

## To order please complete the form below

**Email** gaye@delicafe.com.au

**Fax** 07 3870 5694 or

**Post / Deliver** Cat & Fiddle Centre Unit 5/9 Morley Street Toowong Qld 4066

Upon receipt of your request our staff will contact you confirming your order.

### CONTACT DETAILS

COMPANY / NAME: \_\_\_\_\_

CONTACT NAME: \_\_\_\_\_ CONTACT NUMBER: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

SUBURB: \_\_\_\_\_ POSTCODE: \_\_\_\_\_

PHONE: \_\_\_\_\_ FAX: \_\_\_\_\_

### DELIVERY DETAILS (if required)

COMPANY / NAME: \_\_\_\_\_

CONTACT NAME: \_\_\_\_\_ CONTACT NUMBER: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

SUBURB: \_\_\_\_\_ POSTCODE: \_\_\_\_\_

PHONE: \_\_\_\_\_ FAX: \_\_\_\_\_

\* Depending location a delivery fee may incur. Please check with us.

### ORDER DETAILS

NUMBER PEOPLE ATTENDING: \_\_\_\_\_

DELIVERY REQUIRED: YES NO

PICKUP / DELIVERY TIME REQUIRED BY: \_\_\_\_\_ AM PM

PICKUP / DELIVERY DATE REQUIRED BY: \_\_\_\_\_

### TERMS/CONDITIONS:

- Orders must be placed at least 2 days prior to event to ensure your menu selections. Deli Cafe reserves the right to impose a surcharge for orders received after the due date.
- Depending location a delivery fee may incur. Please check your location with us.
- All accounts must be pre-paid either by cash, credit card or company cheque made payable to Deli Cafe.

### PAYMENT DETAILS

PAYMENT BY: **Master Card** **Visa** **American Express** **Cheque** **Cash** TOTAL: \$ \_\_\_\_\_

NAME AS IT APPEARS ON CARD: \_\_\_\_\_

CARD NUMBER:

EXPIRY: \_\_\_\_\_ / \_\_\_\_\_ SIGNATURE: \_\_\_\_\_

Please fill in the quantity boxes with a number not a tick.

Qty **Meats/Fish for catering**

- Rare roast beef.
- Turkey breast – pocketed with pistachios, fresh herbs and prunes or cranberry (optional).
- Poached Boned leg lamb – French style – pocketed with orange rind, sultanas, herbs and breadcrumbs.
- Glazed ham.
- Side of salmon.

*Hot dishes (including some vegetarian).*

- Chicken Coq au vin.
- Beef and burgundy.
- Spanokopita.
- Lasagna with beef and roast vegetables.
- Roast vegetable Lasagna.
- Quiches – see finger food selection (medium \$34 –serves 6-8; large \$48 serves 8-10).
- Frittatas (as above).

*Corporate lunches.*

- Sandwiches – gourmet 1 ½ per person \$11.75.
- Wraps – gourmet 1 ½ per person \$13.50.
- Rolls/assorted – mixture of gourmet - accompanied by either; fruit/sweets platter or cheese/fruit \$17.90 per/head.
- Antipasto platters – including meats, cheeses, roast vegs, dips, salad greens, bread selection – accompanied by either, fruit/sweets platter or cheese/fruit \$17.90 per head.

*Ask about additional fruit, cheese or sweet platters*

*\*Menu and pricing may change. Please confirm with us.*

## salads

Qty *Salads \$4.80 serve (\$48 bowl, serves 10)*

- Cous cous - with roasted vegetables, coriander, mint, pistachios and middle eastern spices.
- Traditional Greek – w/fresh herbs, (white beans and or fetta – optional).
- Rocket, pear and caramelised walnuts with balsamic vinaigrette.
- Pesto pasta, rocket, pesto, olives, sdt's and fetta.
- Mixed salad greens, mini romas, cucumber, avocado, basil fetta and dukkah.
- Grilled zucchini, parmesan, oven roasted tomatoes, fetta (or bocconcini), mixed salad leaves with balsamic vinaigrette.
- Classic Caesar salad with crispy bacon, chunky garlic croutons, parmesan, with traditional homemade dressing.
- Roasted pumpkin, pinenut, parmesan and prosciutto, mixed salad greens w/honey and balsamic dressing.
- Roasted sweet potato, Spanish onion, tomato and sesame seed tossed in mixed salad greens w/ Thai basil dressing.
- Fruity rice and nut salad w/citrus dressing.
- Classic Waldorf salad.
- Roasted vegetable, mixed salad greens, macadamias with vino cotto dressing.
- Roasted vegetables, sweet corn, mixed salad greens drizzled in tzatziki.
- Creamy balsamic potato salad with boiled eggs, celery, shallots and coriander – topped with crispy prosciutto.
- Rare roast beef, oven roasted tomatoes, Spanish onion and salad greens w/subtle horseradish dressing.
- Bocconcini, tomato and basil.

