

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

**CATERING ORDER FORM**

please email form to pemulwuy@thegrindandco.com.au
or hand in at store

Company Name: _____

Ordered By: _____

Email: _____

Phone: _____

Catering Reference: _____

Delivery Address: _____

Date Required: _____

Time required: _____

min 6 pax for catering | prices include GST | please order by midday for next day | no cancellations within 24hrs of delivery

ITEM	QTY	\$

Dietary Requirements & Additional Requests: _____

