

# Catering Menu

## Orders

Orders are strictly due by **12noon on Wednesday of the week prior to a booking**. Please complete and return this form to: [Caboolture.Hub@moretonbay.qld.gov.au](mailto:Caboolture.Hub@moretonbay.qld.gov.au) or contact (07) 5433 3700 for assistance.

## Event Details

Contact Person: \_\_\_\_\_ Organisation: \_\_\_\_\_

Booking Date: \_\_\_\_\_ Booking Reference Number: \_\_\_\_\_ Attendees: \_\_\_\_\_

## Beverages

Complimentary coffee, assorted teas, hot chocolate and filtered cold water is available from our Foyer stations for the duration of your room hire.

**Jugs** - refreshing jugs of iced juice or soft drink to serve approx. 6 glasses each.

Juice - \$8.00 per jug QTY: \_\_\_\_\_ Service time: \_\_\_\_\_

Soft Drink - \$8.00 per jug QTY: \_\_\_\_\_ Service time: \_\_\_\_\_

**Punch Bowl** - deliciously fruity and fizzy punch, to serve approx. 20 glasses.

\$22.00 per bowl QTY: \_\_\_\_\_ Service time: \_\_\_\_\_

**Treat  
your  
guests!**

To celebrate in style, add **sparkling, red and white wine** and a range of **beers** to your event! Contact us to receive a copy of our Beverage List.

*Caboolture Hub enforces Responsible Service of Alcohol principles and practices at all times.*

## Breakfast

**English Muffin** - toasted English muffin with bacon, egg, cheese and sauce. Minimum order on weekdays: 10, on weekends: 50.

Regular - \$9.50 each QTY: \_\_\_\_\_ Service time: \_\_\_\_\_

Vegetarian - \$9.90 each QTY: \_\_\_\_\_

Gluten Free - \$9.90 each QTY: \_\_\_\_\_

Dairy Free/Vegan - \$10.90 each QTY: \_\_\_\_\_

**Hot Buffet Breakfast** - our team will serve your guests a delicious plate of bacon, egg, grilled tomato, house made beans and wilted spinach. Minimum order on weekdays: 10, on weekends: 20.

Regular/Gluten Free - \$24.00 per person QTY: \_\_\_\_\_ Service time: \_\_\_\_\_

Vegetarian/Dairy Free/Vegan - \$26.00 per person QTY: \_\_\_\_\_

Consider adding a **Bakery Board, Croissant Platter** or **Seasonal Fruits** to really elevate your breakfast order! See page 2 for more options.

**See our  
other menus  
for more  
options!**

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## Morning / Afternoon Tea

**Biscuit Platter** - 17 assorted sweet biscuits on a platter ie: jam drops, melting moments, chocolate chip, etc.

\$18.00 per platter QTY: \_\_\_\_\_ Service time: \_\_\_\_\_

**Gourmet Cookies** - individually packaged in a variety of mouth-watering flavours ie: choc chip, ANZAC, etc.

Regular - \$4.50 each QTY: \_\_\_\_\_ Service time: \_\_\_\_\_

Gluten Free - \$5.00 each QTY: \_\_\_\_\_

Gluten Free/Dairy Free/Vegan - \$5.00 each QTY: \_\_\_\_\_

**Individual Cakes** - a range of gorgeously decorated and individually portioned cakes served on a share platter, in various flavours ie: baked vanilla cheesecake, carrot cake, sticky date pudding, etc.

