



drop-off catering menu 2012

ORDER ONLINE
WWW.TOASTFOOD.COM.AU

**all prices are inclusive of gst
prices are subject to change without notice
menu items subject to availability
orders to be placed prior to 3pm the day before delivery**

**We are delighted to assist and serve you to the best of our ability.
Please do not hesitate to contact us
for any dietary requirements or suggestions you have.**

for orders & enquiries, please contact:

**Lyndall Wagstaff | Catering Manager
T: (02) 9241 3951 F: (02) 9241 1108
catering@toastfood.com.au**



food with character

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Throughout this menu, we have noted any
vegetarian (V) vegan (VG),
gluten free (GF) and dairy free (DF) items.

breakfast, morning and afternoon tea

(minimum 6 of any one item unless otherwise specified)

sweet

mini fruit muffin **\$1.90**

mini croissant (with butter and jam) **\$2.80**

assorted sweet tarts **\$4.40**

portuguese custard tarts **\$4.40**

freshly baked mini danish **\$2.90**

MoS cookie **\$2.70**

biscotti (2) **\$2.70**

freshly baked scone with jam and double cream **\$3.00**

home made friand **\$3.20**

home made sweet slices (cut in half) **\$4.50**

selection of gluten free slices available – please ask

banana bread (cut in half) **\$4.50**

pear and raspberry bread (cut in half) **\$4.50**

toast sugar hit platter

chef's selection of tasty sweet treats (2.5pc pp)

\$7.90 per serve

health

pot of honeyed yoghurt topped with muesli **\$5.00**

seasonal fruit platter – min 4 serves

quality seasonal and exotic fruits

\$6.95 per serve

fresh mini fruit skewer

garnished with fresh mint and served with honeyed yoghurt to dip

\$3.70 each

fruit salad box

finished with a passion fruit drizzle and dollop of yoghurt

\$6.95 each

savoury

(minimum 5 of any one item)

breakfast rolls \$5.10

a selection of:

scrambled eggs and bacon

scrambled eggs and oven roasted tomato (V)

scrambled eggs, baby spinach, shaved parmesan (V)

filled mini croissant \$4.70

a selection of:

ham, tomato and cheddar cheese

tomato and cheddar cheese (V)

toasted open bagels \$8.30

a selection of:

pesto, roasted vine tomato, avocado, bocconcini

roast beef, jalapenos, tasty cheese, onion jam

leg ham, semi dried tomato, brie, seeded mustard

finger sandwiches (*triple decked sandwich cut into 3*) \$6.90

a selection of:

poached chicken, aioli and parsley

prawn and celeriac remoulade

smoked salmon, capers and cream cheese

cucumber and lemon mayo

turkey, cranberry, alfalfa

egg, mayo, parsley (V)

cheese and fruit platters

(minimum 4 serves)

seasonal fruit platter

quality seasonal and exotic fruits

\$6.95 per serve

cheese platter

australian farmhouse cheeses garnished w/ strawberries, muscatels,

lavosh and water crackers

\$9.95 per serve

am/pm tea value packages

(minimum 5 serves)

one

mini fruit muffin (1)
freshly baked mini danish (1)
seasonal fruit platter (0.5)

\$8.30 per person

two

mini fruit muffin (1)

filled croissant with (1):
ham, tomato and cheddar cheese
tomato and cheddar cheese

mini fruit salad box finished with a passion fruit drizzle (1)

\$13.10 per person

three

home made banana bread and pear and raspberry bread (0.5)

filled croissant with (1):
ham, tomato and cheddar cheese
tomato and cheddar cheese

breakfast mini roll with (1):
scrambled eggs and bacon
scrambled eggs and oven roasted tomato (V)
scrambled eggs, baby spinach and shaved parmesan (V)

seasonal fruit platter (0.5)

\$15.70 per person

toast high tea

selection of petite finger sandwiches (2 fingers)
mini quiche (1)
mini sweet tart (1)
mini scone with jam and cream served on the side (1)
assorted slices (0.5)

\$16.30 per person

working lunches

(minimum 5 serves)

We have noted any **vegetarian (V)**, **vegan (VG)**, and **gluten free (GF)** and **dairy free (DF)** items. We are also able to provide sandwiches which are gluten, wheat and/or dairy and yeast free – please advise that you have a guest with any of these requirements when you place your order.

