



Tel 02 9550 2447

Email orders@tallpoppiescatering.com.au

Web www.tallpoppiescatering.com.au

Catering Menu 2011

Who We Are

Tall Poppies specialises in business lunches and private catering. Every order is individual, delicious and made fresh to order. We have worked in hospitality for over 20 years and believe our menu to be interesting and to present great value.

Why Use Tall Poppies?

Email your order for an instant response

FREE DELIVERY within 5kms of CBD for orders over \$50

We set up a 7 day account for business customers

We are happy to accommodate last minute orders

We are open 7 days a week

We offer great value so save money for your company (and xmas parties)

Our food is fresh & consistently good

Orders are on time, every time

Our clients love us!

See our website for client testimonials www.tallpoppiescatering.com.au

Telephone us on (02) 9799 5683 or 0414 351 085



Catering Menu 2010

Breakfast & Breaks

Savoury

- Egg, Bacon, Cheese on Turkish bread ribbons \$2.75
- Egg, Cheese, Tomato, Basil Pesto on Turkish bread ribbons \$2.75
- Ham, Cheese, Tomato Croissant \$4.75

Sweet

- Croissants with Butter & Jam \$3.75
- Plain or Sultana Scones with Jam & Cream \$5.50
- Standard Muffins & Low Fat Muffins \$3.60
- Deluxe Muffins \$4.50 (e.g Pear Maple & Pecan, Raspberry & White Chocolate, Blueberry Ricotta & Lemon Zest)
- Danish Pastries \$3.60
- Friands \$3.50
- Mini Sweet Slices \$2.50
- Mini Muffins \$2.20
- Mini Pastries \$2.20
- Selection of Gluten Free Cakes on Request

Fruit

- Fresh Fruit Salad (per person) \$5.00
- Fruit Skewers \$3.80
- Fruit Platter with seasonal fruits (serves 7-8) \$40.00



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Sandwiches

Fillings choose individual fillings or ask for a mixed selection

- BLAT bacon, lettuce, avocado, tomato, mayo
- CAJUN CHICKEN avocado, tomato, lettuce, cheese, mayo
- TURKEY brie, alfalfa, cranberry
- VEGETARIAN cheese, salad, cranberry
- LEG HAM cheese, tomato, lettuce, French mustard
- SMOKED SALMON brie, lettuce, red onion, cucumber, mayo
- ROAST BEEF tomato, lettuce, horseradish
- CURRIED EGG lettuce, mayo
- TANDOORI CHICKEN lettuce, cucumber, yoghurt, chutney
- TUNA sweet corn, red onion, lettuce, mayo
- RED SALMON lettuce, mayo
- PASTRAMI Swiss cheese, tomato, mayo
- BBQ CHICKEN w sweet potato, ricotta cheese, chives, cucumber
- SILVERSIDE w cream cheese, semi dried tomatoes, lettuce
- FELAFEL tomato, onion, hummus & lettuce

You may order any number of sandwiches, any mix of breads, and any mix of fillings.

To make it easy please see Platter Suggestions below. Note sandwiches are \$7.80 each/per round.

Platters choose a platter below or design your own (quoted separately)

No 1	Mix Gourmet Sliced, Rolls, Bagels (7 rounds)	\$54.60
No 2	Mix Gourmet Sliced, Turkish, Rye, Wraps (7 rounds)	\$54.60
No 3	Wraps (7 rounds)	\$54.60
No 4	Standard Sliced Triangles (10 rounds)	\$63.00
No 5	Mini Bagels (10 rounds)	\$36.00
No 6	Mini Baguettes (8 rounds)	\$36.00

We recommend 1.5 sandwiches/rounds per person or 2 rounds for minis

Individual Lunch Bags

Lunch Bags are individually packed lunches. Each lunch comes in a brown paper bag, with items inside individually wrapped. Each bag is labelled with the Sandwich Filling. You can choose Lunch Bags with or without a boxed drink.