Regular/Gluten Free - \$7.50 each QTY: \_\_\_\_\_ Service time: \_\_\_\_\_

**Scone Platter** - a half dozen (6) scones, lightly warmed and served with jam and cream.

\$20.00 per platter QTY: \_\_\_\_\_ Service time: \_\_\_\_\_

**Croissant Platter** - 16 snack sized croissants filled with a delicious combination of ham, cheese and tomato.

\$40.00 per platter QTY: \_\_\_\_\_ Service time: \_\_\_\_\_

**Bakery Board** - a selection of petite bakery treats ie: mini muffins, pikelets and pastries for approx. 8 people.

\$49.00 per board QTY: \_\_\_\_\_ Service time: \_\_\_\_\_

**Seasonal Fruit Platter** - assorted fruits prepared fresh, served on a share platter for approx. 7 people.

\$28.00 per platter QTY: \_\_\_\_\_ Service time: \_\_\_\_\_

**Dietary Slices** - plant based, vegan, dairy free, egg free, vegetarian, gluten free and refined sugar free slices.

PB/V+/DF/EF/V/GF/RSF - \$7.90 each QTY: \_\_\_\_\_ Service time: \_\_\_\_\_

## Grazing

**Grazing Board** - a range of fresh and dried fruits, nuts, sundried tomatoes, olives, vegetable sticks, dips and assorted crackers. Serves approx. 10 people.

\$70.00 per platter QTY: \_\_\_\_\_ Service time: \_\_\_\_\_

**Cheese Board** - a tasty array of four cheese (soft, cheddar, hard and creamed), cured meats, dip, assorted crackers and fresh fruit. Serves approx. 10 people.

\$85.00 per platter QTY: \_\_\_\_\_ Service time: \_\_\_\_\_

**Fingerfood Platter** - assorted bite sized hot items, for example only: petite quiches, party pies, mini sausage rolls, arancini balls and fritters. Some vegetarian options included. Serves approx. 10 people.

\$115.00 per platter QTY: \_\_\_\_\_ Service time: \_\_\_\_\_

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## Mains

**Assorted Sandwiches** - various breads with a range of fillings including some vegetarian, cut into quarters and served on a share platter. Individually packaged sandwiches are also available.

Platter of 10 sandwiches - \$115.00 per platter QTY: \_\_\_\_\_ Service time: \_\_\_\_\_  
Individual Sandwich - \$12.00 each QTY: \_\_\_\_\_  
Gluten Free Sandwich - \$12.50 each QTY: \_\_\_\_\_  
Dairy Free/Vegan Sandwich - \$13.50 each QTY: \_\_\_\_\_

**Assorted Wraps** - freshly made and filled with meats and salad, with some vegetarian options included, cut into halves and served on a share platter.

Platter of 10 wraps - \$120.00 per platter QTY: \_\_\_\_\_ Service time: \_\_\_\_\_

**Salad Boxes** - individually portioned, lunch sized cold salads of Chef's selection eg: chicken Caesar salad, Thai beef salad, Greek salad with lamb, etc. A dietary salad is also available to suit gluten free, dairy free, vegetarian, vegan, egg free and nut free. Minimum order on weekends: 20.

Regular - \$15.00 each QTY: \_\_\_\_\_ Service time: \_\_\_\_\_  
GF/DF/V/V+/EF/NF - \$16.00 each QTY: \_\_\_\_\_

**Cold Buffet** - ideal for any time of the day, this buffet includes a delicious spread of cold roast chicken and sliced ham, tossed salad, coleslaw, pasta salad, various trimmings and fresh bread rolls. Includes some gluten free options. Minimum order: 20.

Regular/Gluten Free - \$22.00 per person QTY: \_\_\_\_\_ Service time: \_\_\_\_\_

**Roast Meal** - perfect for lunch or dinner, a traditional meal of succulent hot roast meat, roast vegetables and greens, topped with gravy. Minimum order on weekdays: 10, on weekends: 20.

Regular/Gluten Free - \$24.00 per person QTY: \_\_\_\_\_ Service time: \_\_\_\_\_  
Dairy Free/Vegan - \$26.00 per person QTY: \_\_\_\_\_

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your  
guests!**

Upgrade to a 2-course meal by adding assorted **gourmet cakes** for dessert, or finish on a lighter note with a fresh **fruit platter**! See page 2 for more options.

*All prices include G.S.T. Prices are subject to change.*

*The utmost care is taken with dietary items however these items may be prepared/supplied in the same environment as non-dietary items.*

*In the unlikely case of a product becoming unavailable, an equivalent item will be offered.*

*For illustration purposes only*

