



218 St Georges Terrace  
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**CORPORATE CATERING MENU  
2016**

(MINIMUM ORDER FOR DELIVERY \$35.00)

**SANDWICH PLATTERS**

We recommend 1.5-2 rounds per person

**Gourmet Sandwiches**

Triangle sandwiches with fillings of skinless chicken breast, roast beef, honey-cured leg ham, salami, homemade hommus, tuna, cheese, and salad with a side of Kalamata olives.

\$7.30/ round

**Executive Sandwiches**

Triangle sandwiches with fillings of Tasmanian smoked salmon, smoked ham, fresh-made satay chicken, turkey breast, double cream brie, swiss cheese, continental meats, and salad with a side of Kalamata olives.

\$8.70/ round

**Club Sandwiches**

Triple-decker ribbon sandwiches prepared with either gourmet or executive fillings

From \$8.30/ round

**Chunky Sandwiches**

Thickly sliced White or Light Sour Dough Breads prepared with either gourmet or executive fillings

From \$8.30/ round



**GOURMET ROLLS**

Freshly prepared rolls in either white, multigrain, rye, light-sourdough or seeded long rolls – ciabattas – or colourful pita bread wraps  
Gluten Free rolls now also available

We recommend 1 per person

**Mediterranean Beef:** Roast beef, roasted peppers and chilli relish, grilled eggplant, cheddar cheese, seeded mustard.

**Athenian Beef:** Roast beef, feta cheese, tomato, horseradish cream and rockette lettuce.

**Continental:** Mild Danish salami, cheddar cheese, fresh-made basil pesto, tomato and green capsicum.

**Satay Chicken:** freshly made satay chicken sautéed with vegetables and buttercrunch lettuce.

**Smoked Salmon:** Fresh Tasmanian Smoked Salmon, cream cheese, red onion, capers and mesculin lettuce.

**Ham and Brie:** Smoked black-forest ham, double cream brie, semi sun-dried tomatoes and mesculin lettuce.

**Albany Chicken:** Skinless chicken breast, avocado, tomato, red onion, swiss cheese and spinach.

**Tuna:** Tuna, cream cheese, tomato, red capsicum, sweet chilli mayonnaise and rockette lettuce.

**Prosciutto:** Thinly sliced prosciutto, fresh-made basil pesto mayonnaise, mozzarella cheese, tomato and basil.

**Italian:** Mild coppa, swiss cheese, fresh-made basil pesto, sun-dried tomatoes and marinated artichokes.

**Hommus:** Homemade hommus, carrot, cheddar cheese, snow-pea sprouts, tomato and buttercrunch lettuce.

**Greek:** Grilled eggplant, feta cheese, continental cucumber, green capsicum, tomato and oregano.

**Chicken Caesar Wrap:** Skinless chicken breast, flaked Italian parmesan, cos lettuce topped with a homemade Caesar dressing.

**Tandoori Chicken Wrap:** Skinless chicken, marinated in a tandoori mayonnaise, cucumber and baby spinach leaves.

**Cajun Beef Wrap:** Lean roast beef, tomato, cucumber, red onion, gourmet greens marinated in a Cajun aioli.

From \$9.90–10.90

## ASSORTED GOURMET PLATTERS

We usually recommend 1 portion per person, dependant on the variety of food and beverages that are on offer.

**Fresh Fruit Platter:** beautifully prepared platters of seasonal fresh fruit – ideal for morning tea, lunch, or afternoon functions.

\$7.95/ portion

**Gourmet Cheese Platter:** a selection of Australian and European cheeses served with fruit chutney, pickled vegetables, dried fruit, nuts and your choice of either crackers or sliced ciabatta bread – ideal for lunch, afternoon or cocktail functions.

\$9.20/ portion

**Fruit and Cheese Platter:** a combination of the freshest seasonal fruit and a variety of Australian and European cheeses served with your choice of either crackers or sliced ciabatta bread – ideal for lunch, afternoon or cocktail functions.

\$10.40/ portion

**Vegetable Crudités:** an assortment of crisp fresh vegetables, served with 2 freshly made dips – ideal for lunch, afternoon or cocktail functions.