Please note the fillings below may vary

Toast mixed bread sandwich platter

(nb: we recommend ordering 1.5 serves per person)

a selection of:

gourmet quartered sandwiches, sourdough rolls,
chicken schnitzel on turkish, flatbread wraps, mini bagels

Fillings of each item are listed below. We will automatically provide a wide variety of fillings

\$9.90 per serve

mini bagels

prosciutto, brie, onion jam, spinach
smoked salmon, herb cream cheese, capers, sprouts
avocado, semi dried tomato, fresh basil (V)
turkey, cranberry, swiss cheese, spinach

\$4.80 per serve

sandwiches

with generous and wholesome fillings on schwobs bread varieties with mixed leaf

tuna w/ cannellini beans, lemon aioli, alfalfa
smoked salmon, herb cream cheese, cucumber, avocado
poached chicken, mayo, parsley
roast beef with horseradish cream, tomato, swiss cheese
ham, seeded mustard, tomato, cheddar cheese
POR - pastrami on rye w/ pickles, swiss cheese, tomato, alfalfa, mayo
mild salami, tomato, cucumber, pesto cream cheese
turkey, avocado, cranberry
egg, mayo, parsley (V)
salad and ricotta cheese (V)

(can be made vegan upon request)

\$6.60 per serve

long baguette

cut in half;

italian meatballs, spiced tomato relish, salad greens, swiss cheese

ham, seeded mustard, mayo, tomato, cheddar cheese

chicken caesar - chicken, bacon, cos lettuce, parmesan, caesar dressing

tuna w/ cannellini beans, lemon aioli, alfalfa (DF)

bocconcini, pesto, avocado, tomato, basil and olive oil

turkey, brie, avocado, cranberry, cucumber

\$9.65 per serve**flatbread wraps**

large soft bread wraps cut in three:

tandoori chicken, tomato, carrots, cucumber yoghurt

rare roast beef, tomato, hummus, tasty cheese

ham, tomato, swiss cheese, beetroot relish

turkey, avocado, cucumber, brie, cranberry

marinated roasted vegetable with mozzarella and pesto (V)

spicy felafel, hummus, pimentos, tzatziki, baby spinach

\$9.90 per serve**chicken schnitzel on long turkish rolls**

chicken breast in parmesan, herb and bread crumbs

with cos lettuce and aioli cut in half

\$9.50 per serve**rustic sandwiches**

served on large oval zoccoli bread cut in half;

beef fillet, rocket, cheddar, roasted tomato, cheddar cheese, caramelised onion

spicy felafel, hummus, pumpkin, ricotta cheese (V)

char grilled lemon herb chicken with roasted peppers, pesto mayo,

pan fried haloumi with grilled eggplant, zucchini, beetroot relish (V)

\$11.90 per serve**gluten/wheat free sandwiches**

(2 s/w per serve)

\$10 per serve**dairy and/or yeast free also available upon request**

(2 s/w per serve)

working lunches ...cont

(minimum 10 of each item unless otherwise specified)

cold

individually packed lunch boxes

includes:

1 mini sourdough roll with gourmet fillings, 1 medium vietnamese rice paper roll,
1 individual quiche, 1 sweet slice bite (napkin included)
whole fruit bowl

\$19.90 each

(with additional 250ml orange juice, 600ml water, or 375ml can soft drink **\$22.20**)

large vietnamese rice paper rolls with nuac cham (GF)

(chicken, prawn, vegetarian)

\$5.50 each

vegetarian frittata slice (V) (GF)

chef's frittata of the day served on a bed of mesclun

\$7.35 each

noodle boxes (large)

thai beef noodle salad (GF) (DF)

rice noodle salad w/ fresh herbs, thai dressing (V) (VG)

pesto chicken pasta salad

\$9.90 each

working lunches ...cont

(minimum 10 of each item unless otherwise specified)

hot

noodle boxes (large)

green chicken curry w/ fragrant rice topped with kumara chips (GF)

moroccan spiced lamb tagine w/ cous cous and coriander yoghurt

soba noodles w/ mushrooms and asparagus (V)

