

# BEAUTIFUL

# *delicious*

## **Catering Menu**

**Specialising in Native Australian  
Ingredients**

**“beautiful by design, delicious by nature”**

**Beautiful Delicious Pty Ltd  
470 Hampton Street  
Hampton  
Vic 3188  
03 9598 5079**

[www.beautifuldelicious.com.au](http://www.beautifuldelicious.com.au)  
[info@beautifuldelicious.com.au](mailto:info@beautifuldelicious.com.au)



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## Function and Event Management

Having specialised in corporate and private catering for the last 12 years we have a wealth of experience to draw on to help you with your event. From the smallest to the largest events, weddings to corporate launches, we have done them all. We can create packages for corporate functions, specialised menus and menus within specific budgets. Please feel free to consult with us anytime, we are always happy to give advice and written quotes over the phone, in person or via email.

When choosing your menu, remember to give us plenty of time to make your order, everything is made fresh on the premises with premium ingredients. Some items may require longer lead time particularly if they contain some of the more unusual indigenous meats.



## Sweet food



### Assorted cakes and slices \$4.00 ea

- Orange and lemon myrtle syrup cake
- White chocolate and raspberry slice
- Chocolate and macadamia nut slice
- Quangdong and peach tea cake
- Lemon myrtle citrus slice
- Coconut slice with house made jam
- Caramel slice
- Baked chocolate and wattle seed tarts
- Lemon and Native lime curd tarts
- Passionberry, caramel nut tarts
- Assorted berry friands (GF)
- Baked Wattle seed cheese cakes
- Muntrie berry tea cakes

### Cup cakes - \$4.80ea regular size \$3.80ea mini size

Vanilla Bean - Dutch Chocolate - Raspberry -  
Carrot - Choc Orange - Lemon - Orange - Red  
Velvet - Gluten or Dairy Free

**ASK ABOUT CORPORATE LOGOS ON TOP!**  
(extra charges apply)



### Scones \$4.00 ea

Always lovely for a morning tea, we make plain or lemon myrtle served with our house made jam and fresh cream.

### Muffins \$4.00 ea

Assorted muffins traditional flavours with native fruits and spices

### Truffles - \$2.50 ea

Chocolate Wattle seed

Vegan nut and fruit

Vanilla orange

Chocolate and rum

Vanilla and Lemon Myrtle

Chocolate and Rivermint



### Biscuits \$2.50 ea

Anzacs, roasted wattleseed anzacs, Dutch Chocolate, Chocolate and rivermint, Vanilla, Gingerbread, Lempops (lemon myrtle and poppy seed), Vanilla and roasted wattleseed, Choc vanilla pinwheels, Macadamia nut and choc chip, Almond crescents (GF), Chilli choc and pepperberry, Aniseed myrtle Biscotti.

### Printed biscuits - \$3.30 ea

These come individually wrapped with a nutritional panel and are a perfect way to get your corporate message across.

### Flavours - \$3.50 ea

Step it up with our Native Flavours – wattleseed, Lemon myrtle and Poppyseed, chocolate and Rivermint.





## Platters



### **Fruit platters with native spices -** **large - \$65.00    small - \$35.00**

A selection of seasonal fruit peeled and cut into bite size portions sprinkled with native herbs for extra flavour.

### **Dips platter –** **large \$69.00    small \$39.00**

A selection of our house made dips with Indigenous spices served with crispy herb pita wedges, vegetable batons and (GF) crackers.

### **Cheese platters –** **large \$98.40    small \$49.20**

A selection of local cheeses served with native herb crispy pita wedges, our own Davidson plum and quince paste, lemon myrtle pickled vegetables and (GF) crackers.



## Sandwiches, rolls and wraps



If you have had our sandwiches and bagels before, you know how good they are! We only use our own mayonnaise and hand prepared fillings and spreads, NO margarine, NO pre-packaged meats, we simply don't need them or like them! Orders are made 1/3 vegetarian unless otherwise specified.

### **Sandwiches - \$8.50 each (cut into 4 points, minimum order 12)**

With assorted fillings (gluten free available)

### **Baguettes - \$6.50 per portion (minimum order 12)**

French Baguettes cut into 4 inch portions with assorted fillings

### **Mini bagels - \$6.50 each (traditional boiled bagel, min order 12)**

Delicious boiled mini bagel with assorted fillings

### **Wraps - \$9.90 each (large wrap cut in half portions, min order 6)**

With assorted fillings



## Cold food

### Crepe Roulades (min 12) \$3.90ea

**Chicken** savoury crepes with chicken, basil, native thyme and saltbush filling with baby spinach cut into tiny roulades.

**Double smoked ham** savoury crepes with mountain pepper and pesto filling with baby spinach cut into tiny roulades.

**Vegetarian** savoury crepes with Hummus, native thyme, roasted eggplant, sun dried tomatoes and baby spinach cut into tiny roulades.

