

->+++ Corporate Catering Menu -++++-

Have a look at some of our menus. We can put together any menu items that you like, so don't hesitate to make some suggestions. Whether for a work function or a product launch, Café express will work with you to make it a success.

All these menus can be adjusted, all prices are per person. To ensure we have a full understanding of your requirements, a discussion is essential, So we can be accurate with our pricing

Morning tea -

\$3.50 per item \$7 your choice of 2 per person \$9.50 your choice of 3 per person \$12.50 your choice of 4 per person

Mini veg & meat Quiches

Mini Savoury or sweet muffins

Mini Savoury or sweet scones

Mini Bruschetta bites

Mini Chorizo Pastries

Seasonal fruit kebabs

Mini croissants - Brie, Tomato, Avocado



->>> Lunch -

\$12 your choice of 3 options \$16 your choice of 4 options \$19 your choice of 5 options \$21 selection below- a selection of options below maximum 7 items

Corn fritters

with bacon or salmon, avocado & horseradish dip

Risotto balls

stuffed with sundried tomatoes, olives, spinach & parmesan

Chicken berry pies

Chicken breast stuffed with cranberry wrapped in bacon and a flaky pastry crust

Ficelles

Stuffed with 1) salmon, Avocado & brie 2) Bacon, Salsa & Cheddar

Stuffed Potatoes

Ham. Corn and cheddar with chives

Salmon & cucumber sushi

Our famous Thai pork balls

Sausage Rolls & Mince pies

Especially for the blokes

Chorizo Pastries or Quiches

Vegetarian option available for quiches

Gourmet sandwiches

Chicken + bacon club sandwiches



\$9 - \$27 depending inquire within

Salmon Bilinis

Dill & lemon cream cheese topped with cures salmon + chives

Thai pork balls

Something we will always be famous for

Southern style chicken pieces

With dipping sauce

Selection of sushi

With Salmon, Teriyaki chicken, vegetarian options

Mini bruschetta

- -Tomato, pesto & buffalo Mozzarella
- Smashed pea, caramelised onion
 - Pickled cucumber & feta

Harissa Lamb

Lamb bites on top of pita

Salt n pepper prawns

With a lemon Aioli

Risotto Balls

Spinach, sundried tomato, Parmesan, olive

Club Sandwiches

Something from the 80's

Grazing Table \$185 per meter (minimum 2 mtr)

Chorizo, chicken kebabs, selection of salamis, salmon cured in our own kitchen Roasted beef, blue cheese, brie, Gruyere, Gouda, hummus & dips fresh breadsticks, focaccia & crackers, fresh fruits and chocolates, shortbread, homemade pate, olives, sundried tomatoes, pesto, nuts

Buffet sample -1

(\$38 per head)

Angus Pure beef

Scotch fillet steak roasted medium rare topped with a mustard + horseradish rub

Thai red curry

Our own version of this classic with tender chicken breasts, spices and coconut cream & rice

Pesto crusted salmon and sour cream sauce

Mesclun salad

New potatoes with garlic butter

Roast vegetable salad Warm with feta & spinach

Buffet sample -2

(\$46 per head)

Angus Pure beef

Scotch fillet steak roasted medium rare topped with a mustard + horseradish rub

Chicken berry

Tender chicken breast filled with cranberry stuffing and wrapped with bacon

Pesto crusted salmon and sour cream sauce

Mesclun salad

Orzo salad

With pumpkin, feta, sun dried tomato and pinenuts

Capsicum, bean and noodle salad

New potatoes with garlic butter

Dessert

Platter

A platter of tasty treats.

→ ₩₩ Wedding and Private dinner menu ******

(\$56 per head)

Angus Pure beef wellingtons

Grilled mushroom stuffed with bacon & Pesto wrapped in puff pastry on a bed of creamy mash

Chicken berry

Stuffed with camembert and wrapped in bacon, served on a kumara tart

Rack of lamb

On smashed new potatoes with spinach and mint hollandaise

Mesclun salad & Roast seasonal vegetables for the table

Dessert

Platter

A platter of tasty treats.

Tea and coffee





