rustic station.

This station can be built to suit any amount of guests, location and your choice of food. Whether it's cheese + antipasto or an array of hot and cold finger food, this station is a real crowd pleaser.



Mexican Fiesta

Impress your Amigos & Amigas at the next fiesta with this Mexican feast!

Put on your sombrero (or eat from it!) there is plenty of food including a taco tower & mucho grande nachos!

Our event managers are full of
FUN, UNIQUE AND CRAZY IDEAS!

Speak to them about the themed station you want for your next event.



Indian Delight Curry Station

Charm your guests with this Indian Delight Curry Station. Served in beautiful and traditional balti bowls and dishes, laid on a Bollywood inspired red table cloth with gold sequin table runner and a touch of ambiance set by the warmth of candles. Perfect for adding character to your buffet!



Sweet Steps Stall

A fantastic option that can be easily adapted to suit small or large events. This station can also be for savoury needs and adds that little something to any event!

Flavours Catering + Events



Homemade Lemonade Stand

Just like the good ol' days, bring back your childhood memories in style with this Homemade Lemonade Stand. Perfect to be placed in the entrance of your venue for guests to grab a refreshing drink as they walk in or even outside in a charming garden party.



St. Patrick's Day

It's the luck of the Irish for them to have their very own custom station. Shamrocks, Leprechauns and traditional Irish cuisine is the popular station on St. Pat's day.



Bloody Mary Bar

Need a kick in the morning? Surprise your sleepy guests with this interactive DIY Bloody Mary Bar or Virgin Mary bar. Complete with an instruction card so they can season to taste.



Melbourne Cup

Fully customisable to suit any theme. Simply choose your theme and menu and let us do the hard work for you.



Infused Water Dispenser and Juice Bar

Refreshing flavour infused water to aid hydration & recovery. Served in glass beverage dispensers from \$45 ea.

Juice bars are a great way to add colour to your event. Please contact our event managers today for a customised menu.

gourmet BBQS

YOUR CHOICE OF DROP OFF

**READY TO SIMPLY
"UN-WRAP & SERVE"**

OR "HIRE A CHEF"
with a BBQ & tools
of the trade in hand!

A VARIETY OF BARBEQUE ITEMS
WITH SOMETHING FOR EVERYONE AND EVERY
OCCASION. FROM A TRADITIONAL SAUSAGE SIZZLE
TO STRETCH THE DOLLAR FURTHER TO A GOURMET
build your own extravaganza!

Sausage sizzle

\$6.95 pp (min 25)

**replace with a vegan sausage
— add \$1.50pp*

- Beef sausage (gf) (1pp)*
- Long bread roll, butter (1pp)
- Grilled onions (v) (gf) (df)
- Smoky BBQ sauce | tomato sauce | American mustard

Souvlaki BBQ

\$23.95 pp (min 25)

- Lamb souvlaki (gf) (df) (1pp)
- Chicken souvlaki (gf) (df) (1pp)
- Quinoa falafel (vegan) (gf) (df)
- Grilled onions (v) (gf) (df)
- Flat bread (v)
- Tzatziki | hommus | lemon wedges

Gourmet BBQ

\$29.95 pp (min 25)

- Slow cooked smoked beef brisket (gf)
- Boneless jerk chicken (gf) (df)
- Corn fritters, spicy aioli (v) (gf)
- Garlic, thyme potato & mushroom bake (v) (gf)
- Grilled onions (v) (gf) (df)
- Artisan roll, butter

**ADD
YOUR SALADS!
SEE P.36**



Build your own burger bar

\$19.95 pp (min 25)

- Angus beef rissole
- Marinated chicken fillet (gf)
- Quinoa & mushroom patty (vegan) (gf)
- Bacon rashers (gf)
- Sliced tomato | lettuce | cheese | beetroot
- Burger bun (add gluten free \$1.50 ea)
- Grilled onions (v) (gf) (df)
- Smoky BBQ sauce | tomato sauce | American mustard | aioli



