

Pepper

Catering Menu

MORNING TEA

Muffins – made fresh to order

Almond Croissants

Apricot Danish

Cherry Danish

Portuguese Tart

CANAPÉS

Hot Platter \$90, Cold Platter
\$80 (40pc)

OR \$3.5/item, minimum order
10 pcs.

Frittata

Pumpkin & Feta Tarts

Beetroot & Caramelised
onion, feta Tarts

House made sausage rolls

House meatballs

Marinated Chicken skewers

Bruschetta Bites

NOODLE BOX

Hokkien Noodles + sautéed
vegetables + oyster sauce (V)

BREAKFAST MEETING

Mini Quiche or Frittata

NYC BAGEL – Egg & Bacon Bagel

Bacon & Fried Egg w/ relish Roll

Croissant w/ Ham, cheese,
tomato

Gluten Free Muesli

SANDWICHES / WRAPS

Ribbon sandwiches
Chicken, cos lettuce, celery,
mayo

Ham off the bone, avocado,
seeded mustard, roast capsicum

Smashed egg, avocado & chives
(V)

Salmon, lettuce, dill cream
cheese

SALAD BOX

Protein Bowl (GF, V)
Quinoa+broccoli+kale+
pomegranate+cherry tomatoes+
asparagus+ nuts & seeds+chilli &
honey mustard dressing

Lamb Salad (GF)
Moroccan spiced lamb+honey
roasted sweet potato & pump-
kin+chickpea, mint yogurt
dressing

Chicken Salad (GF)
Quinoa+Cherry tomatoes+cos
lettuce+pomegranate+car-
rots+feta+lemon dressing

SEASONAL FRUIT PLATTER

Variety of Seasonal
Fruits, selected for
maximum taste

LARGE (15 ppl)

SMALL (8 ppl)

Fruit + Yogurt

PLATTERS

ARTISAN CHEESE
PLATTERS
King Island Blue ,
Camembert

Vintage Cheddar

Quince Jam, Grapes

Crisp bread

ANTIPASTO PLATTER
Prosciutto, Salami

Ham off the bone

Goat's feta

Grampian Olives

Sun dried tomatoes

PASTA BOX

Sicilian Pasta (V)
Eggplant+ricotta+
garlic+chilli & topped w/
house napoli