









Corporate Catering Menu

Elevate your business events with Temptations Catering, where exceptional food and impeccable service meet to create unforgettable corporate experiences.

Key

-  Gluten Free
-  Vegetarian
-  Vegan
-  Dairy Free
-  Low Fat
-  Halal

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Corporate Morning Tea

Impress your clients or colleagues with catering packages suited to the boardroom and business events.

Option 1

Two items per person

From \$8.90 pp

Mini Croissants

Filled with ham and cheese, cheese and tomato, or ham, cheese and tomato

Mini Muffins

Available in varieties such as chocolate, blueberry, orange and poppy

Danish Pastries

Featuring vanilla custard crown, cinnamon swirl, raspberry crown, apple coronet and maple pecan plait

Option 2

Three items per person

From \$13.40 pp

Mini Croissants

Filled with ham and cheese, cheese and tomato, or ham, cheese and tomato

Cocktail Sausage Rolls

Made with sausage mince and halal beef

Spinach & Ricotta Rolls

Layered with spinach and ricotta

Mini Muffins

Available in varieties such as chocolate, blueberry, orange and poppy

Danish Pastries

Featuring vanilla custard crown, cinnamon swirl, raspberry crown, apple coronet and maple pecan plait

Option 3

Four items per person

From \$17.85 pp

Gourmet Pies

Available in chicken pie; beef pie; peppercorn pie; beef goulash pie; butter chicken pie; curry beef pie; beef, cheese and bacon pie; and beef and mushroom pie

Gourmet Cocktail Quiche

Available in Lorraine quiche; mushroom quiche; and Florentine quiche

Ribbon Sandwiches

Layered with chicken; beef and pickle; ham; salami; salad; egg, cheese and sweet pickle; avocado; beetroot and roast vegetable and mayonnaise

Assorted Cake Slice

Chocolate; banana; vanilla; lemon drizzle

Custom

If you would like to customise your own, please make your selection from the list and we can give you a quote.

Sweet Items

Danish Pastries

Featuring vanilla custard crown, cinnamon swirl, raspberry crown, apple coronet and maple pecan plait

Assorted Sweet Muffins

Available in varieties such as chocolate, blueberry, orange and poppy

Assorted Cake Slices

Chocolate; banana; vanilla; lemon drizzle

Handmade Gourmet Biscuits

Available in Afghan small (chocolate); almond crescent; almond finger; Anzac; apricot and almond balls; cappuccino small (caffeine); date and walnut balls (gluten free); Florentines (gluten free) (chocolate); hazelnut choc (chocolate); melting moments (citrus); meringue standard (gluten free); pecan; raspberry shortcake; shortbread; yo-yo (sherry)

Scones

With strawberry jam; raspberry jam; and whipped cream

Individual Fruit Skewers

Made with fresh watermelon, honeydew, rockmelon, pineapple and strawberry. May be substituted with seasonal fruit

Muesli Berry Yogurt Pots

A blend of vanilla yogurt and mixed berries and toasted muesli

Savoury Cold Items

Mini Turkish Wraps

Filled with chicken; beef and pickle; ham; salami; salad; egg; cheese and sweet pickle; avocado; beetroot; and roast vegetable and mayonnaise

Point Sandwiches

Filled with chicken; beef and pickle; ham; salami; salad; egg; cheese and sweet pickle; avocado; beetroot; and roast vegetable and mayonnaise

Ribbon Sandwiches

Layered with chicken; beef and pickle; ham; salami; salad; egg, cheese and sweet pickle; avocado; beetroot and roast vegetable and mayonnaise

Savoury Muffins

Crafted with bacon and cheese; and pumpkin and fetta

Savoury Hot Items

Mini Croissants

Filled with ham and cheese, cheese and tomato, or ham, cheese and tomato

Assorted Mini Quiches

Lorraine, capsicum, chorizo and spinach

Spinach & Ricotta Rolls

Layered with spinach and ricotta

Sausage Rolls

Layered with sausage mince with our secret herbs and spices, wrapped up in our puff pastry

Vegetarian Curry Puffs

Made with carrots; peas; potato; onion; and garlic curry powder.

Gourmet Pies

Available in chicken pie; beef pie; peppercorn pie; beef goulash pie; butter chicken pie; curry beef pie; beef, cheese and bacon pie; and beef and mushroom pie

Vegetable Frittata

Crafted with mixed roast vegetables, egg, and cream

English Muffins

Available in varieties such as bacon and egg, and sausage and egg

Scrambled Egg & Bacon Pockets

Crafted with bacon and egg

Bacon & Egg Toasted Sandwich Half

Made with bacon and egg

Ham, Cheese & Tomato Sandwiches Half

Layered with ham, cheese and tomato

Optional Extras

350ml Juice Bottles

5.75 ea

Orange and Apple

2L Juice

8.45 ea

Featuring orange, apple and blackcurrant

1.5L Spring Water

8.35 ea

Coffee & Assorted Tea

Freshly Brewed Coffee

(1 – 10 guests) **\$4.75 pp**

Layered with crema coffee

(21 – 30 guests) **\$3.20 pp**

(all day supply, 4 serves) **\$9.85 pp**

Assorted Tea

(11 – 20 guests) **\$3.40 pp**

Choose from Perth's own Elmstock, English breakfast, Ceylon pekoe, earl grey, peppermint, camomile and green tea

(31+ guests) **\$3.00 pp**

(Two Serves) **\$5.90 pp**

Special Dietary Requirements

Please note extra fees will apply

Cocktail Beef Pies

Cocktail Sausage Roll

Stuffed Chat Potatoes

Cold Meat & Salad Dinner Plate

Sushi Rolls

Assorted Tuna, Salmon, Vegetarian & Californian

Friands

Raspberry or blueberry

Biscuits

Date & walnut balls or florentines

Cake

Apple rhubarb, pear walnut or orange almond

Slice

Chocolate date almond or health

Vegetable Kebabs

Roasted sweet potato, zucchini, red & yellow capsicum, carrot, mushroom, red onion & cherry tomato

Cocktail Potato Herb Pies

Cocktail Lentil Sausage Roll

Cocktail Quiche

Mushroom/spinach

Cocktail Pea & Potato curry puff

Bruschetta Topping

On rice crackers

GF/VEGAN Sweets

Peanut butter cups, marz slice, white choc raspberry slice caramel crumble slice, peanut butter brownie slice

Chia Pot

Coconut yogurt infused with chia seeds & berries



Corporate Afternoon Tea

Ideal for casual gatherings, featuring an assortment of easy to eat finger foods.

