



CORPORATE CATERING MENU

as of 8th October 2018







The Little Gourmet Food Company
Unit 4/5 Keppel Street, Shepparton VIC 3630

Phone: 03 5821 8200

info@tlgfc.com.au www.tlgfc.com.au





Breakfast Menu Option

Platters of:

Served Cold

House-made banana bread

(1 piece per person)

Served Hot

(To be delivered Hot)

Breaky Burger <u>w</u> scrambled eggs tasty cheese, fresh spinach & house-made tomato relish (vegetarian option available)

(1 per person)

\$12.00 per person based on minimum of 12 guests (Excluding staff)

Why not add to your breakfast the following?

Fresh seasonal fruit platter for 10 guests \$38.00



For numbers under 12, this option is available for pick up at our café

See menu on FB or <u>www.tlgfc.com.au</u> Our café is situated at 2/47 Wyndham St, Shepparton Ph: 5858 4669

Prices based on Monday to Friday bookings between 7am and 4pm Prices exclude GST Prices are subject to change

Corporate Catering Menu from 8th October 2018



Morning or Afternoon Tea Menu

Option 1

Assorted freshly baked house-made slices

(3 pieces per person)

\$5.75 per person



For numbers under 12, this option is available for pick up at our café

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Option2

Freshly baked plain and fruit scones <u>w</u> jam & fresh cream (1 whole scone per person)

\$6.50 per person

Option 3

Assorted freshly baked house-made slices

(2 pieces per person)

Sandwiches filled \underline{w} a selection of: Ham \underline{w} tasty cheese, pickles & lettuce Creamy egg & lettuce V

(Based on ½ a round per person)

\$10.50 per person

**Please note the minimum order is for 12 people with any lunch selection or a

A delivery charge of \$10 will apply if ordered on its own and not delivered with a Lunch order

Gluten Free, Vegetarian and Special dietary requirements can be catered for. Please inform our staff when placing your order of any special dietary requirement.

Corporate Catering Menu from 8th October 2018

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Fruit & Cheese Platters

Fruit Platter Option

Fresh seasonal fruit platter for 10 guests \$38.00



For numbers under 10, this option is available for pick up at our café

See menu on FB or <u>www.tlgfc.com.au</u> Our café is situated at 2/47 Wyndham St, Shepparton Ph: 03 5858 4669

Cheese Platter Option

Cheese platter with Camembert, Blue and a Warrnambool Tasty Mature Cheese served with crackers, dried fruits and nuts for 10 guests \$45.00

Prices based on Monday to Friday bookings between 7am and 4pm
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Corporate Catering Menu from 8th October 2018

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



Gourmet Lunch Menu

Option 1

Platters of:

Served Cold

Sandwiches filled <u>w</u> a selection of:

Ham <u>w</u> tasty cheese, pickles & lettuce

Creamy egg & lettuce **V**Poached chicken <u>w</u> caesar dressing, shaved parmesan, crispy bacon & lettuce

(Based on 1½ rounds per person)

\$9.50 per person

Gluten Free, Vegetarian and Special dietary requirements can be catered for. Please inform our staff when placing your order of any special dietary requirement.

Gluten Free Wrap Option

Avocado delight <u>w</u> bush tucker dukkah, feta, pesto, sun-dried tomatoes, macadamias & baby spinach **GF**(1 whole wrap per person)

Dairy Free / Vegetarian / Vegan Wrap Option

Avocado delight \underline{w} bush tucker dukkah, pesto sun-dried tomatoes, macadamias & baby spinach $\mathbf{DF}\,\mathbf{V}\,\mathbf{VG}$

(1 whole wrap per person)

**Please note the minimum order is for 15 people

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Prices exclude GST
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Corporate Catering Menu from 8th October 2018



Gourmet Lunch Menu Option 2

A selection of 10" wraps as follows:

Wraps

Avocado delight <u>w</u> bush tucker dukkah, feta, pesto, sun-dried tomatoes, macadamias & baby spinach

Double smoked ham \underline{w} mustard pickles, tasty cheese & lettuce Chicken caesar \underline{w} shaved parmesan, crispy bacon & lettuce

(Based on 1 whole wrap per person)

\$11.00 per person

Gluten Free, Vegetarian and Special dietary requirements can be catered for. Please inform our staff when placing your order of any special dietary requirement.

Gluten Free Wrap Option

Avocado delight <u>w</u> bush tucker dukkah, feta, pesto, sun-dried tomatoes, macadamias & baby spinach **GF**(1 whole wrap per person)

Dairy Free / Vegetarian / Vegan Wrap Option

Avocado delight <u>w</u> bush tucker dukkah, pesto sun-dried tomatoes, macadamias & baby spinach **DF V VG**

(1 whole wrap per person)

**Please note the minimum order is for 12 people

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Corporate Catering Menu from 8th October 2018



Gourmet Lunch Menu

Option 3

Platters of:

Served Cold

Avocado delight <u>w</u> bush tucker dukkah, pesto sun-dried tomatoes, macadamias & baby spinach in roasted pumpkin sour dough rolls

Chicken caesar wrap <u>w</u> shaved parmesan, crispy bacon & lettuce (1 piece of each item per person)

Artisan Light Rye & White Sourdough sandwiches filled w a selection of:

Ham <u>w</u> mustard pickles, tasty cheese & lettuce
Turkey <u>w</u> cranberry sauce, cream cheese & lettuce
Char-grilled mediterranean vegetable <u>w</u> pesto, sun-dried tomato & lettuce **V**(Based on 1 round per person)

\$12.50 per person

Gluten Free, Vegetarian and Special dietary requirements can be catered for. Please inform our staff when placing your order of any special dietary requirement.

