



Tart Catering Menu

Breakfast: (Min. 10p) 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

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Mini croissants platter (Min. 20p)	-\$4.00
<i>(2 per person: Served with jam, cream & 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. Honey soy chicken breast, crushed cashew nuts, fresh capsicum & lettuce.
12. Basil pesto chicken breast & lettuce.
13. Rare roast beef, Swiss cheese, lettuce & tomato chutney.
14. Chicken breast, Swiss cheese, sundried tomato & lettuce.
15. Tuna, onion, fresh capsicum, lettuce & mayo.

\$5.30 per Sandwich quartered (Min.20p)

(Recommend 1.5 per person)

\$7.50 per Baguette, Turkish bread & Wrap (Min. 10p)

(Recommend 1 per person)

\$8.25 per Foccacia & Lepinja (Min. 10p)

(Recommend 1 per person)

****All sandwich & roll orders to be placed before 2.30pm for next day delivery.***



Brown Bag Lunches **EA**

1. Standard **-\$13.15**

Sandwich
Bottle of water, juice *or* can of soft drink
Piece of cake
Fresh apple

2. Plus **-\$15.25**

Wrap
Bottle of water, juice *or* can of soft drink
Chocolate brownie
Fresh apple

3. Executive **-\$17.55**

Baguette *or* Turkish
Bottle of water, juice *or* can of soft drink
Fresh fruit salad
Sweet muffin

4. Statesman **-\$18.55**

Lepinja *or* Foccacia
Pie *or* Sausage roll
Bottle of water, juice *or* can of soft drink
Piece of cake

5. Corporate (GF Available) **-\$19.75**

Chicken salad with honey mustard dressing
Bottle of water, juice *or* can of soft drink
Fresh fruit salad
Piece of cake



6. Hungry Team **-\$19.75**

2 x Sandwiches

Bottle of water, juice *or* can of soft drink

Fresh Fruit Salad

Piece of cake

7. Gourmet **-\$24.95**

Thai prawn salad

Bottle of water, juice *or* can of soft drink

Fresh fruit salad

Sweet muffin

****24-hour notice required for all.
(Minimum of **10** persons)***



Finger Food

Select any 4 for \$8.20 per person

Any additional choices \$2.00 each selection.

E.g. 20 people x \$8.20 = \$165.00

- Chicken skewer with satay dipping sauce **H**
- Beef skewer with tzatziki dipping sauce **H**
- Chicken mini wings (2 per serve) **H**
- Meatballs (2 per serve) **H**
- Chicken & mushroom Volauvants (2 per serve) **H**
- 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 **V**
- Caramelised onion & Roma tomato mini tart **V**
- Roasted capsicum & eggplant frittata fingers **V GF**
- Thai beef salad served in cucumber cups
- Mini quiche Lorraine
- Risotto Balls **H**
- Mini meat pies **H**
- Meat pasties **H**
- Vegetarian pasties **H**
- Sausage rolls **H**
- Spinach & cheese rolls **H V**

***48-hour notice required**
(Minimum of 20 persons)

H = Served Hot

V = Vegetarian

GF = Gluten Free



Sushi & Cold Rolls

Sushi

2 rolls = \$6.60 per person

- Teriyaki Chicken
- Raw Salmon
- Smoked Salmon
- Cooked Tuna
- California Roll
- Japanese Omelet
- Vegetarian
- Prawn

Cold Rolls

2 rolls = \$7.00 per person

- Prawn
- Beef
- Chicken

****24-hour notice required
(Minimum of **20** persons)***



Platters

EA

Fruit Platter

-\$44.00

(serves up to 8)

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

Muffin Platter

-\$39.60

(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

-\$39.60

(serves up to 8)

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

Chocolate Sweet Platter

-\$39.60

(serves up to 8)

Four choc brownies, two caramel slices and four hedgehog slices.

Dips Platter

-\$38.50

(serves up to 8)

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



Cheese Board **-\$52.80**
(serves up to 8)
Blue, Brie and cheddar with nuts, crackers & dried fruit.

Antipasto Platter **-\$77.00**
(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 **-\$77.00**
(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 **-\$77.00**
(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 **-\$105.60**
(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.

****24-hour notice required***



Hot Buffett Menu

Choose 1 of any of the following dishes with a Chef's salad, crusty bread loaf, butter and fresh fruit platter @ \$30pp.

Choose 2 of any of the following dishes with a Chef's salad, crusty bread loaf, butter and fresh fruit platter @ \$40pp.

Choose 3 of any of the following dishes with a Chef's salad, crusty bread loaf, butter and fresh fruit platter @ \$50pp.

Cold Collation Platter, including a selection of sliced and marinated meats.