Option 1

Two items per person

From \$8.90 pp

Mini Croissants

Filled with ham and cheese, cheese and tomato, or ham, cheese and tomato

Mini Muffins

Available in varieties such as chocolate, blueberry, orange and poppy

Danish Pastries

Featuring vanilla custard crown, cinnamon swirl, raspberry crown, apple coronet and maple pecan plait

Option 2

Three items per person

From \$13.40 pp

Mini Croissants

Filled with ham and cheese, cheese and tomato, or ham, cheese and tomato

Cocktail Sausage Rolls

Made with sausage mince and halal beef

Spinach & Ricotta Rolls

Layered with spinach and ricotta

Mini Muffins

Available in varieties such as chocolate, blueberry, orange and poppy

Danish Pastries

Featuring vanilla custard crown, cinnamon swirl, raspberry crown, apple coronet and maple pecan plait

Option 3

Four items per person

From \$17.85 pp

Gourmet Pies

Available in chicken pie; beef pie; peppercorn pie; beef goulash pie; butter chicken pie; curry beef pie; beef, cheese and bacon pie; and beef and mushroom pie

Gourmet Cocktail Quiche

Available in Lorraine quiche; mushroom quiche; and Florentine quiche

Ribbon Sandwiches

Layered with chicken; beef and pickle; ham; salami; salad; egg, cheese and sweet pickle; avocado; beetroot and roast vegetable and mayonnaise

Assorted Cake Slice

Chocolate; banana; vanilla; lemon drizzle

Custom

If you would like to customise your own, please make your selection from the list and we can give you a quote.

Sweet Items

Danish Pastries

Featuring vanilla custard crown, cinnamon swirl, raspberry crown, apple coronet and maple pecan plait

Assorted Sweet Muffins

Available in varieties such as chocolate, blueberry, orange and poppy

Assorted Cake Slices

Chocolate; banana; vanilla; lemon drizzle

Handmade Gourmet Biscuits

Available in Afghan small (chocolate); almond crescent; almond finger; Anzac; apricot and almond balls; cappuccino small (caffeine); date and walnut balls (gluten free); Florentines (gluten free) (chocolate); hazelnut choc (chocolate); melting moments (citrus); meringue standard (gluten free); pecan; raspberry shortcake; shortbread; yo-yo (sherry)

Scones

With strawberry jam; raspberry jam; and whipped cream

Individual Fruit Skewers

Made with fresh watermelon, honeydew, rockmelon, pineapple and strawberry. May be substituted with seasonal fruit

Muesli Berry Yogurt Pots

A blend of vanilla yogurt and mixed berries and toasted muesli

Savoury Cold Items

Mini Turkish Wraps

Filled with chicken; beef and pickle; ham; salami; salad; egg; cheese and sweet pickle; avocado; beetroot; and roast vegetable and mayonnaise

Point Sandwiches

Filled with chicken; beef and pickle; ham; salami; salad; egg; cheese and sweet pickle; avocado; beetroot; and roast vegetable and mayonnaise

Ribbon Sandwiches

Layered with chicken; beef and pickle; ham; salami; salad; egg, cheese and sweet pickle; avocado; beetroot and roast vegetable and mayonnaise

Savoury Muffins

Crafted with bacon and cheese; and pumpkin and fetta

Savoury Hot Items

Mini Croissants

Filled with ham and cheese, cheese and tomato, or ham, cheese and tomato

Assorted Mini Quiches

Lorraine, capsicum, chorizo and spinach

Spinach & Ricotta Rolls

Layered with spinach and ricotta

Sausage Rolls

Layered with sausage mince with our secret herbs and spices, wrapped up in our puff pastry

Vegetarian Curry Puffs

Made with carrots; peas; potato; onion; and garlic curry powder.

Gourmet Cocktail Pies

Filled with beef; pepper steak; lamb and rosemary; and curry chicken

Vegetable Frittata

Crafted with mixed roast vegetables, egg, and cream

English Muffins

Available in varieties such as bacon and egg, and sausage and egg

Scrambled Egg & Bacon Pockets

Crafted with bacon and egg

Bacon & Egg Toasted Sandwich Half

Made with bacon and egg

Ham, Cheese & Tomato Sandwiches Half

Layered with ham, cheese and tomato

Optional Extras

350ml Juice Bottles

5.25 ea

Orange and Apple

2L Juice

8.45 ea

Featuring orange, apple and blackcurrant

1.5L Spring Water

8.35 ea

Coffee & Assorted Tea

Freshly Brewed Coffee

(1 – 10 guests) \$4.75 pp

Layered with crema coffee

(21 – 30 guests) \$3.20 pp

(all day supply, 4 serves) \$9.85 pp

Assorted Tea

(11 – 20 guests) \$3.40 pp

Choose from Perth's own Elmstock, English breakfast, Ceylon pekoe, earl grey, peppermint, camomile and green tea

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Special Dietary Requirements

Please note extra fees will apply

Cocktail Beef Pies

Cocktail Sausage Roll

Stuffed Chat Potatoes

Cold Meat & Salad Dinner Plate

Sushi Rolls

Assorted Tuna, Salmon, Vegetarian & Californian

Friands

Raspberry or blueberry

Biscuits

Date & walnut balls or florentines

Cake

Apple rhubarb, pear walnut or orange almond



Slice

Chocolate date almond or health

Vegetable Kebabs

Roasted sweet potato, zucchini, red & yellow capsicum, carrot, mushroom, red onion & cherry tomato

Cocktail Potato Herb Pies   

Cocktail Lentil Sausage Roll   

Cocktail Quiche   

Mushroom/spinach

Cocktail Pea & Potato curry puff   

Bruschetta Topping   

On rice crackers

GF/VEGAN Sweets   

Peanut butter cups, marz slice, white choc raspberry slice caramel crumble slice, peanut butter brownie slice

Chia Pot   

Coconut yogurt infused with chia seeds & berries



The Perfect Corporate & Training Packages

Our buffet packages offer a diverse dining experience, tailored to delight your guests with an array of delicious options.

