

CATERING PRICE LIST

Effective JAN 2018. Prices include GST.



| CORPORATE LUNCHESES | Price per Person |
|--|--------------------------------------|
| Baquette & Sandwich Platters | |
| <ul style="list-style-type: none">• Free range chicken, pinenut & avocado• Smoked salmon with horseradish cream & avocado• Barossa ham, cheese, tomato chutney & mayo• Prosciutto, hummus, roast tomato & rocket• Roast veg, pesto & goats curd• Tuna, sundried tomato, parsley & lettuce• Curried egg & lettuce | 12. ⁵⁰ |
| Baguette, Sandwich & Frittata (GF) Platters | 15. ⁵⁰ |
| Cheese & Fruit Platters | 11. ⁰⁰ |
| Individual Cakes | |
| <ul style="list-style-type: none">• Friands, custard tarts, choc walnut brownies, raspberry blondie• Lemon tarts, orange & almond cupcakes | 4. ⁵⁰ 5. ⁰⁰ |
| FINGER FOOD MENU (minimum 30 per item) | Price per Item |
| <ul style="list-style-type: none">• Frittata - roast vegetable, caramelised onion & fetta• Frittata – pea, mint & fetta | 2. ⁰⁰ |
| <ul style="list-style-type: none">• Gourmet ribbon sandwiches | 2. ⁷⁵ |
| <ul style="list-style-type: none">• Fish cakes with Asian dipping sauce (GF)• Roasted garlic and cannellini bean crostini with prosciutto• Mini goat curd & caramelised onion tarts• Mini falafel with minted yogurt, hummus & tomato (GF) | 3. ⁰⁰ |
| <ul style="list-style-type: none">• Corn fritters with smoked salmon, avocado & horseradish cream (GF)• Lamb filo fingers with minted yogurt dipping sauce• Seared beef fillet tartlet with horseradish & roast tomato | 3. ⁵⁰ |
| <ul style="list-style-type: none">• Spiced Lamb, fetta & pinenut fillos with minted yogurt | 4. ⁰⁰ |
| <ul style="list-style-type: none">• Individual gourmet hot dogs• Individual slider buns with pulled pork & coleslaw | 5. ⁵⁰ |
| Bowl Food | |
| <ul style="list-style-type: none">• Vietnamese salad with shredded chicken• Quinoa and lentil salad with green veg, mint & Haloumi• Chermoula chicken with harissa, minted yogurt & herbed cous-cous• Slow cooked lamb shoulder with herbed freekah & fetta salad | 8. ⁹⁰ |
| Petit Fours | |
| <ul style="list-style-type: none">• Mini choc raspberry or mixed berry friands (GF), brownies• Mini lemon curd tarts, orange & almond cakes (GF) | 2. ⁰⁰ 2. ⁵⁰ |

Main Options (choose up to 2)

- Greek style slow roasted lamb shoulder with rosemary & garlic
- Moroccan Lamb shanks with cinnamon & garlic
- Roast eye fillet of beef served with rocket & parmesan
- Beef, tomato & yogurt curry
- Beef & orange Daube
- Chermoula Chicken served with Harissa & minted Yogurt
- Free range chicken thighs with almonds, oregano, chilli & green olives
- Rustic Butter Chicken
- Dukkah crusted Salmon with horseradish & dill cream
- Greek style barramundi with diced kipfler potatoes, garlic & tomato

35.⁰⁰**Sides** (choose up to 3)

- Green salad with radish, avocado & pinenut
- Green salad with pear, pinenut & parmesan
- Rocket, sweet potato, toasted almond & fetta
- Moroccan cous-cous salad with currents, toasted almonds & chickpeas
- Lentil, roast beetroot, candied walnuts & fetta
- Pearl barley, roast eggplant, green bean, cherry tomato & almonds
- Quinoa, green veg, mint & haloumi
- Cypriot Salad – lentil, freekah, currents, pinenuts & herbs
- Vine ripen tomato, mozzarella & basil
- Potato, shallot, caper & herb salad
- Roast vegetables
- Potato Dauphinoise

Dessert & Cheese Platters

- Petit fours (3 kinds) & local cheese platters
- Whole cakes available – POA, from

11.⁰⁰35.⁰⁰**OTHER WHOLE ITEMS**

- Roast pumpkin & goats curd Tart - large 30.⁰⁰
- Salmon, fetta & dill Tart – large 33.⁰⁰
- Roast vegetable, fetta & caramelised onion Frittata – large 40.⁰⁰
- Beef or vegetarian lasagne - regular 16.⁰⁰
- Beef or vegetarian lasagne - large 35.⁰⁰
- Salad Bowls - per serve 5.⁰⁰
- *Boulangerie 113* Sourdough loaves - from 7.⁰⁰

NOTES

- Food service will be charged per hour / per person
- Rustic Gourmet must be notified in advance of ANY food allergies
- Menu items & prices may change according to availability

