

THE LITTLE GOURMET  
FOOD COMPANY



# CORPORATE CATERING MENU

*as of 27<sup>th</sup> March 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

THE LITTLE GOURMET  
FOOD COMPANY





# **CATERING FOR LESS THAN 12 PEOPLE**

*(PICK UP ONLY)*

## **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](mailto: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](mailto:gardenkitchen@tlgfc.com.au)



Catering Menu from 27<sup>th</sup> March 2019

All prices include GST  
Prices are subject to change



# **Breakfast Menu**

## ***Option***

Platters of:

### ***Served Cold***

House-made banana bread

(1 piece per person)

### ***Served Hot***

*(To be delivered Hot)*

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

(1 per person)

**\$13.80 per person**

**Based on minimum of 5 guests & up to 12 guests**

**Gluten free available on request, \$2.00 per person surcharge applies**

# **Morning or Afternoon Tea Menu**

## ***Option 1***

Assorted freshly baked house-made slices

(3 pieces per person)

**\$5.50 per person incl GST**

**Based on minimum of 5 guests & up to 12 guests**

**Gluten free available on request, \$2.00 per person surcharge applies**

## ***Option 2***

*(This option is only available at Garden Kitchen Cafe)*

Freshly baked plain and fruit scones w jam & fresh cream

(1 whole scone per person)

**\$6.50 per person**

**Based on minimum of 5 guests & up to 12 guests**

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# Fruit Platters

## *Fruit Platter Option*

Fresh seasonal fruit platter

5 guests \$29.40

10 guests \$44.10

# Gourmet Lunch

## *Option 1*

Platters of:

Chicken wrap w crispy bacon, roasted pumpkin, spinach, feta & sun-dried tomato mayonnaise

Pulled pork wrap w rainbow slaw & TLGFC bbq sauce

(Half a wrap per person)

Gourmet white sourdough sandwiches filled with:-

Ham, caramelised onion, tasty cheese and lettuce

Avocado delight w sun-dried tomatoes, feta, basil pesto, spinach, bush tucker dukkah & macadamia's

(Half a round per person)

**\$11.90 per person**

**Based on minimum of 5 guests & up to 12 guests**

**Gluten free available on request \$2.00 per person surcharge applies**

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Unit 5 Keppel Street, Shepparton 3630



# **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 & macadamia's

Chicken wrap w crispy bacon, roasted pumpkin, spinach, feta & sun-dried tomato mayonnaise

(1 wrap per person)

**\$11.95 per person**

Based on minimum of 5 guests & up to 12 guests

Gluten free available on request, \$2.00 per person surcharge applies

# **Gourmet Lunch**

## ***Option 3***

Platters of:

(Pick up hot or re-heat)

Chunky beef & veggie sausage rolls

Saffron chicken skewers w lemon aioli

Pumpkin, sun-dried tomato, feta & spinach arancini GF

(1 piece of canape per person)

Chicken wrap w crispy bacon, roasted pumpkin, spinach, feta & sun-dried tomato mayonnaise

Pulled pork wrap w rainbow slaw, fresh apple & TLGFC bbq sauce

(Half a wrap per person)

**\$17.95 per person**

Based on minimum of 5 guests & up to 12 guests

Gluten free available on request, \$2.00 per person surcharge applies

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# **CATERING FOR 12 PEOPLE OR MORE**

*(DELIVERY AVAILABLE)*

## **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**

THE LITTLE GOURMET  
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*The Little Gourmet Food Company*

5 Keppel St, Shepparton

Ph: 5821 8200

Email: [info@tlgfc.com.au](mailto:info@tlgfc.com.au)

Catering Menu from 27<sup>th</sup> March 2019

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## **Breakfast Menu**

### ***Option***

Platters of:

#### ***Served Cold***

House-made banana bread

(1 piece per person)

#### ***Served Hot***

(To be delivered Hot)

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

(1 per person)

**\$13.80 per person based on minimum of 12 guests**

## **Morning or Afternoon Tea Menu**

### ***Option 1***

Assorted freshly baked house-made slices

(3 pieces per person)

