

FINGER FOODS

GF - Gluten free, DF - Dairy free, V - Vegan, NF - Nut free

**HEARTY SANDWICHES OR ROLLS** *minimum of 6, each type*

Bread options – large ciabatta roll (C), kumara sourdough (S), pide (P), five grain (G) OR gluten free sandwich (GF - \$10.00)	\$15.50
Free range basil pesto chicken, mozzarella truffle	_____
Free range coronation chicken, ricotta, mango, almonds	_____
Free range ham, smashed egg, parmesan, chowchow NF	_____
Sirloin, caramelized onion, avocado, horseradish aioli NF, DF	_____
Roast lamb, mint jelly, fresh tomato, olives, edam cheese NF	_____
Smoked salmon, cream cheese, avocado, capers, pesto	_____
Roast beetroot, cashew cream, artichoke, avocado VEGAN	_____
Roasted capsicum, avocado, ricotta, sundried tomato pesto VEGE	_____
OR Gluten free sandwich \$10.00 - cut in 1/2 _____ / Add details here _____	

	Clubs (4)	Fingers (3)
Free range basil pesto chicken, mozzarella truffle	_____	_____
Free range coronation chicken, ricotta, mango, almonds	_____	_____
Free range ham, smashed egg, parmesan, chowchow NF	_____	_____
Sirloin, caramelized onion, avocado, horseradish aioli NF, DF	_____	_____
Roast lamb, mint jelly, fresh tomato, olives, edam cheese NF	_____	_____
Smoked salmon, cream cheese, avocado, capers, pesto	_____	_____
Roast beetroot, cashew cream, artichoke, avocado VEGAN	_____	_____
Roasted capsicum, avocado, ricotta, sundried tomato pesto VEGE	_____	_____
OR Gluten free sandwich \$10.00 - cut in 1/2 _____ / Add details here _____		

**SAVOURIES** *minimum of 10, each type Send warm \_\_\_\_\_ or cold for heating \_\_\_\_\_*

Free range pork, apple & sage sausage rolls, plum relish NF	\$4.60 _____
Beef pies, tomato relish NF	\$4.60 _____
Lamb pies, mint jelly NF	\$4.60 _____

**QUICHES** *minimum of 10 each type (Note our GF pastry contains almonds so it's not NF). Send warm \_\_\_\_\_ or cold for heating \_\_\_\_\_.*

Vine tomato, creamy feta, artichoke, kalamata olives NF	\$4.30 _____	GF \$4.60 _____
Roasted beetroot, goats cheese, basil pesto, honey	\$4.30 _____	GF \$4.60 _____
Sauteed mushrooms, blue cheese, caramelised onion, truffle NF	\$4.30 _____	GF \$4.60 _____
Chorizo, potato, ricotta, chilli jam NF	\$4.30 _____	GF \$4.60 _____

**VIETNAMESE RICE PAPER ROLLS W/ LIME DIPPING SAUCE** *min of 12, each type (All contain avocado, cucumber & cashews)*

Coconut free range poached chicken GF, DF	\$4.30 _____
Sautéed prawn GF, DF	\$4.30 _____
Miso shiitake mushroom GF, DF, VEGAN	\$4.30 _____

**ADD SMALL COMPOSTABLE PLATES** - \_\_\_\_\_ +0.20

**ADD LARGE COMPOSTABLE PLATES** - \_\_\_\_\_ +0.30

**ADD BAMBOO FORKS** - \_\_\_\_\_ +0.10c / **KNIVES** - \_\_\_\_\_ +0.10c

**ADD SERVING ITEMS TO MY ORDER/ AS APPROPRIATE** \$2.00 per item \_\_\_\_\_ (Yes)

ORDERING DETAILS

Catering date \_\_\_\_\_ Time required \_\_\_\_\_ Name + phone number \_\_\_\_\_

Collection from Catroux (Y/N) \_\_\_\_\_ OR Delivery to \_\_\_\_\_

Catroux platters \$2/platter hire \_\_\_\_\_ OR boxed \_\_\_\_\_. I will return the platters the next day by 10:30am (Y/N) \_\_\_\_\_

OR Catroux to collect the same day 3-5pm (Y/N) \_\_\_\_\_ OR 8.30-10.30am the next day (Y/N) \_\_\_\_\_. Hand written menu cards (Y/N) \_\_\_\_\_

Platters will be cleaned (Y/N) \_\_\_\_\_ (a \$3 per item charge will apply to dirty). Napkins (Y/N) \_\_\_\_\_.

