

CATERING



SHOP 5/25-31 KYLE PDE, KYLE BAY NSW 2221 | (02) 9547 1111
EVENTS@CUPANDCOOK.COM.AU | WWW.CUPANDCOOK.COM.AU



BREAKFAST

COLD

- Mini fruit cups \$8.50
- Mini granola, fruit & yogurt cups \$8.50
- Mini bircher cups \$8.50
- Mini black sticky rice with passionfruit curd, banana, berries, strawberries & coconut crumbe \$8.50

HOT

Wrapped in Al foil to keep warm

- Bacon & scrambled egg, baby spinach, cheese choice sauce wrap \$10
- Haloumi, scrambled egg, relish and baby spinach wrap \$10
- Ham & cheese croissant wrap \$8.50

PASTRIES

(Minimum 4 pieces each item)

- Croissant \$5.00
- Banana Bread \$6.50
- Almond Croissant \$6.50
- Pain au chocolat \$6.50
- Berry Danish \$6.50
- Mango & Passionfruit Danish \$6.50
- House made fruit muffins \$6.00
- Chocolate brownie \$5.50
- Custard tarts \$4.50
- Carrot cake \$6.50
- Mini assorted cupcakes \$4.00

3 DAYS NOTICE REQUIRED FOR ALL CATERING





WRAPS

All wraps cut into 2 or 3

\$14 each

- **VEGETARIAN** - spiced sweet potato, smashed avo, halloumi, ricotta, grilled eggplant, grilled zucchini and mesclun salad
- **KARAAGE CHICKEN** - Japanese karaage chicken with sweet potato, feta, onion, honey & mesclun salad
- **SMOKED SALMON GRAVALAX** - smoked salmon, gravlax, dill cream cheese, pickled cucumber, tomato and onion
- **DOUBLE SMOKED HAM, CHEESE AND TOMATO**
- **PESTO POACHED CHICKEN BREAST** - aioli, almonds, spring onion, tasty cheese, spinach, mesclun, tomato and basil pesto.
- **SOPRESSO** - herb aioli, mixed leaf, sopressa, provolone cheese, sun dried tomatoes
- **FALAFEL** - hummus, capsicum puree, diced tomato, cucumber, falafel, mesclun salad.
- **TURKEY** - cranberry, swiss cheese & mesclun salad
- **CLASSIC SALAD** - lettuce, carrot, tomato, cucumber & red onion

Mixed wrap medium box \$110 (24 pieces) | Mixed wrap large box \$150 (33 pieces)

SAMBOS

Sandwiches cut into 2 or 4

\$6 - 12 each

Gluten free available

- **TUNA** - mayo & red onion
- **CURRIED EGG** - mayo & cheese
- **TURKEY** - Cranberry, swiss cheese and mesclun salad
- **CLASSIC SALAD** - lettuce, carrot, tomato, cucumber & red onion
- **PESTO POACHED CHICKEN BREAST** - aioli, almonds, spring onion, tasty cheese, spinach, mesclun and tomato
- **DOUBLE SMOKED HAM, CHEESE & TOMATO**
- **CHEESE & TOMATO**
- **CHEESE**

KIDS SAMBOS - crust cut off into triangles

- **CHEESE** - \$5 each
- **HAM AND CHEESE** - \$6 each





SLIDERS

\$8.50 Each Min.10

- **MINI MILK BUN KARAAGE BURGER** with buttermilk fried chicken, herb aioli, slaw, swiss cheese & pickles
- **MINI MILK BUN BEEF BURGER** with tasty cheese, aioli, tomato & pickles
- **MINI MILK BUN SMOKED SALMON GRAVLAX SLIDER** with dill cream cheese, capers, onion tomato and mixed leaf

SALAD & PASTA BOXES

	Small	Large
• Decorative Fruit Platter	\$40 (6-8)	\$80 (10-12)
• Peach Perfect Salad - mesclun salad, gem lettuce, grilled peaches, pickled red cabbage, roast beetroot, toasted pumpkin seeds, crispy pita bread. fresh herbs, sherry & shallot vinaigrette	\$50 (5)	\$100 (10)
• The New Salmon Salad - pan seared atlantic salmon, shaved cabbage, pea tips, orange, cucumber, green beans, roasted sweet potato, herb cashew cream, coriander, quinoa crisp	\$80 (4)	\$120 (6)
• Harvey Bay King Prawn Salad - marinated harvey bay king prawns, rainbow chard, shaved cabbage, mint, snow peas, papaya, fresh chilli, red radish, crushed peanuts, sweet & spicy vinaigrette	\$80 (4)	\$120 (6)
• Crab Linguini - linguini tossed with blue swimmer crab, chilli, garlic, roasted tomato sugo, baby spinach	\$140 (6)	
• Chicken Caesar - juicy chicken breast with cos, croutons, anchovies, bacon bits and creamy caesar dressing	\$60 (4)	\$100 (6)



From \$3.50 Each Min.20

HOT

Empanada

- Beef and black bean
- Shredded chicken and corn
- Mushroom and peperonata (VG)
- 3 cheeses (VG)

Minisliders

- Beef patty, special sauce, baby gem lettuce, tomato Beef, USA cheese
- Buttermilk fried chicken, Herb aioli, slaw, swiss cheese, pickles
- Corn fritters, lime tartar sauce, lettuce, slice tomato (VG)

Mini Bagels

- Salmon gravlax, dill cream cheese, slice tomato, baby gem lettuce
- Turkey, cranberry sauce, swiss cheese, mix leaf
- Basil ricotta, mix tomato, balsamic vinegar, pistachio crumb (VG)

Skewers (GF)

- Wagyu beef
- Mediterranean chicken
- Lamb backstrap
- Zucchini pumpkin capsicum (VE)

Arancini

- Beef bolognese
- Pea and parmesan (VG)
- Chicken and zucchini

Pizza

- Supreme (olive, salami, tomato, capsicum, cheese, onion)
- Pesto chicken, zucchini, and sundried tomato
- Margherita (tomato sauce, boconcini, basil, tomato) (VE)

Others

- Polenta chips, vegan miso cashew aioli, pico de galo, micro coriander (VE)

COLD

Mini tarts (GF options)

- Crab and scallop with wild fire aioli
- Bruschetta (tomato medley, onion, feta, balsamic vinegar) (VG)

Rice paper rolls (GF)

- With avocado, carrot, spring onion, and vermicelli
- Marinated poached salmon - Chicken teriyaki
- Poached prawn - Mushroom (VE)

Finger

- Prosciutto, boconcini, roquette, tomato, balsamic, pistachio crumbs
- Salmon tartare on GF crostini (GF)
- Braised duck pancake with cucumber, chives, and hoisin sauce

DESSERT

- Mini churros with dulce de Leche
- Mini passionfruit meringue tart
- Mini vanilla berry tart
- Mini cupcakes
- Mini vanilla slice
- Orange ricotta Canoli
- Chocolate Panna cotta (GF)

CANAPES

