



Tel 02 9799 4297 Email orders@tallpoppiescatering.com.au Web www.tallpoppiescatering.com.au

Catering Menu 2018

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?

ORDER ONLINE or email your order for an instant response

FREE DELIVERY within 5kms of CBD

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 4297 or 0414 351 085



Catering Menu 2018

Breakfast

Packages minimum of 6 (ex GST)

- BREAKFAST 1 - BACON & EGG ROLL, FRUIT SKEWER \$10.00
- BREAKFAST 2 - TURKISH BREAD RIBBONS (egg & bacon, cheese & tomato), FRIAND \$7.00
- BREAKFAST 3 - CROISSANT (ham & cheese, cheese & tomato), BANANA BREAD, FRUIT SKEWER \$9.50
- BREAKFAST 4 - FRITTATA (Pumpkin Feta, Bacon Corn), DANISH, FRUIT SALAD \$12.50

Savoury (ex GST)

- Egg, Bacon, Cheese on Turkish bread ribbons \$3.10
- Egg, Cheese, Tomato, Basil Pesto on Turkish Bread Ribbons \$3.10
- Ham, Cheese, Tomato Croissant \$5.90
- Egg and Bacon Turkish Rolls \$6.00
- Frittatas (Pumpkin Feta Spinach, Bacon Corn Shallots) \$5.90

Fruit (ex GST)

- Fresh Fruit Salad (per person) \$5.50
- Fruit Skewers \$4.50
- Fruit Platter with Seasonal Fruits (serves 7-8) \$46.00



Catering Menu 2018

Breaks - Morning & Afternoon Tea

Packages (ex GST) priced per person (minimum 6)

- MIXED BOX 1: MINI DANISH, JAM CROISSANT, QUICHE \$8.75
- MIXED BOX 2: MINI DANISH, FRITTATA, FRUIT SKEWER \$13.95
- MIXED BOX 3 : MINI DANISH, SMOKED SALMON BAGEL, FRUIT SKEWER \$13.95
- MIXED BOX 4 : SWEET SLICES, FRUIT SKEWER \$8.75
- MIXED BOX 5 : MINI PORTUGUESE TART, FRENCH MACAROON, MINI SWEET CAKE \$8.75

Sweet (ex GST)

- Banana Bread Plain, Pear and Raspberry, Fruit and Nut \$3.80 Slice
- Croissants with Butter and Jam \$4.50
- Cupcakes (12 pieces) \$51.60
- Danish Pastries \$3.80
- Deluxe Muffins \$4.80 (Pear Maple & Pecan, Raspberry & White Chocolate, Blueberry Ricotta & Lemon Zest)
- French Macaroons \$3.00
- Friands \$3.90
- Mini Croissant with Butter and Jam \$2.50
- Mini Muffins \$2.60
- Mini Danish Pastry \$2.60
- Mini Sweet Slices \$3.30 (Chocolate Brownie, Carrot Cake, Chocolate Mousse Slice, Passionfruit Cheesecake)
- Plain or Sultana Scones with Jam & Cream \$5.60
- Portuguese Tarts \$3.90
- Gluten Free Cakes \$4.50 (Banana Bread, Chocolate Brownie, Chocolate/Blueberry Muffin, Orange Almond Cakes)
- Standard Muffins \$3.80



Catering Menu 2018

Breaks - Morning & Afternoon Tea

Savoury (ex GST)

- Frittatas (Pumpkin Feta Spinach, Bacon Corn Shallots) \$5.90
- Mini Bagels (Smoked Salmon, Cream Cheese, Pastrami Swiss Cheese) \$4.20
- Mini Cheese, Tomato Croissant \$3.00
- Mini Ham, Cheese, Tomato Croissant \$3.00
- Mini Quiche (Lorraine, Vegetarian) \$2.90

Fruit (ex GST)

- Fresh Fruit Salad (per person) \$5.50
- Fruit Skewers \$4.50
- Fruit Platter with seasonal fruits (serves 7-8) \$46.00