Please note any orders requiring separate packaging will incur a \$2.75 Packaging fee

Lunch Package 1

Cold Meat or Main Dish with Salad

Your choice of either:

Cold meat platters with
2 varieties of salad, served
with bread rolls & butter

OR

A main dish with 2 varieties
of salad

One main dish selected from

Beef Lasagne

Created with pomodoro sauce, WA beef mince, onion, tomato paste and carrot

Vegetable Lasagne

Prepared with pomodoro sauce. Mediterranean vegetables (tomatoes, mineral salt, zucchini, red capsicum, yellow capsicum, roasted eggplant, onion, tomato) paste, carrot, mushroom, celery, white wine, egg, milk, butter (milk), garlic, vegetable oil, vegetable stock, ginger, herbs, salt. Spices, chilli paste, mornay sauce, cheese, pasta and topped with tasty cheese

From \$27.30 pp (Mon-Fri)
\$32.80 pp (Sat)

If you would like 2 main dishes:

\$32.80 pp (Mon-Fri)
\$37.20 pp (Sat)

If your meetings are over a few days, we will ensure you receive a different selection each day.

Beef Stroganoff

Crafted with hand diced beef, extra virgin olive oil, onions, garlic, sweet paprika, button mushrooms, red wine, lemon, tomato paste, sour cream, fresh dill, salt and cracked pepper

Thai Green Chicken Curry & Rice

Featuring chicken, extra virgin olive oil, onions, crushed garlic, ginger, green curry paste, coconut cream, fish sauce, lemon, turmeric, fresh coriander, green beans and salt and cracked pepper

Quiche

Made with veg quiche pumpkin feta, puff pastry, pumpkin, extra virgin olive oil, butter, red onion, cumin, feta cheese, eggs, baby spinach, cream, spice nutmeg, Romano cheese and grated parmesan and salt and pepper

Frittata

Crafted with pumpkin, sweet potato, red and yellow capsicum, red onion, oregano, cream, garlic, spinach baby, sun dried tomato, cheese Romano and grated parmesan, WA eggs, extra virgin olive oil, vegetable stock, salt, and pepper

Chicken Pasta Bake

A blend of penne pasta, extra virgin olive oil, onion, WA chicken breast, garlic, sweet corn kernels, cheese, salt and cracked black pepper

Spinach & Ricotta Cannelloni

Spinach and ricotta cheese filled cannelloni tubes in a pomodoro sauce

Two salads selected from

Roast Vegetable & Spinach Salad

Featuring red and yellow capsicum, zucchini, egg plant, red onion, sweet potato, carrot, extra virgin olive oil, cumin, mushrooms, cherry tomato, garlic, baby spinach, basil, balsamic dressing, salt and pepper

Roast Pumpkin & Chickpea Salad

Fresh salad with pumpkin, extra virgin olive oil, coriander, cumin, chickpeas, dried figs, red onion, coriander, balsamic dressing, baby spinach, cherry tomatoes, feta cheese, sesame seeds, salt and cracked black pepper

Australian Greek Salad

Prepared with cherry tomatoes, continental cucumber, red onion, red and yellow capsicum, whole kalamata olives, feta cheese, cracked black pepper, baby cos lettuce and gluten free Greek dressing

Hawaiian Coleslaw

Prepared with red and green cabbage, carrots, red onion, pineapple, coconut, sultanas, whole egg mayonnaise, Dijon mustard, salt and cracked black pepper

Mango, Goat's Cheese & Rocket Spring Salad

Prepared with goats cheese, wild rocket, diced mangos, cherry tomato, red chillies, coriander and Italian dressing

Spinach, Bacon, Avocado, Almond Salad

Featuring succulent bacon, baby spinach, feta cheese, cherry tomato, avocado, almond flakes, gluten free Italian dressing. Salt and cracked black pepper.

Waldorf Salad

Prepared with crispy granny smith apples, walnuts, celery, raisins, iceberg lettuce, parsley, honey, lemons, natural Greek style yogurt, whole egg mayonnaise, salt and cracked black pepper

Caesar Salad

A blend of baby cos lettuce, eggs, croutons, crispy bacon and shaved parmesan cheese, with Caesar salad dressing

All menus accompanied by

Individual Fruit Skewers

Made with fresh watermelon, honeydew, rockmelon, pineapple and strawberry or substituted with seasonal fruit

350ml Juice Bottles

Orange and Apple

1 Small, Sweet Item

I.e. cake, biscuit, slice, muffin, etc

Lunch Package 2 Full Finger Food Lunch

1 — 10 people **from \$32.00 pp**

11 — 20 people **from \$30.70 pp**

21 — 30 people **from \$29.25 pp**

30+ people **from \$27.85pp**

Two Hot Items, Chef's Choice Changed Daily selected from

Chicken Satay Skewers

Succulent chicken skewers cooked with a mild satay dressing

Beef Skewers

A blend of Western Australian diced beef seasoned with paprika, Moroccan spice, garlic, salt and cracked black pepper

