

CATERING MENU 2022

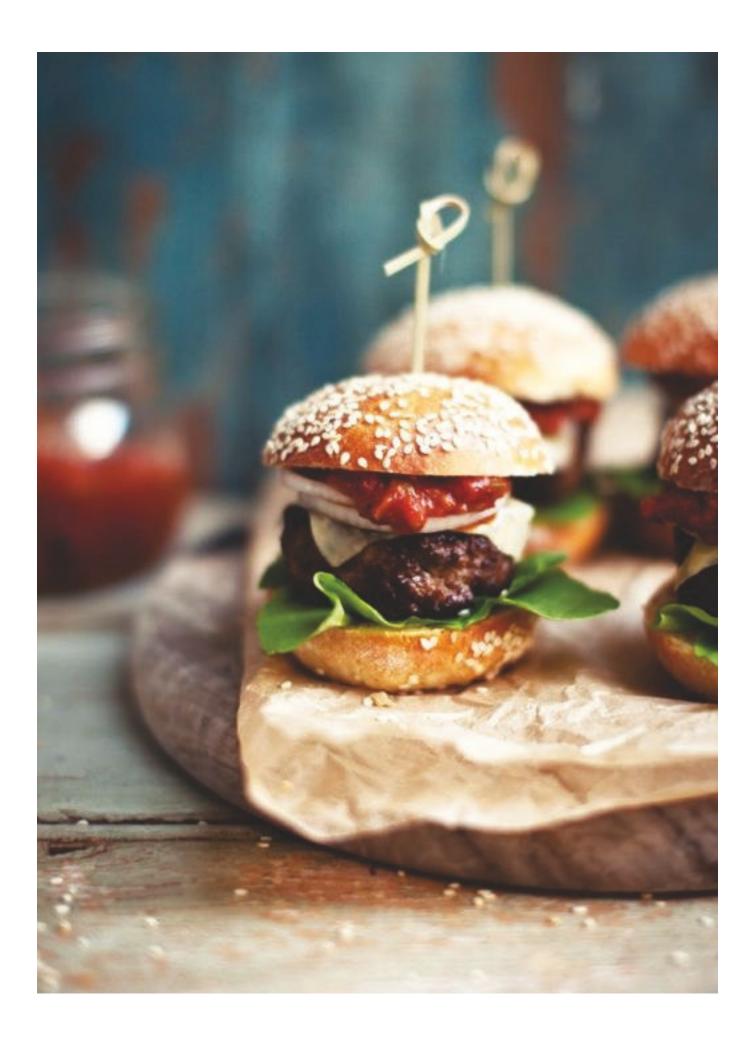


This is our catering menu.

It includes delicious foods from our restaurant menus, as well as plenty of specialty designed options that are meant to make your life easier, whether it be catering for your workplace, an event, or a private dinner.

Catering food is prepared on site at our restaurants and boxed ready to eat, all you need to do is put it on a platter and serve.

For more information on our catering services, including staff and event management. Please visit our website; www.catalinakitchen.com.au or give us a call on 1300 826 037





FINGER FOOD

(Minimum 6 pieces per item)

Spinach & Fetta Pies (v)	\$3.0 each
Little pies - lamb or chicken	\$4.2 each
Homemade Sausage Rolls w/ real tomato sauce	\$3.8 each
Mini hotdogs w/ american mustard	\$4.8 each
Vegetable arancini balls w/ lemon aioli	\$2.5 each
Peroni battered fish bites w/ tartare sauce	\$4.0 each
Calamari Cups w/ fresh rocket & aioli	\$6.0 each
Parmesan crusted chicken tenderloin w/ lemon aioli	\$3.8 each

SKEWERS

(Minimum 12 pieces per item)

Gilled Chicken skewers with garlic aioli	\$3.5 each
Lamb & rosemary skewers with tzakiki	\$4.0 each
Marinated chargrilled beef skewers w/ mustard aioli	\$4.0 each
Grilled prawns with sweet chilli	\$4.5 each

SLIDERS

(Minimum 12 pieces per item)

Egg & bacon with housemate tomato relish	\$4 each
Mini beef burger w/ special sauce	\$4 each
Chicken, avocado & aioli	\$4 each
Lamb, roasted peppers, spinach & tzakiki Tofu	\$4 each
steaks, coleslaw & sweet chilli	\$4 each





PASTRIES

(Minimum 6 pieces)

Assorted muffins	\$4.5ea
Mini crossiants	\$3.5ea
Mini danishes	\$3.5ea

INDIVIDUAL BREAKFASTS

(Minimum 6 pieces)

Housemade muesli w/ yoghurt	\$6.0ea
TLP bircher w/ fresh fruit	\$6.0ea
Acai bowls w/ fruit & granola	\$7.8ea

