

# grind & co.

## CATERING MENU

(min order 6 pieces for individual items)

### **Mini Muffins**

**\$3.50**

chocolate, chocolate chip, raspberry, blueberry, orange & poppyseed, banana and walnut, apple & cinnamon

### **Mini Croissants**

**\$3.50**

chocolate crumble, nutella, rhubarb pistachio, date & walnut, apple crumble, almond & custard

### **Friands**

**\$4.50**

orange & poppyseed, raspberry, blueberry, almond

### **Mini Fruit Tart**

**\$4.50**

### **Mini Yoghurt & Granola Pots**

**\$7.00**

### **Mini Ham & Cheese Croissant**

**\$5.50**

### **Breakfast Wraps**

**\$10.00 ea**

BLT, bacon & egg, ham & cheese, cheese & tomato

### **Lunch Wraps**

**\$10.00 ea**

chicken schnitzel, haloumi, falafel, lamb, gourmet vege

### **Trio Sandwich Platter**

**\$75.00**

pickled egg, veggie pattie w rocket, stringed chicken w salad

### **Sliders**

**\$55 per dozen**

mini gourmet burgers with your choice of chicken or lamb

### **Chicken Mushroom Pasta**

**\$105.00 (feeds up to 12)**

### **Pasta Primavera Vegetarian**

**\$90.00 (feeds up to 12)**

### **Quatro Dipping Platter**

**\$85.00**

beetroot, tzatziki, hommos, roasted capsicum with herbed crusty sourdough

### **Antipasto Grazing Box**

**\$130 (feeds upto 20)**

a selection of cold cuts, cheese, fruit, crackers and gourmet additions

### **Fresh Seasonal Salads**

**Small (feeds 10) \$99**

**Large (feeds 20) \$195**

### **Fresh Seasonal Fruit Platter**

**Small (feeds 10) \$75**

**Large (feeds 20) \$142**