Meat Samosas

Made with Western Australian beef or lamb, mixed vegetables, carrots, peas, sweet corn, green beans, onions, garlic, ginger, coriander, chilli, garam masala, cumin and salt wrapped in a puff pastry

Vegetable Samosa

Crafted with mixed vegetables, carrots, peas, sweet corn, green beans, onions, garlic, ginger, coriander, chilli, garam masala, cumin and salt wrapped in our puff pastry

Spinach & Ricotta Rolls

Layered with spinach and ricotta

Chicken & Asparagus Turnovers

Layered with chicken, asparagus, cheese, mayonnaise, Dijon mustard, lemon, tarragon, salt and pepper wrapped in a puff pastry

Mini Cornish Pasties

Filled with fresh vegetables: onion, garlic, potato, carrot, delicious minced beef, salt, pepper and wrapped up our puff pastry

Sausage Rolls

Layered with sausage mince with our secret herbs and spices, wrapped up in our puff pastry

Mini Gourmet Pies

Choose from chicken pie, beef pie, peppercorn pie, beef goulash pie, butter chicken pie, curry beef pie, beef cheese and bacon pie and beef and mushroom pie

Vegetable Patties

A blend of mixed vegetables, potato and cheese crumbed

Mini Assorted Quiches

Lorraine, capsicum, chorizo and spinach

Spicy Chicken Wings

Succulent chicken wings marinated with Cajun spices, crumbed and deep fried

Two Sandwich Items, Chef's Choice Changed Daily selected from

Crunchy Baguette Rolls

Filled with chicken, beef and pickle, ham, salami, salad, egg, cheese and sweet pickle, avocado, beetroot, roast vegetable and mayonnaise

Turkish Wraps

Filled with chicken, beef and pickle, ham, salami, salad, egg, cheese and sweet pickle, avocado, beetroot, roast vegetable and mayonnaise

Sourdough, White & Wholemeal Bread Sandwiches

Filled with chicken, beef and pickle, ham, salami, salad, egg, cheese and sweet pickle, avocado, beetroot, roast vegetable and mayonnaise

Soft Round Dinner & Bap Rolls

Filled with chicken, beef and pickle, ham, salami, salad, egg, cheese and sweet pickle, avocado, beetroot, roast vegetable and mayonnaise

Petite Table Rolls

Filled with chicken, beef and pickle, ham, salami, salad, egg, cheese and sweet pickle, avocado, beetroot, roast vegetable and mayonnaise.

Gourmet Quartered Sandwiches

Made with ham, roast beef, Hungarian salami, smoked salmon, chicken, egg, tuna, avocado, salad, and cheese and pickles

Served with

Individual Fruit Skewers

Made with fresh watermelon, honeydew, rockmelon, pineapple and strawberry or substituted with seasonal fruit

350ml Juice Bottles

Orange and Apple

1 Small, Sweet Item

I.e. cake, biscuit, slice, muffin, etc

Lunch Package 3

No Pastry Lunch

From \$21.80 pp

Two Hot Items, Chef's Choice Changed Daily selected from

Chicken Skewers

Available in satay, honey & soy and sweet chilli

Rosemary Lamb Kebabs

A blend of succulent Western Australian lamb marinated in rosemary and garlic

Vegetable Kebabs

Zucchini, red and yellow capsicum, mushroom, red onion and cherry tomato

Two Hot Items, Chef's Choice Changed Daily selected from

1 x Half Turkish Wrap pp

Made with ham, roast beef, Hungarian salami, smoked salmon, chicken, egg, tuna, avocado, salad, and cheese and pickles

2 x Quartered Sandwiches pp

Made with ham, roast beef, Hungarian salami, smoked salmon, chicken, egg, tuna, avocado, salad, and cheese and pickles

1 x Assorted Sushi Roll pp

Tandoori chicken, tuna, vegetarian, prawn, California and salmon - made fresh daily

Additional Items Available

Sweet Items

See Sweet Items List ([Page 17](#))

Fruit Skewers

Made with fresh watermelon, honeydew, rockmelon, pineapple and strawberry or substituted with seasonal fruit

350ml Juice Bottles

Orange and Apple

2L Juice

Featuring orange, apple and blackcurrant

Lunch Package 4

All Cold Lunch

From \$23.45 pp

Seven Cold Items per person

1 x Half Turkish Wrap pp

Made with ham, roast beef, Hungarian salami, smoked salmon, chicken, egg, tuna, avocado, salad, and cheese and pickles

2 x Quartered sandwiches pp

Made with ham, roast beef, Hungarian salami, smoked salmon, chicken, egg, tuna, avocado, salad, and cheese and pickles

2 x piece of Assorted Sushi pp

(or for guest numbers under 10 smoked salmon cucumber cups)

Tandoori chicken, tuna, vegetarian, prawn, California and salmon - made fresh daily

1 x piece Vegetable Frittata

Crafted with mixed roast vegetables, egg, and cream

1 x Fruit Skewer

(5 pieces per skewer)

Made with fresh watermelon, honeydew, rockmelon, pineapple and strawberry or substituted with seasonal fruit

Additional Items Available

Sweet Items

See Sweet Items List ([Page 17](#))

350ml Juice Bottles

Orange and Apple.

