

## 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

## Cakes/Sweets

- Whole cakes – various sizes (ranging between 6 to 12 person).
- Berry, yoghurt and lemon.
- French chocolate.
- Almond and coconut (gluten free).
- Carrot.
- Pear and walnut.

Ask about other cake options.



Menu and pricing may change. Please confirm with us.

corporate and private catering

take home fine food

variety of breakfast options

gourmet lunches

morning and afternoon tea

merlo coffee and variety teas

fine fresh deli foods

gourmet sandwiches

special dietary foods

At delicafe we strive to provide you with a wide variety of food, made with the freshest, finest ingredients... energy, passion, inspiration, presentation and flavours make up our ever evolving menu.



delicafe

Shop 5 / 9 Morley Street, Toowong Q 4066  
phone 07 3371 9285 | fax 07 3870 5694  
email [gaye@delicafe.com.au](mailto:gaye@delicafe.com.au)  
[www.delicafe.com.au](http://www.delicafe.com.au)

delicafe  
Cat & Fiddle Centre



Relax. Indulge. Enjoy.

Catering Menu

## finger food menu

(Min.order of 20 per item)

# cold

### 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 – 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.

## finger food menu

(Min.order of 20 per item)

# hot

### 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 outlets 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.

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

## salads

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.