### Mini tartlets \$4.70ea

#### Mini pastry shells filled with

**Smoked Salmon Mousse**, cucumber, chives and lemon myrtle.

**Creamy basil pesto**, mountain pepper leaf, semi dried tomatoes and Kalamata olives.

**Red pesto**, crispy chorizo **OR** herb encrusted Kangaroo and flat leaf parsley.

### Mini Cocktail Bagels (Traditional Boiled Bagel) \$4.70

**Smoked Salmon**, cream cheese and lemon myrtle with capers

**Vegetarian** with cream cheese & a roasted sweet potato, capsicum, rivermint and caramelised onion compote.

**Native Pepper leaf** cream cheese, prosciutto, fire roasted capsicum and Kalamata olive.

### Cheese \$4.50ea

**Toastada rounds**, Gippsland Brie cheese topped with wild hibiscus and pear compote or Davidson plum and quince paste.

### Salad Skewers \$4.50

**Potato (min 12)** salad skewers with seeded mustard mayonnaise and chives.

**Bocconcini (min 12)** and cherry tomato skewers with fresh basil brushed with a shiraz balsamic reduction.

**Watermelon (min 12)** with feta, native mint and shiraz balsamic reduction.

### Noodle box salads (individual serves in a mini noodle box min) \$5.90ea

**Quinoa (min 12)**, rocquette, fresh pomegranate, flat leaf parsley and seedless cucumber with a pomegranate molasses and native lime dressing.

**Roasted macadamia nut (min 12)** with rocquette, julienne carrots, beetroot and capsicum dressed with a lemon, cider vinegarette.

**Spiced Chicken (min 12)** and bacon pieces with shredded cos, cucumber and celery dressed with a seeded mustard and lemon aspen mayonnaise.

**Orange and fennel (min 12)** slaw with citrus and lemon myrtle vinegarette.

### Rice Paper rolls – please ask about availability, minimum orders apply - \$4.50ea

A selection of different flavours are available including smoked crocodile and come with our house made chilli and Davidson plum dipping sauce.

### Saltbush mini Pancakes \$4.70

**Pulled Lamb with Rivermint** in a mini saltbush pancake with yoghurt and roasted sweet potato



## Hot food

### Skewers

#### **Marinated green prawn (5.90ea)**

and caramelised lemon skewers served with a zesty lime mayonnaise for dipping.

#### **Miniature fillet mignon (9.50ea)**

skewers wrapped in bacon and brushed with a port wine and pepperberry marinade.

#### **Chicken (4.50ea)**

marinated in a chilli and lemon myrtle sauce **OR** Tandoori and lemon myrtle

#### **Chorizo Sausage (4.20ea)**

and zucchini skewers with a honey and balsamic glaze.

#### **Vegetable (4.00ea)**

Marinated with quangdong, pepperleaf and sweet soy

#### **Kangaroo (\$4.50ea)**

Marinated in red wine, pepperberry and sweet soy

#### **Emu (5.90 ea)**

Marinated in red wine and Davidson plum and native basil

#### **Crocodile (5.90ea)**

Marinated in sweet chilli and lemon myrtle **OR** Tandoori and lemon myrtle

### Meat dishes

#### **Spiced crumbed chicken (4.00 2pcs per serve)**

Native spice crumb blend coated chicken pieces with seeded mustard mayonnaise for dipping, (delicious hot or cold)

#### **Grilled Salmon OR Barramundi (7.20ea)**

fillets brushed with lemon zest butter, served in a small boat on chopped salad with a white balsamic and native herb vinigrette.

#### **Meatballs, Beef OR Kangaroo (2.50ea)**

seasoned with a hint of heat served with chilli and lemon myrtle dipping sauce.

#### **Crocodile and Pepperberry Meatballs (3.90ea)**

Served with sweet chilli and lemon myrtle sce

#### **Chicken wings (3.90ea)**

marinated with Tanami fire and Hoisin sauce.

#### **Beef Sliders (6.90ea)**

Italian style meat pattie with native spices and parmesan in a small bun with tomato, butter lettuce, house made beetroot and orange relish.

**Activated charcoal brioche buns available on request**

#### **Kangaroo sliders (6.90ea)**

Kangaroo and native herb meat pattie in a small bun with tomato, butter lettuce, house made beetroot and orange relish.

**Activated charcoal brioche buns available on request**

#### **Mini Souvlaki (7.50ea)**

spiced lamb with rivermint yoghurt and shredded lettuce.