2L Juice

Featuring orange, apple and blackcurrant

Lunch Package 5

Winter Special

From \$22.95 pp

Buttered French stick with a hearty soup selected from

Cream of Pumpkin

Traditional Minestrone

Chicken & Corn

Potato & Leek / or Bacon

Plus

1.5 Rounds of Quartered Sandwiches pp

Made with ham, roast beef, Hungarian salami, smoked salmon, chicken, egg, tuna, avocado, salad, and cheese and pickles

And

A Fresh Fruit Skewer

Made with fresh watermelon, honeydew, rockmelon, pineapple and strawberry or substituted with seasonal fruit

Additional Items Available

Sweet Items

See Sweet Items List ([Page 17](#))

350ml Juice Bottles

Orange and Apple

2L Juice

Featuring orange, apple and blackcurrant

Special Dietary Requirements

Please note extra fees will apply

Cocktail Beef Pies

Cocktail Sausage Roll

Stuffed Chat Potatoes

Cold Meat & Salad Dinner Plate

Sushi Rolls

Assorted Tuna, Salmon, Vegetarian & Californian

Friands

Raspberry or blueberry

Biscuits

Date & walnut balls or florentines

Cake

Apple rhubarb, pear walnut or orange almond


Slice

Chocolate date almond or health

Vegetable Kebabs

Roasted sweet potato, zucchini, red & yellow capsicum, carrot, mushroom, red onion & cherry tomato

Cocktail Potato Herb Pies   

Cocktail Lentil Sausage Roll   

Cocktail Quiche   

Mushroom/spinach

Cocktail Pea & Potato curry puff   

Bruschetta Topping   

On rice crackers

GF/VEGAN Sweets   

Peanut butter cups, marz slice, white choc raspberry slice caramel crumble slice, peanut butter brownie slice

Chia Pot   

Coconut yogurt infused with chia seeds & berries

Sweet Items

Mini Danish Pastries

Vanilla custard crown, cinnamon swirl, raspberry crown, apple coronet & maple pecan plait

Mini Muffins

Available in varieties such as chocolate, blueberry, orange and poppy

Petite Cupcakes

Available in varieties such as berry burst, red velvet, choc overload, carrot and banana caramel

Gourmet Slice

Available in varieties such as honey oat, berry coconut, Chinese chew (date), ginger, lemon, coffee pecan, chocolate hazelnut, caramel, spiced fruit and fudge bar

Homemade Biscuits

Available in Afghan small (chocolate); almond crescent; almond finger; Anzac; apricot and almond balls; cappuccino small (caffeine); date and walnut balls (gluten free); Florentines (gluten free) (chocolate); hazelnut choc (chocolate); melting moments (citrus); meringue standard (gluten free); pecan; raspberry shortcake; shortbread; yo-yo (sherry)

Banana Bread

Made with fresh, local bananas

Lamington

Australia's favourite

Scones

With strawberry jam; raspberry jam; and whipped cream

Yogurt Pots

Prepared with yogurt topped with toasted muesli and mixed berries

Fruit Skewers

Made with fresh watermelon, honeydew, rockmelon, pineapple and strawberry or substituted with seasonal fruit



Corporate Salads

Individual 400g containers of salad with a plastic fork Minimum order is 3 boxes per variety

Individual Salads

Chicken Quinoa Salad

Dukkah Roasted Vegetable with a garlic yogurt dressing

Chicken Pesto Pasta Salad

Al dente pasta with shredded chicken, cherry tomatoes, baby spinach & bocconcini, tossed in pesto

Rare Beef Thai Noodle Salad

Marinated beef sliced, served on a bed of lettuce, cucumber, carrot & noodles, with a zingy lime dressing

Prawn Asparagus Ribbon Salad

Crisp tender asparagus spear ribbons & pea pesto with whole prawns

Salmon & Crunchy Asian Salad

Flaked salmon with chinese cabbage, Lebanese cucumber, snow peas & radish

Haloumi Lentil Salad

Brown lentils with diced onion, cucumber, tomato & mint, topped with fried haloumi

Israeli Cous Cous Salad

With roast capsicum, cherry tomato, spinach & toasted almonds



Individual Meals

Please note there is a minimum order of three of each variety. For any special orders please contact us.

Breakfast

English Muffin Breakfast 13.40

Bacon Egg English Muffin
Fruit Skewer

Croissant Breakfast 13.75

Mini Croissant with Ham, Cheese, Tomato
Mini 25g muffin
Muesli berry yogurt cup

GF/VEGAN Breakfast 15.40

Pumpkin Spinach Quiche  
Berry Chia Pot with Coconut Yogurt    
Goji Slice    

Beef

Beef Thai Noodle Salad 20.85

Marinated beef sliced, served with lettuce, cucumber, carrot, noodles and a zingy lime dressing

Spaghetti Bolognese 24.20

Crafted with a tomato and beef mince sauce served with al dente spaghetti pasta

Lasagne 21.50

A blend of bolognese sauce, beef, onion, tomato paste and carrot

Beef Cashew Nut Stir Fry 28.80

Created with Western Australian beef stir fry strips, extra virgin olive oil, onion, red capsicum, broccoli, ginger, garlic, chilli. Hoisin, oyster and soy sauces, roasted and salted cashews, Bok choy, salt and cracked black pepper

Beef Vindaloo 28.60

Western Australian beef with chilli, tamarind, garlic, ginger and spices served on a bed of rice

Beef Stroganoff **27.05**

Crafted with hand diced beef, extra virgin olive oil, onions, garlic, sweet paprika, button mushrooms, red wine, lemon, tomato paste, sour cream, fresh dill, salt and cracked pepper

Beef Cheese Burgers **20.80**

Made with Western Australian beef patty, lettuce, tomato and cheese served with wedges and sour cream

Beef Chilli Con Carne **19.50**

A blend of Western Australian beef mince with Mexican spices, kidney beans, jacket potato topped with cheese and sour cream

Beef Nachos **21.45**

Crafted with Western Australian beef mince, beans, guacamole and sour cream

Beef Burrito Bowl **26.95**

A blend of Western Australian beef served with onion, red capsicum, garlic, chilli, sweet paprika, cumin, tomatoes, oregano, black beans, lime, coriander, lettuce, carrots, corn, rice, cheese and guacamole served with a coriander, ginger and lime dressing

Beef Teriyaki Poke Bowl **29.15**

A blend of Western Australian rump steak marinated in teriyaki sauce, served with rice mesclun, lettuce, avocado, radish, cucumber, edamame beans and spring onion

