

# THE *edge* CATERING

## MORNING OR AFTERNOON TEA PACKAGE OPTIONS

**Minimum 10 People**  
**All Packages Include Serviettes**

**Break Package #1 \$8.00 pp**

Assorted Danishes  
House Baked Mini Muffins

**Break Package #2 \$9.00 pp**

Selection of Cakes, Slices or Cookies

**Break Package #3 \$10.00 pp**

Classic Scones with Jam and Cream  
Savoury Scones topped with Smoked Salmon, Rocket and Cream Cheese

**Break Package #4 \$10.00 pp**

Assorted House Made Cookies  
Seasonal Fruit Platter

**Break Package #5 \$12.00 pp**

Zucchini and Shallot Frittata with Tomato Relish **GF/Veg**  
Chocolate Brownie **GF**  
Seasonal Fruit Platter

**Break Package #6 \$12.50 pp**

Mini Savoury filled Croissants  
Mini Sweet filled Croissants  
Seasonal Fruit Platter

**Additional Beverage Options**

Disposable Tea and Coffee Station \$4.00 pp (1 session)  
Crockery Tea and Coffee Station \$5.50pp (1 session)  
Orange Juice and Mineral Water \$2.00pp (1 session)

**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 Vegetarian can be catered for.**

**Gluten Free, Dairy Free, Vegan and any other dietary requirements will incur an additional fee.**



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## CREATE YOUR OWN OPTIONS

Minimum 10 per Item

### Sweet Options (\$3.80 per serve)

- Chocolate Brownie **GF**
- Lemon and Coconut Slice **GF/DF**
- Apple and Cinnamon Crumble Slice **GF/DF**
- Mixed Berry and Chia Seed Cake **GF/DF**
- Caramel and Macadamia slice
- House Made Cookies
- Anzac and Raspberry Jam Slice **DF**
- House made Muffins
- Danish pastry
- Mini Lemon and Meringue Tarts
- Edge Melting Moments
- Carrot Cake topped with Butter Cream Icing
- Mini Chocolate Filled Croissants
- Mini Filled Donut Bites

### Savoury Options (\$4.40 per serve)

- Zucchini and Fetta Muffins topped with Rocket and Cream Cheese **Veg/GF**
- Frittata Bites with Tomato Relish **Veg/GF**
- Mushroom, Spinach and Fetta Tart **Veg**
- Turkey, Cranberry and Brie Croissant
- Ham, Cheese and Tomato Croissant
- Cheese, Tomato and Guacamole Croissant
- Assorted Quiches served at room temperature
- Mini Beef Sausage Rolls with Tomato sauce
- Spinach and Fetta Filo Triangles served at room temperature **Veg**
- Mini Beef Pies served with Tomato Relish

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