



## drop-off catering menu 2011

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:

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[www.toastfood.com.au](http://www.toastfood.com.au)



*food with character*

# contents

<b>breakfast, morning and afternoon tea</b>	<b>1</b>
<b>working lunches</b>	<b>4</b>
<b>working buffet lunches</b>	<b>9</b>
<b>canape, finger food, and budget bites</b>	<b>11</b>
<b>mixed platters</b>	<b>15</b>
<b>beverages / additional service</b>	<b>16</b>
<b>terms and conditions</b>	<b>17</b>

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 **\$1.80**

mini croissant (with butter and jam) **\$2.70**

assorted sweet tarts **\$4.20**

portuguese custard tarts **\$4.20**

freshly baked mini danish **\$2.80**

MoS cookie **\$2.60**

biscotti (2) **\$2.60**

freshly baked scone with jam and double cream **\$2.90**

home made friand **\$3.10**

home made sweet slices (cut in half) **\$4.30**

*selection of gluten free slices available – please ask*

banana bread (cut in half) **\$4.30**

pear and raspberry bread (cut in half) **\$4.30**

## toast sugar hit platter

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

**\$7.50 per serve**

## health

pot of honeyed yoghurt topped with muesli **\$4.80**

## seasonal fruit platter – min 4 serves

quality seasonal and exotic fruits

**\$6.90 per serve**

## fresh mini fruit skewer

garnished with fresh mint and served with honeyed yoghurt to dip

**\$3.50 each**

## fruit salad box

finished with a passion fruit drizzle and dollop of yoghurt

**\$6.90 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 \$4.50

*a selection of:*

ham, tomato and cheddar cheese

tomato and cheddar cheese (V)

### toasted open bagels \$7.90

*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*) \$6.70

*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

**\$6.90 per serve**

### cheese platter

australian farmhouse cheeses garnished w/ strawberries, muscatels,

lavosh and water crackers

**\$9.90 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)

**\$7.90 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)

**\$12.50 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)

**\$15.00 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)

**\$15.50 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.

### MOS 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*

**\$9.50 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

**\$4.70 per serve**

#### sandwiches

**with generous and wholesome fillings on schwobs bread varietals 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)

**\$6.30 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

**\$9.20 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

**\$9.70 per serve****chicken schnitzel on long turkish rolls**

chicken breast in parmesan, herb and bread crumbs  
 with cos lettuce and aioli cut in half

**\$9.10 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)

**\$11.40 per serve****gluten/wheat free sandwiches**

(2 s/w per serve)

**\$9.90 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**)

**\$5.30 each**

#### vegetarian frittata slice (V) (GF)

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

**\$7.00 each**

#### noodle boxes (large)

thai beef noodle salad (GF) (DF)

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

pesto chicken pasta salad

**\$9.50 each**

*food with character*



## 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)

**\$9.50 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

**\$7.90 each**

#### individual quiche

(minimum 5 serves)

selection of quiches with meat and vegetarian fillings

**\$4.50 each**

#### char grilled skewered bites

chicken, beef, mini skewers

**\$3.30 each**

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

*food with character*

## 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)

**\$10.90 per person**

### two

gourmet flatbread wrap (1)

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

mini fruit skewer

**\$16.20 per person**

### three

long baguette (1)

individual quiche (1)

mixed skewered bites (1)

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

**\$18.90 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)

**\$20.50 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 stylish 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

**\$25.00 per person**

### **two**

2x main

2x salad

freshly baked bread rolls and butter

**\$43.00 per person**

### **three**

2x main

2x salad

1x dessert or cheese and fruit

freshly baked bread rolls and butter

**\$49.00 per person**

### **four**

3x main

2x salad

1x dessert or cheese and fruit

freshly baked bread rolls and butter

**\$65.00 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 **\$3.30**
- vietnamese rice paper roll with nuoc cham **\$3.30 (GF)**  
*option of; vegetarian, beef, chicken or prawn*
- peking duck crepe rolled with cucumber, spring onion and hoi sin **\$3.30**
- herbed bouche blanc goats cheese with chilli jam **\$3.30 (V) (GF)**
- selection of sushi served with pickled ginger, soy and wasabi **\$2.60**
- antipasto brochette of vine ripened tomato, bocconcini and fresh basil **\$3.30 (V) (GF)**
- zucchini and red pepper frittata with sundried tomato pesto **\$3.30 (V) (GF)**
- roulade of cured salmon, lemon crème fraiche, cucumber and crisp caper **\$3.30**
- rangers valley beef cap w/ tangy ginger dressing **\$3.60**
- black olive shortbread, woodside goat's curd with caramelised onion and thyme **\$3.30 (V)**
- blue swimmer crab rice paper roll **\$4.60 (GF)**
- smoked duck tartlet with beetroot relish **\$4.30**
- chilled king prawn with fresh lemon aioli **\$4.50 (GF)**

### warm canapés

- field mushroom, roasted garlic, thyme and truffle pizzette **\$3.30 (V)**
- prosciutto pizzette with semi dried tomato, goats cheese and pesto **\$3.30**
- grilled haloumi spear w/ lemon myrtle **\$3.30 (V)**
- chicken yakatori spear with sesame teriyaki **\$3.30 (GF)**
- woodside goats cheese tartlet with caramelised fennel **\$3.30 (V)**
- crispy salt and pepper chicken dumpling w/ lime aioli **\$3.30**

### 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*

**\$3.30 each**

- soft centred gorgonzola and basil risotto balls with chilli jam **\$3.60 (V)**
- deep fried coconut prawn with mango mayonnaise **\$3.60**
- moroccan spiced lamb roll with minted yoghurt and coriander **\$3.60**
- grilled king prawn skewer with smoked paprika **\$4.50 (GF)**

## 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 substantial

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 **\$3.50**

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



*food with character*

## 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

**\$9.90 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)

**\$13.20 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

*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*

**\$16.50 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

**\$8.20 per person**

### **two**

beef cocktail skewers

thai fish cakes with sweet chilli dipping sauce

savoury tartlets

marinated chicken drumettes

spring roll (V)

seafood wonton

**\$12.70 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)

**\$17.10 per person**

*food with character*

## **mixed platters**

**(minimum 10 serves unless otherwise specified)**

### **mezze platter**

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

**\$6.20 per person**

### **tapas bites**

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

**\$8.60 per person**

### **antipasto bites**

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

**\$12.50 per person**

### **seasonal fruit platter**

**(minimum 5 serves)**

quality seasonal and exotic fruits

**\$6.90 per person**

### **cheese platter**

**(minimum 5 serves)**

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

**\$9.90 per person**



*food with character*

## beverages

freshly brewed coffee and a selection of teas **\$3.80**  
**(minimum of 25 people)**

*includes coffee and tea making equipment*

*please note we supply equipment and consumables only for brewing on site by client*

*we will instruct on how to use machine,*

*but 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**

1l fonte viva mineral water **\$7.20**

1.25l soft drink (coke, lemonade, diet coke) **\$5.40**

nb: alcoholic beverages can be supplied on request

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## 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](mailto: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