

CONFERENCE



CUISINE ON CUE

• EVENT CATERING •

BREAKFAST

Minimum order of 10 per item

Frosted Danish collection

Banana bread, butter

Date, walnut slice (gf)

Coconut yoghurt, granola, compote (vg df gf)

Petite savoury croissant - ham, cheese, relish

Petite savoury croissant - spinach, cheese, piccalilli (v)

Roast vegetable frittata, caramelised onion, spinach (gf v)

Savoury mini muffins (v)

Individual Breakfast Box

- Petite ham, cheese, spinach, relish croissant
- Savoury mini muffins (v)
- Coconut yoghurt, granola, compote (vg df gf)

Individual Vegan Breakfast Box

- Savoury breakfast muffin (gf df vg)
- Fruit skewer (gf df vg)
- Coconut yoghurt, granola, compote (gf df vg)

BEVERAGES

Brewed coffee, tea selection, milks

Orange juice, apple juice (250mL)

Water 600mL

S.Pellegrino sparkling mineral water (500mL)

S.Pellegrino sparkling mineral water (1L)

Assorted soft drink cans

GF gluten free | DF dairy free | V vegetarian | VG vegan

All prices are inclusive of GST. Sunday events will incur a 10% surcharge. Public Holiday events will incur a 15% surcharge. Prices are for food only. This menu requires the minimum guests and selections as listed. Staffing and equipment charges are in addition to the prices listed. Menu selections are subject to change & availability. Please note that catering is prepared in a commercial kitchen that handles milk, egg, soy, seafood (including crustaceans), peanuts, sesame seed, tree nuts & gluten.

MORNING & AFTERNOON TEA

Minimum order of 10 per item

SWEET ITEMS

Dainty scone, cream, strawberry preserve (v)
Frosted Danish collection (v)
Cookie collection - eg choc chip, Anzac (v)
Petite sweet muffin (v)
Portuguese tart (v)
Signature lamington (gf df v)
Banana bread, butter (v)
Orange & almond slice (gf v)
Caramel praline slice (gf v)
Chocolate macadamia brownie (gf v)
Coconut yoghurt, granola, compote (gf df vg)
Carrot cake, citrus frosting (gf v)
Mudcake, chocolate frosting (df vg)
Chefs choice cakes & slices

SAVOURY ITEMS

Petite savoury croissant - ham, cheese, relish
Petite savoury croissant - spinach, cheese, piccalilli (v)
Roast vegetable frittata, caramelised onion, spinach (gf v)
Savoury mini muffins (v)
Herb, cheese, chive scone (v)
Butter puff sausage roll, tomato relish*
Quiche lorraine - bacon, chive, egg*
Quiche florentine - spinach, egg, cheese (v)*
Beef pie, butter puff pastry, ketchup*
Lamb pie, mint jelly*
Vegetarian spring roll, shallot chilli (v)*
Spinach, feta filo (v)*

**May require additional staffing and equipment. Ask us about a warm delivery!*

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LUNCH

SANDWICHES

Minimum 10 per item. All prices are based on one round per person.

Triangle sandwich - classic fillings (4 triangles)

Ribbon sandwich - classic fillings (3 ribbons)

Gourmet collection - Turkish bread, baguette

Assorted sandwich selection - Triangle, Turkish, baguette mix

Signature croissant bun - Smoked chicken, cranberry, camembert

Signature croissant bun - Falafel, roast pumpkin, red pepper relish (v)

SHARE SALADS

Minimum of 10 serves per selection.

Cypriot grains, molasses pumpkin, pomegranate, smoked almonds, sherry onion pickle (gf df vg)

Desiree potato, basil chimichurri, roasted broccoli, golden pinenut (gf df vg)

Spiced roast sweet potato, charred corn, dried tomato, coriander, buttermilk dressing (gf v)

Romaine leaf, truffle pecorino, Kalbar speck, black garlic mayonnaise (gf)

Cucumber, cherry tomatoes, olives, feta, mint leaves, tomato emulsion (gf v)

Piccolo salad, crunchy legumes, fresh avocado, green goddess vinaigrette (gf df vg)

Shaved pointed cabbage, kale, asparagus, green bean, radish, herb Dijon mayonnaise (gf df v)

INDIVIDUAL SALAD BOWLS

Minimum of 10 serves per selection, maximum 2 selections.