**ORDER DEADLINE IS 12NOON, 2 BUSINESS DAYS PRIOR, UNLESS FULLY BOOKED (REFER WEBSITE).**

PROTEINS

These are cooked by us & chilled ready to serve, unless stated ie. hot dishes.  
All designed to be shared food.

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<b>SALMON</b> <i>minimum of 6, each type if skewers or fillets</i>	50g skewer \$7.00	120g fillet \$12.50	1.8kg side \$165.00
Miso, ginger & sesame with sweet chilli <b>GF, DF, NF</b>	_____	_____	_____
Teriyaki with Japanese wasabi mayonnaise <b>GF, DF, NF</b>	_____	_____	_____
<b>PRAWN COCKTAIL</b> <i>(serves 8-10)</i>			\$90.00
Large prawns (30), crisp iceberg lettuce, thousand island dressing, avocado, celery salt <b>GF, NF</b>			_____
<b>FREE RANGE CHICKEN</b> <i>minimum of 6, each type whole breasts come sliced</i>	100g skewer \$7.50	whole breast \$15.00	
Feta & basil pesto with truffle aioli <b>GF</b>	_____	_____	
Dukkah with sundried tomato pesto <b>GF</b>	_____	_____	
Moroccan with yuzu yoghurt <b>GF, NF</b>	_____	_____	
Satay with peanut sauce <b>GF, DF</b>	_____	_____	
Chicken koftas with spicy sauce <i>(contains fish sauce)</i> <b>GF, DF, NF</b> cold _____ or warm _____			\$6.00 _____
<b>STUFFED FREE RANGE CHICKEN BREASTS</b> <i>minimum of 4, each type served sliced, feeds 2- 3</i>			\$21.00
Goats cheese, parmesan & sundried tomatoes, wrapped in prosciutto <b>GF, NF</b>			_____
Blue cheese, mushrooms & basil pesto, wrapped in streaky bacon <b>GF</b>			_____
Ricotta & fig, wrapped in streaky bacon <b>GF, NF</b>			_____
<b>EYE FILLET 150g pp</b> , <i>minimum of 6, each type whole roasted &amp; sliced, served medium/medium rare</i>			\$20.00
Chimichurri with horseradish sour cream <b>GF, NF</b>			_____
Sweet soy and wholegrain mustard, blue cheese ranch <b>GF, NF</b>			_____
ADD 400g braised beef, red wine jus (heat & pour over just before serving) + \$35			_____
<b>LAMB FILLETS 150g pp</b> , <i>minimum of 6, each type served sliced</i>			\$20.00
Herb marinated with mint jelly <b>GF, DF, NF</b>			_____
Harrisa with sundried tomato pesto <b>GF</b>			_____
<b>GLAZED HAM</b> <i>Pineapple, mustard, apricot, cloves with homemade mustard GF, DF, NF</i>			
150g pp sliced glazed ham <i>minimum of 6 portions</i>			\$6.50 _____
4kg unsliced (1/2 ham) cold for heating with extra glaze & instructions <i>(requires own board to serve)</i>			\$130.00 _____
4kg sliced (1/2 ham) ready to serve, glaze on ready to go _____ OR on side to warm & pour over _____			\$160.00 _____
<b>CERAMIC DISHES</b> <i>35cm - 24cm serving immediately is essential/send warm _____ or cold for heating _____</i>			
Vegetarian lasagne: spinach pasta sheets, roast pumpkin, wholemeal béchamel, ricotta, truffle <b>VEGE</b> <i>feeds 15-20</i>			\$120.00 _____
Macaroni cheese with free range bacon, fresh tomato, mustard, tasty cheese <i>feeds 10-15</i>			\$90.00 _____
Creamy agria potatoes, kumara, braised onions, thyme, parmesan <b>GF, NF, VEGE</b> <i>feeds 20</i>			\$95.00 _____
Beef lasagne, wholemeal béchamel <b>NF</b> <i>feeds 10-12</i>			\$120.00 _____
Slow cooked braised beef & Guinness pie, cheese sauce, flaky pastry <b>NF</b> <i>feeds 10-12</i>			\$160.00 _____
Free range chicken cacciatore, chorizo, tomato sauce, roast capsicum, olives, chilli salt <b>GF, DF, NF</b> <i>feeds 10-12</i>			\$160.00 _____
<b>VEGETARIAN   VEGAN</b> <i>minimum of 2</i>			
Grilled half aubergine, feta, mushrooms, pesto <b>GF</b> or <b>VEGAN</b> _____ /send warm _____ or cold for heating _____			\$9.50 _____
Teriyaki tofu skewer <b>GF, DF, NF</b> send warm _____ or cold for heating _____ <i>(suggest 2 per person)</i>			\$5.50 _____
<b>BREADS</b> <i>with butter. on the side All NF</i>			
Wild Wheat Kumara sourdough loaf sliced			\$13.50 _____
Catroux seeded bread <b>GF, NF</b> cut into 16 _____ or whole _____			\$26.00 _____
Large bap great with ham, pre-cut _____ or whole _____			\$1.60 _____