Chicken

Chicken Quinoa Salad **26.15**

Featuring dukkha roasted vegetables with a garlic yogurt dressing

Chicken Thai Noodle Salad **24.20**

Prepared with Western Australian chicken served with lettuce, cucumber, carrot, noodles and a zingy lime dressing

Chicken Caesar Salad **19.55**

Featuring grilled chicken breast, cos lettuce, parmesan, cheese, bacon and croutons with creamy Caesar dressing

Chicken Pesto Pasta Salad **24.00**


Featuring al dente pasta with shredded chicken, cherry tomatoes, baby spinach, bocconcini and tossed in pesto

Chicken Carbonara **27.50**

Created with Western Australian chicken served with al dente pasta in our special creamy sauce

Chicken Pad Thai **31.35**

Layered with Western Australian chicken, coriander, roasted peanuts and north west prawns served with rice noodles

Thai Green Chicken Curry	25.30
A medium curry with a touch of lime, baked chicken, fresh coriander and steamed rice	
Butter Chicken 	28.60
Blend of mild Indian spices in a creamy sauce with steamed rice	
Chicken Tikka Masala	24.20
Layered with mild Indian spices in creamy sauce served with steamed rice	
Satay Chicken Rice	26.40
A blend of Western Australian chicken breast marinated in our own satay sauce with mixed vegetables and served over basmati rice	
Chicken Cacciatore	29.95
Created with Western Australian chicken pieces baked in Italian black olive capsicum sauce served with steamed rice	
Cajun Chicken & Brown Rice Bowl	29.25
Featuring Western Australian chicken breast seasoned with our own Cajun spices, avocado, mango, red capsicum and paprika with a lime mayonnaise served with brown rice	
Jamaican Jerk Chicken	24.20
Made with Western Australian chicken breast seasoned with our Jamaican jerk seasoning served with roasted vegetables and coleslaw	
Chicken Schnitzel Strips	26.40
Western Australian chicken breast strips crumbed with our own special crumb and served with a seasonal salad	
Chicken & Chorizo Pearl Cous Cous	24.20
Western Australian chicken breast, sweet pumpkin and spicy chorizo served with pearl cous cous	
Dukkah Chicken	24.20
Crafted with Western Australian chicken breast with a dukkha crust served with warm bacon potato salad	
Baked Chicken	25.85
Oven baked, seasoned Western Australian chicken breast served with sweet potato mash and green vegetables	
Grilled Chicken Cheese Burger	20.80
Filled with grilled chicken fillet served with lettuce, tomato and cheese with wedges and sour cream	
Chicken Nachos	21.45
Western Australian chicken breast with beans, guacamole and sour cream on a bed of corn chips	

Chicken Burrito Bowl**26.95**

Prepared with Western Australian chicken breast served with red capsicum, onion, garlic, chilli, paprika, cumin, tomato, coriander, black beans, lettuce, lime, carrots, corn, cheese, guacamole and rice with a coriander, ginger and lime dressing

Chicken Poke Bowl**27.50**

A blend of Western Australian chicken breast served marinated in teriyaki sauce. Served with brown rice, mesclun lettuce, avocado, radish, cucumber, edamame beans, spring onions, with a coriander, ginger and lime dressing and paprika & sesame seeds

Lamb**Mongolian Lamb****31.80**

Made with marinated WA lamb marinated in ginger, hoisin and sesame oil served with steamed rice

Lamb Rogan Josh**24.20**

Made with WA lamb, cinnamon, nutmeg, cardamom and fennel served with steamed rice

Moroccan Lamb Tagine**31.80**

WA lamb with our own Moroccan medium to hot spices and vegetables served with cous cous

Lamb Kofta**24.20**

A classic - WA grown spiced lamb mince served with a Greek salad and tzatziki sauce

Pork**Pork Meatballs****26.40**

Layered with Western Australian pork with spices served with pasta in a Napolitan sauce

Pulled Pork**25.85**

West Australian pork slow cooked over seventeen hours served with roasted vegetables and coleslaw

Seafood**Salmon & Crunchy Asian Salad****26.25**

A blend of flaked salmon with Chinese cabbage, Lebanese cucumber, snow peas and radish

Tuna Pasta Bake**25.05**

Prepared with al dente penne pasta with Tasmanian tuna and corn kernels

Seafood Fried Rice**26.95**

Classic fried rice with prawns, egg and vegetables

Fish, Wedges & Salad**21.25**

Deep fried pollock served with potato wedges, Asian coleslaw and tartare sauce

Vegetarian**Haloumi Lentil Salad****18.40**

Featuring brown lentils with diced onion, cucumber, tomato, mint, topped with fried haloumi

Vegetable Lasagne**21.45**

Prepared with pomodoro sauce. Mediterranean vegetables (tomatoes, mineral salt, zucchini, red capsicum, yellow capsicum, roasted eggplant, onion, tomato) paste, carrot, mushroom, celery, white wine, egg, milk, butter (milk), garlic, vegetable oil, vegetable stock, ginger, herbs, salt. Spices, chilli paste, mornay sauce, cheese, pasta and topped with tasty cheese

Cannelloni**26.20**

Three pieces of spinach and ricotta filled cannelloni in a Napolitan sauce

Spinach Ricotta Tortellini**24.20**

Created with al dente tortellini filled with spinach and ricotta served in a creamy tomato sauce

Pesto Pasta**19.95**

Featuring al dente penne pasta, pesto and sun dried tomato

Frittata**30.80**

Crafted with pumpkin, sweet potato, red and yellow capsicum, red onion, oregano, cream, garlic, spinach baby, sun dried tomato, cheese Romano and grated parmesan, WA eggs, extra virgin olive oil, vegetable stock, salt, and pepper

