



CORPORATE CATERING MENU

as of 25th February 2019







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)

Fresh seasonal fruit platter for 10 guests \$38.00

This option is only available for pick up from



Café by The Little Gourmet Food Company

Our café is situated at 2/47 Wyndham St, Shepparton Ph: 5858 4669 cafe@tlgfc.com.au

OR



Garden Kitchen Café

Located within the Billabong Garden Complex, Shepparton Ph: 5858 6558 gardenkitchen@tlgfc.com.au

Please contact the café of your choice to place your order

See menu on FB or www.tlgfc.com.au

Corporate Catering Menu from 25th February 2019



Morning or Afternoon Tea Menu

Option 1

Assorted freshly baked house-made slices

(3 pieces per person)

\$5.75 per person

Option2

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

\$6.50 per person

For numbers under 12, this option is available for pick up from



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See menu on FB or www.tlgfc.com.au

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

This option is available for delivery when incorporated with a lunch selection. Please check terms and conditions

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 25th February 2019



Fruit & Cheese Platters

Fruit Platter Option

Fresh seasonal fruit platter for 10 guests \$38.00

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

For numbers under 12, this option is available for pick up from



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Corporate Catering Menu from 25th February 2019



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**Roast beef <u>w</u> relish, cheese & 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

Poached chicken <u>w</u> pumpkin, goat's cheese, roasted red capsicum & lettuce **GF** (1 whole wrap per person)

Dairy Free / Vegetarian / Vegan Wrap Option

Pumpkin & veggie wrap <u>w</u> roasted red capsicum, pine nuts & lettuce **DF V VG** (1 whole wrap per person)

**Please note the minimum order is for 15 people

Corporate Catering Menu from 25th February 2019



Option 2

A selection of 10" wraps as follows:

Wraps

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

Double smoked ham <u>w</u> caramalised onion, tasty cheese & lettuce Poached chicken <u>w</u> sweet chilli mayo, carrot & 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

Poached chicken <u>w</u> pumpkin, goat's cheese, roasted red capsicum & lettuce **GF** (1 whole wrap per person)

Dairy Free / Vegetarian / Vegan Wrap Option

Pumpkin & veggie wrap <u>w</u> roasted red capsicum, pine nuts & lettuce **DF V VG** (1 whole wrap per person)

**Please note the minimum order is for 12 people

Corporate Catering Menu from 25th February 2019



Option 3

Platters of

Served Cold

Cracked corn sourdough roll filled \underline{w} a selection of: Pumpkin, goat's cheese, roasted red capsicum, pine nuts & lettuce VPoached chicken w sweet chilli mayo, carrot & lettuce

Artisan Light Rye & White Sourdough sandwiches filled <u>w</u> a selection of:

Shaved ham <u>w</u> pineapple & cheese

Roast beef <u>w</u> mustard pickles & lettuce

Creamy egg <u>w</u> corn, paprika, parmesan cheese & 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

Poached chicken <u>w</u> pumpkin, goat's cheese, roasted red capsicum & lettuce **GF** (1 whole wrap per person)

Dairy Free / Vegetarian / Vegan Wrap Option

Pumpkin & veggie wrap \underline{w} roasted red capsicum, pine nuts & lettuce $\mathbf{DF} \mathbf{V} \mathbf{VG}$ (1 whole wrap per person)

**Please note the minimum order is for 12 people

Corporate Catering Menu from 25th February 2019



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 caramelised bacon & onion quiches V Pumpkin, sundried tomato & feta arancini <u>w</u> dip **DF GF**

(1 piece of each canapé per person)

Served Cold

Pumpkin, goat's cheese, roasted red capsicum & lettuce in a cracked corn sour dough roll

Poached chicken w sweet chilli mayo, carrot & lettuce in a cracked corn sour dough roll (Based on ½ a wrap & 1 cracked corn 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 / Vegetarian / Vegan Wrap Option

Pumpkin & veggie wrap <u>w</u> roasted red capsicum, pine nuts & lettuce **DF V VG** (1/2 wrap per person)

&

Beet & bean pattie w coconut yogurt & a side salad **DF GF V VG**

**Please note the minimum order is for 12 people

Corporate Catering Menu from 25th February 2019



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**Mini caramelised bacon & onion quiches **V**Mini pumpkin, feta & spinach quiches **V**

Served Cold

Satay chicken skewers <u>w</u> roasted peanut dip **DF GF**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**Pumpkin scone w herb cream cheese and a slither of sun-dried tomato **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

Corporate Catering Menu from 25th February 2019



Beverages

Small Bottles - 600ml

Water ~ \$3.30 each

Bottles

Fresh Warrnambool Orange Juice ~ \$4.00 500ml bottles

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 additional charge

Alcoholic Beverages

Please contact us for our selection

Corporate Catering Menu from 25th February 2019

Prices based on Monday to Friday bookings between 8am and 4pm
Prices exclude GST
Prices are subject to change