#### **Mini Quiches \$4.20 ea**

**Mini Quiches** with spinach, feta & native thyme.

**Mini Quiches** with smokey chorizo and caramelised onions.

#### **Mini Arancini Balls \$4.00 ea (GF)**

**Roasted pumpkin**, feta and native thyme.

**Chicken**, Mushroom, basil and white wine.

#### **Gourmet Swaggie Pies \$4.60 ea**

Mini swaggie pies with golden puff pastry

**Vegetarian** with red lentils, sun dried tomatoes and sweet potato.

**Chicken** with leek and native basil and white wine

**Beef**, with roasted egg plant and red wine and native herb blend

**Kangaroo** with port wine and aniseed myrtle and sweet potato

**Emu** with roasted egg plant, red wine and native herb blend

**All served with our house made dipping sauces**

#### **Sausage rolls mini \$3.90 ea**

**Beef** with native herbs and vegetables in puff pastry with House made sauce.

**Kangaroo** with native herbs and vegetables in puff pastry with house made sauce.





## Pre – packed lunch boxes



### Lunch box 1 - \$22.50

- Mini boiled bagel with chicken, avocado, butter lettuce, and native thyme mayonnaise
- Macadamia nut mini salad with lemon aspen and citrus dressing
- Crepe roulades with smoked ham, creamy pesto and baby spinach.
- Baked chocolate mini tart.

### Lunch Box 2 - \$22.50

- Smoked ham and salad mini boiled bagel with beetroot and orange relish.
- Orange and fennel slaw mini salad with lemon myrtle citrus vinegarett.
- Crepe roulades with chicken, baby spinach and seeded mustard mayonnaise.
- Baked Lemon aspen curd mini tart.

### Lunch Box 3 - \$22.50

- Smoked Salmon, cream cheese, cucumber and lettuce mini boiled bagel.
- Cous Cous, rocket, fresh pomegranate, flat leaf parsley and seedless cucumber mini salad with a pomegranate molasses and lime dressing.
- Crepe roulades with hummus, roasted egg plant and sun dried tomatoes.
- Baked poached pear and wild hibiscus crumble mini tart.

### Urn Hire – 60 Cup \$55.00

## Drinks

Organic Orange Juice 2 litre \$8.60

Organic Apple juice 2 litre \$8.60

Sparkling Mineral water \$5.60

Tea and Coffee - \$2.50 per serve

– includes hot chocolate, herbal teas, sugar regular and diet, milk.

### Glass Hire - \$1.40 per glass

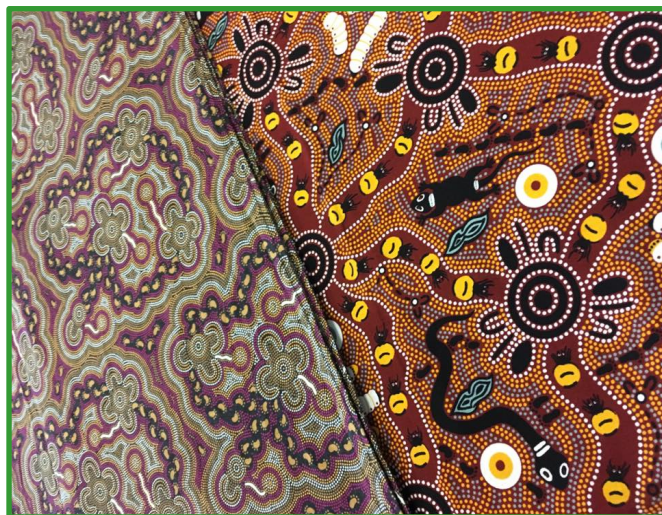
Embassy Goblets

Wine glasses

Champagne Flutes

### Table Cloth Hire – 29.00

Rectangle table cloths in 3 colours with Indigenous patterns



## Native Herbs

We also stock a range of native herbs which are available to buy.



## Special Occasion Cakes

We make amazing special Occasion cakes to order, ask us about what we can do for you! Cakes vary in dimension, flavour, presentation and price. Unique and personalised, as with all our products we bake from only the best and freshest ingredients and make something just to suit you.





## Staff

**Staff to service your function are available at the following rates**

### **Chefs per hour (minimum 4 hours)**

\$65.00 Monday to Friday

\$75.00 Saturday or Sunday

### **Wait Staff per hour (minimum 4 hours)**

\$48.50 Monday to Friday

\$57.00 Saturday or Sunday

## **Dietary Requirements**

Whilst we will always take great care to fulfil special dietary requests, we cannot fully guarantee all food will be free of allergens, our kitchen is used for all foods and our wholesale goods always carry disclaimers on their Ingredients panels.



## Terms and Conditions

### **GST**

The prices quoted within include GST.

### **Pricing fluctuations**

All prices are correct at time of printing and are quoted on current costs. These may vary at any time. Due to seasonal or supplier shortages Beautiful Delicious reserves the right to alter menus or services.

### **Invoicing terms**

**corporate catering** Net 7 days where possible.

**functions & events** Date of invoice or prior to event.

### **Payment**

For your convenience the following payment options are accepted:

Visa or Mastercard

Direct Deposit/EFT

Company Cheque

### **Delivery**

Minimal delivery charges apply

### **Deposits**

All catering booked over the value of \$1000 requires a 50% deposit for confirmation.

### **Catering cancellation and alterations**

**Prior to 7 days:** Full refund upon cancellation / any food alterations permissible.

**3 to 0 days:** Cancellations will incur the full function fee / no food alterations can be made.