**\$6.35 per person based on minimum of 12 guests**

### ***Option 2***

Freshly baked plain and fruit scones w jam & fresh cream

(1 whole scone per person)

**\$7.15 per person based on minimum of 12 guests**

Catering Menu from 27<sup>th</sup> March 2019

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## **Fruit & Cheese Platters**

### *Fruit Platter Option*

Fresh seasonal fruit platter for 10 guests \$44.10

### *Cheese Platter Option*

Cheese platter with Camembert, Blue and a Warrnambool Tasty Mature Cheese served with crackers, dried fruits and 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**

Roast beef w relish, cheese & lettuce

(Based on 1½ rounds per person)

\$10.45 per person based on minimum of 15 guests

*Gluten Free, Vegetarian and Special dietary requirements can be catered for. A surcharge of \$2.00 per person applies. Please inform our staff when placing your order of any special dietary requirement.*

### *Gluten Free Wrap Option (\$2 surcharge applies)*

Poached chicken w pumpkin, goat's cheese, roasted red capsicum & lettuce **GF**

(1 whole wrap per person)

### *Dairy Free / Vegetarian / Vegan Wrap Option (\$2 surcharge applies)*

Pumpkin & veggie wrap w roasted red capsicum, pine nuts & lettuce **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

A selection of 10" wraps as follows:

### Wraps

Avocado delight w bush tucker dukkah, feta, pesto, sun-dried tomatoes & pumpkin  
Double smoked ham w caramelised onion, tasty cheese & lettuce  
Poached chicken w sweet chilli mayo, carrot & lettuce  
(Based on 1 whole wrap per person)

**\$12.10 per person based on minimum of 12 guests**

*Gluten Free, Vegetarian and Special dietary requirements can be catered for. A surcharge of \$2.00 per person applies. Please inform our staff when placing your order of any special dietary requirement.*

### Gluten Free Wrap Option (\$2 surcharge applies)

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

### Dairy Free / Vegetarian / Vegan Wrap Option (\$2 surcharge applies)

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

Catering Menu from 27<sup>th</sup> March 2019

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# Gourmet Lunch Menu

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

## **Option 3**

Platters of:

Served Cold

Cracked corn sourdough roll filled w a selection of:  
Pumpkin, goat's cheese, roasted red capsicum, pesto, pine nuts & lettuce V  
Poached chicken w sweet chilli mayo, carrot & lettuce

Artisan Light Rye & White Sourdough sandwiches filled w a selection of:  
Shaved ham w pineapple & cheese  
Roast beef w mustard pickles & lettuce  
Creamy egg w corn, paprika, parmesan cheese & lettuce V

(Based on 1 round per person)

**\$13.75 per person based on minimum of 12 guests**

*Gluten Free, Vegetarian and Special dietary requirements can be catered for. A surcharge of \$2.00 per person applies. Please inform our staff when placing your order of any special dietary requirement.*

### **Gluten Free Wrap Option (\$2 surcharge applies)**

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

### **Dairy Free / Vegetarian / Vegan Wrap Option (\$2 surcharge applies)**

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

Catering Menu from 27<sup>th</sup> March 2019

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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)*

Homemade beef sausage rolls w our tomato relish

Mini caramelised bacon & onion quiches **V**

Pumpkin, sundried tomato & feta arancini w 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 wrap

(Based on ½ a wrap & 1 cracked corn sour dough roll per person)

**\$18.70 per person based on minimum of 12 guests**

*Gluten Free, Vegetarian and Special dietary requirements can be catered for. A surcharge of \$2.00 per person applies. Please inform our staff when placing your order of any special dietary requirement.*

### Dairy Free / Vegetarian / Vegan Wrap Option (\$2 surcharge applies)

Pumpkin & veggie wrap w roasted red capsicum, pine nuts & lettuce **DF V VG**

(1/2 wrap per person)

&

Sweet potato & lentil pattie w coconut yogurt & a side salad **DF GF V VG**

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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)*

Homemade beef sausage rolls w 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 w roasted peanut dip **DF GF**  
Smoked trout blini w horseradish cream & fresh dill  
Spring onion and potato pancakes w 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)

\$19.25 per person based on minimum of 20 guests

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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 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

### **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% 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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