\$9.70/ portion

**Antipasto Platter:** an artistic platter prepared with a range of the finest continental meats, feta cheese, kalamata olives, marinated artichokes, crisp pickled asparagus, sun-dried tomatoes and roasted capsicums, accompanied with sliced ciabatta bread – ideal for premium clients, or lunch, afternoon and cocktail functions

\$12.50/ portion

**Sushi:** assorted fresh sushi served with traditional Japanese condiments – ideal for lunch, afternoon or cocktail functions

\$2.00/ piece

We usually recommend 3 pieces per person



## HOT PLATTERS

**Finger Food:** an assortment of bite-sized hot pastry pieces – ideal for morning tea, lunch, afternoon or cocktail functions.

- Beef party pies
- Mini quiche - Lorraine and/or Vegetarian
- Spinach & ricotta rolls ( Vegetarian )
- 100% Beef sausage rolls
- German Pork sausage rolls
- Open pumpkin Pies

\$2.20/piece

We recommend 3 pieces per person

**From the toaster:** freshly prepared and toasted flat-breads, paninis and stoned baked Turkish breads – ideal for lunch functions.

**Chicken:** skinless chicken breast, fresh homemade guacamole, sun-dried tomatoes and cheddar cheese served in a Panini bread.

**Prosciutto:** Thinly sliced prosciutto, fresh made basil pesto mayonnaise, semi-sun dried tomatoes and bocconcini cheese served in a Panini bread

**Roasted Vegetable:** oven roasted capsicum, eggplant, mushrooms and onion with mozzarella cheese, tomato salsa and fresh basil pesto served in a stone-baked Turkish roll.

**Focaccia:** Mild salami, grilled eggplant, red and green capsicum, tomato, fresh basil pesto, tomato salsa and cheddar cheese served in a rock-salt, rosemary or herb flatbread.

**Ruben on Rye:** Pastrami, sauerkraut, provolone cheese, homemade Russian Dressing served in thickly sliced Rye Sandwich Bread.

**Tuna:** Tuna Flakes, festival lettuce, cucumber, wasabi and ginger mayonnaise, lemon juice, red onion.

\$10.50 each

We recommend 1 per person



## MORNING AND AFTERNOON TEA

We offer a wide range of freshly baked cakes, muffins, slices and biscuits, perfect for your next morning or afternoon tea, or as an extra treat at a lunch function. We also offer a variety of Gluten Free options.

- Freshly Baked Muffins
- Almond-Meal Friands
- Carrot Pastel (GF)
- Orange Valencia Pastel (GF)
- Lemon and Polenta Cupcake (GF)
- Homemade Banana Cake
- Florentines (GF)
- Almond Toffee Slice
- Chocolate Raspberry Brownie
- Chocolate Fudge (GF)
- Homemade Banana Cake
- Almond Croissants
- Apricot or Berry Danish
- Date and Walnut Slice
- Pumpkin Cranberry Slice
- Homemade Apple Custard Cake  
(also available as a whole cake)



From 4.10/ portion

## GLUTEN FREE AND SPECIAL ORDER

We are proud to offer a selection of Gluten free rolls, cakes and biscuits that are delivered marked and separately packaged. We will also make our best attempt to accommodate for any Vegetarian, Vegan or Religious special order that you may require.

## DRINKS

- 2.0L Harvey Apple/Orange Juice \$9.80
- 750ml Sanpellegrino Sparkling / Still \$5.50
- 450ml Assorted Harvey Fresh juices \$4.40
- 300ml Fiji Individual Water \$3.30
- 375ml Coke, Schweppes Cans \$2.70

## ORDERING

Phone/Fax Renato on 9321 3150 / 0407 381 514

Email – [renato@poshnoshcafe.com.au](mailto:renato@poshnoshcafe.com.au)

Web – [www.poshnoshcafe.com.au](http://www.poshnoshcafe.com.au)

Let us quote for your special occasion

ALL PRICES ARE INCLUSIVE OF 10% GST

Please note items on this menu may contain substances which could have implications for individuals with food related health conditions, allergies or food intolerances. We will make every attempt to satisfy a known condition, please ensure we are notified at the time of ordering.

## POSH POLICY

1. We request that all catering orders are placed by 2.00pm the day before. We will do our best to fulfil late orders but cannot guarantee the availability of certain lines.
2. No cancellations are accepted on the day of your function.
3. **Catering payments are due within 7 days from date of invoice.**
4. **Payments can be made by either Direct Debit**  
**Account name: Posh Nosh Cafe**  
**BSB: 036 014 ACCT: 250 582, or,**  
**Phone 9321 3150 to pay by Eftpos or Credit Card.**
5. Prices are subject to change without notice.
6. Please ensure empty trays are washed and returned to point of collection.
7. Biodegradable plates, napkins, cups will be charged at 20 cents.