



Corporate Catering Menu

September 2022 – March 2023

CRAVE
CATERING & EVENTS
by Elizabeth Andrews



Our Corporate catering menu is perfect for your corporate or private event. With hundreds of quality catering products and easy online ordering, we are sure to have the products that all will enjoy.

Cakes & Pastries

- **Assorted Sweets** – chef's selection of cakes and pastries (2 per serve).
- **Bite Size Sweet Treats** – bite size selection of slices, tarts and mini muffins.
- **Slices** – assorted mix of brownie, blondie and rocky road.
- **Mini Donuts** – assorted iced and filled donuts.
- **Sweet Muffins** – house baked muffins in assorted flavours.
- **Scones with Jam & Cream** – freshly baked scones served with jam and cream.
- **Mini Lamingtons** – traditional min lamingtons with a raspberry jelly.
- **Portuguese Tarts** – crispy pastry shells filled with sweet vanilla custard.
- **Mini Danishes** – freshly baked mini danish pastries.
- **Gourmet Biscuits** – classic corporate biscuits.
- **Spiced Apple & Banana Tea Cake**
- **Fruffin** – our version of a friand muffin.
- **Vegan Biscuits** – housemade vegan corporate biscuits.
- **Vegan Muffin** – freshly baked vegan muffins.
- **Mini Pastries** – assorted french pastries including almond croissants, danishes, escargot and pain au chocolat.



Breakfast

- **English Muffins** – with egg and bacon or egg and spinach.
- **Turkish Rolls** – with ham, cheese, tomato and relish.
- **Mini Croissants** – with all our favs, ham, cheese, and tomato or cheese and tomato.
- **Savoury Muffins** – Freshly baked savoury muffins.
- **Breakfast Brioche Rolls** – with egg, bacon, relish and cheese or spinach, egg, relish and cheese.
- **Breakfast Sliders** – with egg, bacon, relish and cheese or spinach, egg, relish and cheese.
- **Bagels** – assorted mini breakfast bagels.
- **Mini Pancakes** – with jam, cream and fresh strawberries.
- **Mini Waffles** – with fresh cream and strawberries.
- **Yoghurt & Berries** – sweet yoghurt topped with a berry compote.
- **Yoghurt & Granola** – sweet yoghurt topped with house made granola.
- **Bircher Muesli** – vegan bircher muesli topped with dried fruits.





Sandwiches

- **Mixed Sandwiches** – traditional point sandwiches with on trend gourmet fillings.
- **Club Sandwiches** – traditional point sandwiches with on trend gourmet fillings.
- **Sourdough Sandwiches** – artisan style gourmet sandwiches with cafe style fillings.
- **Baby Baguettes** – petite baguettes with dainty fillings.
- **New York Mini Bagels** – traditional bagels with our famous gourmet fillings.
- **Artisan Bakery Rolls** – fresh and soft dinner roll with on gourmet fillings.
- **Baguettes** – large crispy baguettes filled with our gourmet fillings.
- **Assorted Wraps** – soft and light wraps filled with our gourmet fillings.
- **Chicken Schnitzel Roll** – delicious chicken schnitzel in a freshly baked turkish roll.





Cheese & Fruit

- **Fruit Platter** – seasonal fruit cut into easy to eat slices.
- **Cheese & Fruit Platter** – combination of sliced fruit, cheese and crackers.
- **Cheese & Crackers Platter** – simple yet elegant cheese and crackers platter.
- **Gourmet Cheese Platter** – a traditional cheese platter with all the fillings.
- **Fruit Skewers** – easy to eat fruit skewer with seasonal fruit.



Cold Canapés



- **Duck Crepes** – Filled with roasted duck breast, cucumber, capsicum, spring onion and hoisin sauce.
- **Vietnamese Rice Paper Rolls** – Fillings include vegetarian, prawn, beef and pork. Delivered with a mint and chilli infused traditional dipping sauce.
- **Nori Rolls** – A selection of nori rolls comprising of vegetarian, salmon, tuna and teriyaki chicken with a mirin dipping sauce.
- **Zucchini Fritter** – Zucchini and haloumi cheese fritter with a dollop of sour cream and yoghurt.
- **Seared Tuna** – Tataki of yellow fin tuna rolled in sesame seeds and served with a miso mayonnaise.
- **Beef Mignon** – Tender eye fillet wrapped in prosciutto with horseradish cream fraiche on a crisp potato rosti.
- **Smoked Salmon Blini** – Available with Moroccan spiced caramelised pumpkin, pomegranate and lemon balm.
- **Goat Cheese Tartlet** – Available with Moroccan spiced caramelised pumpkin, pomegranate and lemon balm.
- **Lamb Fillet** – Encrusted with sumac and garlic, topped with tahini yoghurt on a crisp naan.
- **Parmesan & Basil Polenta Cake** – Topped with a wild mushroom ragu and rocket.
- **Charcoal Bun with Smoked Salmon** – Charcoal bun filled with smoked salmon, wild rocket, dill and horseradish cream cheese.
- **Baby Naan** – Topped with tandoori chicken and raita.
- **Grilled Prawns** – Tossed with finely chopped parsley, garlic and olive oil with a lemon aioli dip.
- **Chicken Ciabatta** – Roasted chicken breast, brie, avocado, homemade mayonnaise and crisp lettuce on a grilled ciabatta.
- **Assorted Tostadas** – 12 hour slow cooked, spiced pulled pork topped with tomato salsa or broad bean, pea, goats' cheese topped, fresh mint and sriracha mayonnaise.
- **Bao Buns** – Steamed buns filled with chicken, Asian salad and sesame seeds.
- **Assorted Tacos** – Chicken fajita, beef brisket or jerk pumpkin (vegan)
- **Baked Frittata** – Roasted vegetables with fresh herbs and tomato relish and double smoked ham or baby spinach and cherry tomatoes with capsicum jam.