Add on your salads

Petite bamboo boats - \$4.50

Individual mini bowls - \$7.50

Small platter (serves 6-8) - \$60

Large platter (serves 15-18) - \$120

Vitamin rich, high fibre, spiced cauliflower, chickpea, pumpkin, cranberry salad, almond dressing (vegan) (gf)

Superfoods salad of kale & quinoa, fresh vegetables, tahini dressing (vegan) (gf)

Farm fresh potato salad, baby spinach, garden herbs, fried capers (v) (gf)

Nutrient rich Japanese slaw, edamame, seaweed, roasted sesame & miso dressing (v) (gf)

Antioxidant rich black rice, sweetcorn, cherry tomato, light lime & coriander dressing (vegan) (gf)

Raw energy garden salad, mixed leaves, cucumber, tomato, capsicum, onion, house made vinaigrette (vegan) (gf)

BBQ extras

(minimum 25)

Beef sausages (gf)	\$3.95 ea
Lamb chipolata sausage (gf)	\$3.50 ea
Angus beef rissole	\$7.50 ea
Bacon rashers (gf)	\$3.20 ea
Herb marinated minute steak (gf)	\$9.95 ea
Lamb souvlaki (gf) (df)	\$9.95 ea
Chicken souvlaki (gf) (df)	\$6.50 ea
Grilled prawn skewers (gf)	\$5.50 ea
Vegan sausages (vegan) (gf) (df)	\$4.50 ea
Quinoa & mushroom patty (vegan) (gf)	\$7.50 ea

Hot side dishes

(minimum 25)

Charred corn, smoked paprika butter (v) (gf)	\$5.95 ea
Garlic, thyme potato & mushroom bake (v) (gf)	\$5.95 ea
Broccoli, baby corn, mushroom, carrot & asian green stir fry (vegan) (gf) (df)	\$7.50 ea
Macaroni, mushrooms, breadcrumbs, & pine nuts parsley (v)	\$6.50 ea

Carvery

Roasted boneless chicken, lemon, garlic, thyme (gf) (df)	\$45 approx. 6 serves
Slow cooked lamb shoulder, salsa verde (gf)	\$130 approx. 15 serves
Brined & roasted pork loin, crackling, apple jam (gf) (df)	\$145 approx. 20 serves
16 hour slow cooked & smoked beef brisket, pan juices (gf)	\$140 approx. 20 serves

BUFFETS

Buffets are all about having options



Crowd pleaser budget buffet

\$27.95 pp (min 20)

Utilising our seasonal menu is a really affordable & convenient way to ensure your guests have a substantial and balanced menu that caters to their dietary needs.

Simply let us know the dates you require your hot buffet and we can provide our seasonal menu for your approval.

We are happy to set up buffet style or we can deliver early for you to heat, plate & serve yourself.

YOUR MENU WILL CONSIST OF –

Something for everyone

Hot meat dish of the day (gf)

Hot vegetarian dish of the day (v)

A side of the day

Garden salad, mixed leaves, shredded carrot, cucumber, tomato, capsicum & house-made vinaigrette (vegan) (gf) (df)

Artisan rolls, butter

SAMPLE MENU 1

10 hour beef brisket, pan juices (gf)

Vegetarian bean burrito, toasted corn, salsa, avocado & sour cream (v)

Brown rice & green beans (vegan) (gf) (df)

Garden salad, mixed leaves, shredded carrot, cucumber, tomato, capsicum & house-made vinaigrette (vegan) (gf) (df)

Artisan rolls, butter

SAMPLE MENU 2

Roasted boneless chicken, lemon, garlic, thyme (gf) (df)

Garlic, thyme potato & mushroom bake (v) (gf)

Roasted pumpkin, sage, feta risotto (v) (gf)

Garden salad, mixed leaves, shredded carrot, cucumber, tomato, capsicum & house-made vinaigrette (vegan) (gf) (df)

Artisan rolls, butter

Build your own buffet

\$39.95 pp (min 50)

