



# Tart Catering Menu

Breakfast: (Min. 15pax)	EA
Bacon & egg toasted muffins	\$4.50
Vegetarian toasted muffins	\$4.00
Large ham, cheese & tomato croissants	\$5.50
Large cheese & tomato croissants	\$5.00
Ham cheese & tomato toasted sandwich	\$4.80
Cheese & tomato toasted sandwich	\$4.50
Danishes mixed	\$3.00
Fruit skewers (Min. 20p)	\$2.50
Mini croissants platter (Min. 20p)	\$4.00
<i>(2 per person: Served with jam, cream &amp; butter)</i>	

## **Early Morning Deliveries:**

*Earliest collection time is **7:00AM.***

*Earliest delivery within 10km radius is **7:45AM.***

*Earliest delivery outside a 10km radius is **8:30AM.***

*\*24-hour notice required for all.*



## Gourmet Sandwich Menu:

1. Chicken breast, avocado, lettuce & mayo.
2. Smoked salmon, cream cheese, Roma tomato, fresh dill & lettuce.
3. Salami, roasted capsicum, roasted eggplant, Swiss cheese & basil pesto.
4. Ham, Swiss cheese, Roma tomato, carrot, cucumber, onion & mayo.
5. Ham, Swiss cheese, seeded mustard & Roma tomato.
6. Turkey, cranberry sauce, Swiss cheese, avocado & lettuce.
7. Roma tomato, carrot, cucumber, onion, lettuce, Swiss cheese & mayo.
8. Tandoori chicken, fresh yoghurt & cucumber.
9. Roasted capsicum, roasted eggplant, rocket & basil pesto.
10. Bacon, Swiss cheese, lettuce, Roma tomato & mayo.
11. Chicken breast, basil pesto & lettuce.
12. Chicken breast, Swiss cheese, sundried tomato & lettuce.
13. Rare roast beef, Swiss cheese, lettuce & tomato chutney.

\$6.50 per Sandwich quartered (Min.20p) (Recommend 1.5per person)

\$8.50 per Baguette, Turkish bread & Wrap (Min. 10p) (Recommend 1per person)

\$9.00 per Foccacia & Lepinja (Min. 10p) (Recommend 1 per person)



## Finger Food Menu

Fast selection menu (Minimum of 20 persons)

See our separate menu for our complete listing [[HERE](#)]

Select any 4 for \$12.00 per person

Any additional choices \$3.50 each selection.

Chicken skewer with satay dipping sauce

Beef skewer with tzatziki dipping sauce

Chicken mini wings (2per serve)

Meatballs (2 per serve)

Chicken & mushroom Volauvants (2per serve)

Smoked salmon, crème fraiche & dill on toast crostini

Rare roast beef with horseradish cream on toast crostini

Mini Bruschetta with fresh tomato, olive oil, garlic & basil

Caramelised onion & Roma tomato mini tart

Roasted capsicum & eggplant frittata fingers

Thai beef salad served in cucumber cups

Mini quiche Lorraine

Risotto Balls

Mini meat pies

Meat pasties

Vegetarian pasties

Sausage rolls

Spinach & cheese rolls

## Sushi & Cold Rolls

### Sushi

2 rolls = \$8.50 per person

Teriyaki Chicken, Raw Salmon, Smoked Salmon, Cooked Tuna, California Roll, Vegetarian

Japanese Omelet, Thai Prawns

### Cold Rolls

2 rolls = \$8.00 per person

Prawn, Beef, Chicken



## Platters

### **Fruit Platter- \$55.00 (serves up to 8)**

Fresh seasonal fruits served with fresh yoghurt & blue gum honey.

### **Muffin Platter \$50.00 (serves up to 12)**

Choose 3 flavours of 4 muffins each. (12 muffins in total)

Apple Cinnamon  
Apricot Crumble  
Raspberry & White Chocolate  
Chocolate Chip  
Lemon Breeze  
Banana Chocolate  
Blueberry  
Orange Poppyseed

### **Tart Platter - \$50.00 (serves up to 8)**

Individual lemon curd tarts (6) and individual berry & almond tarts (6).

### **Dips Platter - \$45.50 (serves up to 8)**

Selection of three fresh dips, grissini sticks & char grilled pita.

### **Cheese Board - \$65.00 (serves up to 8)**

Blue, Brie and cheddar with nuts, crackers & dried fruit.

### **Antipasto Platter - \$85.00 (serves up to 8)**

Sliced salami and ham with cheese, olives, sundried tomatoes, roasted capsicum,  
Char grilled pita, grissini sticks and two fresh dips.

### **Meat Platter \$85.00 (serves up to 8)**

Sliced ham, rare roast beef, roasted turkey and chicken breast  
served with cranberry, horseradish and chutney condiments and sliced French stick.

### **Chicken Platter -\$85.00 (serves up to 8)**

Fresh house roasted chickens, cut into individual portions, served with seeded mustard,  
tomato chutney condiments and sliced French stick.

### **Seafood Platter - \$125.00 (serves up to 6)**

12 Prawn skewers with Thai dipping sauce, 12 fresh oysters with a coriander and tomato  
salsa, smoked, pickled octopus and marinated mussels.



## Hot Buffett Menu

Choose 1 of any of the following dishes with a Chef's salad, crusty bread loaf, butter and fresh fruit platter @ \$40pp.

Choose 2 of any of the following dishes with a Chef's salad, crusty bread loaf, butter and fresh fruit platter @ \$45pp.

Choose 3 of any of the following dishes with a Chef's salad, crusty bread loaf, butter and fresh fruit platter @ \$60pp.

### **Cold Collation Platter,**

Including a selection of sliced and marinated meats.

### **Antipasto Platter,**

Selection of homemade delicacies including frittata, cheeses and char grilled vegetables.

### **Country Lamb Hot Pot,**

with tender lamb pieces, fresh vegetables and potatoes slowly cooked to perfection in our hot pot.

### **Beef Stroganoff,**

beef cubes simmered in a thick sauce consisting of mushroom, onion, chives, sour cream and served with rice.

### **Green Thai Chicken Curry,**

Cooked with vegetables in a spicy coconut milk & lime leaf sauce

### **Red Beef Curry,**

beef cooked tender with coconut milk, red chilies & Kafir lime leaves.

### **Traditional Meat Lasagna,**

Layers of chef's special tasty meat sauce, lasagna and cheese béchamel sauce.

### **Vegetarian Lasagna,**

with layers of vegetables and béchamel sauce, topped with Napolitana sauce.

### **Chicken & Pumpkin Risotto,**

Arborio rice tossed with sautéed strips of chicken and grated pumpkin.

### **Truffled Mushroom Risotto,**

Parmesan cheese, mushrooms, truffle paste and cream tossed with Arborio rice.

### **Chicken Tagine**

### **Beef Bourginon**

### **Coq au Vin**

### **Mountain Meat Balls**