



LUNCHES

Our lunches are served with side plates & serviettes, and are professionally presented & delivered to your corporate function or venue. Vegetarians are automatically catered for, but other dietary needs must be ordered in advance.

All prices include GST, and a minimum of 10 serves per item is required. For deliveries outside the CBD or for more than one delivery, a small fee is applicable
Bon Appetite!

GOURMET SANDWICHES

Selection of roasted meats, egg, vegetarian, tuna
with condiments & salad ingredients

BAGUETTE ROLLS

Baked on our premises, soft white 25cm bread stick cut into thirds for easy eating and filled with delicious meat & salad combinations or vegetarian

TURKISH BREADS

Gourmet selections similar to our sandwiches, but with more filling

TORTILLA WRAPS

Flat bread cut in 3's with meat, vegetarian and salad fillings

DANISH OPEN SANDWICHES

Selection of beautifully presented open-faced sandwiches
on a French bread stick

BRUSHETTA

Italian char grilled bread topped with a selection of Italian ingredients
Eg basil pesto, char grilled chicken breast, salami, oven roasted tomatoes, fetta

TURKISH MELTS

Selection of deli meats and gourmet cheese with condiments
baked and served warm

GLUTEN-FREE PLATE

Selection of meats & salads served with rice crackers

FRUIT PLATTER

Sliced & decorated fresh seasonal fruits

CHEESE & FRUIT PLATTER

Selection of imported & Australian cheeses, fresh sliced fruits & cracker biscuits

TAPENADE PLATTER

2 freshly made tapenade dips with chunky breads for dipping

Spare Chef Catering

entertaining made easy



ANTI - PASTO PLATTER

A great nibbly platter with gourmet cheeses, deli meats, Kalamata olives, sundried tomatoes, tapenade, crusty bread and savoury biscuits

HOT SAVOURY PLATTER

Cocktail quiche with bacon, onion, & sundried tomato
Spinach & fetta cheese fillo pastry
Mini croissant filled with ham, cheese & tomato

MORNING / AFTERNOON TEA

Freshly baked scones with jam & cream
Homemade muffins buttered
Danish pastries – assorted sweet pastries
Homemade selection of sweet biscuits
Moist carrot cake with cream cheese icing
Banana Bread

BEVERAGES

Brewed Coffee or tea
Chilled orange juice – (6 glasses per jug)
Bottled water 600ml
Soft Drinks

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## **SUGGESTED LUNCHEON MENUS**

### **MENU 1**

Combination of Gourmet Sandwiches (6 quarters) with a variety of fillings, fresh Fruit Platter & Juice

### **MENU 2**

1 whole Baguette Roll cut in 3 with various fillings colourfully decorated & presented with fresh Fruit Platter & Juice

### **MENU 3**

Combination of Turkish breads & Tortilla wraps with selections of gourmet fillings, fresh Fruit Platter & Juice

### **MENU 4**

Healthy and Delicious Meat & Salad Noodle Box, seasonal Fruit Platter & Juice

### **MENU 5**

Combination of 2 hot finger foods (Moroccan Lamb Mini Pie topped with Sweet Potato Mash, & Spicy Pumpkin, Fetta & Spinach Fillo Pastry), Warm Turkish Melts, seasonal Fruit Platter & Juice

### **MENU 6**

Buffet Luncheon (minimum 20 people). Selection of 2 hot dishes, with Rice or Pasta, crusty buttered rolls, Tossed Garden Salad & fresh Fruit Platter & Juice