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 Platters will be cleaned (Y/N) \_\_\_\_\_ (a \$3 per item charge will apply to dirty). Napkins (Y/N) \_\_\_\_\_.

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SALADS

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Our salads are portioned as “supergrandes” (1800ml) and feed around 8-10 people as a side.  
If you are unsure on amounts, tick your options and email us details of your event.

Catroux salads look beautiful plated in our bowls, or you can have them boxed. If you are serving the next day, please choose from our unassembled options.

**CURRENT MONDAY - FRIDAY SELECTION | \$52.00 each**

- \_\_\_\_\_ 1. Organic quinoa, roasted pumpkin, green herb dressing, goats cheese, avocado, cucumber, thick yoghurt, chilli oil **GF, NF**
- \_\_\_\_\_ 2. Brussel sprouts, baby potatoes, creamy truffle dressing, Savoy cabbage, pecorino, chimichurri **GF, NF**
- \_\_\_\_\_ 3. Dukkah roasted cauliflower, marinated chickpeas, roasted fennel, tahini yoghurt, rocket, pomegranate **GF**
- \_\_\_\_\_ 4. Pearl barley, courgette ribbons, kale, peas, broad beans, roasted garlic ricotta, green goddess **NF**
- \_\_\_\_\_ 5. Sesame roasted yams, toasted lentils, ranch dressing, chimichurri, parmesan, roasted red onions **GF, NF**
- \_\_\_\_\_ 6. Double roasted beetroot, avocado, goats cheese, walnuts, rocket, yuzu dressing **GF** \_\_\_\_\_ or make **VEGAN** \_\_\_\_\_.
- \_\_\_\_\_ 7. Harissa roasted carrots, buckwheat, basil dressing, currants, baby spinach, feta yoghurt, mint, almonds **GF**
- \_\_\_\_\_ 8. Rice noodles, beans, cabbage, crushed peanuts, Bok choy, mint, coriander, tamarind, sweet chilli **GF, DF, VEGAN**
- \_\_\_\_\_ 9. Baby gem, crispy prosciutto, parmesan egg, creamy Caesar dressing, chimichurri, seeded bread croutons **GF, NF**
- \_\_\_\_\_ 10. Soba noodles, broccolini, edamame, miso wasabi dressing, cashews, coriander **DF, VEGAN**
- \_\_\_\_\_ 11. Rocket, green pear, shaved parmesan, toasted pecans, aged balsamic & extra virgin olive oil **GF**
- \_\_\_\_\_ 12. Marinated kale, chargrilled broccoli, artichokes, capers, avocado, walnut, creamy cashew dressing **GF, DF, VEGAN**
- \_\_\_\_\_ 13. Kumara, homemade hummus, olives, feta, baby spinach, sundried tomato pesto **GF** \_\_\_\_\_ or make **VEGAN** \_\_\_\_\_.
- \_\_\_\_\_ 14. Orzo pasta, feta, basil pesto, sundried tomatoes, kalamata olives
- \_\_\_\_\_ 15. Brown rice, broccolini, smashed peas, truffle, ricotta, parmesan, basil pesto **GF**
- \_\_\_\_\_ 16. Grilled aubergine, rocket, green beans, roasted garlic yoghurt, marinated artichokes, almonds, chilli salt **GF** \_\_\_\_\_ or make **VEGAN** \_\_\_\_\_.