\$9.90 each

toasted open bagels

(minimum 5 serves)

pesto, roasted vine tomato, avocado, bocconcini (V)

roast beef, jalapenos, tasty cheese, onion jam

leg ham, semi dried tomato, brie, seeded mustard

\$8.30 each

individual quiche

(minimum 5 serves)

selection of quiches with meat and vegetarian fillings

\$4.70 each

chicken yakatori spear with sesame teriyaki \$3.50 (GF)

teriyaki beef skewer \$3.50 (GF)

mini angus and cheddar cheese burger w/ tomato relish \$4.90

working lunch value packages

(minimum 5 serves unless otherwise specified)

one

sandwiches with generous and wholesome fillings on schwobs bread varieties (1.5)

seasonal fruit platter (0.5)

\$11.50 per person

two

gourmet flatbread wrap (1)

large vietnamese rice paper roll w/ nuac cham (1)

mini fruit skewer

\$17.00 per person

three

long baguette (1)

individual quiche (1)

mixed skewered bites (1)

large vietnamese rice paper roll w/ peanut hoi sin (1)

\$19.80 per person

four

(minimum 10 serves)

rustic sandwich (1/2)

toasted open bagel (1)

mini italian sausage roll (1)

mini beef pie (1)

cheese and spinach triangle (1)

mixed skewered bites (1)

seasonal fruit platter (0.5)

\$21.50 per person

working buffet lunches

no chef required
(minimum order 10 people)

These simple yet balanced menus are ideal for office lunches, whether impressing clients or treating the staff to a special lunch.

Our menus are designed using the best of fresh and quality produce.

Your food will be presented on platters and bowls. Please keep in mind that some menu items are delivered warm and are prepared and presented to be consumed shortly after delivery time.

Menu items are not intended to be kept in a warming oven or to be reheated.

You will find that the food is delicious even at room temperature.

one

1x main

1x salad

freshly baked bread rolls and butter

\$26.20 per person

two

2x main

2x salad

freshly baked bread rolls and butter

\$45.00 per person

three

2x main

2x salad

1x dessert or cheese and fruit

freshly baked bread rolls and butter

\$51.00 per person

four

3x main

2x salad

1x dessert or cheese and fruit

freshly baked bread rolls and butter

\$68.00 per person

please make your selections from the menu on the following page

salads

mesclun salad w/ balsamic dressing
 rocket, cherry tomato and shaved fennel, lemon vinaigrette
 traditional caesar salad
 vine ripened tomato, bocconcini, basil, kalamatta
 radicchio, chat potato and pancetta salad, chive aioli
 caramelised onion, sweet potato, cherry tomato, pine nut, rocket salad
 smoked eggplant, mint and red shallot salad w/ chilli mirin
 salad of green beans, feta and kalamatta olive
 baby beetroot, spring onion and fresh dill salad
 chilli, bean shoot, snow pea, shallots, red pepper and egg noodle salad
 roasted root vegetables (served warm or room temperature) in sticky balsamic

mains

cold

artichoke zucchini, pecorino tart (V)
 platter of grilled meats and cold cuts served w/ green olive tapenade and relish
 large quiche (cut into 8)

hot

beef and burgundy pie w/ parsley potatoes, crushed peas (48 hours notice)
 singapore noodles w/ prawns, coriander and chilli jam
 (short) pasta w/ prosciutto, cherry tomatoes, olive and chilli
 farfalle w/ goat's cheese, pine nuts, spinach, marjoram
 moroccan chicken w/ king couscous, smoked babagannoush
 mild fragrant red chicken curry served w/ jasmine rice
 grilled ocean trout, eggplant caponata, salmangilio
 sticky pork w steamed chinese broccoli, enoki mushroom, ponzu
 char grilled lamb loin, potato, roasted beetroots, beans and feta salad

desserts

selection of assorted home made sweet slices
 apple tarte tatin and double cream
 fruit frangipane tart
 seasonal and exotic fresh fruit platter
 cheese and dried fruit platter

cocktail food

(minimum 10 of each item - cold; hot; substantial; dessert)

