

CATERING PRICE LIST

Effective JAN 2018. Prices include GST.



CORPORATE LUNCHES	Price per Person
Baquette & Sandwich Platters	
<ul style="list-style-type: none">Free range chicken, pinenut & avocadoSmoked salmon with horseradish cream & avocadoBarossa ham, cheese, tomato chutney & mayoProsciutto, hummus, roast tomato & rocketRoast veg, pesto & goats curdTuna, sundried tomato, parsley & lettuceCurried 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 blondieLemon 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 & fettaFrittata – 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 prosciuttoMini goat curd & caramelised onion tartsMini falafel with minted yogurt, hummus & tomato (GF)	3. ⁰⁰
<ul style="list-style-type: none">Corn fritters with smoked salmon, avocado & horseradish cream (GF)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 dogsIndividual slider buns with pulled pork & coleslaw	5. ⁰⁰
Bowl Food	
<ul style="list-style-type: none">Vietnamese salad with shredded chickenQuinoa and lentil salad with green veg, mint & HaloumiChermoula chicken with harissa, minted yogurt & herbed cous-cousSlow 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), browniesMini 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

 11.⁰⁰

 35.⁰⁰

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