Sandwiches

Fillings choose individual fillings or ask for a mixed selection with 20% vegetarian options

- BLAT bacon, mixed leaves, avocado, tomato, mayo
- CAJUN CHICKEN, tomato, mixed leaves, cheddar cheese, mayo
- TURKEY double cream brie, mixed leaves, cranberry
- VEGETARIAN cheddar cheese, salad, rocket, cranberry
- LEG HAM cheddar cheese, tomato, mixed leaves, caramelised onion
- SMOKED SALMON cream cheese, mixed leaves, red onion, cucumber, mayo
- ROAST BEEF tomato, mixed leaves, horseradish
- CURRIED EGG mixed leaves, mayo
- TANDOORI CHICKEN mixed leaves, cucumber, yoghurt, mango chutney
- TUNA sweet corn, red onion, mixed leaves, mayo
- RED SALMON mixed leaves, mayo
- PASTRAMI Swiss cheese, tomato, mayo
- BBQ CHICKEN sweet potato, cream cheese, chives, cucumber
- SILVERSIDE cream cheese, semi dried tomatoes, mixed leaves
- FELAFEL tomato, red onion, hummus, mixed leaves
- CHICKEN SCHNITZEL swiss cheese, mayo, mixed leaves
- ROCKET sundried tomato, avocado, grilled capsicum, fetta cheese

Platters choose a platter below or design your own

No 1 Mix Sourdough, Rolls, Bagels (7 sandwiches)	\$56.00
No 2 Mix Turkish, Rye, Wraps (7 sandwiches)	\$56.00
No 3 Triangle Cut, Mini Rolls, Mini Bagels (6 sandwiches 9 rolls)	\$66.40
No 4 Standard Triangles (10 sandwiches)	\$66.00
No 5 Wraps (7 Wraps)	\$56.00

We recommend 1.5 sandwiches per person or 2 mini rolls/bagels

Custom Platter: \$56.00 (7 items). Choose a style of bread or mix of breads:

- sourdough
- rye
- wraps
- triangle points
- mini rolls (2 per item) mini bagels (2 per item)



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Sandwiches

Special Diet

Gluten Free Sandwiches and Wraps \$8.75

Vegan Sandwich \$8.75

Individual Lunch Bags

\$15.00 each

- Hi Top Bread Sandwich
- Chocolate Bar
- Fruit
- Boxed Drink





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Canapés & Finger Foods

Hot \$2.90 each ex GST

- Crab Claws with Wasabi and Soy Sauce
- Battered Prawns with Garlic Aioli
- Mini Gourmet Quiche Vegetarian or Lorraine
- Mini Gourmet Sausage Rolls or Pies
- Atlantic Salmon Balls with Dill Mayonnaise (3.20)
- Samosa with Mint Yoghurt Tandoori Chicken or Vegetarian
- Tandoori Chicken Skewers with Minted Yoghurt
- Teriyaki Chicken Drumettes
- Thai Chicken Balls with Sweet Chilli Sauce
- Vegetarian Spring Rolls with Sweet Chilli Sauce (2 per serve)
- Zucchini Dill and Haloumi Fritters

Minimum 10 pieces per selection

Cold \$2.90 each ex GST

- Cajun Chicken, Avocado, Sundried Tomato on Sourdough
- Chorizo & Blue Cheese Toasts
- Fruit Bread With Blue Brie and Quince Paste
- Mango Salsa with Prawns & Coriander
- Mini Sushi Rolls
- Prawn & Avocado on Sourdough
- Roast Beef, Tomato, Horseradish on Sourdough
- Smoked Salmon, Cream Cheese, Capers on Sourdough (3.20)