**BOXED UNASSEMBLED SALADS | \$55.00 each**

*Ideal for traveling and serving the next day. These will come with printed instructions with your order.  
I would like to borrow Catroux bowls \_\_\_\_\_ ADD \$2 per platter (Y/N) \_\_\_\_\_*

- \_\_\_\_\_ 2. Brussel sprouts, baby potatoes, creamy truffle dressing, Savoy cabbage, pecorino, chimichurri **GF, NF**
- \_\_\_\_\_ 3. Dukkah roasted cauliflower, marinated chickpeas, roasted fennel, tahini yoghurt, rocket, pomegranate **GF**
- \_\_\_\_\_ 11. Rocket, green pear, shaved parmesan, toasted pecans, aged balsamic & extra virgin olive oil **GF**
- \_\_\_\_\_ 14. Orzo pasta, feta, basil pesto, sundried tomatoes, kalamata olives
- \_\_\_\_\_ 15. Brown rice, broccolini, smashed peas, truffle, ricotta, parmesan, basil pesto **GF**

**ADD SMALL COMPOSTABLE PLATES** - \_\_\_\_\_ +0.20

**ADD LARGE COMPOSTABLE PLATES** - \_\_\_\_\_ +0.30

**ADD BAMBOO FORKS** - \_\_\_\_\_ +0.10c / **KNIVES** - \_\_\_\_\_ +0.10c

**ADD SERVING ITEMS TO MY ORDER/ AS APPROPRIATE** \$2.00 per item \_\_\_\_\_ (Yes)

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## INDIVIDUAL LUNCH BOXES

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These are a protein + generous salad complete in a compostable lunch box, these are perfect for individual lunches. Choose your protein and ADD your salad (number from our salad page).

### POKE BOXES *minimum of 6 per type, unless specific dietaries*

Shredded cabbage, cucumber, avocado, pickled ginger, japanese mayo, edamame, sesame dressing **GF, DF**

- \$18.00 | Raw salmon x \_\_\_\_\_
- \$18.00 | Teriyaki free range chicken x \_\_\_\_\_
- \$16.00 | Tofu **VEGAN, VEGE** x \_\_\_\_\_

### PROTEIN & SALAD BOXES *minimum of 6 per type, unless specific dietaries*

- \$20.00 | Salmon fillet x \_\_\_\_\_ + salad option \_\_\_\_\_
- \$20.00 | Free range chicken breast x \_\_\_\_\_ + salad option \_\_\_\_\_
- \$24.00 | Eye fillet (150g) x \_\_\_\_\_ + salad option \_\_\_\_\_
- \$24.00 | Lamb fillet (150g) x \_\_\_\_\_ + salad option \_\_\_\_\_
- \$19.00 | Glazed ham (120g) x \_\_\_\_\_ + salad option \_\_\_\_\_
- \$18.00 | Grilled haloumi **VEGETARIAN** x \_\_\_\_\_ + salad option \_\_\_\_\_
- \$18.00 | Tofu teriyaki **VEGAN** x \_\_\_\_\_ + salad option \_\_\_\_\_

**ADD** Bamboo cutlery (Y/N) \_\_\_\_\_.

## ORDERING DETAILS

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 Hand written Menu cards (Y/N) \_\_\_\_\_. Napkins (Y/N) \_\_\_\_\_.