## Specialised salads

*Specialised salads (\$55 bowl, serves 10)*

- Vietnamese chicken and cashew salad with sweet chilli dressing.
- Smoked salmon pasta with dill, capers and asparagus.
- Cous cous salad with chicken, roasted capsicum, eggplant, coriander mint, pistachios and middle eastern spices.
- Chicken Caesar salad.
- Chicken Waldorf salad.

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## finger food menu (Cold)

(Min.order of 20 per item)

Qty *Mini tartlet @ \$2.50 each.*

- Avocado and macadamia.
- Baby spinach, fetta and caramelised onion.
- Zucchini, Spanish onion, sdt's, olives and basil salsa.
- Mushroom, prosciutto and crème fraiche.
- Roasted mini roma tomato, basil pesto and bocconcini.

*Hand made spring rolls @ \$2.70 each.*

- Fresh cucumber, carrot, sprouts, coriander and mint with sweet chilli dipping sauce.
- Peanut, tofu and mint – soy dipping sauce.

*Sourdough toasts @ \$2.50 each.*

- Rare roast beef, mustard butter and caramelised onion.
- Turkey, cranberry and brie.
- Smoked salmon, cream cheese and dill.
- Scrambled egg and smoked salmon.

*Mini Parcels @ \$2.20 each*

- Bocconcini with prosciutto and prune.
- Bocconcini with prosciutto and basil.

*Frittata bites @ \$2.20 each.*

- Fresh herbs, spinach, fetta and pine nuts.
- Potato, brie and caramelised onion.

*Roulade bites @ \$3.00 each.*

- Smoked salmon, capers and cream cheese.
- Ham, chives and cream cheese.

*Gourmet finger sandwiches @ \$2.70 each.*

- Chicken, celery, mayo and pistachio.
- Roast beef, cucumber, cream cheese and dill.
- Salmon, lemon mayo and caper.
- Mushroom, cream cheese and prosciutto.
- Egg, mayo, chives and cress seasonal).
- Ricotta, fresh herbs and roasted capsicum.
- Roasted vegetables and pesto.

\* When catering for a crowd, we automatically include 30% vegetarian sandwiches, unless otherwise specified.

\*Menu and pricing may change. Please confirm with us.

Please fill in the quantity boxes with a number not a tick.

## finger food menu (Hot)

(Min.order of 20 per item)

Qty *Quiches @ \$2.50 each.*

Spinach, fetta, pine nuts and parmesan.

Roasted pumpkin, fetta and rosemary.

Bacon and brie.

Ham, shallots, parmesan and asparagus.

*Meat Balls/Patties/Fritters @ \$2.00 each.*

Coconut chicken bites/mango and mint dipping sauce.

Crumbed chicken bites – fresh b/crumbs, herbs and parmesan w/hollandaise sauce.

Thai chicken patties/sweet chilli dipping sauce.

Beef and pistachio patties/either chutney or tzatziki dipping sauce.

Mini zucchini and haloumi fritters with tomato relish.

*Home-made Mini Pies @ \$2.80 each.*

Lamb and rosemary.

Beef and red wine.

Pumpkin, fetta and shallots.

Chicken coq au vin.

*Other items @ \$3.30 each.*

Spinach, fetta and caramelised onion parcels in filo.

Chicken, mushroom and macadamia parcels in filo.

Grilled tandoori chicken sticks w/ minted yoghurt.

Grilled chicken sate sticks.

## Specialty cocktail foods

Lamb and mint kebabs with garlic mint yoghurt \$3.80.

Lamb cutlets w/ tomato/mint salsa OR yoghurt, green chilli sauce \$4.80.

Hand made – deep fried spring rolls – can be chicken and vegetable or vegetarian\* \$2.80.

Coconut prawns w/chilli plum dipping sauce \*\$3.80.

Please fill in the quantity boxes with a number not a tick.

*Items marked with \* are on-site catering only.*

*\*Menu and pricing may change. Please confirm with us.*