Homemade Soup**12.10**

Pick from pumpkin, potato and leek or minestrone

Roll & Butter Portion**5.15****Stuffed Grilled Field Mushrooms****24.20**

Field mushrooms topped with spinach and ricotta, served on a bed of rice

Stuffed Capsicum**24.20**

Featuring red or gold capsicum filled with vegetables, rice and pesto

Arancini**24.20**















































Two cheese or mushroom arancini, served with salad

Eggplant Parmigiana**28.05**

Crumbed eggplant slices with Napolitano sauce and cheese

Loaded Potato**17.60**

Chat potatoes filled with sundried tomato, cheese, sour cream and steamed vegetables

Israeli Cous Cous Salad   	21.90
A blend of roast capsicum, cherry tomato, spinach and toasted almonds	
Penne Pasta  	24.20
A blend of al dente penne pasta with mushrooms and sundried tomato	
Vegetable Stir Fry    	24.20
A classic vegetable stir fry served with a cauliflower rice	
Madras Curry    	24.20
With steamed rice	
Lentil Dhal    	24.20
Served with cauliflower rice	
Thai Green Tofu Curry    	24.20
A medium curry with a touch of lime and fresh coriander, served with steamed rice	
Sweet Potato, Chickpea, Spinach Curry    	24.20
Served with steamed rice	
Vegetable Moroccan Tagine   	24.20
Served with couscous	
Paella   	24.20
Roasted vegetables and beans, paella rice	
Pie  	13.75
Crafted with dahl filling and served with potato wedges	
Vegan Patty  	13.95
A filling vegetable patty served with a couscous salad	
Vegan Burger   	19.50
Veggie patty with tomato and vegan cheese, served with potato wedges and vegan mayo	
Vegan Burrito Bowl    	24.20
Featuring onion, red capsicum, garlic, chilli, sweet paprika, cumin, tomatoes, oregano, black beans, lime, coriander, lettuce, carrots, corn, rice, vegan cheese and guacamole served with a coriander, ginger and lime dressing	
Tofu Poke Bowl    	24.20
Prepared with teriyaki tofu, mesclun, lettuce, avocado, radish, cucumber, edamame beans and spring onions, served with cauliflower rice	

Sweet

Fruit Salad - 450ml container 7.35

Featuring watermelon, rockmelon, honeydew, pineapple, orange, strawberry and grapes or substituted for other seasonal fruit

Fruit Salad - 250ml container 5.90

Featuring watermelon, rockmelon, honeydew, pineapple, orange, strawberry and grapes or substituted for other seasonal fruit

Muesli Berry Yogurt Pot 5.15

A blend of vanilla yogurt and mixed berries and toasted muesli

Individual Cheese Box 12.75

A selection of cheeses including gouda, brie, vintage, stuffed green and kalamata olives, almonds, cashews, walnuts, grapes, strawberries and mixed crackers

Individual Gourmet Biscuits Box 5.90

A selection of gourmet biscuits, including chocolate Afghans, almond crescents, ANZACs, Brazilians, cappuccinos, hazelnut choc chip, melting moments, pecans, raspberry shortcake, yo-yos and shortbread

Individual Mini Danish Box 7.30

2x mini Danish pastries individually packaged, selected from apricot, blueberry, strawberry & cinnamon scroll



Boardroom Buffet

Your choice of two main dishes, two sides and a salad
From \$36.95 pp

Main Meals

Chicken Parmigiana

Prepared with tender WA chicken breast schnitzels and melted cheese in Napolitano sauce

Chicken Cacciatore

Created with Western Australian chicken pieces baked in Italian black olive capsicum sauce served with steamed rice

Butter Chicken

Layered with mild Indian spices in creamy sauce served with steamed rice

Thai Green Chicken

A medium curry with mixed vegetables, a touch of lime, baked chicken and fresh coriander

Roast Turkey Slices

Served with gravy and cranberry sauce

Roast Beef Topside Slices

Served with gravy and mild English mustard

Beef Stroganoff

Crafted with hand diced beef, extra virgin olive oil, onions, garlic, sweet paprika, button mushrooms, red wine, lemon, tomato paste, sour cream, fresh dill, salt and cracked pepper

Beef Stroganoff

Crafted with hand diced beef, extra virgin olive oil, onions, garlic, sweet paprika, button mushrooms, red wine, lemon, tomato paste, sour cream, fresh dill, salt and cracked pepper

Beef Madras

An authentic blend of Indian spices cooked with potatoes & diced prime beef

Beef Lasagne

Created with pomodoro sauce, WA beef mince, onion, tomato paste and carrot

Roast Lamb Slices

Served with mint sauce and gravy

Lamb Rogan Josh

Made with WA lamb, cinnamon, nutmeg, cardamom and fennel served with steamed rice

Moroccan Lamb

WA lamb with our own Moroccan medium to hot spices and vegetables served with cous cous

Mongolian Lamb

Made with marinated WA lamb marinated in ginger, hoisin and sesame oil served with steamed rice

Roast Champagne Leg Ham

Served with English mustard and gravy

Roast Pork Leg Slices

Served with crispy crackling, apple sauce and gravy

Spinach & Ricotta Cannelloni

Spinach and ricotta cheese filled cannelloni tubes in a pomodoro sauce

Moroccan Chick Pea Casserole

Moroccan spiced chick peas with eggplant, spinach and turmeric, ginger, garlic, coriander, cinnamon, cayenne pepper, sweet potato, carrots, yellow capsicum, red capsicum, zucchini, baby spinach, raisins and almonds

Vegetable Lasagne

Prepared with pomodoro sauce. Mediterranean vegetables (tomatoes, mineral salt, zucchini, red capsicum, yellow capsicum, roasted eggplant, onion, tomato) paste, carrot, mushroom, celery, white wine, egg, milk, butter (milk), garlic, vegetable oil, vegetable stock, ginger, herbs, salt. Spices, chilli paste, mornay sauce, cheese, pasta and topped with tasty cheese

