

**COMPLETE
GOURMET
CATERING**

Welcome to YUM !

Our menu Maestro and Catering Manager Craig Hitchen would like to welcome you as our client and if you're not a client, you are **missing out on fantastic food at a competitive price !**

Complete Gourmet Catering's exciting catering menu can provide you, your colleagues and workmates with food produced with expertise made from the freshest ingredients. We are passionate about quality food and believe that you can taste the difference in food that is made well. We make a large selection of our items in house.

Complete Gourmet Catering will do whatever we can to cater for any dietary requirement including but not limited to -

GF – Gluten Free

DF – Dairy Free

V – Vegetarian

Gluten Free, Dairy Free and Vegetarian items are clearly marked on our menu with the pink abbreviations as above. If you have any other requirement, give us a quick call to discuss.

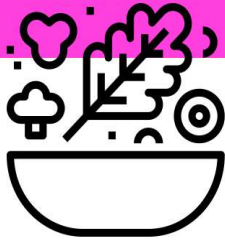
As many of our delicious items are made in-house, it is preferred that orders be placed with a minimum of 48 hours notice, however if you're in a bind, give us a call to see how we can help.

Orders can be delivered or arranged for pick up at our premises. Payment can be made by credit card either over the phone or on delivery, EFT, COD or on account.

We provide **amazing food** and **great service**. To help us continue to do so, accounts will be strictly 7 days.

We look forward to providing you with Complete Gourmet Catering so order or enquire via email at completegourmetcatering@gmail.com

or call our Catering Manager, Craig Hitchen on 0424 544 546



COMPLETE GOURMET CATERING

To order via email completegourmetcatering@gmail.com
or call our Catering Manager Brent Haer on 0424 544 546

Corporate Menu

Platters

- Finger Sandwich and Wrap platter** **\$7 per item**
- Roast Beef, Roast Capsicum, Aioli, Red Onion, Rocket
 - Poached Chicken, Toasted Almond, Chive, Japanese Mayo
 - Ham, Tasty Cheese, Curly Lettuce, Tangy Tomato Chutney
 - Mediterranean Vegetables, Basil Pesto, Rocket Lettuce
 - Egg, Mayo, Iceberg Lettuce
 - Tuna, Red Onion, Mayo, Iceberg Lettuce, Grated Carrot, Sliced Cucumber
 - Tomato, Sliced Cucumber, Grated Carrot, Red Onion, Iceberg Lettuce, Mayo

- Sweet** **\$4.00 per item**
- Assorted Muffins
 - Banana Bread
 - Carrot Cake with Cream Cheese Icing - **GF**
 - Chocolate Olive Oil Cake - **GF, DF**
 - Chocolate, Macadamia, Cranberry Brownie - **GF**
 - Oatmeal Slice
 - Coconut Protein Bliss Balls
 - Fresh Baked Scones with Berry Compote
 - Fresh Whole Fruit

- Savoury** **\$6 per item**
- Pumpkin, Spinach, Bacon and Polenta Muffins - **GF**
 - Sweetcorn, Chilli, Chorizo Polenta Streusel Muffin
 - Leek and Chickpea Fritters with Tzatziki
 - Pumpkin and Sage Scones with Parmesan Cream Cheese
 - Pesto Spinach Pull Apart
 - Baked Pumpkin, Ricotta and Silverbeet Frittata - **V**
 - Zucchini, Oregano and Parmesan Slice - **V**

- Cheese Platter – (serves 10)** **\$70.00**
- 3 Cheeses
 - Crackers (GF Available)
 - Fresh and Dried Fruit

- Antipasto Platter – (serves 10)** **\$80.00**
- Assorted Cured Meats
 - Roasted Mediterranean Vegetable, Pickles, Cornichons
 - Roast Garlic Aioli, Tomato Chutney, Whipped Butter
 - Selection of Fresh Bread

- Dip Platter – (serves 10)** **\$55.00**
- Chefs Choice of Homemade Dips
 - Selection of Fresh Bread

- Fruit Platter – (serves 10)** **\$40.00**
- Selection of Fresh Seasonal Fruit with Honeyed Yogurt

Lunch Packs

- Individual Lunch Pack** **\$15 per pack**

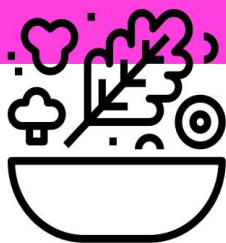
All Lunch Packs served with

- 1 x protein ball
- 1 x piece of fruit
- 1 x bottle Nu water
- Choice of Sandwich or Wrap w/ your choice of
- Roast Beef, Roast Capsicum Aioli, Red Onion, Rocket
- Poached Chicken, Toasted Almond, Chive, Japanese Mayo
- Ham, Swiss Cheese, Curly Lettuce, Tangy Tomato Chutney
- Mediterranean Vegetables, Basil Pesto, Rocket Lettuce
- Egg, Mayo, Iceberg Lettuce

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Salads – (Individual)

Caesar Salad	\$10	Mediterranean Spiced Lamb Salad	\$13
Cos Lettuce, Garlic Croutons, Soft Boiled Egg, Crispy Bacon Pieces, Shaved Parmesan and Caesar Dressing w/ Chicken	\$13	Pearl Couscous, Rocket, Cherry Tomato, Cucumber, Roast Capsicum and Feta Cheese and Balsamic Dressing with Mint Labneh	
Greek Salad - V	\$10	Roast Pumpkin, Beetroot & Quinoa Salad - V	\$14
Mixed Leaf Lettuce, Red Onion, Cucumber, Cherry Tomatoes, Feta Cheese with Greek Dressing w/ Chicken or Lamb	\$13	Mixed Leaf Lettuce, Roasted Pumpkin, Roasted Beetroot, Red Onion, Tomato and Quinoa with a Sweet Chilli and Balsamic Dressing	

Build Your Own Ploughman's Lunch – Minimum 10 People

Cold Deli/Mezze

Cured Leg Ham, House Made Tangy Tomato Chutney	\$3 per person
Sliced Pastrami, House Made Tomato and Ginger Relish	\$3 per person
House Baked Turkey, Cranberry Sauce	\$3 per person
Lamb Kofta Skewers Minted Labneh	\$3.50 per person
Grilled Tandoori Chicken Drumsticks with Raita	\$3.50 per person
Sticky Sesame Chicken Drumsticks with Sweet Chilli Sauce	\$3.50 per person
Goats Cheese, Caramelized Onion, Baby Spinach and Leek Tarts - V	\$3.50 per person

Salad -

Potato Salad with Crispy Bacon and Soft Boiled Organic Eggs	\$3 per person
Watercress Salad - V	\$3.50 per person
Coleslaw Classic - V	\$3 per person
Roast Pumpkin, Zucchini, and Red Capsicum, Quinoa Salad with Feta Cheese - V	\$4 per person
Rocket and Shallot Salad with a Sweet Chilli and Balsamic Vinegar Dressing - V	\$3 per person
Pearl Couscous, Rocket and Roasted Mediterranean Vegetables - V	\$4 per person

Sides -

Assorted Pickles and Condiments - V	\$2 per person
Marinated Mixed Olives - V	\$2 per person
Assorted Fresh Bread with Whipped Butter - V	\$2 per person

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