



middle
ground
café

FUNCTION MENU 2022

Breakfast.

Option 1

\$17.00 pp inc. GST

Muesli, Yogurt & Berry Parfait

Mini Croissants (choose fillings):

- Feta & baby spinach
- Tasty cheese & tomato
- Tasty cheese & ham

Self serve Tea & Coffee

Option 2

\$24.00 pp inc. GST

Muesli, Yogurt & Berry Parfait, Scrambled Eggs, Tomato, Smashed Avocado,

Sourdough (Toasted)

Self serve Tea & Coffee

Option 3

\$28.00 pp inc. GST

Muesli, Yogurt & Berry Parfait, Scrambled Eggs, Bacon, Tomato, Mushroom.

Spinach, Sourdough (Toasted)

Fruit platter

Self serve Tea & Coffee

Day catering.

Option 1 A (Morning or Afternoon Tea Only)

\$9 pp inc. GST

Tea/Coffee facilities

Choose one of the following options:

Scones with Jam & Cream or Muffins or Dip Platters or Fruit Platters

Option 1 B (As above but includes Morning & Afternoon Tea)

\$15 pp inc. GST

Option 2 (Lunch Only)

\$17 pp inc. GST

Tea/Coffee facilities

Sandwich Platters and Hot Savoury Platters

OR

Soup & Bread Roll and Hot Savoury Platter

OR

Baked Potatoes (Bolognese Sauce, Bacon, Cheese, Pineapple, Sour Cream, Coleslaw toppings)

OR

Assorted Baguette Platters and Hot Savoury Platters

Option 3 A (Lunch with either morning tea or afternoon tea)

\$27 pp inc. GST

Tea/Coffee facilities

Morning Tea – Scones with Jam & Cream or Muffins or Fruit Platters

Afternoon Tea – Muffins or Sweet Slices or Dip Platters or Fruit Platters

Lunch: Lasagne & Salad or Quiche & Salad or Assorted Sandwich Platters & Hot Savoury Platters

Option 3 B (Morning tea, lunch and afternoon tea)

\$32 pp inc. GST

Tea/Coffee facilities

Morning Tea – Scones with Jam & Cream or Muffins or Fruit Platters

Afternoon Tea – Muffins or Sweet Slices or Dip Platters or Fruit Platters

Lunch: Lasagne & Salad or Quiche & Salad or Assorted Sandwich Platters & Hot Savoury Platters or Gourmet Pies with Salad & Fruit platter

Option 4 (Grazing Table)

Tea/Coffee facilities

A: \$13 pp inc. GST

Assorted gourmet cheeses, Artesan biscuits & Trio of dips

Fresh Seasonal Fruit & Vegetables

Assorted dried fruit & nuts

Quince paste

Chocolate pieces

B: \$17 pp inc. GST

Assorted Cheeses, biscuits & Dips

Antipasto

Red Pepper Feta balls

Assorted cured meats

Assorted breads

Fresh Seasonal Fruit & Vegetables

Assorted dried fruit & nuts

Chocolate pieces

Quince paste

Assorted Slices

Cocktail/finger food function.

Menu

- Crispy Pita Bread with a selection of dips
- Chicken skewers with dipping sauce
- Meatballs with dipping sauce
- Mixed Sandwiches
- Cocktail Sausage Rolls
- Pesto Risotto Balls
- Mini Quiche
- Vegetarian Spring Rolls
- Puff Pastry with Feta and Caramelised Onion
- Fruit Platter
- Chocolate Fudge Slice, Chocolate and apricot slice, Passionfruit Slice, Lemon Slice
- Gourmet Mini Pies
- Potato Croquettes with aioli

Pick 5 items for \$18 pp

Pick 7 items for \$22 pp

Pick 10 items for \$27 pp

GST Inclusive

Tea/Coffee facilities

\$2 pp inc. GST

Options menu - lunch or dinner.

2 Course - Entree & Main or Main & Dessert \$35 pp inc. GST

3 Course - Entree, Main & Dessert \$45 pp inc. GST

For functions of less than 30 choose one selection only, for 30 or more people choose two selections to be served alternatively.

Option menus include fruit juice or punch, bread rolls and self serve tea & coffee

Entrees

- Soup (Minestrone/ Thai Spiced Pumpkin/Potato and Leek/ Roasted Tomato/ Chicken and Corn)
- Trio of Dips and bread platter
- Pesto Risotto Balls w Salad
- Bruschetta on Sourdough
- Dumplings with dipping sauce

Main Meals

- Chicken Curry with Mango Chutney, Jasmine Rice & Pappadums
- Roast Beef marinated in Red Wine and Rosemary
- Roast Chicken with Gravy & Seasonal Vegetables
- Beef Lasagne
- Chicken stuffed with Sundried Tomatoes & wrapped in prosciutto, served with hasselback potatoes & salad
- Chicken stuffed with Lemon & Feta on Potato Mash
- Gourmet Pies: Chunky Beef, Chicken & Vegetable
- Chicken Kiev on a bed of sweet potato mash

Vegetarian Options

- Spinach & Ricotta Lasagne w Tomato and Basil Sauce
- Asparagus Quiche
- Zucchini Vegetable Bake

ALL MAIN MEALS SERVED WITH SIDES OF GARDEN FRESH SALADS OR VEGETABLES

Desserts (All desserts served with cream or ice cream)

- Sticky Date Pudding with Butterscotch Sauce
- Raspberry Cheesecake
- Mini Pavlovas
- Apple and Berry Crumble
- Fruit Salad
- Chocolate Mousse

Morning/Afternoon Tea/Supper or Funeral Catering.

Served Buffet style

Option 1

\$10 pp inc. GST

Sweets 2 pieces: Scones, Muffins or Sweet Slices or An Assortment

Fruit Juice or Soft Drink

Tea and Coffee

Option 2

\$13 pp inc. GST

Sandwiches 3 pieces

Sweets 2 pieces: Scones, Muffins or Sweet Slices or An Assortment

Fruit Juice or Soft Drink

Tea and Coffee

Option 3

\$17 pp inc. GST

Sandwiches 3 pieces

Hot Savouries 2 pieces: Quiche Slice, Sausage Rolls, Meat Balls

Sweets 2 pieces: Scones, Muffins or Sweet Slices or An Assortment

Fruit Juice or Soft Drink

Tea and Coffee

Option 4

\$20 pp inc. GST

Sandwiches 4 pieces

Hot Savouries 2 pieces: Quiche Slice, Sausage Rolls, Meat Balls

Sweets 2 pieces: Scones, Muffins or Sweet Slices or An Assortment

Fruit Platters or Dip Platters

Fruit Juice or Soft Drink

Tea and Coffee

Set Price Christmas Menu.

\$30 pp inc. GST

- Bread Roll with butter
- Turkey & Ham
- Roast Potato
- Roast Pumpkin
- Julienne Carrots
- Peas
- Cranberry Sauce
- Gravy
- Plum Pudding with Custard
- Fruit Punch
- Tea and Coffee facilities

Espresso coffees available from the cafe for additional cost.

Allergy + Dietary Requirements.

Catering can be provided for the following dietary restrictions only.

Vegetarian

Gluten Free

Dairy Free

Nut free

All other allergies cannot be catered for.

All dietary meals will incur a \$3 surcharge.

Please provide final allergy numbers 7 days before your event

Final numbers are required 7 days before booking and invoice will be based on this number.

When booking afternoon tea in a day catering package, this will need to be served no later than 2.30pm to enable it to be cleaned up before the café volunteers leave at 3.30pm, Monday to Friday.