Cypriot grains, molasses pumpkin, pomegranate, smoked almonds, sherry onion pickle (gf df vg)

Desiree potato, basil chimichurri, roasted broccoli, golden pinenut (gf df vg)

Spiced roast sweet potato, charred corn, dried tomato, coriander, buttermilk dressing (gf v)

Piccolo salad, crunchy legumes, fresh avocado, green goddess vinaigrette (gf df vg)

Add roast chicken (gf df)

Add falafel (gf df vg)

Add roast beef (gf df)

Add smoked salmon (gf df)

FRUIT

Serves approximately 10 - 15

Freshly sliced seasonal fruit (gf df vg)

CHEESE

Serves approximately 10 - 15

Australian cheeses, fruit paste, grapes, dried fruits, walnuts, lavosh, grissini (v)

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LUNCH

COLD GRAZING

Minimum 20 guests. Served on share platters buffet style for guests to help themselves.

MAINS (SELECT 2)

Smoked chicken, fresh lemon (gf df)
Roast beef rump, pesto mayonnaise (gf df)
Bay leaf corned silverside, mustard pickles (gf df)
Shaved leg ham, tomato relish (gf df)
Egg & chive salad (v)

SALADS (SELECT 2)

Fresh garden greens, verjuice dressing (gf df vg)
Mixed grains, cranberries, herbs, lemon dressing (gf df vg)
Potato, chive, mustard seed mayonnaise (gf df)

Served with freshly baked bread rolls, butter, condiments

INDIVIDUAL HOT BOWLS

Minimum order of 10 per selection, maximum 2 selections. Requires additional staffing and equipment.

Beef bourguignon, bacon, button mushrooms, smashed potato (gf df)
Spinach & ricotta pasta, rich tomato, mozzarella, salad, verjuice dressing (v)
Chicken tagine, chickpeas, mint, harissa, steamed rice (gf df)
Crumbed white fish, mushy pea, pea tendrils, fresh garden greens, verjuice dressing
Smoked eggplant, white bean, roast tomato salsa, herb dressing (gf df vg)

LUNCH BOX

Minimum order of 10 required. Individual box.

Gourmet roll (1 roll)
Chef's salad (gf df v)
Fresh fruit (gf df vg)
Sweet selection (1)

VEGAN LUNCH BOX

Minimum order of 10 required. Individual box.

Turkish, falafel, roast pumpkin, zucchini, red pepper, relish (df vg)
Pesto pasta salad, sundried tomato (df vg)
Mudcake, chocolate frosting (df vg)
Fresh fruit (gf df vg)

DAY CATERING PACKAGES

FULL DAY PACKAGE

Minimum order of 10 required.

ARRIVAL

Freshly brewed coffee, selection of traditional & herbal teas

MORNING TEA

Daily selection of sweet & savoury items (2 per person)

Freshly brewed coffee, selection of traditional & herbal teas

LUNCH

Assorted sandwich selection - Triangle, Turkish, baguette mix

Freshly sliced seasonal fruit

Freshly brewed coffee, selection of traditional & herbal teas

AFTERNOON TEA

Daily selection of sweet & savoury items (2 per person)

Freshly brewed coffee, selection of traditional & herbal teas

HALF DAY PACKAGE

Minimum order of 10 required.

ARRIVAL

Freshly brewed coffee, selection of traditional & herbal teas

MORNING OR AFTERNOON TEA

Daily selection of sweet & savoury items (2 per person)

Freshly brewed coffee, selection of traditional & herbal teas

LUNCH

Assorted sandwich selection - Triangle, Turkish, baguette mix

Freshly sliced seasonal fruit

Freshly brewed coffee, selection of traditional & herbal teas

MORNING/AFTERNOON TEA PACKAGE

Minimum order of 10 required.

Daily selection of sweet & savoury items (2 per person)

Freshly brewed coffee, selection of traditional & herbal teas

LUNCH PACKAGE

Minimum order of 10 required.

Gourmet lunch collection - Turkish bread, baguette (1 round per person)

Freshly sliced seasonal fruit (gf df vg)

Daily sweet selection (1 per person)

Freshly brewed coffee, selection of traditional & herbal teas

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READY TO MAKE YOUR EVENT ONE TO
REMEMBER?

Contact us for a quote today

(07) 3210 2281

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cuisineoncue.com