Hot Canapés

- **Chicken Skewers** – Succulent grilled chicken skewers served with spiced BBQ dipping sauce. Street food staple in the Philippines.
- **Mini Pizzette** – Mini pizzas topped with confit potato, caramelised onion, rosemary, provolone and tomato sugo or prosciutto, capsicum jam, provolone and tomato sugo.
- **Arancini** – Served with seeded mustard aioli.
- **Chicken Goujons** – Korean style fried chicken strips with a gochujang dipping sauce.
- **Mini Quiche** – Smoky bacon with caramelised onion or roasted Spanish onion, sautéed mushrooms, Kalamata olives and roasted capsicum in a crunchy pastry tart.
- **Coconut Crumbed Prawn** – King prawns encrusted in panko crumbs, black sesame and toasted coconut served with citrus aioli.
- **Mini Sausage Rolls** – House made, our traditional sausage rolls are perfectly seasoned and wrapped in puff pastry.
- **Mini Waygu Beef Burgers** – Topped with melted Swiss cheese, dill pickle and tomato relish.
- **Lamb Kofta** – Traditional cumin and coriander flavoured minced lamb with tzatziki.
- **Mini Gourmet Pies** – Varieties include beef and red wine, chicken and mushroom & cauliflower and cheese.
- **Mini Cornish Pasties** – Served with home-made relish.
- **Empanadas** – House made, spiced beef and red bean empanada with fresh herbs and a tomato relish.
- **Gyoza** – Pan-fried and steamed traditional Japanese vegetable dumplings served with black vinegar.
- **Quinoa Cakes** – Oven baked trio of quinoa and roasted root vegetables petite patties served with kasundi relish.



Grazing Platters

CRAVE

CATERING & EVENTS

by Elizabeth Andrews

- **Mediterranean Platter**
Includes char-grilled eggplant and zucchini, balsamic marinated mushrooms, Kalamata olives, rosemary marinated feta, dolmades, salami and ham.



- **Charcuterie Platter**
The meat lovers' dream; salami, prosciutto, ham off the bone, chorizo, terrines and pate served with crusty baguette, cornichons, olives and Dijon mustard.



- **Asian Platter**
A taste sensation of Asian treats including assorted nori rolls, Vietnamese rice paper rolls, Peking duck pancakes with Asian dipping sauces.



- **Dips Platter**
Fresh vegetable sticks, cherry tomatoes, water crackers and grissini sticks with a trio of dips.





Salads

- **Garden Salad** – Crisp seasonal garden salad with a zesty lemon dressing.
- **Greek Salad** – With iceberg lettuce, olives, heirloom tomatoes, cucumber, oregano and feta.
- **Thai Beef Salad** – A traditional Thai salad of tender beef, Asian vegetables, herbs and roasted peanuts served with a nam prik dressing, this salad is packed full of flavour!
- **Pumpkin Salad** – Roasted pumpkin, Kalamata olives, semi-dried tomato, Spanish onion and pepita seeds on a bed of fresh baby spinach with a maple vinaigrette dressing.
- **Potato Salad** – Chat potatoes tossed with spring onions, cornichons, sour cream and mayonnaise with a touch of sweet paprika.
- **Pasta Salad** – Roasted seasonal vegetables tossed with penne pasta and basil pesto.
- **Ancient Grains Salad** – Barley, lentils, quinoa and freekeh mixed with feta, raisins and mint with a rich kasundi dressing.
- **Moroccan Spiced Chickpea Salad** – Ras el hanout spiced chickpeas and eggplant tossed with tomato, brown rice, Spanish onion, coriander, mint and fresh pomegranate with mint yoghurt.
- **Roasted Cauliflower Salad** – Quinoa and freekeh tossed with roasted cauliflower, fresh herbs, walnuts, flaked almonds and crumbled feta.
- **Caesar Salad** – Classic Caesar salad with bacon, cos lettuce, parmesan cheese and croutons.
- **Chicken Larb Salad** – Thai spiced chicken mixed with snake beans, bean shoots, roasted peanuts and fresh lime and herbs.
- **BBQ Pork Salad** – With paw paw, carrot, cucumber, bean sprouts, roasted peanuts & nam prik dressing.

Catering Packages



CRAVE
CATERING & EVENTS
by Elizabeth Andrews

■ Breakfast

■ Lunch Combinations



Breakfast

Package One

- Fruit Platter
- Danish Pastries
- Sweet Muffins
- Orange Juice

Package Two

- Fruit Skewers
- Bircher Muesli
- Breakfast BLAT
- Orange Juice

Package Three

- Fruit Skewers
- Sweet Muffins
- Goats Cheese Tartlet
- Savoury Croissants
- Fruit Juice



Lunch Combinations

Selection Platter

Mixed sandwiches, wraps and artisan rolls

Variety Platter

Club sandwiches, sourdough sandwiches and baby baguettes

Combo A

Baby baguettes, club sandwiches, wraps and a fruit platter

Combo B

Mixed sandwiches, artisan rolls, baby baguettes and fruit platter

Combo C

Chicken ciabattas, nori rolls, rice paper rolls, fresh baked frittatas, mixed sandwiches and a fruit platter

Combo D

Mixed sandwiches, three hot canapes and a fruit platter.

Contact



Unit 11/2 Bromham Place Richmond VIC 3121



events@cravecatering.com.au



03 9421 4004



CRAVE

CATERING & EVENTS

by Elizabeth Andrews