

Conference & Event Spaces Catering Menu



Breakfast

(Vegetarian options available, min. of 6)

Mini Pancakes - \$6 per serve (v)

Each stack includes pancakes, strawberry jam, fresh strawberries, and a dollop of whipped cream and is easy to eat.

Mini Waffles - \$6 per serve (v)

Choose either deconstructed with condiments or enjoy them ready to eat with whipped cream and strawberries or nutella.

English Muffins - \$9 per serve (v/a)

A classic english muffin filled with a fried egg, cheddar and house relish served with or without pork and fennel breakfast sausage.

Breakfast Rolls - \$9 per serve (v/a)

A toasted turkish roll with a fried egg, cheddar, with sriracha aioli and choose between maple-infused bacon or wilted spinach.

Breakfast Turkish Roll - \$11.50 per serve

Perfectly cooked chorizo sausage, chilli scrambled eggs, cheddar cheese, and sriracha aioli all within a fresh turkish roll.



Cakes & Pastries

(Min. order of 6)

Assorted Sweets - \$4.50 per serve (1 in each serving)

An assortment of mini slices, muffins, donuts and mini pastries.

Mini Pastries - \$6 per serve (1 in each serving)

An assortment of freshly baked danish pastries including croissants, escargot scrolls, pain au chocolats and almond croissants.

Scones - \$6 per serve

Traditional scones served with strawberry jam and whipped cream on the side.

Mini Donuts - \$4 per serve

Mini sweet donuts filled with a variety of fillings such as hazelnut chocolate, salted caramel, apple and raspberry.

Mini Cannoli - \$5 each

Crispy cannoli shells dipped in chocolate and filled with a sweet ricotta.





Breakfast Packages

(Vegetarian options available, min. of 6)

Breakfast Package 1 - \$16 per serve (v)

Treat your guests to a tempting assortment of freshly baked delights! Each guest will receive one of the following:

- Savoury Vegetable Muffins
- Sweet Danish
- Fruit Skewers

Breakfast Package 2 - \$18.50 per serve (v/a)

Enjoy the perfect sweet and savoury breakfast catering. Your guests will receive one of the following items:

- Mini Croissants: an assortment of ham & cheese, tomato & cheese croissants
- Greek Yoghurt Fruit Pots: topped with fresh and poached fruit and passionfruit puree
- Fruit Skewers

Breakfast Package 3 - \$23 per serve (v/a)

Packed with our best selling breakfast items, each guest will receive one of the following:

- Mini Belgian Waffles: topped with strawberries, cream, nutella and banana
- Freshly Baked Mini Frittata (v, g/f)
- Assorted Breakfast Sliders: a variety of fillings such as egg & bacon or egg & spinach
- Fruit Skewers

Breakfast Package 4 - \$24 per serve (v/a)

This package includes 5 different popular breakfast items and each of your guests will have 4 out of the 5 items to choose from.

Each package includes the following items:

- Breakfast Pots: an assortment of yoghurt and tapioca pudding breakfast pots with poached fruit
- Mini croissants: filled with cheese and tomato
- Breakfast Rolls: filled with egg and bacon
- Mini Fruit Danishes
- Fresh Fruit Skewers





Sandwiches & Rolls

(Vegetarian options available, min. of 6)

Mixed Sandwiches - \$11 per serve (v/a)

An assortment of white, multigrain, wholemeal, and light rye bread filled with a variety of fillings and cut into four points.

Assorted Wraps - \$13 per serve (v/a)

A light 10-inch tortilla wrap served with a variety of fillings.

Club Sandwiches - \$11 per serve (v/a)

Three slices of square bread with two layers with our signature sandwich fillings. We remove the crust and cut into 3 ribbons.

Chicken Schnitzel Ciabatta - \$13.50 per serve

A rustic roll ciabatta roll with house crumbed chicken, pickled carrot and daikon, cucumber and sriracha mayo.

Recommended 3 per person, or 1 per person with other items.



Salads

(Min. order of 6)

Garden Salad - \$9.50 per serve (v, vg)

Mixed lettuce, tomato, cucumber, shredded carrot, red onion, radicchio, parsley, capsicum and lemon dressing.

Greek Salad - \$9.50 per serve (v)

Contains cucumber, tomato, capsicum, red onion, feta, lettuce, kalamata olives and a lemon and oregano dressing.

Caesar Salad - \$9.50 per serve

Cos lettuce, streaky bacon bits, croutons, shaved parmesan, boiled free-range eggs and Caesar dressing.

Potato Salad - \$9.50 per serve (v)

Potatoes, mayonnaise, sour cream, pickles, parsley, spring onion and spices.





Lunch Packages

(Vegetarian options available, min. of 6)

Mixed Sandwiches Selection Platter - \$17 per serve (v/a)

Includes a selection of mixed sandwiches, wraps and deli rolls.

- 20% of this order will be vegetarian
- Each guest will receive 1 deli roll, .5 mixed sandwich and .5 wrap

Snack Lunch Boxes - \$15 per serve (v/a)

The perfect mix of healthy options; each box includes:

- A mini baguette
- A wrap
- A serving of fruit

(You can also include a Capi sparkling mineral water with this box)

Variety Platter - \$20 per serve (v/a)

This platter includes a selection of club sandwiches, mini ciabatta rolls and bagels.

Assortment Platter - \$23 per serve

Includes a selection of mini bao buns, southern fried chicken brioche burgers and soft shell tacos.

