

THE  
CATERER  
A SYDNEY COMPANY



**THE WORKING LUNCH MENU**

[thecaterersydney.com.au](http://thecaterersydney.com.au)

02 9693 1444

# WORKING LUNCH MENU

## SANDWICH SELECTIONS

*(This is a sample selection. Please ask about our daily selection)*

*Sandwiches made using an assortment of thick cut white & brown bread, artisan sourdough, baguettes, damper rolls & wraps. Gluten free bread available.*

Poached chicken, smoked almond, avocado, watercress & lemon mayonnaise

Indian spiced chicken, cucumber, carrot, mint & mango aioli

The Waldorf – poached chicken, walnuts, celery, watercress & lemon mayonnaise

White cut chicken, pickled zucchini, avocado, rocket & green goddess mayonnaise

Mexican spiced chicken, grilled corn, chipotle & almonds

Roast turkey, cranberry sauce, Swiss cheese & avocado

Double smoked leg ham, cheddar tomato kasundi & large leaf rocket

Smoked leg ham w cheddar, piccalilli & large leaf rocket

Double smoked leg ham, cheddar, rocket pesto, fresh tomato & watercress

Italian sopressa salami, fresh ricotta, oregano, marinated eggplant & rocket

Parma ham, slow roasted peppers, basil & feta

Smoked beef, house made coleslaw & American mustard mayonnaise

Rare wagyu beef, aged cheddar, onion jam & large leaf rocket

Rare roast beef, cheddar, caper onion mayonnaise, roasted mushrooms & rocket

Italian bresaola, mozzarella, rocket & semi dried tomato pesto

Country style meat loaf, cheddar, tomato relish & large leaf rocket

Italian tuna salad w fresh tomato, butter lettuce & lightly pickled onion

Smoked salmon w preserved lemon mayo, watercress & cucumber pickle

Italian tuna, marinated feta, tomato & rocket

Smoked salmon, dill crème fraiche, baby capers & watercress

Curried egg salad, chives, shallot & mayonnaise (V)

'Classic salad sandwich' – beetroot, carrot, tomato, roasted eggplant & rocket (V)

Roast pumpkin, hummus, feta, purple kale slaw & roasted Spanish onion (V)

Roasted beetroot, Meredith Farm Persian feta, large leaf rocket & roasted onion (V)

# WORKING LUNCH MENU

## SEASONAL SALAD SELECTION

*(Minimum order 10 portions per salad)*

*All salads are made using seasonal ingredients, and therefore change regularly.*

*We will inform you about our weekly salads.*

Roasted pumpkin & sweet potato w farro, shredded kale, dried cranberry, parsley & dukkah (V)

Ancient grain salad of lentils, quinoa, freekeh, currants, almonds, coriander & pomegranate (V)

Salad of shaved & fried Brussel sprouts w baby cos, radicchio, red delicious apple & candied walnuts (V,GF, DF)

Roasted beetroot, torn radicchio, winter citrus, pomegranate, mint & toasted seeds (V, GF, DF)

Shaved & chargrilled broccoli salad w crisp prosciutto, chickpeas, chilli, lemon & toasted almonds (GF)

Asian salad of chargrilled purple cabbage w Thai basil, coriander, lemongrass & kaffir lime dressing (V, GF)

Chipotle chicken salad w grilled corn, black beans, avocado, corn chips & coriander (GF, DF)

Roasted parsnip & cauliflower salad w fried chickpeas, fresh herbs, almonds & yoghurt dressing (V, GF)

White cut chicken salad w soba noodles, Chinese broccoli, Asian mushrooms & green Nam Jim (DF)

Chargrilled broccoli w lentils, shaved fennel, hazelnuts, goats curd & preserved lemon (V,GF)

Orecchiette pasta salad w Italian tuna, broccolini, basil pesto, roasted cherry tomatoes, olives & lemon

Poached free range chicken, apple, kohlrabi, candied walnuts, parmesan, parsley & buttermilk dressing (GF)

Caramelised eggplant salad w roasted zucchini & peppers, pomegranate molasses & mint (V, GF, DF)

Winter 'tabouli' - Roasted baby carrots w cracked wheat, chopped parsley, watercress & coriander (V)

Seasonal slaw of witlof, purple cabbage, radish, fennel, feta, orange & parsley (V)

Harissa lamb salad w chickpeas, currants, shaved cabbage, almonds, fried eggplant & coriander (GF, DF)

Roasted wedges of spiced pumpkin w saffron yoghurt, coriander, toasted seeds & fried kale (V, GF)

Persian cauliflower salad w pomegranate seeds, cumin, labne, parsley, mint & tamari almonds (V, GF)