cold canapés

- tartlet of smoked chicken waldorf salad **\$3.50**
- vietnamese rice paper roll with nuoc cham **\$3.50** (GF)
option of; vegetarian, beef, chicken or prawn
- peking duck crepe rolled with cucumber, spring onion and hoi sin **\$3.50**
- herbed bouche blanc goats cheese with chilli jam **\$3.50** (V) (GF)
- selection of sushi served with pickled ginger, soy and wasabi **\$2.70**
- antipasto brochette of vine ripened tomato, bocconcini and fresh basil **\$3.50** (V) (GF)
- zucchini and red pepper frittata with sundried tomato pesto **\$3.50** (V) (GF)
- roulade of cured salmon, lemon crème fraiche, cucumber and crisp caper **\$3.50**
- rangers valley beef cap w/ tangy ginger dressing **\$3.70**
- black olive shortbread, woodside goat's curd with caramelised onion and thyme **\$3.50** (V)
- blue swimmer crab rice paper roll **\$4.80** (GF)
- smoked duck tartlet with beetroot relish **\$4.50**
- chilled king prawn with fresh lemon aioli **\$4.70** (GF)

warm canapés

- field mushroom, roasted garlic, thyme and truffle pizzette **\$3.50** (V)
- prosciutto pizzette with semi dried tomato, goats cheese and pesto **\$3.50**
- grilled haloumi spear w/ lemon myrtle **\$3.50** (V)
- chicken yakatori spear with sesame teriyaki **\$3.50** (GF)
- woodside goats cheese tartlet with caramelised fennel **\$3.50** (V)
- crispy salt and pepper chicken dumpling w/ lime aioli **\$3.50**
- soft centred gorgonzola and basil risotto balls with chilli jam **\$3.80** (V)
- deep fried coconut prawn with mango mayonnaise **\$3.80**
- moroccan spiced lamb roll with minted yoghurt and coriander **\$3.80**
- grilled king prawn skewer with smoked paprika **\$4.70** (GF)

mini gourmet pies

selection of:

lamb and vegetables with port wine reduction

beef bourgnion with red wine jus

chicken and leek with white wine, cream and wholegrain mustard

\$3.50 each

substantial canapés

grilled chicken and pesto sesame roll **\$4.90**

prawn remoulade sandwich w/ lemon aioli **\$4.90**

mini sesame roll with rare beef, smoked cheddar and béarnaise **\$4.90**

rice noodle salad with fresh herbs and thai dressing **\$7.70**
option of: vegetarian, chicken, beef or prawn

hot substantials

mini angus and cheddar cheese burger with tomato relish **\$4.90**

soba noodles with mushrooms and asparagus **\$7.50** (V)

grilled market fish with roast chat potato, rocket and lemon tartare **\$7.70** (GF)

green chicken curry with fragrant rice topped with kumara chips **\$7.70** (GF)

moroccan spiced lamb tagine with cous cous and coriander yoghurt **\$7.70**

sweet canapés

mini lemon curd tartlet **\$3.30**

crème brûlée tartlet topped with balsamic strawberry **\$3.30**

chocolate mousse tartlets with raspberry **\$3.30**

petit fruit skewer **\$3.70**

dark chocolate cup with hazelnut praline **\$3.60** (GF)

cocktail food packages

(one of each item)

one

peking duck crepe, rolled with cucumber, spring onion and hoi sin
 vietnamese rice paper roll with dipping sauce (GF) (DF)
option of: vegetarian, beef or prawn
 rangers valley beef cap w/ tangy ginger dressing

\$10.40 per person

two

antipasto brochette of vine ripened tomato, bocconcini and fresh basil (V) (GF)
 roulade of cured salmon, lemon crème fraiche, cucumber, crisp caper
 prosciutto pizzette with semi dried tomato, goat's cheese and pesto
 chicken yakatori spear with sesame teriyaki (GF)

\$13.80 per person

three

black olive shortbread, woodside goat's curd with caramelised onion and thyme (V)
 tartlet of smoked chicken waldorf salad
 roulade of cured salmon, lemon crème fraiche, cucumber and crisp caper
 deep fried coconut prawn with mango mayo (DF)
 mini gourmet pies
*a selection of; lamb and vegetables with port wine reduction
 beef bourginon, red wine jus
 chicken and leek with white wine, cream and wholegrain mustard*

\$17.30 per person

Please note:

Our warm cocktail canapés are plattered and covered with foil ready to be served on delivery.

