

[ca•ter•ing] *-noun*

Breakfast Package 1 \$72.00 per platter

A great selection of mini ciabatta rolls with fresh breakfast fillings served cold

Zaatar Halloumi and Mushroom (V) (5)

Ham, Smoked Provolone, Tomato (5)

Egg and Bacon Omelette (5)

Breakfast Package 2 \$72.00 per platter

A great selection of mini brioche rolls with fresh breakfast fillings served warm

Fried egg, bacon, tomato relish (5)

Avocado, tomato, spinach (V) (5)

Zaatar Halloumi and Mushroom (V) (5)

The Velvet Muffin Platter (12) \$35.00 per platter

Assorted platter of fresh baked mini muffins - chocolate hazelnut, wild berry, apple granola and Lemon

Ultimate Pastry Platter (15) \$62.00 per platter

Our very own signature platter that you can't go past

Signature red velvet mini croissants with nutella (5)

Assorted mini muffins (5)

Classic French and Italian pastry's (5)

Mini Croissant Package (18) \$69.00 per platter

A stable favourite at Red Velvet Catering and without compromise the most popular

Provolone and Ham (6)

Tomato and Avocado (6)

Mushroom and Halloumi (6)

Yoghurts and Fruit (150ml) (10) \$46.00 per platter

House muesli, coconut yoghurt, fresh seasonal berries (5)

Seasonal fruit diced, passionfruit, caramelized almonds,

vanilla yoghurt (5)

Avo Tomato Dipper (10) \$80.00 per platter

Fresh seasoned mashed avocado, tomato salsa, pomegranate, toasted almonds with bread fingers

Fruit Platter

Small Fruit Platter \$46.00

Large Fruit Platter \$82.00

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The Ultimate Breakfast Platter (38) \$172.00 per platter

House Granola, Yoghurt, berry compote (6)

Seasonal Fruit Skewers (8)

Signature Red Velvet Croissant with Nutella (4)

Assortment of mini muffins (8)

Provolone and Ham mini Croissants (6)

Tomato and Avocado mini Croissants (6)

Scone Platter (12) \$50

Served with jam and cream

Fresh Fruit and Nutella Fondue (25 pieces) \$127.00 per platter

A selection of strawberries and bananas on a stick to indulge with Nutella

The Muffin Platter (12) \$60

Assorted platter of fresh baked large muffins - chocolate hazelnut, wild berry, apple granola and Lemon

The Italian Job (32) \$143.00 per platter

An exquisite selection of Italian pastries, cakes, tartlets and biscotti

Ricotta Cannoli (6)

Fruit Tarts (6)

Clam Shells (4)

Assorted biscotti (16)

SALADS

Small: **\$50.00** per platter Large: **\$70.00** per platter

- Black rice, turmeric chickpea, rocket, grains with lemon and pistachio
- Pulled lamb, sweet potato, spanish onion, fetta, lentils, rocket
- Roasted pumpkin, spinach, beetroot, fetta with herb balsamic dressing
- German potato, spanish onion, crispy bacon, parsley with lemon mayo
- Penne pesto, tomato, rocket, almonds and basil
- Moroccan spiced rice, almonds, walnuts, raisins, capsicum, parsley, shallots, citrus dressing
- Chefs wicked quinoa tabouleh and sumac chicken
- Tunisian Cous Cous, Raisins, roasted pumpkin, cabbage, honey mustard, pepita

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INDIVIDUAL OPTIONS (Min 8)

Sweet Items

- Baby assorted Danish pastry **\$3.45**
- Baby lamington **\$4.00**
- Mini assorted muffins **\$3.25**
- Cocktail croissant with jam and butter **\$3.25**
- Classic chocolate brownie finger **\$4.35**
- Double chocolate mini muffin **\$4.35**
- Mini fruit salad pot **\$5.50** (DF, GF)
- Mini fruit skewer **\$4.65**
- Assorted little yoghurt pots **\$5.50**
- Baby banana bread topped with raspberries **\$3.85**
- Yoghurt cups, mixed berry compote **\$3.85**
- Yoghurt cups with muesli and fruit **\$4.40**
- Banana bread with raspberries **\$4.95**
- Mixed berry friands **\$4.40**
- Vegan coconut, bircher muesli, passionfruit, berries **\$8.80**
- Red Velvet Signature **\$6.00**
- Chocolate Raspberry cake **\$7.50** VG
- Turkish delight **\$7.50** VG
- Passionfruit cream pie **\$7.50** VG
- Caramel Slice **\$7.50** VG
- Snickers slice **\$7.50** VG
- Lemon turmeric slice **\$7.50** VG
- Coconut bounty slice **\$7.50** VG
- Strawberries and cream slice **\$7.50** VG