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 Gourmet Lunch orders 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
- 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% 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 above quote and similarly note the payment terms

NAME:		 	_
SIGNED:	 	 	_

Corporate Catering Menu from 25th February 2019

PLATTERS OF FOOD

Pick up only - for groups of 5 or more

breakfast

sun-dried tomato mayonnaise

Scrambled egg & bacon roll w tasty cheese & house-made

House-made banana bread

Platters of -

\$12.00 per person based on 5 to 15 guests

piece of each per person)

omato relish

why not add

Gourmet White Sourdough Sandwiches filled with:-Ham, caramelised onion, tasty cheese and lettuce (Based on 1 piece of each item per person)

Chicken Wrap w crispy bacon, roasted pumpkin, spinach, feta &

Pumpkin, sun-dried tomato, feta & spinach arancini

(Based on 1 peice of each canape per person)

Saffron chicken skewers w lemon aioli Platters of -Chunky beef & veggie sausage rolls

Pulled Pork Wrap <u>w</u> rainbow slaw, fresh apple & tlgfc bbq sauce

sun-dried tomato mayonnaise

spi-

Based on 1 piece of each item per person)

Avocado delight w sun-dried tomatoes, feta, basil pesto, ach, bush tucker dukkah & macadamia's on sour dough

\$11.00 per person based on 5 or more guests

\$16.95 per person based on 5 or more guests

4 40

Option

afternoon tea

Fruit - Fresh seasonal fruit platter

Chicken Wrap w crispy bacon, roasted pumpkin, spinach, feta & Pulled Pork Wrap w rainbow slaw & tigfc bbg sauce

(Based on 1 round per person)

Platter for 5 guests \$28 - Platter for 10 guests \$42

Option

\$5.50 per person based on 5 or more guests

Assorted freshly baked house-made slices

Platters of

(3 bite size pieces per person)

Platter for 5 guests \$28 - Platter for 10 guests \$42 Fresh seasonal fruit platter

Please place your order 24 business hours prior

PICK WP ONLY—for growps of 5 or more

Please place your order 24 business hours prior

Please place your order 24 business hours prior groups of 5 or

Mp ONLY-for

PICK

\$6.50 per person based on 5 or more guests

Freshly baked scones, jam & cream

1 scone per person)

Prices based on Monday to Friday bookings between 8am and 4pm Prices exclude GST Prices are subject to change

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Corporate Catering Menu from 25th February 2019

Platter for 5 guests \$28 - Platter for 10 guests \$42

Fresh seasonal fruit platter

Available for pick up from Café by The Little Gourmet Food Company

Chicken Wrap w crispy bacon, roasted pumpkin, spinach, feta & Pulled Pork Wrap w rainbow slaw, fresh apple & tlgfc bbq sauce your order 24 business hours prior Pumpkin, sun-dried tomato, feta & spinach arancini \$16.95 per person based on 5 or more guests (17 - Fresh seasonal fruit platter Platter for 5 guests \$28 - Platter for 10 guests \$42 or more of 5 Saffron chicken skewers w lemon aioli Chunky beef & veggie sausage rolls (Based on 1 peice of each canape per person) (Based on 1 piece of each item per person) sun-dried tomato mayonnaise Please place spin-Chicken Wrap w crispy bacon, roasted pumpkin, spinach, feta & Please place your order 24 business hours prior gourmet lunch EF = EGG FREE Avocado delight w sun-dried tomatoes, feta, basil pesto, Platter for 5 guests \$28 - Platter for 10 guests \$42 Pick up only—for groups of 5 or more \$11.00 per person based on 5 or more guests Gourmet White Sourdough Sandwiches filled with:-VG= VEGAN ach, bush tucker dukkah & macadamia's on sour dough (Based on 1 round per person) Pulled Pork Wrap w rainbow slaw & tigfe bbq sauce lam, caramelised onion, tasty cheese and lettuce Fruit - Fresh seasonal fruit platter DF = DAIRY FREE P = PALEO V = VEGETARIAN (Based on 1 piece of each item per person) sun-dried tomato mayonnaise GF = GLUTEN FREE Option 2 scrambled egg & bacon roll w tasty cheese & house-made option 1 hours prior breakfast Pick up only - for groups of 5 or more Platter for 5 guests \$28 - Platter for 10 guests \$42 \$6.50 per person based on 5 or more guests \$5.50 per person based on 5 or more guests PICK UP ONLY—for groups of 5 or Please place your order 24 business \$12.00 per person based on 5 to 15 guests Assorted freshly baked house-made slices (3 bite size pieces per person) Platters of -Freshly baked scones, jam & cream (1 scone per person) ifternoon tea why not add Fresh seasonal fruit platter louse-made banana bread morning or omato relish I piece of each per person) Platters of -

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