BREAKFAST SAVOURIES

(Minimum 6 pieces)

Ham, cheese & tomato toasties	\$6.0ea
Bacon & egg roll	\$7.0ea
Ham & cheese croissant	\$6.5ea

PLATTERS

Morning pastries platter An assortment of muffins, danishes & crossiants w/ butter & preserves

A selections of fresh seasonal fruits artfully displayed

Breakfast sandwhich platter An assortment of toasties & savoury croissants

Small \$40 (6-8ppl) Medium \$60 (15-20ppl) Large \$80 (25-30ppl)



VARIOUS SANGAS

(Minimum 10 pieces, Various Fillings)

Point Sandwhiches \$4.0ea

MINI Ciabatai Rolls \$5.0ea

Baguettes \$9.5ea

Wraps \$9.5ea

Gourmet Turkish Sandwiches \$9.5ea

BASIC SALADS

MEDIUM (5-6 PEOPLE) \$40 LARGE (10-12 PEOPLE) \$60

Greek Salad w/ tomato, cucumber, olives, onion feta cheese Potato salad w/ shaved leg ham & chives
Mixed leaf salad w/ cherry tomatoes, cucumber & vinaigrette
Roasted vegetables w/ balsamic glaze

GOURMET SALADS

MEDIUM (5-6 PEOPLE) \$60 LARGE (10-12 PEOPLE) \$80

Grain Salad w/ kale, carrots, chickpeas, cranberries, pickled onion, feta, almonds and lemon & herb dressing

Super Green Salad w/ kale, spinach, broccoli, almonds, pumpkin, beans & a maple dressing (vegan)

ADD GRILLED CHICKEN \$20 () \$35 (LARGE)







PIZZA \$18 EACH (12 inch woodfire base)

GARLIC FOCCACIA - bocconcini, garlic & oregano

MARGHERITA (v) - tomato, bocconcini, fresh basil

VEGETERIAN (v)- tomato, mozzarella, eggplant, zucchini + red peppers,

CAPRICCIOSA - tomato, bocconcini, leg ham, olives + mushroom

HAWIIAN - tomato, leg ham, pineapple + mozzarella

FOUR CHEESES - tomato, leg ham, pineapple + mozzarella

PEPPERONI - tomato, mozzarella, black olives + mild salami

PROSCUITTO - tomato, prosciutto san daniele, bocconcini, rocket + parmesan cheese

PORK SAUSAGE - white base, bocconcini, mushroom, pork & fennel sausage, parmeggiano + potato

PORK BELLY - white base, pork belly, bocconcini cheese, fig jam + fresh roquette

LAMB - slow cooked lamb shoulder, tomato, red onion, olives, spinach & tzaziki

BERLUSCONI - tomato, hot salami, pancetta, fior di latte, bocconcini, basil & fresh chilli

MUSHROOM - truffle paste, bocconcini, button, field and porcini mushrooms, parmesan, truffle oil & balsamic glaze

NUTELLA - with strawberries



CORPORATE PACKAGES

BREAKFAST

LIGHT BREAKFAST \$9pp

- Crossiants, mini danish & fresh fruit platter

BREAKFAST OF CHAMPIONS \$18pp

- Bacon & egg roll, mini muffin, protein ball & fresh fruit platter

LUNCH

INFORMAL LUNCH \$15pp

- Point sandwiches, assorted wraps & fresh fruit platter \$25pp

BOARDROOM LUNCH

- Point sandwiches, wraps, sliders, vegetable arancini + fresh fruit platter

EVENING

WORKING LATE \$16pp

-Tray lasagne, dozen arancini, large greek salad, soft drinks

HATE MY BOSS \$26pp

-Beef sliders, chicken skewers, arancini balls, greek salad, fries & fruit platter



SUSHI BAR

(Minimum 10 pieces)

Mixed	sushi	platter	(56	pieces)	\$72.C)
Handro	oll - whi	te rice			\$3.8e	a

RICE PAPER ROLLS

(Minimum 10 pieces)

Pork & prawn rice paper roll	\$4.5ea
Chicken rice paper roll	\$4.5ea
Vegetarian rice paper roll	\$4.5ea

ANTIPASTO TABLE

\$15pp

Cold meats, imported cheeses and cold delicacies, all meats are sliced fresh before the event and presented neatly, as well as slicing to demand in order to keep the station stocked throughout the event

MOBILE PIZZA

POA

Our fully self contained mobile pizzeria arrives approximately two hours prior to the event to allow us to set up and get the fire started, we begin with entrées once the guests arrive, move into mains and finish off with delicious desserts, we also box pizzas at the end of the night for your guests to take home!



WWW.CATALINAKITCHEN.COM.AU

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