Minimum 10 pieces per selection

Gourmet Platters

Serve 7-8 people

- CHEESE PLATTER with brie, cheddar, blue vein, dried fruits, nuts and cheese crackers \$55.00
- FRUIT PLATTER with seasonal fruits \$46.00
- SEAFOOD PLATTER with fresh prawns, smoked salmon, oysters, garlic mussels, lemon wedges and seafood dipping sauce \$85.00
- DIPS PLATTER hummus, guacamole, beetroot dip served with corn chips and crudités \$44.00
- ANTIPASTO PLATTER with stuffed vine leaves, semi dried tomatoes, Kalamata olives, marinated capsicum, eggplant, artichokes, mushrooms, asparagus, salami, fetta cheese, leg ham, Turkish bread \$56.00
- COLD MEATS PLATTER with Roast Chicken, Roast Beef, Leg ham, Roast Turkey with Condiments \$65.00

Salads

\$6.90 ex GST (min of 6 serves per choice)

- MIXED LEAF with chick peas, tomato, avocado, fetta cheese and balsamic dressing GF
- ROCKET SALAD with parmesan cheese, apple, walnuts and balsamic dressing GF
- CAESAR with parmesan cheese, bacon, egg, croutons, Caesar dressing (ADD Chicken \$2.50 extra or Smoked Salmon \$3.00 extra)
- GREEK SALAD with tomato, cucumber, olives, feta cheese, red onion, capsicum, oregano dressing GF
- PUMPKIN AND BEETROOT with spinach leaves, blue cheese, and balsamic GF
- POTATO SALAD with chat potatoes, bacon, basil and sour cream dressing GF
- CHICK PEAS with roast pumpkin, figs, onion, coriander with a lemon dressing GF
- PENNE PASTA with garlic chicken, capsicum, cherry tomatoes, parmesan cheese with basil dressing
- GREEN BEAN PANCETTA AND CHICKPEA with green beans, lemon and garlic
- CHICKEN SCHNITZEL SALAD with pumpkin, apple, blue cheese and celery
- COLESLAW SALAD homemade coleslaw with Tall Poppies dressing



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Hot Meals

\$13.50 ex GST (min of 6 serves per choice)

- CHICKEN KORMA CURRY with rice, pappadums, yoghurt & cucumber, mango chutney
- VEGETABLE KORMA CURRY with rice, pappadums, yoghurt & cucumber, mango chutney
- BEEF VINDALOO with rice, pappadums, yoghurt & cucumber, mango chutney
- CHICKEN BREAST marinated with garlic, ginger, lemongrass, and coriander with rice
- SPINACH & RICOTTA RAVIOLI with a creamy Napolitano Sauce
- QUICHE Vegetarian or Lorraine \$46.00 ex GST (Serves 8)
- SPAGHETTI BOLOGNAISE with Parmesan Cheese
- BEEF & RED WINE CASSEROLE with Mashed Potato
- LASAGNE Vegetarian or Beef
- ROAST BEEF with roast potatoes
- BBQ CHICKEN with roast potatoes
- SPANISH STYLE MEATBALLS with rice
- BREAD ROLLS with butter \$1.50 ex GST per person

Can be served as individual serves or in large dishes

Drinks

- SOFT DRINKS Coke, Diet Coke, Sprite – 1.25 Litre \$4.50
- SOFT DRINKS Cans Coke Zero, Diet Coke, Lemon Squash, Sprite \$3.00
- JUICE BOXES Orange, Apple, Apple & Blackcurrant \$2.00 Each
- FRESH JUICE Orange \$5.50 per litre
- FRESH JUICE Apple \$5.50 per litre
- WATER sparkling mineral water or still \$4.50



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Orders & Deliveries

ORDER ONLINE www.tallpoppiescatering.com.au

EMAIL Order: orders@tallpoppiescatering.com.au

Tel: 02 9799 4297 Mobile: 0414 351 085

We deliver within 10kms of Sydney CBD, 7 days a week. (Orders outside this area please call).

If you are within 5kms of the CBD orders over \$100 (Mon-Fri) are delivered free.

There is a \$15.00 minimum delivery fee for weekend orders