



Spring Summer Corporate Catering Menu

as of August 2019





CATERING FOR 5-12 GUESTS (PICK UP ONLY)

**If you require catering for more than 12 guests please check out the section
"Catering for 12 or more guests"**

To order:-

1. **Choose your location** (from the 2 options below)
2. **Choose from the following menu**
3. **Email your order** (24 hours notice required)

Please note:- Pre-payment is required for all catering



FOR CATERING ON MONDAY & TUESDAY

Café by The Little Gourmet Food Company

Our café is situated at 2/47 Wyndham St, Shepparton

Ph: 5858 4669

Email: cafe@tlgfc.com.au



FOR CATERING WEDNESDAY-SUNDAY

Garden Kitchen Café

Located within the Billabong Garden Complex, Shepparton

295 Numurkah Road, Shepparton

Ph: 5858 6558

Email: gardenkitchen@tlgfc.com.au

Gluten Free is available on request, a \$2.00pp surcharge applies. Vegetarian and Special dietary requirements can be catered for. Please inform our staff when placing your order of any special dietary requirement.

Catering Menu from August 2019

All Prices include GST
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Breakfast Menu

Option

Platters of:

Served Cold

House-made banana bread
(1/2 piece per person)

Served Hot

(To be delivered hot)

Scrambled egg & bacon roll w tasty cheese & house-made tomato relish (vegetarian option available)
(1 per person)

\$13.80 per person

Based on 5 - 12 guests

Morning or Afternoon Tea Menu

Option 1

Assorted freshly baked house-made slices
(3 pieces per person)

\$5.50 per person

Based on 5 - 12 guests

Option 2

Freshly baked scone w jam & fresh cream
(1 whole scone per person)

\$6.50 per person

Based on 5 - 12 guests

This option is only available at Garden Kitchen Cafe

Gluten Free is available on request, a \$2.00pp surcharge applies. Vegetarian and Special dietary requirements can be catered for. Please inform our staff when placing your order of any special dietary requirement.

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Fruit Platter

Fruit Platter Option

Fresh seasonal fruit platter for 5 guests **\$29.40**

Fresh seasonal fruit platter for 10 guests **\$42.00**

Gourmet Lunch

Option 1

Platters of:

Chicken wrap w crispy bacon, roasted pumpkin, spinach, feta, sun-dried tomato & mayo
(Based on 2 bite sized pieces per person - a wrap cut into 4)

Gourmet white sourdough sandwiches filled with:-

Ham, caramelised onion, tasty cheese & lettuce

Avocado delight w sun-dried tomatoes, feta, basil pesto, spinach, bush tucker dukkah & macadamia's **V**
(Based on 1 round per person)

\$11.95 per person

Based on 5 - 12 guests

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Gourmet Lunch

Option 2

Platters of wraps:

Double smoked ham w caramelised onion, tasty cheese & lettuce
Avocado delight w sun-dried tomatoes, feta, basil pesto, spinach, bush tucker dukkah & macadamias **V**
Chicken w crispy bacon, roasted pumpkin, spinach, feta, sun-dried tomato & mayo
(Based on 1 wrap per person)

\$11.95 per person
Based on 5 - 12 guests

Gourmet Lunch

Option 3

Platters of:

Chunky beef & veggie sausage rolls
Pumpkin, sun-dried tomato, feta & spinach arancini
(Based on 2 pieces of each canape per person)

Chicken wrap w crispy bacon, roasted pumpkin, spinach, feta, sun-dried tomato & mayo
(Based on ½ a wrap per person)

\$16.50 per person
Based on 5 - 12 guests

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Catering Menu from August 2019

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Phone 03 5821 8200 | Email: info@tlgfc.com.au | Web: www.tlgfc.com.au
Unit 5 Keppel Street, Shepparton 3630



CATERING FOR 12 GUESTS OR MORE

(DELIVERY AVAILABLE)

If you require catering for less than 12 guests please check out the section above
"Catering for 5 - 12 guests"

To order:-

1. Choose from the following menu
2. Email your order (24 hours notice required)

Please note:- Pre-payment is required for all catering





Breakfast Menu

Platters of:

Served Cold

House-made banana bread
(1/2 piece per person)

Served Hot

(To be delivered Hot)

Brekky Burger w bacon, scrambled eggs, tasty cheese, fresh spinach & house-made tomato relish
(Vegetarian option available. 1 per person)

\$13.80 per person

Based on a minimum of 12 guests

Morning or Afternoon Tea Menu

Option 1

**This option is available for delivery for 20 guests or more
Under 20 guests this option is only available for delivery with a lunch option**

Assorted freshly baked house-made slices
(3 pieces per person)

\$6.35 per person

**Based on a minimum of 12 guests
only available when delivered with a lunch option**

Option 2

Freshly baked scones w jam & fresh cream
(2 whole scones per person)

\$7.15 per person

Gluten Free is available on request, a \$2.00pp surcharge applies. Vegetarian and Special dietary requirements can be catered for. Please inform our staff when placing your order of any special dietary requirement.