Gluten Free Wrap Option

Avocado delight <u>w</u> bush tucker dukkah, feta, pesto, sun-dried tomatoes, macadamias & baby spinach **GF**(1 whole wrap per person)

Dairy Free / Vegetarian / Vegan Wrap Option

Avocado delight \underline{w} bush tucker dukkah, pesto sun-dried tomatoes, macadamias & baby spinach $\mathbf{DF}\,\mathbf{V}\,\mathbf{VG}$

(1 whole wrap per person)

**Please note the minimum order is for 12 people

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Corporate Catering Menu from 8th October 2018



Gourmet Lunch Menu

Option 4

Platters of:

Served Hot

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

Homemade beef sausage rolls <u>w</u> our tomato relish Mini pumpkin, feta & spinach quiches V

Served Cold

Satay chicken skewers w roasted peanut dip **DF GF**

(1 piece of each canapé per person)

Served Cold

Avocado delight <u>w</u> bush tucker dukkah, pesto sun-dried tomatoes, macadamias & baby spinach in roasted pumpkin sour dough rolls

Chicken caesar wrap <u>w</u> shaved parmesan, crispy bacon & lettuce (Based on ½ a wrap & 1 pumpkin sour dough roll per person)

\$17.00 per person

Gluten Free, Vegetarian and Special dietary requirements can be catered for. Please inform our staff when placing your order of any special dietary requirement.

Dairy Free / Gluten Free / Vegetarian / Vegan Wrap Option

Avocado delight \underline{w} bush tucker dukkah, sun-dried tomatoes, macadamias & baby spinach

DF GF V VG

(1/2 wrap per person)

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Moroccan spiced Vegan filo parcel w coconut yogurt & a side salad **DF GF V VG**

**Please note the minimum order is for 12 people

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Corporate Catering Menu from 8th October 2018



Finger-food Menu

Option 5

Platters of

Please choose 6 options from below

Served Hot

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

Homemade beef sausage rolls <u>w</u> our tomato relish
Pumpkin, sun-dried tomato, feta & spinach arancini balls **GF V**Zucchini, bacon & onion slice **GF**Salami, olive & capsicum pizza wheels
Mini pumpkin, feta & spinach quiches **V**

Served Cold

Satay chicken skewers <u>w</u> roasted peanut dip **DF GF**Beetroot, feta & caramelised onion tart topped <u>w</u> micro herbs **V**Grilled asparagus wrapped in prosciutto <u>w</u> a lemon aioli dipping sauce **GF**Smoked trout blini <u>w</u> horseradish cream & fresh dill
Spring onion and potato pancakes <u>w</u> sour cream & fresh asparagus **GF V**

(1 piece of each canapé per person)

\$15.50 per person based on over 20 guests \$17.50 per person based on minimum of 12 guests

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

Gluten Free, Vegetarian and Special dietary requirements can be catered for. Please inform our staff when placing your order of any special dietary requirement.

**Please note the minimum order is for 12 people

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Other Dietary Options

Vegetarian Sandwich Options - FOC

Char-grilled zucchini, eggplant, roasted red capsicum, pumpkin, sun-dried tomatoes, pesto, feta & lettuce ${\bf V}$

Gluten Free Salad

House-made salad <u>w</u> poached chicken, roasted red capsicum, pumpkin, sun-dried tomatoes & rich glens poppy's dressing

\$12.00 per person

Dairy Free / Vegetarian / Vegan Option

Moroccan spiced vegan filo parcel w coconut yogurt & a side salad DF EF V VG

\$12.00 per person

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Corporate Catering Menu from 8th October 2018



Beverages

Small Bottles - 600ml

Water ~ \$3.30 each

Bottles

Fresh Warrnambool Orange Juice ~ \$6.50 each 2lt
Coke~ \$5.00 each 1.25lt
Mineral water ~ \$5.00 each 1.25lt
Lemon squash~ \$5.00 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

\$4.50 per person per session \$6.50 per person for morning tea & lunch \$9.00 per person for morning tea, lunch & afternoon tea

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

- 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 function delivery time.

Delivery

- Free delivery to clients in the Shepparton, Kialla and Mooroopna areas with orders over \$130.00. Orders less than \$130.00 incur a \$10.00 (excluding GST) delivery fee.
- Free delivery to clients in the Tatura Township, with orders over \$200.00. Orders less than \$200.00 incur a \$20.00 (excluding GST) delivery fee.
- For all other areas, our office will advise delivery cost.
- 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 a 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% surcharge on credit card transactions). Unless you have an account with us then please refer to your terms of payment.

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.

Signed Confirmation

I have read and understood all aspects of the a	above quote and similarly	note the payment terms

NAME:				
CICNED.				
SIGNED:				