



Experience Quality Catering!

ABN: 70 395 305 476

MORNING & AFTENON TEA MENU

Savoury

Classic scones with jam and cream
Home-made pumpkin & raisin scones with jam and cream
Assorted fresh cut sandwiches- ½ round cut into triangles
Feta & baby spinach quiche
Traditional quiche Lorraine
Mini croissants with leg ham and cheese
Baby baguette with roast beef, red onion & Aioli
Baby baguette with tuna, capers, spring onion & alfalfa
Baby baguette with chicken, avocado, cos lettuce & bacon
Savoury muffins: - cheese, vegetable or zucchini with roasted pine-nuts
Savoury scones with pesto & fetta or cheese, bacon & onion
Assorted flavoured mini quiches

Sweet

Caramel fudge tartlets
Tropical fruit with minted Greek yoghurt or plain individual or bowl
Date & butterscotch slice
Rocky road slice
Caramel slice
Assorted selection of mini muffins
Picklets with strawberry jam & cream
Chocolate cake
Home-made cookies
Carrot & walnut cake
Classic scones with jam & cream
Pumpkin or raisin scones served with jam & cream
Assorted mini Danish pastries
Croissants with jam & cream

Coffee & tea urn on request- \$1.50 p/p, includes disposable cups
Crockery cups & saucers - \$1.50 p/p



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Pricing

- 2 Items - \$6.90 p/p
- 3 Items - \$9.50 p/p
- 4 Items - \$11.50 p/p

Wait staff not included in pricing.

Service staff: \$27.50 per hour GST incl. (min 4 hours)

\$38 per hour GST incl. (min 4 hours) applies to Sundays & Public Holidays

Prices based on 30 or more people.

Please ask for a quote if catering for under 30 guests.

15% Surcharge applies to Sundays & Public Holidays.

Menus & prices may change without notice.