Catering Menu from August 2019

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Based on a minimum of 12 guests

THE LITTLE GOURMET
FOOD COMPANY



Fruit & Cheese Platters

Fruit Platter Option

Fresh seasonal fruit platter for 10 guests **\$44.10**

Cheese Platter Option

Cheese platter with Camembert, Blue & a Warrnambool Tasty Mature Cheese served
w/ crackers, dried fruits & nuts for 10 guests **\$49.50**

Gourmet Lunch Menu

*****Please note the minimum order is for 15 people***

Option 1

Platters of:

Served Cold

Sandwiches filled w/ a selection of:

Ham w/ tasty cheese, pickles & lettuce

Creamy egg & lettuce V

Poached chicken w/ mayo, cheese, carrot & lettuce

(Based on 1½ rounds per person)

\$11.75 per person

Based on a minimum of 15 guests

Gluten Free Wrap Option (\$2 surcharge applies)

Greek style marinated chicken w/ tzatziki, tomato, onion, dill & lettuce **GF**

(1 whole wrap per person)

Dairy Free / Vegetarian / Vegan Wrap Option

Avocado, w/ beetroot chutney, roasted red peppers, pumpkin & baby spinach **DF V VG**

(1 whole wrap per person)

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Gourmet Lunch Menu

***Please note the minimum order is for 12 people*

Option 2

Platters of:

Served Cold

Wraps filled w a selection of:

Avocado, cheddar w pesto, roasted red peppers, pumpkin & baby spinach V

Double smoked ham w home-made beetroot chutney, tasty cheese & lettuce

Greek style marinated chicken w tzatziki, tomato, red onion, dill & lettuce

(Based on 1 whole wrap per person)

\$13.80 per person

Based on a minimum of 12 guests

Gluten Free Wrap Option (\$2 surcharge applies)

Greek style marinated chicken w tzatziki, tomato, red onion, dill & lettuce GF

(1 whole wrap per person)

Dairy Free / Vegetarian / Vegan Wrap Option

Avocado, w beetroot chutney, roasted red peppers, pumpkin & baby spinach DF V VG

(1 whole wrap per person)

Gluten Free is available on request, a \$2.00pp surcharge applies. Vegetarian and Special dietary requirements can be catered for. Please inform our staff when placing your order of any special dietary requirement.

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Gourmet Lunch Menu

***Please note the minimum order is for 12 people*

Option 3

Platters of:

Served Cold

Turkish rolls filled w
Salami, roasted red peppers, pesto, olives, cream cheese & lettuce
(Based on 1/3 roll per person)

Wraps filled w
Greek style marinated chicken w tzatziki, tomato, red onion, dill & lettuce
(Based on 1 piece per person)

Ancient Grain & White Sourdough sandwiches filled w a selection of:
Ham w mustard pickles, cheese & lettuce
Crispy bacon, avocado, tomato w ranch dressing & lettuce
Creamy egg & lettuce **V**
(Based on 1 round per person)

\$14.95 per person
Based on a minimum of 12 guests

Gluten Free Wrap Option (\$2 surcharge applies)

Greek style marinated chicken w tzatziki, tomato, red onion, dill & lettuce **GF**
(1 whole wrap per person)

Dairy Free / Vegetarian / Vegan Wrap Option

Avocado, w beetroot chutney, roasted red peppers, pumpkin & baby spinach **DF V VG**
(1 whole wrap per person)

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Gourmet Lunch Menu

***Please note the minimum order is for 12 people*

Option 4

Platters of:

Served Hot

(To be re-heated by client or delivered hot)

Beef & veggie handmade sausage rolls w our tomato relish

Mini zucchini, caramelised bacon & onion slice **GF**

Three cheese & sundried tomato arancini **GF, V**

(1.5 pieces of each canapé per person total 4.5 pieces per person)

Served Cold

Turkish rolls filled w

Salami, roasted red peppers, pesto, olives, cream cheese & lettuce

(Based on 1/3 roll per person)

