



218 St Georges Terrace
Perth WA 6000

(08) 9321 3150
renato@poshnoshcafe.com.au

CORPORATE CATERING MENU

2023

Minimum order for delivery \$40.00

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 hummus, tuna, cheese, and salad with a side of Kalamata olives.

\$9.50/ round

Executive Sandwiches

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

\$10.50/ round

Club Sandwiches

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

From

\$10.50/ round



GOURMET ROLLS

Freshly prepared rolls in either white, multigrain, rye, light-sourdough or seeded long rolls – ciabattas – or pita bread wraps

Bagels and/or gluten free bagels also available.

We recommend 1 per person

Mediterranean Beef: Roast beef, roasted peppers and char-grilled vegetable relish, grilled eggplant, cheddar cheese and seeded mustard.

Athenian Beef: Roast beef, feta cheese, tomato, horseradish cream and rocket 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 mesclun lettuce.

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

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

Tuna: Tuna, cream cheese, tomato, red capsicum, sweet chili mayonnaise and rocket 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.

Hummus: Homemade hummus, 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 and 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 and gourmet greens marinated in a Cajun aioli.

From \$11.50–13.00

ASSORTED GOURMET PLATTERS

We usually recommend 1 portion per person, dependent 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.

\$8.95/ 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.

\$10.50/ 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.

\$11.50/ portion

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

\$10.50/ 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

\$12.95/ portion

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

\$2.65/ 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)
- Beef sausage rolls
- Pork sausage rolls
- Open pumpkin pies (vegetarian)

\$2.75/piece

We recommend 3 pieces per person

From the toaster: Freshly prepared and toasted Turkish flat-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, freshly 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.

Rueben on Rye: Pastrami, sauerkraut, provolone cheese and homemade Russian dressing served in thickly sliced rye sandwich bread.

Cubano: Grilled smoked bacon, leg ham, Swiss Cheese, Whole-egg mayo with English mustard, gherkins.

\$13.00 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.

We also offer a variety of gluten free (GF) options.

- Pistachio, Cashew, Chocolate Baklava
- Harissa (coconut slice)
- Mille Foglie Slice
- Homemade Banana Cake
- Handmade Date Nut Clusters
- Homemade Choc Chip Cookies
- Chocolate Hedgehogs
- Caramel Slice
- Chocolate Croissant
- Almond Croissants
- Apple Scrolls
- Raisin Escargot Swirls
- Fruit / Apricot Danish
- Homemade Apple Custard Cake
(also available as a whole cake - POA)



From 4.50/ portion

GLUTEN FREE AND SPECIAL ORDER

We are proud to offer a selection of gluten free rolls, cakes and biscuits that are marked and separately packaged.

We will also make our best attempt to accommodate for any vegetarian, vegan or halal orders that you may require.

HOLY BAGELS

Choose from eleven varieties of freshly made sweet, savory and/or gluten free New York style bagels.

Plain bagels are vegan-friendly.

- Butter, jam and/or cream cheese
\$7.0
- Wham Bam Ham
Ham, cheese, tomato and American Mustard
\$10.0
- The Greek
Feta, tomato, cucumber, capsicum, olives
\$10.0
- The Caesar
Bacon, lettuce, parmesan and Caesar dressing
\$10.0
- Renato's Bagel
Prosciutto, basil and mozzarella
\$10.0
- The American
Pastrami, sliced gherkin, lettuce and American mustard
\$10.0
- Smashed Chook
Chicken, avocado, tomato, and balsamic glaze
\$10.0
- Reuben Jnr.
Pastrami, emmental cheese, sauerkraut, and Russian dressing
\$10.0
- Smokin' Salmon
Smoked salmon, cream cheese, capers and cracked pepper.
\$11.0

Sweet Bagels – Blueberry

Savory Bagels – Plain, Poppy Seed, Sesame Seed, Parmesan and Thyme, Rye Sourdough, Olive and Rosemary, Everything

Gluten Free Bagels – Additional \$1.00

DRINKS

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| 2.L Harvey Apple/Orange 100%Juice | \$9.90 |
| 750ml San Pellegrino Sparkling / Still | \$6.00 |
| 450ml Assorted Harvey Fresh juices | \$4.60 |
| 300ml Fiji Individual Water | \$3.60 |
| 375ml Coke, Schweppes Cans | \$3.00 |

ORDERING

Phone/Fax Renato on 9321 3150 / 0407 381 514

Email – renato@poshnoshcafe.com.au

Web – 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 1.30pm the day before. We will do our best to fulfil late orders but cannot guarantee the availability of certain lines.
 2. NO LATE ORDERING FEE
 3. Sorry, but we do not accept cancellations on the day of your function.
 4. Catering payments are due **within 7 days** from date of invoice.
 5. Payments can be made by either Direct Debit or phone (08) 9321 3150
- Account name: Posh Nosh Cafe**
BSB: 036 014
ACC: 250 582
We do not charge a fee for credit card payments.
6. Prices are subject to change without notice.
 7. Please ensure empty trays are washed and returned to point of collection.
 8. Biodegradable plates, napkins, cups will be charged at 25 cents.
 9. **Minimum order for delivery \$40.00**