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**SWEET**

GF - Gluten free, DF - Dairy free, V - Vegan, NF - Nut free

**SCONES** *minimum of 6 (all NF)* mini \$4.50 large \$6.50  
 Date with butter on side \_\_\_\_\_  
 Cheese with butter on side \_\_\_\_\_  
 Yes I would like to add jam \_\_\_\_\_ + 0.50c each \_\_\_\_\_ add cream \_\_\_\_\_ +0.50c each \_\_\_\_\_

**MUFFINS** *mini - minimum of 10, large - minimum of 4 (all NF)* mini \$3.30 GF mini \$3.40 large \$6.50 GF large \$6.80  
 Apple, boysenberry, salted caramel **NF** \_\_\_\_\_  
 Blueberry, rhubarb, passionfruit curd **NF** \_\_\_\_\_  
 Plum, ginger, coconut **NF** \_\_\_\_\_  
 Raspberry, lemon curd **NF** \_\_\_\_\_  
 Banana, pear, Nutella \_\_\_\_\_  
 Vegan bran, blueberry, banana **VEGAN** \$3.40 \_\_\_\_\_ N/A \$6.80 \_\_\_\_\_ N/A  
 Yes I would like the large muffins cut in 1/2 \_\_\_\_\_ OR cut in 1/2 & buttered \_\_\_\_\_

**LOAVES** *minimum of 1 all NF* \$40.00  
 Caramelized banana \_\_\_\_\_  
 Gingerbread \_\_\_\_\_  
 Pre-cut into 8 \_\_\_\_\_ or 16 \_\_\_\_\_ + buttered \_\_\_\_\_ / or butter on the side \_\_\_\_\_

**FRESH FRUIT**  
 Platter *minimum of 1, GF, DF, V, NF* \$40.00 feeds 4-6 \_\_\_\_\_ \$75.00 feeds 10-12 \_\_\_\_\_  
 Skewers with passionfruit yoghurt *minimum of 12, GF, NF* \$3.90 \_\_\_\_\_

**COOKIES** *minimum of 10, each type*  
 Mini afghans \_\_\_\_\_ \$3.80 Lemon melting moments **NF** \_\_\_\_\_ \$3.80 Milk choc & sea salt cookies **NF** \_\_\_\_\_ \$3.80

**SLICES** *minimum of 3, each type please mark next to each if you would like cut in 1/2, 1/3 or whole*  
 Brownie **GF** \$7.50 \_\_\_\_\_ Oaty ginger \$5.50 \_\_\_\_\_  
 Lemon slice **GF, NF** \$5.50 \_\_\_\_\_ Caramel slice **NF** \$7.50 \_\_\_\_\_  
 Salted caramel **NF** \$6.00 \_\_\_\_\_ Ginger crunch **NF** \$5.50 \_\_\_\_\_  
 Passionfruit pistachio slice \$7.50 \_\_\_\_\_ Louise slice **NF** (can only be cut in 1/2) \$6.00 \_\_\_\_\_

**HEALTHY SWEETS** *minimum of 6*  
 Raspberry bliss balls **GF, DF, V** \_\_\_\_\_ \$3.60  
 Raw cocoa bliss balls **GF, DF, V** \_\_\_\_\_ \$3.60  
 Little KETO cake, raw cacao icing **RSF, GF** \_\_\_\_\_ \$6.50  
 Catroux protein bars **DF** \_\_\_\_\_ \$6.50 / cut in 1/2 \_\_\_\_\_ or cut in 1/3 \_\_\_\_\_  
 Raw caramel slice **GF, DF, V** \_\_\_\_\_ \$7.50 / cut in 1/2 \_\_\_\_\_ or cut in 1/3 \_\_\_\_\_  
 Crunchy seeded peanut slice **GF, DF, V** \_\_\_\_\_ \$6.00 / cut in 1/2 \_\_\_\_\_ or cut in 1/3 \_\_\_\_\_