Pumpkin Ravioli

Pumpkin filled ravioli, cooked al dente

Sides

Roast Potatoes

Prepared in a garlic herb butter

Baby Jacket Potatoes

In a garlic herb butter

Creamy Mashed Potato

Featuring buttery and creamy, fluffy mash

Mixed Roast Veg Pieces

Roasted with cumin sprinkle

Rice

Steamed

Cous Cous

Buttered

Salads

Roast Pumpkin & Chick Pea Salad

Fresh salad with pumpkin, extra virgin olive oil, coriander, cumin, chickpeas, dried figs, red onion, coriander, balsamic dressing, baby spinach, cherry tomatoes, feta cheese, sesame seeds, salt and cracked black pepper

Garden Salad

Featuring mesclun lettuce with tomato, carrot, cucumber and capsicum with our lite dressing

Greek Salad

A blend of cherry tomatoes, cucumbers, red onion, red capsicum, yellow capsicum, kalamata olives, cracked pepper with our Greek dressing. Lettuce optional

Caesar Salad

A blend of baby cos lettuce, eggs, croutons, crispy bacon and shaved parmesan cheese, with Caesar salad dressing

Green Bean, Tomato & Mushroom Salad

Prepared with green beans, tomatoes, mushrooms, red onion, parsley, with our Italian dressing

Potato Salad

Classic creamy potatoes with boiled eggs and bacon

Asian Coleslaw

Finely shredded red and green cabbage, carrot, red capsicum, spring onions, cucumber, Chinese crispy deep fried noodles, a coriander garnish with our own sweet chilli sauce and lime dressing

Pasta Salad

Your choice of seafood or vegetarian



Standard Buffet Lunch Package

Minimum of 10 pax per selection

Buffet Lunch Package

From \$22.99 pp

Beef Chilli Con Carne with Jacket Potato

A blend of Western Australian beef mince with Mexican spices, kidney beans, jacket potato topped with cheese and sour cream

Beef Shepherd's Pie

Filled with WA ground beef with our fluffy mash potato

Beef Nachos

Crafted with Western Australian beef mince, beans, guacamole and sour cream

Spaghetti Bolognese

Crafted with a tomato and beef mince sauce served with al dente spaghetti pasta

Chicken Nachos

Western Australian chicken breast with beans, guacamole and sour cream on a bed of corn chips

Thai Green Chicken Curry with Rice

A medium curry with a touch of lime, baked chicken, fresh coriander and steamed rice

Chicken Pasta Bake

A blend of penne pasta, extra virgin olive oil, onion, WA chicken breast, garlic, sweet corn kernels, cheese, salt and cracked black pepper

Chicken Tikka Masala

Created with Western Australian chicken marinated in a creamy tikka masala sauce served on a bed of cauliflower rice

Chicken Satay Rice

A blend of Western Australian chicken breast marinated in our own satay sauce with mixed vegetables and served over basmati rice

Chicken Cacciatore

Created with Western Australian chicken pieces baked in Italian black olive capsicum sauce served with steamed rice

Lamb Rogan Josh

Made with WA lamb, cinnamon, nutmeg, cardamom and fennel served with steamed rice

Lamb Korma

Featuring WA lamb shoulder cooked slowly with onion, garlic, ginger, our own korma paste, tomatoes, coconut cream, green beans and coriander. Served with pappadums

Tuna Pasta Bake

Prepared with al dente penne pasta with Tasmanian tuna and corn kernels

Indian Lentil Dhal Curry with Rice

Featuring red and green lentils, onion, sweet potato, cauliflower, carrots, with turmeric, mild curry powder, ginger and coconut cream

Indian Lentil Dhal Curry with Rice

Featuring red and green lentils, onion, sweet potato, cauliflower, carrots, with turmeric, mild curry powder, ginger and coconut cream

Paella with Roasted Vegetables and Beans

A blend of roasted vegetable and beans with paella rice

Penne Pasta with Mushroom and Sun-Dried Tomato

Al dente penne pasta with mushrooms and sundried tomato

With your choice of One Salad from the selection below

Coleslaw

Featuring red and green cabbage, carrots, red onion, whole egg mayonnaise, Dijon mustard, salt and cracked black pepper.

Garden Salad

Western Australian chicken breast with beans, guacamole and sour cream on a bed of corn chips

Mexican Bean Salad

A blend of black beans, kidney beans, cannellini beans, green capsicum, red capsicum, corn, red onion and our own special dressing

Sunshine Pasta Salad

Al dente penne pasta with mixed vegetables, pineapple pieces, red onion, mayonnaise, sweet chilli, chopped parsley, salt and pepper

Rice Salad

White rice with red capsicum, peas, corn, red onion, parsley, coriander and chilli with our own special dressing

Additional Items

From \$22.99 pp

Desserts

Lattice Apple Pie

A classic apple pie served with vanilla custard

Blackberry Apple Crumble Tartlet

A blackberry apple crumble tartlet served with vanilla custard

Sticky Date Pudding

Sticky date pudding with salted caramel and vanilla ice cream

Cherry Strudel

Cherry strudel served with whipped cream

Individual Pavlova Shells

Individual pavlova shells served with fresh fruit and cream

Petite Cupcakes

Available in varieties such as berry burst, red velvet, choc overload, carrot and banana caramel

Baby Loaf Cakes

A selection of orange pistachio, pear blueberry and wild berry

Or you add Platters

Fruit Platters

Prepared with rockmelon, honeydew, watermelon, strawberries, kiwi fruit, oranges, mandarins, grapes, cherries and pineapple or seasonal fruits.

Fruit Skewer Platter

A blend of rockmelon, honeydew, watermelon, strawberries and pineapple or seasonal fruit.

Gourmet Cheese Platter

Featuring edam, gouda, blue, brie, vintage cheddar served with quince, stuffed green and kalamata olives, nuts, dried fruit and fresh fruits including grapes, strawberries and pear.