



Bespoke Catering is an established and confident provider of high quality, innovative and seasonal menus. When it comes to our corporate clients we recognize the need for morning tea, lunches and afternoon tea packages that are flavoursome, nutritious and appropriate for a productive event. Our packages are uncomplicated but inspired. We are always available to work with you on your particular needs and can accommodate specific dietary requirements or special requests.

Our team members are passionate about food and service, friendly, well-trained and well presented. Together, we guarantee to deliver personal, professional catering experience that exceeds expectations.

If you are planning a greater event, we also offer a large range of high quality equipment for hire. From furniture to flower settings, marquees and glassware, Bespoke Catering will take care of everything you need to make your event as easy as possible.

I look forward to the opportunity of working with you for your catering events.

Kind regards,

**Bespoke Catering Team**  
**Experts in Food**

# BESPOKE DAILY PACKAGE

**\$35.90 per person**

(V) – Indicates vegetarian selection (GF) – indicates gluten free selection (VEG) – indicates vegan selection

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Bespoke Catering prides itself on fun, modern and wholesome food. We will work with you to ensure your event is tailored to your requirements and type of function.

## MORNING TEA SELECTION (Gluten free options available)

Minimum 12 people required.

Select 2 items from the list below

- Homemade Assorted Muffins (GF available)
  - Mini savoury croissant ( ham & cheese / tomato & cheese)
  - Bacon & Cheese Muffin
  - Freshly Baked Scones served with Jam & Cream
  - Mini Cronuts & Mini Danish
  - Banana Bread Slice (GF available)
  - Coconut and Chia seeds pots with Yogurt and fresh seasonal fruit
  - Seasonal Fruit Skewers
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## LUNCH SELECTION (Gluten free options available)

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Minimum 12 people required.

- A selection of gourmet triangle sandwiches & rolls
- Assorted Mini quiches & Spinach & cheese triangles (VEG)
- Fresh seasonal fruit platter

**Bespoke Fillings:** Egg, Tuna, Ham, Cheese, Chicken, Salad, Roast beef, Smoked Salmon

### **Add a Fresh Salads - (Sharing Platter)**

Minimum 8 people required.

- Roasted pumpkin and Quinoa Salad topped with semi dried tomato & green pumpkin seeds (GF)
- Israeli cous cous, toasted fennel seeds, fire roasted peppers, smashed pistachios & truffle oil
- Crunchy Caesar salad with bacon, egg, croutons, topped with shaved parmesan & anchovy mayonnaise
- Asian glass noodle salad with shredded cabbage, carrot, capsicum, coriander with nam pla dressing (GF)
- Greek Salad with cherry tomato's, black olives, feta cheese, ribbon cucumber, red onions and wild oregano
- Garden Salad with mixed leaves, cherry tomatoes, shredded cucumber, radicchio and carrots
- Grilled Chicken and spinach salad with mint salsa verde, avocado and roast pinenuts
- Penne Pasta Salad with fresh basil pesto, shaved pecorino, toasted almonds and wild rocket

## **AFTERNOON TEA SELECTION (Gluten free options available)**

Select 2 items from the list below

- Selection of cheeses served with crackers and dry fruits
- Bespoke chocolate brownie (GF)
- Bespoke rocky Road
- Passion fruit cheese cake
- Classic Mini Bagel with cream cheese, Tasmanian smoked salmon and capers
- Crudities Platter with dips
- Zucchini & Feta Muffin (VEG)

### **Add an Afternoon Platter**

#### **Classic Charcuterie Platter**

– \$59 (serves 5 - 6) or \$109 (serves 10 – 12)

– St Daniele prosciutto, air dried bresaola, Italian sopressa, double smoked ham & accompaniments.

#### **Fresh Fruit Platter**

\$49 (serves 5-6) or \$89 (serves 10 – 12)

- selection of sliced seasonal fresh fruit

#### **Gourmet Cocktail Pies Platter**

\$49 (serves 5-6) or \$89 (serves 10 – 12)

- selection of gourmet country quiche

### **Entertainer platters**

**Small \$130.00 (serves 10-12) Medium \$140.00 (serves 12-15) Large \$150.00 (serves 15-20)**

Selection of: Arancini Ball (vegetarian available), Gourmet beef & burgundy pies, Cocktail country quiches (vegetarian available), Chicken skewers with satay peanut sauce (GF), Coconut tempura prawns with Thai sweet salsa, Beef sausage rolls with smoked barbeque sauce

*Gluten free options available.*

*Some items may require reheating/ Depending on time of service.*

*All selections will be delivered in disposable containers unless arranged differently with Bespoke Catering.*