Antipasto Platter, selection of homemade delicacies including frittata, cheeses and char grilled vegetables. **V**

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. **V**

Pasta Amatriciana, tossed with bacon, tomato concasse, flavoured with basil, chili and Parmesan cheese.

Pasta Carbonara, creamy sauce of mushrooms, cracked black pepper, bacon and white wine.

Pasta Napolitana, fresh tomato, chili and Mediterranean Herbs. **V**

Chicken & Pumpkin Risotto, Arborio rice tossed with sautéed strips of chicken and grated pumpkin.

Cheese & Mushroom Risotto, Parmesan cheese, mushrooms and cream tossed with Arborio rice. **V**

****48-hour notice required.
(Minimum of 10 persons)***



Salads

EA

Chicken Salad

-\$77.00

(serves up to 8 as a side)

Chicken breast, fresh salad greens, sliced cucumber, red onion, red capsicum and seeded mustard dressing.

Greek Salad

-\$49.50

(serves up to 8 as a side)

Iceberg lettuce, Roma tomato, feta and marinated Kalamata olives.

Potato Salad

-\$49.50

(serves up to 8 as a side)

Traditional potato salad with bacon, parsley, seeded mustard and mayonnaise.

Garden Salad

-\$38.50

(serves up to 8 as a side)

Fresh salad greens, Roma tomato, red capsicum, sliced cucumber with an olive oil and balsamic dressing.

Mediterranean cous cous salad

-\$49.50

(serves up to 8 as a side)

Cous cous, roasted red capsicum, red onion, parsley, Moroccan spices, currants and lemon rind, served at room temperature.



Individual Health Salads	EA
Seasonal fruit salad	-\$6.00
Garden salad with balsamic & olive oil dressing	-\$7.00
Rocket, Parmesan, walnut & fresh pear salad GF	-\$7.00
Chicken salad with honey mustard dressing	-\$9.20
Thai prawn salad with coriander	-\$15.00

****24-hour notice required.
(Minimum of **10** persons)***



Cakes & Tarts

EA

- **Medium serves 6 to 8 people**
- **Large serves 8 to 10 people**

Lemon Curd Tart

Large	\$35.00
Medium	\$30.00
Individual	\$3.80

Mixed Berry & Almond Tart

Large	\$35.00
Medium	\$30.00
Individual	\$3.80

Individual Cakes & Tarts

Friands (mixed GF)	\$4.00
Crumbles (apricot/apple)	\$4.00
Danish (mixed)	\$3.00
Cheesecakes (mixed)	\$4.00
Citrus Tart	\$4.00
Lemon Meringue	\$4.00
Choc Caramel Tart	\$4.00
Massini (chocolate/vanilla)	\$4.00

Log Cakes (6-8)

\$20.00

Banana
Chocolate
Carrot & Walnut
Orange & Poppyseed

****24-hour notice required.
(Minimum of **10** persons)***



Refreshments	EA
Assorted Fresh Juice 2L <ul style="list-style-type: none">• Apple• Orange• Breakfast	\$6.50
Assorted Soft Drink 1.25L <ul style="list-style-type: none">• Coke• Diet Coke• Coke Zero• Lemonade	\$4.50
Sparkling Water 700ml glass bottle	\$4.50
Still Water 1.25L	\$4.00
Assorted Soft Drink Cans 375ml <ul style="list-style-type: none">• Coke• Diet Coke• Coke Zero• Sprite• Solo	\$2.00
Assorted Berri Juice 400ml <ul style="list-style-type: none">• Orange• Apple• Pineapple• Multi-V• Apple & Blackcurrant	\$3.00

****24-hour notice required.
(Minimum of **10** persons)***



Catering Extras

Chef (min 2 hours)	\$35.00p/h
Waiter (min 2 hours)	\$30.00p/h
Disposable cups	\$0.20ea
Napkins (free with order over \$250, please ask)	
90 Cup urn	\$50.00
3 basin food warmer	\$50.00
Tablecloths (2 max)	\$15.00ea
Trestle tables (2 max)	\$25.00ea

****24-hour notice required.
(Minimum of **10** persons)***

Further Terms, Conditions & Notes:

Staff are subject to availability and are charged at time arrived at venue, minimum of 2 staff for 2 hours and to be paid in cash on completion.

Minimum order for delivery is \$150.

Minimum delivery charge is \$15 for all sites within 5km radius; outside this is \$5.00 for every 5km.

Earliest delivery time is 7:45am; Latest delivery time without fee is 6:00pm. After 6:00pm delivery attracts \$25.00 after hours fee, except when staff are ordered.

All platters are served on hard plastic and if not returned are subject to a \$15.00 charge.

All orders are to be paid at least the day of delivery, repeat customers are then given max 7-day account.

When below minimum sandwich order for pickup ordered, café sandwich prices are used.

If there is something in particular that is not on the menus that you have in mind, do not hesitate to ask.