

CROOKED

— kitchen —

CATERING GUIDE

v8.23

Quick Notes -

48 hours minimum notice on all catering.

Catering for groups over 30 require more notice.

Invoices available for corporate clients.

Small groups of 5-25 people can place orders directly on our website.

Additional surcharges may apply to catering outside of business hours.

Saturday orders:

Minimum of \$500 & delivery only.

Sundays/Public Holiday orders:

Minimum of \$1000, 10% surcharge, & delivery only.

RECOMMENDATIONS

Morning Tea

For an office morning tea we recommend 1-3 pieces per person.
Sandwiches, fruit & sweets are the most popular option

Working Lunch

For a working Lunch we recommend 3-5 pieces of finger food per person.
This could be a mixture of sandwiches or sliders, hot finger food, fruit & slices.

Cocktail Dinner Party

For a Dinner we recommend having 5 pieces for the first hour of the party and
additional 3 for every extra hour.
This could be finger food, grazing tables or sweets.

Buffet Lunch

We recommend having both a meat & vegetarian/vegan option, and a light salad to
accompany. e.g. Beef Lasagna, Quiche Florentine, & Pear & Parmesan Salad

Dinner Buffet

For a Dinner we recommend a selection of up to three buffet platters per group (60+)
with accompanying salad & vegetable platters.

CORPORATE PACKAGES

Morning Tea Package

\$12.50 per person (minimum of 10 people)
Mix of sandwiches & slices.

Light Lunch Package

\$16.50 per person (minimum of 10)
Mix of sandwiches, hot finger food, & fruit platter

Full Lunch Package

\$22.50 per person (minimum of 10)
Selection of 3 hot finger foods, salad platters, slices, & fruit platter

Boardroom Lunch Package

\$29.50 per person (minimum of 10)
Selection of 2 hot finger food options, 2 gourmet salads, gourmet baguettes, fruit
platter, sweet slice platter. cold pressed organic juice.

FINGER FOOD

Hot Finger Food

\$4.50 per piece. Minimum of 15 pieces per platter/flavor.

Buy cold & heat yourself -> 10% discount

- Pumpkin Arancini
- Dukkah Falafel
- Roasted Vegetable & Feta Frittata
- Crispy Chicken Tender
- Cajun Sweet Potato Croquette
- Beef Sausage Roll
- Curried Potato "Sausage" Rolls
- Spiced Chicken Skewers
- Thai Chicken Meatballs
- Glazed Beef Meatballs
- Hawaiian Pizza Bites
- Pumpkin Croquettes
- BBQ Chicken Pizza Bites
- Vegetarian Pizza Bites
- Vegan Pizza Bites
- Tomato & Feta Frittata Bites

Cold Finger Food

\$4 per piece. Minimum of 15 pieces per platter/flavor.

- Mini Tomato & Bocconcini
Bruschetta
- Mini Pumpkin & Sage Crostini
- Smoked Salmon Crepe rotoli
- Vege Pinwheels
- Burrito Bites
- Hoisin Chicken Rice Paper Rolls
- Mango Prawn Rice Paper Rolls
- Spicy Tuna Rice Paper Rolls

BEVERAGE OPTIONS

Tea & Coffee Option

Minimum 20 people.

\$3.5 per person.

Includes urn hire & set-up, disposable cups, eco stirrers, instant coffee, instant cappuccino, black tea, mint tea, milk, alternative milks, sugar.

Cold Drink Options

- Waters, 300ml, \$2.50
- Sparkling Water, 300ml. \$3.00
- Soda cans, 250ml, \$3.00
- Kombucha, 330ml, \$5.00
- Organic Juices, 300ml, \$5.50

TEA TIME OPTIONS

Dips

Medium Platter \$60 (10 People)
Large Platter \$120 (20 people)

Two house-made dips,
crudité, crackers & crusty baguette.

Grazing

Medium Platter \$60 (5 People)
Large Platter \$120 (10 people)

Sliced meats, cheese, dips, crackers, crusty
baguette, fresh fruits,

Sandwiches

5 Rounds \$65
10 Rounds \$120

- Gourmet Meat Sandwiches
- Gourmet Vegetarian Sandwiches
- Gourmet Vegan Sandwiches
- Mixed Gourmet Sandwiches +\$10

Baguettes

2 Baguettes - 6 pieces \$65
4 Baguettes - 12 pieces \$120

- Gourmet Meat Baguettes
- Gourmet Vegetarian Baguettes
- Gourmet Vegan Baguettes
- Mixed Gourmet Baguettes +\$10

Slider Platters

\$85 (10 pieces) - one option per platter

- Classic Bacon & Egg w. tomato relish
- Smoked Salmon, rocket, dill cream cheese & avocado
- Roasted Pumpkin & semi-dried tomato, hummus
- Homemade falafels, tomato, wild rocket & vegan pesto
- Chef's Selection (Mixed Box – Large platter only)

Fruit Platters

Small platter \$40 (5 people)
Medium platter \$80 (10 people)
Large platter \$160 (20 people)

A selection of freshly cut fruits.
Usually watermelon, cantaloupe,
pineapple, kiwi fruit, strawberries,
grapes, & passionfruit. May vary.

Sweet Platters

Small platter \$35 (8-10 people)
Medium platter \$65 (20-25 people)
Large platter \$130 (40-50 people)

A selection of brookies (brownie
cookie sandwiches), gourmet slices,
protein balls, & biscuits. Flavors may
vary.