5 working days notice required



Choose
1 MEAT DISH. 1 VEGETARIAN DISH. 1 SIDE DISH.
2 SALADS. ARTISAN ROLLS & BUTTER

MEAT DISHES – CHOOSE 1

- Beef bourguignon (gf) (df)
- 10 hour beef brisket, pan juices (gf)
- Classic beef & mushroom stroganoff (gf)
- Chilli con carne, black beans, melted cheese, coriander (gf)
- Twice cooked pork belly, crackling & apple jam (gf) (df)
- Slow cooked lamb shoulder, salsa verde (gf)
- Yellow fish curry, coriander & toasted coconut (gf)
- Soy ginger & garlic fish, Asian greens (gf)
- Chicken souvlaki sticks, tzatziki (gf) (2pp)
- Braised chicken cacciatore, tomato, olives, parsley (gf) (df)
- Roasted boneless chicken, lemon, garlic, thyme (gf) (df)
- Chicken penang curry, kaffir lime, coconut (gf) (df)

VEGETARIAN DISHES – CHOOSE 1

- Vegetarian bean burrito, toasted corn, salsa, avocado & sour cream (v)
- Roasted pumpkin, sage, feta risotto (v) (gf)
- Wild mushroom & kale risotto, shaved parmesan (v) (gf)
- Macaroni, mushrooms, breadcrumbs, pine nuts & parsley (v)
- Chickpea & pumpkin tagine, cumin & spinach (v) (gf)
- Potato & cauliflower curry (v) (gf)
- Hokkien noodle, bean shoot, snake beans, capsicum & fresh herb stir fry (v)
- Vegetable & rice noodle stir fry, crispy tofu, ginger & shallots (v) (gf)
- Broccoli, baby corn, mushroom, carrot & Asian greens stir fry (v) (gf) (df)
- Eggplant parmigiana, garlic & parmesan crumb (v)
- Zucchini, red pepper, parmesan & basil frittata (v) (gf)
- Penne pasta, roasted tomato, olive, chilli & capers (v)

SIDE DISHES – CHOOSE 1

- Lemon, parsley & rocket risoni (v)
- Moroccan spiced cous cous (v)
- Spiced vegetable fried rice (v) (gf)
- Kaffir lime rice (vegan) (gf) (df)
- Brown rice & green beans (vegan) (gf) (df)
- Roasted pumpkin, leek & pepita seeds (vegan) (gf) (df)
- Rosemary chat potatoes (vegan) (gf) (df)
- Herbed potato mash (v) (gf)
- Garlic, thyme potato & mushroom bake (v) (gf)
- Green beans & almonds (vegan) (gf) (df)
- Honey carrots (v) (gf) (df)
- Minted peas & seasonal greens (vegan) (gf) (df)



SALAD DISHES – CHOOSE 2

- Vitamin rich, high fibre, spiced cauliflower, chickpea, pumpkin, cranberry salad, almond dressing (vegan) (gf)
- Superfoods salad of kale & quinoa, fresh vegetables, tahini dressing (vegan) (gf)
- Farm fresh potato salad, baby spinach, garden herbs, fried capers (v) (gf)
- Nutrient rich Japanese slaw, edamame, seaweed, roasted sesame & miso dressing (v) (gf)
- Antioxidant rich black rice, sweetcorn, cherry tomato, light lime & coriander dressing (vegan) (gf)
- Raw energy garden salad, mixed leaves, cucumber, tomato, capsicum, onion, house made vinaigrette (vegan) (gf)

WHY NOT ADD SOMETHING

SWEET FOR DESSERT?

see page 26



Shared table buffets

Banquet roast

\$49.95 pp (min 50)

5 working days notice required

- Twice cooked pork belly, crackling & apple jam (gf) (df)
- Roasted boneless chicken, lemon, garlic, thyme (gf) (df)
- Rosemary chat potatoes (vegan) (gf) (df)
- Honey carrots (v) (gf) (df)
- Minted peas & seasonal greens (v) (gf) (df)
- Rocket, parmesan, pine nut & pear salad (v) (gf)
- Artisan roll, butter

French farmhouse

\$49.95 pp (min 50)

5 working days notice required

- Beef bourguignon (gf) (df)
- Roasted boneless chicken, lemon, garlic, thyme (gf) (df)
- Herbed potato mash (v) (gf)
- Green beans & almonds (v) (gf) (df)
- Green leaf salad (vegan) (gf) (df)
- Baguette, camembert & house made onion jam (v)