They are not suited for ovens.

budget finger food packages

(minimum 10 serves)

one

marinated chicken drumettes
vegetarian curry puffs (V)
cocktail sausage roll
thai fish cakes with sweet chilli dipping sauce

\$8.60 per person

two

beef cocktail skewers
thai fish cakes with sweet chilli dipping sauce
savoury tartlets
marinated chicken drumettes
spring roll (V)
seafood wonton

\$13.30 per person

three

thai fish cakes with sweet chilli dipping sauce
beef cocktail skewers
cocktail italian sausage rolls
spring roll (V)
beef curry puff
vegetable samosa (V)
marinated chicken drumettes
cheese and spinach puff pastry (V)

\$17.90 per person

mixed platters

(minimum 10 serves unless otherwise specified)

mezze platter

selection of two dips served with olives,
crudités and Turkish croute fingers

\$6.50 per person

tapas bites

frittata, chorizo sausage bites, marinated olives, white anchovies,
marinated mushrooms, semi dried tomatoes dip selection,
lavosh and Turkish croute fingers

\$9.00 per person

antipasto bites

dolmades, pickled vegetables, jamon, mild salami, smoked salmon slices,
sun dried tomato pate, olives, marinated fetta, artichoke hearts

\$13.10 per person

seasonal fruit platter

(minimum 5 serves)

quality seasonal and exotic fruits

\$6.95 per person

cheese platter

(minimum 5 serves)

australian farmhouse cheeses garnished w/ strawberries, muscatels,
lavosh and water crackers

\$9.95 per person

beverages

freshly brewed coffee and a selection of teas **\$3.80**
 all day service **\$11.00** (enough provided for 3 sessions)
(crockery, cutlery etc)
(minimum of 25 people)

freshly brewed coffee and a selection of teas **\$3.20**
 all day service **\$9.50** (enough provided for 3 sessions)
(disposables cups, stirrers)
(minimum of 10 people)

*Please note, we are not responsible for continuous onsite service or cleanup.
 Please ensure all equipment is collected, cleaned and kept in a central place for pickup the
 following day.*

2l fresh juices (orange, apple, pineapple) **\$9.10**
 800ml Voss sparkling mineral water **\$8.50**
 1.25l shweppes sparkling mineral water **\$5.40**
 1.25l soft drink (coke, lemonade, diet coke) **\$5.40**

nb: alcoholic beverages can be supplied on request

additional services

*Toast Food also specialise in plated boardroom lunches, with chef and wait staff on site. Please
 contact our Events Department on 9241 7300 for more information.*

In addition to catering, Toast Food can also supply the following services:

wait staff
 crockery / cutlery
 glassware
 tables / chairs
 linen
 flower arrangements
 event styling

Toast Food also specialise in large catering events.

We can tailor make a package suited to your needs or you can choose from the vast range of
 menus currently available.

For more details please contact the functions department on 1300 8 TOAST or
events@toastfood.com.au

terms & conditions

orders

To be placed prior to 3pm the day before delivery

Minimums

We have a minimum order of \$85.00 plus delivery fee (see below)

cancellations

Sandwich style (non-formal) – cancellations must be made no later than
4.30pm the day before

Buffet, formal plated boardroom lunches and dinners and cocktail parties - cancellations must be
made no later than 2 working days prior

Cancellations received after the above times will incur a fee

delivery

Delivery within CBD is \$5.00 per delivery. Other fees apply outside CBD.

Weekend deliveries attract higher delivery fees (CBD \$50), please enquire within.

pick up

It is appreciated if all platters/equipment are washed after use, and ready in
a central spot for pick up the following day.

lost property

A replacement fee (between \$25-\$60 each) will be charged for
lost platters and equipment.

payment

term: Net seven (7) days

Credit card payment prior to delivery is required
for those who do not have an account already set up with us.

EFT, cheque and all major credit cards accepted

(some fees may apply for certain credit card payments.)

menu items

Certain items may not be available on weekends and public holidays - enquire within