Lunch Combo A - \$23.50 per serve (v/a)

Includes mini ciabattas, club sandwiches, wraps and a fruit platter.

Lunch Combo B - \$27 per serve

Includes bao buns, nori rolls, rice paper rolls, mixed sandwiches and sliced fruit.

Lunch Combo C - \$29 per serve

Includes mixed sandwiches, nori rolls, sausage rolls, arancini and sliced fruit platter.

Lunch Combo D - \$29.50 per serve

Includes mini bao buns, mini gourmet salad cups, southern fried chicken burgers and sliced fruit platter.

Lunch Combo E - \$25 per serve

Includes mini banh mi, nori rolls, gourmet mini salad cups and fruit skewers.

Lunch Combo F - \$24.50 per serve

Includes club sandwiches, mini ciabatta rolls and gourmet mini salad cup.





Hot Canapés

(Vegetarian, vegan, gluten-free and dairy-free available, min. of 8)

Arancini - \$6 per serve (v, g/f)

An Italian classic - these arancini have a mushroom and white wine risotto filling.

Assorted Gourmet Pies - \$6 per serve (v/a)

A selection of gourmet mini pies including beef and red wine, chicken, leek and mushroom and cauliflower cheese.

Korean Fried Chicken - \$6 per serve (2)

Korean-style chicken fried with a panko, sesame seed and nori crumb served with a spicy mayo.

Dumplings with Soy Vinegar Sauce - \$6 per serve (vg)

These pan fried dumplings offer a vegan option for your catering.



Chicken Laksa Skewers - \$7 per serve (g/f, d/f)

Aromatic laksa spice on marinated chicken thighs, served on bamboo skewers. (Contains nuts)

Korean Fried Chicken - \$6 per serve (2)

Korean-style chicken fried with a panko, sesame seed and nori crumb served with a spicy mayo.

Mini Burgers - \$8 per serve (va, g/fa)

For a more substantial bite, these mini brioche buns come in a variety of beef, chicken & mushroom fillings. (choice of fillings can be requested)



Cold Canapés

(Vegetarian and gluten-free options available, min. of 8)

Goat Cheese Tartlets - \$6 per serve (v)

Filled with whipped goat cheese and topped with Moroccan-spiced pumpkin and pomegranate.

Confit Tomato Tartlets - \$6 per serve (v)

Confit tomato with parmesan & topped with balsamic vinegar glaze.

Smoked Salmon Crème Fraiche Cracker - \$6 per serve

Parmesan chive cracker topped with smoked salmon, crème fraiche and cucumber wasabi pearls.

Duck Pancakes - \$7 per serve (d/f)

Filled with asian spiced duck, capsicum, cucumber, chives, sesame seeds and finished with hoisin sauce.



Platters and Share Plates

(Restricted dietary options available)

Fruit Platter - \$10 per serve (v, g/f, d/f)

A healthy favourite! An assortment of freshly sliced seasonal fruits like juicy rockmelon, honeydew, crisp watermelon, sweet oranges, strawberries, passionfruit and succulent grapes.

Dips Platter - \$10 per serve (v)

A selection of dips including spicy capsicum, beetroot, tzatziki and classic hummus, served with an assortment of fresh vegetable sticks like carrots, green and red capsicum, cucumbers, and cherry tomatoes. Also included is water crackers and rustic bread.

Mediterranean Platter - \$15 per serve (v/a)

Bring the Mediterranean flavours to your office with a delicious assortment of salamis, smoked leg ham, marinated Sicilian Zucchini and eggplant, Kalamata olives, dolmades, stuffed bell peppers, marinated sheep milk feta, balsamic-infused mushrooms, a duo of delightful dips and fresh, rustic bread.



Charcuterie Platter - \$19.50 per serve (v/a)

Enjoy an array of mouthwatering ingredients! Australian prosciutto, smoked leg ham, ham hock terrine, spicy kabana, twiggy sticks, sopressa salami, pickled baby cucumber and onions, pitted kalamata olives, brie cheese, along with a selections of assorted condiments, all thoughtfully complemented by slices of rustic bread.

Asian Platter - \$20.50 per serve (v/a, g/fa)

A taste sensation of a variety of Asian treats! Including assorted nori rolls, nigiri, Vietnamese rice paper rolls and Peking duck pancakes, all served with Asian dipping sauces. Available vegetarian and gluten free on request.



Hot Buffet and Sides - Please enquire with our team

For more substantial catering options or to submit a more complex order, please get in contact with our team through collinsstreet@christiespaces.com.au



Desserts

(Gluten-free or vegan options available)

Berry Cheesecake Dessert Pot - \$10 per serve (v)

Traditional vanilla cheesecake with a tangy berry compote and biscuit layers.

Caramel Biscoff Dessert Pot - \$10 per serve (v)

Spiced apple, caramel, whipped cream and crushed Biscoff with salted caramel pearls.

Chocolate Brownie Dessert Pot - \$10 per serve (vg, g/f)

Rich chocolate vegan and gluten free brownie with berry compote, coconut mousse and freeze dried raspberries.



Dietary Requirements Key:

V = Vegetarian

V/A= Vegetarian Available

VG = Vegan

VGA = Vegan Available

D/F = Dairy Free

G/F = Gluten Free

G/FA = Gluten Free Available

N/F = Nut Free

** Extra charge of \$2 for vegan and gluten free.
Minimum order of 8 servings.