Wraps filled w

Greek style marinated chicken w tzatziki, tomato, onion, dill & lettuce

(Based on 1/2 a wrap per person)

\$21.00 per person

Based on a minimum of 12 guests

Gluten Free / Dairy Free / Vegetarian / Vegan Wrap Option

Avocado, w beetroot chutney, roasted red peppers, pumpkin & baby spinach **DF V VG GF**

(1/2 wrap per person)

&

Cauliflower & pumpkin balls w coconut yogurt & a side salad **DF GF V**

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Finger-food Menu

***Please note the minimum order is for 20 people*

Option 5

Platters of:

Please choose 6 options from below

Served Hot

(To be re-heated by client or delivered hot)

- Beef & veggie handmade sausage rolls w our tomato relish
- Mini zucchini, caramelised bacon & onion slice **GF**
- Three cheese & sundried tomato arancini **GF V**
- Mini pumpkin, feta & spinach quiches **V**
- Salami & roasted capsicum pizza wheels

Served Cold

- Cheese & onion waffle w oven dried cherry tomato mascarpone **GF V**
- Crumpets w char grilled eggplant, red onion jam & goats cheese **V**
- Pink peppercorn chicken skewers w rocket aioli **GF**
- Smoked Salmon on a cheese & chive scone w sour cream
- Spring onion & potato pancakes w sun dried tomato, pesto, mascarpone cheese & crispy bacon **GF**
(1 piece of each canapé per person)

\$19.25 per person

Based on a minimum of 20 guests

*****Please note we need a minimum of 24 business hours' notice for this option***

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Beverages

Small Bottles - 600ml

Water ~ \$3.30 each

Bottles

Fresh Warrnambool Orange Juice ~ \$4.40 500ml bottles

Coke ~ \$5.50 each 1.25lt

Mineral water ~ \$5.50 each 1.25lt

Lemon squash ~ \$5.50 each 1.25lt

Disposable cups will be supplied unless advised

Tea and Coffee

Please note this includes a selection of herbal teas, percolated coffee plunger bags, urn, sugar, milk and disposable cups and stirrers

\$4.95 per person per session

\$7.15 per person for morning tea & lunch

\$9.90 per person for morning tea, lunch & afternoon tea

Please note we can provide crockery cups, saucers and tea spoons for an additional charge

Alcoholic Beverages

Please contact us for our selection

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Terms and Conditions

Ordering

- For a guaranteed delivery orders must be placed at least 48 business hours prior to your event.
- Please note that it may be possible for TLGFC to accept late orders up until 2pm on the business day prior to your event but this not guaranteed and will be subject to availability.

Confirmation for all orders (TLGFC, Café by TLGFC, Garden Kitchen Café)

- Confirmation will be made via email and once this is done, it means you have agreed to these terms and conditions.
- Final numbers are due 24 business hours prior to the pick-up or delivery time (if applicable)

Delivery (Available for eligible orders that meet the following criteria)

- Delivery to clients in the Shepparton, Kialla and Mooroopna areas with Gourmet Lunch order catering for 12 or more people with orders over \$200.00
- Delivery to clients in the Tatura Township is available, with orders over \$300.00

After hours and weekend delivery surcharge (TLGFC only)

- Orders delivered after 4pm Monday to Friday will incur a \$15.00 delivery surcharge
- Weekend surcharges apply to all orders. 15% for Saturday and 25% for Sunday

Payment

- Payment must be made prior unless an account is held with The Little Gourmet Food Company. Any extra charges for the food, extra staffing, extra equipment or other factors affecting the above price will be invoiced after the event and due 7 days from the invoice. Payment can be made via Cheque, Direct Debit or Credit card (there is a 1.2% surcharge on credit card transactions).

Terms and Conditions

- Any cancellation 24 hours prior to the delivery time for your event will result in 50% of the function cost being charged. Cancellations within 24 hours will incur a 100% cancellation fee.
- Reductions in numbers will not be accepted within 24 business hours before the event. Increases will be accepted up to 2pm the day prior to the event.
- For large catering orders over \$1,000.00 a 30% deposit is required upon booking. If your function is cancelled within 14 days of the event it will result in the 30% deposit being non-refundable.
- In the absence of a signed confirmation, the email confirmation will be considered acceptance of these terms and conditions.
- Breakages of crockery, glassware and equipment or losses of these items shall be charged to the client at the applicable replacement costs.
- The Little Gourmet Food Company will not be held responsible if any food contamination should occur, for any food left over after the function.

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