Italian shared table

\$49.95 pp (min 50)

5 working days notice required

- Slow cooked lamb shoulder, salsa verde (gf)
- Braised chicken cacciatore, tomato, olives, parsley (gf) (df)
- Green beans & almonds (vegan) (gf) (df)
- Rosemary chat potatoes (vegan) (gf) (df)
- Rocket, parmesan, pine nut & pear salad (v) (gf)
- Trio of tomatoes, bocconcini, basil, balsamic (v) (gf)
- Artisan roll, olive oil & balsamic

Luxe cheese & antipasto

\$14.95 pp (min 50)

- Cheese — brie, blue, cheddar, feta (v) (gf)
- Crackers — lavosh, water crackers, artisan breads (v)
- Garden — crudités & marinated vegetables (v) (gf) (df)
- Dips — hommus, pesto, beetroot, tzatiki & romesco (v)
- Salumi — leg ham, salami, chorizo (gf)

PLATED *dining*

These elegant menus are ideally matched with weddings, boardroom lunches, private dinner parties & corporate events

1 COURSE – FROM \$29.95 PP
(minimum 10)

2 COURSE – FROM \$49.95 PP
(minimum 30)

3 COURSE – FROM \$69.95 PP
(minimum 30)



ENTREE

select two for alternate service

Sous vide satay chicken, peanut praline, coriander beansprout salad, tamarind, lime & peanut sauce (gf) (df)

Bresaola Carpaccio, truffle parmesan emulsion, broad leaf rocket, shaved pecorino, pickle shimeji & enoki mushrooms (gf)

Miso glazed hot smoked salmon, pearl cous cous, broccoli, beetroot, orange & sesame dressing, nori salt (df)

Compressed watermelon, heirloom tomato dehydrated olives, Persian feta, mint, rocket, togarashi (v) (gf)

Mille feuille of caramelised onion, fig, sun dried tomato, pumpkin & goats' cheese (v)

Classic pumpkin soup, grated nutmeg, roasted pepitas, rosemary & truffle oil, vegetable crispy (vegan) (gf)

Tuna tartar, sesame, wakame, pickled cucumber salad, wasabi avocado mousse, ponzu dressing (gf) (df)
add \$3 per person

Fresh king prawn cocktail salad, avocado, mango, sumac (gf) (df)
add \$3 per person

MAIN

select two for alternate service

Marinated chicken breast, pancetta & pearl cous cous, buttered kale, chicken jus (df)

Slow braised beef cheek massaman, chat potatoes, cashew crumble, garlic greens, coconut rice (gf) (df)

Roast rump cap, Yorkshire pudding, horseradish creme fraiche, roasted root vegetables, duck fat potatoes, herb jus

Pork loin, braised spiced red cabbage, crackling, honey glazed Dutch carrots, soy roasted brussels, jus (gf) (df)

Grilled white fish, blistered tomato, crushed peas, spinach, capers, beurre blanc (gf)

Truffle, rosemary & wild mushroom risotto, walnut, parmesan, baby herbs, creme fraiche (v) (gf)
vegan available on request

Grilled crispy skin salmon fillet, smoked paprika & basil pesto ragu, asparagus, herbed chats, smoked almonds (gf)
add \$5 per person

Chermoula lamb shoulder, labneh, almond & sultana relish, grilled broccolini, bush dukkah, jus (gf)
add \$3 per person

SWEET

select two for alternate service

Chocolate fudge brownie, salted caramel glaze, honeycomb, vanilla creme, fresh berries (v) (gf)

Lemon fool eton mess, fresh berries, pecan, toasted coconut crumble (v) (gf)

White chocolate profiteroles, berry Chantilly cream, fresh strawberries (v)

Sticky date pudding, butterscotch sauce, vanilla bean cream (v)

Classic Italian tiramisu (v)

Vegan chocolate mousse, raspberry, fresh passionfruit, honeycomb crumb, toasted coconut (vegan) (gf)

