

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) \$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 triangles per \$14.00) **OR FINGERS** (3 fingers per \$14.00) *minimum of 4, each type*

| | 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)

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- 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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| | | | |
|--------------------------------------------------------------------------------------------------------------------------------|--------------------|----------------------|---------------------|
| SALMON <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 GF, DF, NF | _____ | _____ | _____ |
| Teriyaki with Japanese wasabi mayonnaise GF, DF, NF | _____ | _____ | _____ |
| PRAWN COCKTAIL <i>(serves 8-10)</i> | | | \$90.00 |
| Large prawns (30), crisp iceberg lettuce, thousand island dressing, avocado, celery salt GF, NF | | | _____ |
| FREE RANGE CHICKEN <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 GF | _____ | _____ | |
| Dukkah with sundried tomato pesto GF | _____ | _____ | |
| Moroccan with yuzu yoghurt GF, NF | _____ | _____ | |
| Satay with peanut sauce GF, DF | _____ | _____ | |
| Chicken koftas with spicy sauce <i>(contains fish sauce)</i> GF, DF, NF cold _____ or warm _____ | | | \$6.00 _____ |
| STUFFED FREE RANGE CHICKEN BREASTS <i>minimum of 4, each type served sliced, feeds 2- 3</i> | | | \$21.00 |
| Goats cheese, parmesan & sundried tomatoes, wrapped in prosciutto GF, NF | | | _____ |
| Blue cheese, mushrooms & basil pesto, wrapped in streaky bacon GF | | | _____ |
| Ricotta & fig, wrapped in streaky bacon GF, NF | | | _____ |
| EYE FILLET 150g pp , <i>minimum of 6, each type whole roasted & sliced, served medium/medium rare</i> | | | \$20.00 |
| Chimichurri with horseradish sour cream GF, NF | | | _____ |
| Sweet soy and wholegrain mustard, blue cheese ranch GF, NF | | | _____ |
| ADD 400g braised beef, red wine jus (heat & pour over just before serving) + \$35 | | | _____ |
| LAMB FILLETS 150g pp , <i>minimum of 6, each type served sliced</i> | | | \$20.00 |
| Herb marinated with mint jelly GF, DF, NF | | | _____ |
| Harrisa with sundried tomato pesto GF | | | _____ |
| GLAZED HAM <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 _____ |
| CERAMIC DISHES <i>35cm x 24cm serving immediately is essential/send warm _____ or cold for heating _____</i> | | | |
| Vegetarian lasagne: spinach pasta sheets, roast pumpkin, wholemeal béchamel, ricotta, truffle VEGE <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 GF, NF, VEGE <i>feeds 20</i> | | | \$95.00 _____ |
| Beef lasagne, wholemeal béchamel NF <i>feeds 10-12</i> | | | \$120.00 _____ |
| Slow cooked braised beef & Guinness pie, cheese sauce, flaky pastry NF <i>feeds 10-12</i> | | | \$160.00 _____ |
| Free range chicken cacciatore, chorizo, tomato sauce, roast capsicum, olives, chilli salt GF, DF, NF <i>feeds 10-12</i> | | | \$160.00 _____ |
| VEGETARIAN VEGAN <i>minimum of 2</i> | | | |
| Grilled half aubergine, feta, mushrooms, pesto GF or VEGAN _____ /send warm _____ or cold for heating _____ | | | \$9.50 _____ |
| Teriyaki tofu skewer GF, DF, NF send warm _____ or cold for heating _____ <i>(suggest 2 per person)</i> | | | \$5.50 _____ |
| BREADS <i>with butter. on the side All NF</i> | | | |
| Wild Wheat Kumara sourdough loaf <i>sliced</i> | | | \$13.50 _____ |
| Catroux seeded bread GF, NF cut into 16 _____ or whole _____ | | | \$26.00 _____ |
| Large bap great with ham, pre-cut _____ or whole _____ | | | \$1.60 _____ |

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 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).

SALADS

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

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) _____.

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SWEET

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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 large \$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 (minimum of 1)
 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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 Platters will be cleaned (Y/N) _____ (a \$3 per item charge will apply to dirty). Napkins (Y/N) _____.

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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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