

THE *edge* CATERING

Indigenous Inspired Menu Options

Morning or Afternoon Options

Minimum 10 people

Option #1 \$12.50pp

- Melting Moments with Lemon Myrtle Butter Cream
- Anzac Slice with Davidson Plum Jam **DF**
- Fresh Fruit Platter

Option #2 \$12.50pp

- Mini Wattle Seed and Sticky Date Pudding
- Banana and Riberry Custard Tart
- Fresh Fruit Platter

Lunch Options

Minimum 15 people

Option #1 \$29.50pp

- Bush Tomato, Cauliflower and quinoa meatballs **Veg**
- Kangaroo Lasagne with Warrigal Greens
- Garden Salad
- Pilaf Rice

Option #2 \$25.00pp

- Garlic and Lemon Myrtle Dukkha Chicken Skewer **GF/DF**
- Herb Kangaroo Sausage Rolls with Tomato Relish
- Garden Salad
- Creamy Potato Salad with Mountain Pepper and shallots **Veg**

Finger Food Options

Minimum 10 people

3 Items \$13.50 pp

4 Items \$17.50 pp

6 Items \$27.50 pp

- Smoked Chicken Roulade with Dill and Lemon Myrtle
- Roast Pumpkin, Spinach and Bush Tomato Relish Tart **Vego**
- Olive, Capsicum and Mountain Pepper Frittata Bites **Vego/GF**
- Thai Style Salmon Bites with Lemon Myrtle and Chilli Aioli **GF**
- Mini Kangaroo and Herb Sausage Rolls with Chutney
- Grill Chicken Skewers with Spinach, Macadamia and Mountain Pepper Leaf Pesto **GF**

Additional Beverage Options

Disposables Tea and Coffee Station \$4.00 pp (1 session)

Crockery Tea and Coffee Station \$5.50 pp (1 session)

Orange Juice and Mineral Water \$2.00 pp

Fruit and Cheese Options

Fresh Fruit Platter \$6.50 pp

Cheese, Dried Fruit and Nut Platter \$8.00 pp

Fresh Fruit and Cheese Platter \$9.50 pp

Before placing an order, please read our Terms & Conditions and also charges for Delivery Fees.

Basic Dietary requirements such as Gluten Free, Dairy Free, Vegetarian and Vegan can be catered for. Any other dietary requirements will incur an additional fee.