**ALL OTHER SWEETS** *minimum of 6*  
 Russian fudge **GF, NF** cut in 1/2 \_\_\_\_\_ or whole \_\_\_\_\_ \$4.00 \_\_\_\_\_  
 Lemon curd meringue tarts **NF** \$5.80 \_\_\_\_\_  
 Raspberry lamingtons with soft cream **NF** cut in 1/2 \_\_\_\_\_ or whole \_\_\_\_\_ \$6.50 \_\_\_\_\_  
 Passionfruit curd cupcakes, caramelized white chocolate buttercream **NF** \$5.80 \_\_\_\_\_  
 Caramelized pear cupcakes, salted caramel, gingernut buttercream **NF** \$5.80 \_\_\_\_\_  
 Coffee cupcakes, milk chocolate buttercream, salted caramel, praline \$5.80 \_\_\_\_\_  
 Sprinkle cupcakes, vanilla buttercream **GF, NF** \$6.00 \_\_\_\_\_

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WHOLE CAKES

(please see images of our cakes on our website)

GF - Gluten free, DF - Dairy free, V - Vegan, NF - Nut free

- SMALL 18cm & suitable for 8-12 people
- STANDARD 24cm & suitable for 12-20 people
- LARGE 30cm & suitable for 20-40 people

FLAVOURS	18cm \$45.00	24cm \$85.00	30cm \$165.00
Lemon curd, mascarpone NF	_____	_____	_____
Lime, Italian meringue, pistachio <i>we suggest plates to serve</i>	_____	_____	_____
Caramelized pear, salted caramel, gingernut buttercream NF	_____	_____	_____
Banana, dulce, Russian fudge, mascarpone NF	_____	_____	_____
Rhubarb & apple crumble, cream diplomat NF	_____	_____	_____
Coffee, milk chocolate buttercream, pecan praline	_____	_____	_____
Passionfruit curd, caramelized white chocolate buttercream NF	_____	_____	_____
Carrot, vanilla cream cheese, white chocolate GF, NF	_____	_____	_____
Chocolate, chocolate mousse & ganache GF, NF	_____	_____	_____
Red velvet, vanilla cream cheese NF	_____	_____	_____
Sparkle sprinkle cake, vanilla buttercream, glitter NF	_____	_____	_____
VEGAN Chocolate, plum, chocolate 'buttercream' <i>message unavailable</i>	_____	_____	N/A

ADDITIONALS

- 1 Candle \_\_\_\_\_ Free      Box of Candles \_\_\_\_\_ +\$6.00      Roses \_\_\_\_\_ +\$12.00
- Happy Birthday cake topper \_\_\_\_\_ +\$6.00      Writing on cake \_\_\_\_\_ +\$5.00

Writing on cake here

ALL OF OUR CAKES ARE SENT BOXED

- Add loan of cake stand (for an 18cm or 24cm cake) \_\_\_\_\_ +\$5.00
- Add loan of cake plate (30cm cake) \_\_\_\_\_ +\$5.00
- Add silver cake knife & cake slice \_\_\_\_\_ +\$5.00

DRINKS *minimum of 3, each type*

- Green smoothie – spinach, banana, coconut water, Echinacea, protein GF, DF, V, NF \$12.00 \_\_\_\_\_
- Raw cacao smoothie – almond milk, protein, almond butter, banana, psyllium GF, DF, V \$12.00 \_\_\_\_\_
- Blue smoothie – Acai, blueberries, coconut water, banana, almond butter GF, DF, V \$12.00 \_\_\_\_\_
- Turmeric glow smoothie – Mango, collagen, coconut milk, passionfruit GF, DF \$12.00 \_\_\_\_\_
- Antipodes Still water 500mL \$6.00 \_\_\_\_\_ / 1L \$12.00 \_\_\_\_\_
- Antipodes Sparkling water 500mL \$6.00 \_\_\_\_\_ / 1L \$12.00 \_\_\_\_\_

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