

TRADEBLOCK CATERING MENU

GOURMET SANDWICHES, WRAPS & CIABATTA: \$7 per sandwich

- Ham Cheese & Tradeblock chutney
- Cheese & Salad (V)
- Turkey Cranberry Sauce & Lettuce
- Tuna Salad & Mayonnaise
- Roasted Pumpkin Zucchini Red Peppers Hummus & Fetta (V)
- Smoked Salmon Cream Cheese Capers Spanish Onion & Lettuce
- Egg Lettuce & Mayonnaise (V)
- Chicken Avocado Herbed Mayo & Lettuce

PLATTERS: SMALL \$30 (10p) MEDIUM \$60 (20p)

- Seasonal Fruit
- Homemade Dips Vegetable Batons & Herbed Toasties (Hummus, Yoghurt & Fetta, Roasted Beetroot, Lentil, Carrot Labneh) (V)
- Cheese and Nuts with Herbed Toasties & Crackers (V)
- Antipasto

SALAD: SMALL \$20 (approx. 5p) LARGE \$40 (approx. 10p)

- Roasted Vegetable with Honey Balsamic Dressing (V/GF/)
- Pesto Pasta Rocket & Cherry Tomato (V)
- Roasted Pumpkin Chickpea & Cous Cous (V/GF)
- Green with Asian Dressing (tomato cucumber carrot capsicum & seeds)
- Brown Rice with Fresh Herbs & Vegetables (V)
- Greek (V/GF)
- Vietnamese Chicken

\$5 small \$10 large

ITEMS FOR SPECIAL DIETRY REQUIREMENTS: \$10 per serve

- Seasonal Gourmet Green Salad (vegan/GF/DF/FF) with Falafel(optional)
- Vegetarian Frittata served with Green Salad (GF/FF/contains lactose)
- Roasted Chicken served with Green Salad (GF/DF/FF)

FINGER FOOD:

- Mini Frittata: Zucchini, 3 Cheese & Chive (V) (GF) \$3 per piece
- Mini Quiche: Lorraine, Pumpkin Leek Goats Cheese (V), Spinach & Mushroom(V) \$4 per piece
- Mini Sausage Rolls w TB Chutney (2 per serve) \$3
- Mini Spinach & Ricotta(V)/ Chicken & Mushroom Pides \$2
- Savoury Meatballs w TB Chutney (2 per serve) \$3
- Broad bean & Herb Falafel with Hummus (2 per serve) (V) (GF) \$3



SOUP: SMALL POT (serves 6: \$18) LARGE POT (serves 12: \$36) add \$1 p/h for Crusty Bread

- Pumpkin & Herb (V/GF)
- Roasted Tomato and Mint (V/GF)
- Roasted Carrot and Parsnip (V/GF)
- Chicken and Vegetable (GF)
- Potato & Leek (V/GF)
- Cauliflower & Potato (V/GF)
- Chunky Vegetable (V/GF)
- Minestrone (with bacon OR without) (GF)

TARTS QUICHES & FRITATTA: \$30 per item

- Pumpkin Leek & Goats Cheese Quiche (V)
- Carrot & Nutmeg Tart (V)
- Smoked Salmon & Dill
- Zucchini Frittata (V) (GF) Roast Vegetable Frittata (V) (GF)
- Mushroom Spinach & Bacon Quiche
- Quiche Lorraine

MIDDLE EASTERN PIES: \$6 per pie

- Chicken & Mushroom
- Beef Olive & Capsicum
- Cheese & Spinach (V)
- Curried Potato (V)

CAKES: \$20 - \$30 per cake (\$2 per small piece as part of a platter)

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|----------------------------------|------|-----------------------------|------|
| • Middle Eastern Orange (GF) | \$25 | • Chocolate Buttermilk | \$20 |
| • Upside down Plum | \$25 | • Upside down Apricot | \$25 |
| • Orange and Chocolate Marble | \$20 | • Apple and Cinnamon (GF) | \$30 |
| • Passionfruit Buttermilk | \$25 | • Banana | \$20 |
| • Lemon Yoghurt & Semolina Syrup | \$25 | • Carrot & Cr. Cheese Icing | \$30 |

SLICES: \$2 per piece

Hedgehog Brownie Lemon Raspberry & White Choc Anzac

Biscuits & Sweets \$1 – \$2.50

Yo – Yo's \$2.5 Anzacs \$1.5 Choc Chip \$1.5 Baklava \$2

Chocolate Balls \$1 Tradeblock Super Balls (Vegan GF DF) \$2 Scones \$1.5 - \$2

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free (FF) Fructose Free

Variations on this menu are available upon consultation.

Themed Celebrations can also be organised.

*We are a small business and proudly bake our goods on the premises. We therefore require catering details by 4 working days prior to your booking THANKYOU **

CONTACT Ph: 9510 1706 E: (nicole.mcrae@education.vic.gov.au)

**cancellation fee of 20% will be charged*



TRADEBLOCK CATERING PACKAGES

- **Morning Tea Package A - \$2 per person**

1 piece assorted house made slices/biscuits/cake per person - including items to suit dietary requirements

- **Morning Tea Package B - \$5 per person**

1 piece assorted house made slices/biscuits/cake per person
1 fruit, cheese or house made dip platter

- **Morning Tea Package C - \$4 per person**

2 pieces assorted house made slices/biscuits/cake per person

- **Morning Tea Savoury Package D - \$3 per person**

choice of

Dip
cheese
cheese & fruit combination
anti-pasta
fruit

- **Morning Tea & Lunch Package A - \$9pp**

Assorted sandwiches/wraps/ciabattas (1 s/w pp)
1 x sweet

- **Morning Tea & Lunch Package B - \$11pp**

Assorted sandwiches/wraps/ciabattas (1.5 S/W pp)
OR 1 sandwich & 1 small hot item e.g. pide/frittata/falafel
1 x sweet

- **Lunch & Fruit Package - \$10pp**

Assorted sandwiches/wraps/ciabattas (1 s/w pp)
Seasonal fruit platter

- **Lunch & Afternoon Tea Package - \$9pp**

Assorted sandwiches/wraps/ciabattas (1 s/w pp)
1 x sweet

- **Lunch, Afternoon Tea & fruit/cheese Package - \$12pp**

Assorted sandwiches/wraps/ciabattas (1 s/w pp)
1 x sweet (assorted selection including dietary requirements as requested)
Seasonal fruit OR cheese platter

- **Twilight Event**

Assorted hot and cold finger food **\$3 per person per piece**

- **Small luncheon events**

Shared platter \$8-\$10 per person

**All Dietary requirements will be met where possible if adequate notice is given
Variations on this menu are available upon consultation.*

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**cancellation with less than 24hrs notice will be fully charged*

