



CATERING MENU

Platters to Share

each platter serves 10-12 people

- fresh market bought seasonal fruit platter \$50 / \$34 **VV DF GF**
- trio of dips served w pita chips, rice crackers & crudities \$58 **V VV DF GF**
- four cheese platter w dried fruit, almonds, turkish & rice crackers \$68 / \$40 **V GF**
 - antipasti platter w cold meats, cheeses, olives, roast capsicum pita chips & rice crackers \$78 **GF**
- continental breakfast platter w cold ham, salami, avocado, tomato, cheese, fresh fruit, bagel chips & mini croissants \$78

Cocktail Food Favourites

\$3.70 each (minimum of 10 per item) we suggest four per person as a snack

- chicken, mayo & avocado sushi rolls w pickled ginger, soy & wasabi **GF**
 - vietnamese rice paper rolls w two dipping sauces **V VV DF GF**
 - turkey, brie & cranberry puff bites
 - little quiche with ham & cheese or spinach & cheese **V**
- sweet potato & spinach sausage rolls w tomato relish **V VV DF**
 - beef & pecorino sausage rolls w tomato sauce
- cheeky chickpea & vegetable balls w vegan cheese sauce **V VV DF GF**

Grazing Greats

\$4.95 each (minimum of 10 per item) we suggest 2 as a snack or 3 for a meal

- honey-soy marinated chicken skewer **DF GF**
- mushroom, capsicum & eggplant skewer w hummus **V VV DF GF**
- cheeseburger sliders w homemade cheesy beef patty & sweet mustard pickles
 - vege burger sliders w "cheese" sauce **V VV DF**

GF = Gluten Free V = Vegetarian VV = Vegan DF = Dairy Free P = Paleo (r) = upon request



Tortilla Wraps \$11.90

cut in half – examples include:

- ham sliced off-the-bone, cherry tomato, brie, baby spinach & our basil pesto
 - salami, red onion, tomato, cheese & baby spinach
- chicken, feta, roast capsicum, baby spinach & pomegranate sauce
 - turkey, avocado, carrot, cucumber, cos & cranberry sauce **DF**
- corned beef, tomato, cucumber, rocket, mayonnaise & dijon mustard
 - pesto tossed roast vege medley w “cheese” sauce & rocket **V VV DF**

Bountiful Bagels \$9.90

cut in half – examples include:

- poached chicken, cucumber, fresh tomato & mayonnaise
 - turkey, cranberry & avocado **DF**
- corned beef, red onion, tomato & dijon mustard **DF**
 - salami, olives & cream cheese
- ham sliced off-the-bone, cheese & sweet mustard pickle
 - tomato, avocado, spinach & our basil pesto **V VV DF**

Classic Sandwiches \$7.90

cut in quarters on a mix of café sized multigrain & white – flavours may include:

- ham off-the-bone, cheese & tomato
 - turkey, cranberry & cheese
- corned beef & sweet mustard pickle
- free-range chicken, lettuce & mayonnaise
 - salami, tomato & cream cheese
 - free-range egg-mayo & lettuce **V**
 - fresh tomato, avocado & hummus **V VV DF**
- salad of lettuce, tomato, cucumber & carrot w tomato relish **V VV DF**

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Chef Steve's Sensational Soup's

\$35 per litre (serves 4) or \$38 w cups, spoons & dinner roll

- country pumpkin **VV GF**
- curried lentil **VV GF**
 - pea & ham **GF**
- chicken veloute

Bigger Better Bakes

\$9.90 per slice or \$75 per bake - serves 10

- traditional beef lasagne
- roast pumpkin, spinach & ricotta lasagne **V**
- gardeners pie (lentil) w potato & sweet potato mash **VV GF DF**
 - spanakopita (cheese & spinach) filo pie **V**
 - ham, onion & cheese frittata **V(r) GF**

Super Salads

\$12.00 for individual salad bowls or \$15.80 w free-range chicken or corned beef

\$42.00 per kilo - serves 4 as a meal or 8 as a side

- sweet pot, bacon & pepitas w feta, pecans, cranberry & cos in creamy dressing **GF**
 - mejadra - spiced lentil & crispy fried onion rice salad **VV V GF DF**
- roast eggplant, zucchini, capsicum, onion & fennel w basil pesto & rocket **VV GF DF**
 - garden salad w tomato, cucumber, carrot, red onion, cos & sprouts **VV GF DF**

Sensational Sweets

- home-made sweets platter (assorted bite sized bits serves 10-12) \$58 / \$30 **VV GF DF**
 - whole carrot cake w cream cheese icing (serves 20 - 40) \$42
- whole classic chocolate cake w chocolate buttercream icing (serves 20 - 40) \$50
 - banana, apple chunk loaf (serves 10 - 20) \$29 **VV DF**
 - pear & raspberry almond bread (serves 10 - 20) \$35 **GF**
- homemade scones w stone&lea strawberry jam & cooloola cream \$2.95 each
 - co-op classic chocolate chip biscuits \$2.75 each
 - maple & almond biscuits \$2.75 each **VV GF DF**



Morning Moments

- continental breakfast platter (serves 10-12) w cold ham, salami, avocado, tomato, cheeses, fresh fruit, bagel chips & mini croissants \$78
 - brekky wrap w bacon, cheesy scrambled egg & bbq sauce \$11.50 **GF(r)**
 - brekky wrap w mushroom, cheesy scrambled egg & spinach \$11.50 **V VV DF GF(r)**
 - avocado quesadilla – grilled folded tortilla filled w hummus & avo \$11.50 **VV GF(r)**
 - fresh fruit salad pot \$6 **VV GF**
 - granola w honey infused natural yoghurt & fresh fruit \$8.50 **GF(r) P(r)**
 - mini croissant w ham off-the-bone & cheese \$6.50
 - mini croissant w tomato, avocado & cheese \$6.00 **V**
 - oat & cranberry biscuits \$2.75 **VV DF**

Thirst Quenchers

- juices – 2 litres \$11.50, individual 350ml \$4.40
- water – individual 600ml \$3.40 or sparkling mineral water 500ml \$4.40
 - golden circle cans \$3.40 or bundaberg bottles \$4.40
 - coffee bags, assorted tea bags, milk, sugar, stirrers \$2.60pp/break
 - 100 cup hot water urn for hire \$95 (includes delivery & collection)

Hodgepodes

disposable items available upon request

- wooden knife, fork & napkin set \$0.35ea **FSC®**
- enviroboard **25cm plate** \$0.30ea, pack of 50 \$16
- double walled paper cups (hot) or clear bioplastic cups (cold) \$0.30ea
- napkins 2 ply – 10 for \$1, 20 for \$1.50, 50 for \$2.50, 100 for \$5

ADDITIONAL INFO:

- easy online ordering at www.espressotrain.com.au/catering
- we use free-range eggs & chicken, compost organic waste, are solar powered & employ people w disabilities
- we make everything fresh on the premises using mostly seasonal, fairly local top-notch ingredients
- therefore, we request four working days' notice for bakes & whole cakes
- for **small** orders [under \$1000] please order **by 10am two working days** before required
- for **large** catering events [\$1000 or more], please order **seven working days** in advance
- **gluten free wraps** are available upon request. add \$1.20 per item
- delivery to adjoining suburbs is \$15, elsewhere \$25 - \$35, delivery fee to outer regions \$60
- add 15% to delivery fee after 4pm weekdays. add 50% to delivery fee on weekends
- additional labour costs apply on weekends, please call for quote
- halal is available upon request w one week's notice & incurs a \$40 surcharge
- prices include GST