Salad of winter leaves, roasted pear, blue cheese & candied walnuts (V, GF)

Seasonal slaw of radicchio, celeriac, apple, witlof, candied walnuts & sherry vinaigrette (V, GF, DF)

Rare beef salad w vermicelli noodles, wood ear mushrooms, chilli, sesame, bean shoots & coriander (V, GF)

Classic Caesar w baby romaine, shaved parmesan, pancetta, sourdough croutons & house made Caesar dressing

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3/25 Ossary Street, Mascot NSW 2020

# MORNING & AFTERNOON TEA

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(minimum order 20 per item)

### SWEET ITEMS

Miniature seasonal handmade muffins - flavours may include:

*Blood plum; Raspberry, hazelnut & white chocolate; caramelised banana & coconut  
(Flavours change weekly depending on seasonality of produce)*

Miniature artisan pastries – May include a selection from the following:

*Pain au raisin, pain au chocolate, almond croissant & assorted fruit danishes*

Miniature seasonal handmade friands – flavours may include:

*Blueberry & lemon; Rhubarb & pistachio; Strawberry & lavender  
(Flavours change weekly depending on seasonality of produce)*

Freshly baked buttermilk scones w raspberry, strawberry or apricot jam & clotted cream

Individual Belgian chocolate & hazelnut brownies

Miniature lime & polenta cakes w coconut icing & candied lime (GF)

Blackcurrant & almond cakes w organic honey frosting (GF)

Miniature apple & cinnamon doughnuts

Individual banoffee tarts

Black sesame tea cakes w dark chocolate ganache (GF)

Miniature carrot & cinnamon cakes w maple cream cheese frosting (GF)

Miniature caramelised pecan & mascarpone tarts

Flourless Belgian dark chocolate cakes w chocolate & orange ganache (GF)

Individual baked passionfruit slice

Dried fig, hazelnut, oat & raw honey bar (DF)

Raw caramel slice w coconut, date & almonds (DF, GF)

Macadamia, date, cacao & organic honey power bar (DF, GF)

Traditional miniature strawberry & white chocolate lamingtons

Miniature poached quince & frangipane clafoutis (GF)

Handmade choux bun w Belgian chocolate & hazelnut crème patisserie

Assorted macarons; Strawberries & cream, lime & coconut, raspberry & white chocolate (GF)

### INDIVIDUAL GLASSES

Cacao & almond chia puddings w strawberries & roasted coconut (GF, DF)

Greek yoghurt & organic granola w local honey, toasted seeds & poached blueberries

Coconut & fresh lime tapioca puddings w lychee, passionfruit & lemon balm (GF, DF)

Activated bircher muesli w roasted rhubarb, strawberries & roasted almonds

# MORNING & AFTERNOON TEA

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(minimum order 20 per item)

### SAVOURY ITEMS

Cherry tomato tart tatin w balsamic glaze & basil cress (V)

Roasted pumpkin, feta & sage tarts (V)

Wholemeal crepe roulade w smoked salmon, crème fraiche, cucumber & caviar

Zucchini, soft herb & aged parmesan frittatas (V, GF)

Mini bacon & egg frittatas w tomato, parsley & parmesan (GF)

Miniature corn fritters w avocado, chipotle, lime & coriander (V, GF)

Miniature chicken waldorf finger sandwiches w celery, apple & walnuts

Ricotta, spinach, chicory & pine nut sausage rolls (V)

Fried potato hash w gentleman's relish & slow roasted cherry tomato (V, GF, DF)

Miniature pancetta & egg tarts w fresh herbs

Cornbread savoury muffins w whipped sour cream, old bay spice & zucchini pickle (V, GF)

Fried zucchini hash w smoked salmon, horseradish cream, baby capers & cress from our garden (GF)

### CROISSANTS, GLAZED BRIOCHE BUNS & BAGELS

Shaved leg ham, smoked cheddar & tomato kasundi croissants

Roasted mushroom, goats curd, thyme & parmesan croissants (V)

Glazed brioche buns w grilled chorizo, egg omelette, wilted spinach & caramelised onion

Glazed brioche buns w smoked salmon, horseradish crème fraiche & watercress

Poppy seed bagels w smoked turkey, cranberry & Swiss cheese

Sesame bagels w smoked wagyu beef, American mustard mayo & wild rocket

Glazed brioche buns w leg ham, gentleman's relish, smoked cheddar & watercress

*Prices are exclusive of GST and there is a minimum order of \$1000 + GST  
Please note that there is a \$50 delivery fee attached to all orders within the CBD  
and this may vary outside of the CBD area.*

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