Selection of local cheeses, quince, fresh fruit, nuts, lavosh crackers (v)

gf available on request
add \$3 per person

Assiette of desserts – lemon tart, chocolate brownie, and berry & white chocolate profiterole (v)
add \$3 per person

- Staffing charged additionally
- Additional charges may apply for under 20 guests
- Please note alternate service is only available for 20 guests or more
- Cutlery, crockery, linen & glassware available at additional charge
- Artisan roll & butter served with all packages

high TEA

SELECT FROM ONE OF OUR
*specialised High
Tea packages* TO SUIT
YOUR KITCHEN TEA, BIRTHDAY,
BABY SHOWER OR EVENT!



Sweet & stylish

\$12.50 pp (min 10)

- Petite lemon curd tarts (gf) (1)
- French profiteroles (1)
- Scones with jam & cream (1/2)
- Assorted finger sandwiches (1)

City chic

\$16.95 pp (min 10)

- Vanilla cup cake (1)
- Petite lemon curd tarts (gf) (1)
- Gluten free chocolate fudge brownie (gf) (1)
- Scones with jam & cream (1/2)
- Assorted finger sandwiches (1)

Lavish ladies

\$18.95 pp (min 10)

- Petite lemon curd tarts (gf) (1)
- French profiteroles (1)
- Scones with jam & cream (1/2)
- Caramelised onion & goat's cheese frittata (v) (gf) (1)
- Smoked salmon, lemon & dill crème fraiche blini (1)
- Assorted finger sandwiches (1)

Classic charm

\$24.95 pp (min 10)

- Petite lemon curd tarts (gf) (1)
- Vanilla cup cake (1)
- Scones with jam & cream (1/2)
- Fruit skewers (1)
- Smoked salmon, lemon & dill crème fraiche blini (1)
- Mushroom, garlic & thyme tart (v) (1)
- Assorted finger sandwiches (1)

**WANT TO ADD ON A TEA &
COFFEE PACKAGE? OR PERHAPS
SOME SPARKLING WINE?**

*If you require equipment, glassware or would
like to theme your high tea, speak to one of
our event managers! **Call today 1300 368 605***



STRICTLY 2:45PM
ORDER CUT OFF
2 BUSINESS DAYS PRIOR

Additional \$10 for
personal message
on the cake.



10 inch round

\$85 (serves up to 18 people)

- caramel mud cake
- chocolate mud cake
- white chocolate mud cake
- sticky date
- orange & poppy seed torte
- cookies & cream
- orange & almond flourless
- red velvet cake
- jam & cream sponge
- tropical New York cheesecake
- pecan pie
- lemon meringue pie
- mixed fruit flan
- apple & rhubarb crumble
- tiramisu



14 inch square

\$155 (serves up to 50 people)

- caramel mud cake
- plain sponge jam & cream
- chocolate mud
- strawberries & cream
- chocolate strawberry temptation
- white chocolate mud



Bespoke cakes by
Belle Bakes

Price on application
5 working days notice required

Specialising in bespoke cake creations and desserts for all occasions. All cakes and desserts are hand made with the finest ingredients ensuring that your order tastes as good as it looks.

BEVERAGES

For the ultimate hassle-free event, ask your catering manager about a beverage package that will be suitable for your occasion.

Staffed events or corporate drop off packages available. We will be more than happy to create a beverage package that is tailored specifically to your needs. **CALL TODAY ON 1300 368 605.**

non-alcoholic

Juice

300mL assorted individual juices	\$3.00 EA
2L orange juice	\$8.50 EA
2L apple juice	\$8.50 EA

Still & Sparkling Water

600mL Still H2O Spring Water	\$3.00 EA
750mL sparkling water glass	\$6.95 EA
1.5L still water plastic	\$4.95 EA
1.5L sparkling water plastic	\$4.95 EA

Soft Drinks

375mL Coke, Coke No Sugar, Lemonade or Lift	\$3.00 EA
1.25L Coke, Coke No Sugar, Lemonade or Lift	\$6.75 EA

Milk

2L Full cream or Skim milk	\$4.95 EA
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Themed beverage stations also available!