FAMILY STYLE

Buffet Options

10 Serves per tray

For Large events, we recommend hiring chaffing dishes for best presentation & food temperature control.

Buy cold & heat yourself -> 10% discount

Meat Options

\$100 per tray - 10 serves

- Beef Lasagna
- Chicken, Leek & Mushroom Stew
- Butter Chicken Curry w. Rice
- Braised Beef Hot Pot
- Quiche Lorraine
- Tikka Roasted Chickens
- Chicken Cacciatore
- Beef Fajita Mix w. flatbreads
- Pulled Pork w. corn tortillas
- Creamy Chicken Pesto Risotto
- Italian Sausage & Fennel Gnocchi

Vegetarian & Vegan Options

\$95 per tray - 10 serves

- Scalloped Potatoes
- Vegan Lasagna
- Smashed Chat Potatoes
- Roasted Vegetables
- Pumpkin, Spinach & Ricotta Lasagna
- Quiche Florentine
- Caramelized Onion & Shiitake Risotto
- Gnocchi w. Pumpkin & Walnuts
- Pulled Jackfruit Carnitas w. tortillas
- Roasted Vegetable Frittata
- Thai Red Pumpkin & Veg Curry w. Rice

Salad options

Small platter \$30 (serves 5) - one salad per platter

Medium platter \$60 (serves 10) - one salad per platter

Large platter \$120 (serves 20) - one salad per platter

- Italian Pasta
- Pear, Rocket & Parmesan
- Mexican Grain & Sweet Corn
- Roasted Vegetable
- Sweet Potato & Avocado
- Bocconcini, Tomato & White Bean
- Chicken Pesto Pasta
- Immunity booster
- Japanese Noodle
- Mango, Cucumber & Avocado
- Roasted Cauliflower & Chickpea
- Raw Broccoli & Apple
- Classic Caesar
- Roasted Pumpkin & Tofu
- Balsamic Beetroot & Feta
- Greeky Grains
- Seeded Mustard Potato
- Supergreen Veg & Seeds
- Classic Waldorf
- Trio Quinoa & Pumpkin

GOURMET BBQ

These packages include platter & utensil hire, disposable bamboo plates & cutlery, napkins, & BBQ hire. If the venue is not suitable for cooking (public park or public building), we can cook at the café & deliver to you, ready to eat, & delivered in eco-friendly catering packaging.

Traditional BBQ package

\$22 per person (minimum 60 guests)

- Chicken, leek & bacon sausages
- Worcestershire & pepper sausages
- House made beef burger patties
- Vegetarian burger patties
- Grilled onions
- Potato salad
- Coleslaw
- Assorted sliced bread & rolls (GF & Regular)
- Condiments: Tomato sauce, BBQ sauce, mustards & butter portions

Chic BBQ package

\$33 per person (minimum 40 guests)

- Chicken, leek & bacon sausages
- Worcestershire & pepper sausages
- Moroccan spiced chicken skewers
- House made beef burger patties
- Smokey pork belly burnt ends
- Vegetarian burger patties
- Seeded Mustard Potato Salad
- Roasted cauliflower & chickpea salad
- Assorted sliced bread & rolls (GF & Regular)
- Condiments: Tomato sauce, BBQ sauce, mustards & butter portions

Premium BBQ package

\$42 per person (minimum 30 guests)

- Chicken, leek & bacon sausages
- Worcestershire & pepper sausages
- Moroccan spiced chicken skewers
- Porterhouse steaks
- Smokey pork belly burnt ends
- Lamb ribs marinated in lemon, honey & rosemary
- Vegetarian burger patties
- Mango, Cucumber & Avo Salad
- Seeded Mustard Potato Salad
- Caesar salad
- Assorted sliced bread & rolls (GF & Regular)
- Condiments: Tomato sauce, BBQ sauce, relish, tabasco, seeded mustard, & butter portions

GRAZING OPTIONS

Grazing tables create the ultimate wow factor for any special event. Included: the hire of serving utensils, boards, bowls, dishes. Tables generally take an hour to set up.

Classic graze

\$23 per person (minimum 40 guests)
approx. 5 servings per person

- 50 grams of cheese per person (hard + soft)
- 5 slices of artisan cured meat per person
- An array of antipasto – stuffed olives, cornichons, semi-dried tomatoes
- Homemade dips (Vego, Vegan),
- Savory biscuits & bread sticks
- Crusty baguette
- Fresh honeycomb, quince paste
- Seasonal fruits & nuts
- Napkins

Elite graze

\$42 per person (minimum 30 guests)
approx. 10 pieces per person

- 100 grams of European cheese per person (hard + soft)
- 10 slices/pieces of artisan cured meat per person
- An array of antipasto – stuffed olives, cornichons, semi-dried tomatoes, stuffed peppers.
- Gourmet homemade dips (Vego\Vegan)
- Cornichons, pickles, & condiments
- Savory biscuits & sticks, crusty baguette
- Fresh honeycomb, quince paste, seasonal fruits, dried fruits, nuts
- Napkins, bamboo eco plates, & wooden forks

Check out our catering shop for simple, small grazing options. We have sweet & savory mixed boxes, gourmet charcuterie boxes. We also have a selection of gift box & celebration options.