\$11.50 each

- Gourmet Sandwich
- Dessert
- Fruit



\$13.50 each

- Gourmet Sandwich
- Dessert
- Fruit
- Boxed Drink

Drinks

- SOFT DRINKS Coke, Diet Coke, Sprite - 1.25 Litre \$3.50
- JUICE BOXES Orange, Apple & Blackcurrant \$2.00 Each
- FRESH JUICE Orange \$5.00 per litre
- FRESH JUICE Apple \$5.00 per litre
- WATER sparkling mineral water or still



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Canapés & Finger Foods

Hot \$2.60 each

- Thai Chicken Balls with Sweet Chilli Sauce
- Olive & Potato Balls with Sundried Tomato Pesto
- Zucchini & Haloumi Fritters with Natural Yoghurt
- Corn Pancakes with Sweet Chilli Sauce
- Mini Gourmet Quiche Vegetarian or Lorraine
- Salmon Balls with Dill Mayonnaise (3.20)
- Mini Gourmet Sausage Rolls or Pies (\$2.30)
- Samosas with Mint Yoghurt Beef or Vegetarian
- Chicken Drummettes in Teriyaki Marinade
- Baby Crab Cakes

Minimum 10 pieces per selection

Cold \$2.60 each

- Roast Beef, Tomato, Horseradish on Sourdough Toast
- Smoked Salmon, Brie, Capers on Sourdough Toast (3.20)
- Cajun Chicken, Avocado, Sundried Tomato on Sourdough
- Prawn & Avocado on Sourdough
- Mushroom Ragout in Pastry Cases
- Caramelised Onion & Feta in Pastry Cases
- Chicken Liver Pate with Cornishons on Melba Toast
- Thai Chicken Mince in Cucumber Cups
- Mango Salza with Prawns & Corrianda
- Chorizo & Blue Cheese Toasts

Minimum 10 pieces per selection



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Platters

Serve 7-8 people

- CHEESE PLATTER with brie, cheddar, blue vein, dried fruit, nuts and cheese crackers \$50.00
- FRUIT PLATTER with seasonal fruits \$38.00
- SEAFOOD PLATTER chefs selection of fresh seafood served with Seafood Sauce \$75.00
- DIPS PLATTER spiced lentil dip, guacamole, fetta & yoghurt dip served with corn chips & crudités \$30.00
- ANTIPASTO PLATTER with stuffed vine leaves, semi dried tomatoes, kalamata olives, marinated capsicum, eggplant, artichokes, mushrooms, asparagus, salami, fetta cheese, leg ham, Turkish bread \$50.00

Salads

\$6.70 (min of 6 serves per choice)

- MIXED LEAF with chick peas, tomato, avocado, fetta cheese and balsamic dressing
- ROCKET SALAD rocket, smoked cheese, apple, walnuts and balsamic dressing
- CAESAR with parmesan cheese, bacon, egg, croutons, Caesar dressing (ADD Chicken \$2.50 extra or Smoked Salmon \$3.00 extra)
- THAI NOODLE SALAD with tofu, carrot, snow peas, in a soy & sesame dressing
- COUSCOUS with cucumber, capsicum, red onion, tomatoes, parsley, lemon & hummus dressing
- POTATO SALAD with chat potatoes, basil & sour cream
- CHICK PEAS with pumpkin, figs, onion, coriander with a lemon dressing
- PENNE PASTA with garlic chicken, artichokes, semi dried tomatoes, marinated capsicum, with basil dressing
- BABY SPINACH & TUNA with kalamata olives, red onion, cucumber, tomato, egg, new potatoes, with lemon & olive oil dressing



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Hot Meals

\$9.50 (min of 6 serves per choice)

- CHICKEN KORMA CURRY with rice, pappadums, yoghurt & cucumber, mango chutney
- VEGETARIAN KORMA CURRY with rice, pappadums, yoghurt & cucumber, mango chutney
- BEEF VINDALOO with rice, pappadums, yoghurt & cucumber, mango chutney
- SPINACH & RICOTTA RAVIOLI with a creamy Napolitano Sauce
- QUICHE vegetarian or Lorraine \$40.00 (Serves 8)
- SPAGHETTI BOLOGNAISE with Parmesan Cheese
- BEEF & RED WINE CASSEROLE with Mashed Potato
- LASAGNE Vegetarian or Beef
- CHICKEN & VEGETABLE CASSEROLE with rice
- BREAD ROLLS with butter \$1.50 per person

Can be served as individual serves or in large dishes.

Orders & Deliveries

Order: orders@tallpoppiescatering.com.au

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Deliveries

We deliver all over Sydney, 7 days a week. If you are within 5kms of the CBD. Orders over \$50 are delivered free, otherwise a small charge applies.