BLOODY MARY BAR * BARISTA-MADE ESPRESSO * COFFEE CART * MARTINI TOWER * JUICE JAR STATION * HOMEMADE LEMONADE STAND * CUSTOMISE YOUR OWN!

alcoholic packages

Below is a pricing guide based on the provision of beer, light beer, red, white and sparkling wine, soft drinks and juice. These packages include glassware, ice, ice tubs, bar accessories and flat fold bar table with linen.

Based on 3.5 alcoholic drinks pp | **\$24.50 PP**

**we recommend this package for a 2 hour service*

Based on 5 alcoholic drinks pp | **\$27.95 PP**

**we recommend this package for a 3 hour service*

Based on 6 alcoholic drinks pp | **\$31.50 PP**

**we recommend this package for a 4 hour service*

tea+coffee packages

Freshly Brewed Tea+Coffee

(MINIMUM 8 PAX)

Served w/ ceramic cups & saucers, teaspoons, sugar & milk	\$3.95 per person
Served w/ disposable cups, stirrers, sugar & milk	\$2.95 per person
Served w/ sugar & milk	\$2.80 per person

Nespresso Coffee + Tea Station

Served w/ disposable Nespresso cups, stirrers, sugar & milk	\$3.20 per person
Upgrade to ceramic cups & saucers w/ teaspoons	\$2.35 extra per person
Machine hire fee per day	\$150 flat fee

EQUIPMENT + *personnel hire*

NEED TO HIRE
equipment
for your event?



FLAVOURS CATERING + EVENTS can supply you with everything you need, from glassware to crockery, trestle tables, to tablecloths. Our equipment is high quality and competitively priced.

If you're looking for something in particular, simply speak to your event manager and we'll source it for you!

REST ASSURED THAT YOUR EVENT IS IN GOOD HANDS!



FLAVOURS CATERING + EVENTS

understands the importance of staffing your event with

professional & experienced personnel.

We can provide you with proactive and intuitive personnel with the relevant qualifications, impeccably groomed and dressed in full uniform attire.

Our experienced events team will arrange staffing levels appropriate to your event and your desired level of service.

CONTACT OUR EVENT MANAGERS ON:

info@flavourscatering.com.au

or call **1300 368 605**

12 reasons why YOU ARE ORDERING FROM Sydney's Best Caterer

- ✓ 100% money back guarantee
- ✓ Redeem your complimentary lunch pack with online orders over \$200
- ✓ Huge selection with something for everyone and every occasion
- ✓ Great value combos and packages
- ✓ A menu focused on health & wellbeing, including a wide range of options for dietary requirements
- ✓ Our service includes both drop-off orders as well as staffed events
- ✓ Friendly phone + email support, ready to answer your questions or take your order
- ✓ Fast, fully customised quotations – no hidden charges
- ✓ Modern, innovative food design that will impress your guests
- ✓ Gold licensed and recognition in state/national awards
- ✓ We're a one-stop-shop – catering, beverages, equipment hire, event management
- ✓ Easy to use online shopping cart system

1) PLACING YOUR ORDER

ONLINE: Use our easy online shopping cart at - www.flavourscatering.com.au

EMAIL: Send your order to - orders@flavourscatering.com.au

PHONE: Call our friendly team on 1300 368 605 Monday to Friday 9:00AM - 5:00PM.

To guarantee delivery of your order, please ensure that it is placed at least one working day prior to your event, no later than 3:00 PM. Last minute orders can be accommodated where possible.

2) ORDER PROCESSING & INVOICING

Upon receipt of your order, it will be processed by our team, after which you will receive an order confirmation.

Your order is not confirmed until you have a confirmation email.

To modify your order, whether it be to accommodate more or less guests, or to change food items ordered, please give us much notice as possible.

3) PAYMENT & PLATTER COLLECTION

Payment for your catering order can be made via credit card at the time of placing the order or once you have confirmed guest numbers. We deliver your order in disposable eco catering trays. If service platters are required our friendly team will pick up the platters either late afternoon that day or the following day. Please note an equipment collection fee will apply.

ORDERING
made easy