Savoury Items

- Baby brioche with double smoked ham and Brie **\$4.50**
- Baby brioche with smoked salmon, capers and dill cream cheese **\$4.50**
- Mini sweet potato, feta and sundried tomato frittata **\$3.25** (GF,V)
- Mini ham and Swiss cheese croissants **\$4.25**
- Mini croissant with provolone, tomato and spinach **\$4.00** (V)
- Sweet potato, feta & spinach quiche **\$3.85**
- Plain scone jam & cream **\$6.00**
- Bacon & Egg Rolls with tomato chutney **\$6.50**
- Soft milk bun roll with mushroom, zucchini, tomato & basil pesto **\$5.00**
- Mini Egg and Bacon Wrap with spinach **\$6.50**
- Pork and Fennel Sausage roll **\$4.50**
- Mini Beef artesian pies **\$4.50**
- Beetroot and Feta Arancini **\$1.50** each (Minimum 25 pcs)
- Wild Mushroom and truffle arancini **\$1.50** (minimum 25 pcs)

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Our lunch packages offer a great variety of breads, fillings and finger food combos to keep even the fussiest customer happy.

FINGER FOOD PACKAGES

Choice of 3, 4 or 6 items per person from our finger food menu served on platters to share

Choice of 3 items - 3 pieces per person - **\$13**

Choice of 4 items - 4 pieces per person - **\$20**

Choice of 6 items - 6 pieces per person - **\$27**

Cold Finger Food

- Vegetarian rice paper rolls (V, DF, GF)
- Chicken and herb rice paper roll (GF)
- Assorted nori rolls and sushi pieces
- Peking duck pancake
- Smoked salmon tart
- Basil, tomato and bocconcini skewer (V, GF)
- Olive, basil and cherry tomato skewer (V, GF, DF)
- Sweet potato, fetta and sundried tomato frittata (V, GF)
- Dolmades, stuffed vine leaves (V, GF, DF)
- Goat cheese tartlet with caramelised onion (V)

Hot Finger Food

- Pesto and bocconcini mini pizza (V)
- Moroccan spiced meatballs
- Satay chicken skewer
- Beetroot and Ricotta arancini's with aioli
- Italian herb schnitzel bites
- Spinach and cheese filo (V)
- Sundried tomato and feta quiche (V)
- Mini classic sausage roll
- Mini classic beef pie
- Edamame Dumplings
- Mini bbq pork buns
- Spinach and tofu dumplings
- Crispy peaking duck spring rolls

***Any canape "*function*" will need a chef (supplied by noun catering) at a rate of \$80 per hour with a minimum of 6 hours.**

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SANDWICHES

Individual selection of sandwiches, rolls, wraps and international breads. We recommend 1.5 sandwiches per person, unless otherwise stated. All our sandwiches come with 20% vegetarian fillings.

Gourmet international breads **\$9.85** each
Our bestselling range - assorted including baguettes, ciabatta, wraps, sourdough loaves and fingers filled with delicious gourmet fillings.

Gourmet triangle sandwiches **\$8.25** each
Gourmet fillings with an ever changing variety served on premium breads, including soy and linseed, dark rye, wholemeal and classic white. Cut into quarters.

Fresh baked baguettes with classic fillings **\$9.85** each
Baked fresh daily, these French baguettes are filled with our range of fillings.

Lebanese wraps **\$8.65** each
Soft, fresh wraps filled with gourmet fillings and cut in half. A delicious lighter lunch.

To make your catering order please contact
Noun. @
welcome@cafenoun.com

All orders must be placed by 3pm
for orders required the following day.



www.cafenoun.com

