



CATERING MENU





We pride ourselves on the quality of food we create.

Let us help you take the stress out of organising food for your functions. We have an easy to order menu across a variety of cuisines that can be adjusted to suit all dietary requirements.

You can rely on our range to deliver the highest quality ingredients, all prepared fresh in store, especially for you.

Providing a range of fresh, healthy and delicious food is our bread and butter. We're too proud and caring to provide anything less than perfect to our valued customers.

We cater for private and corporate functions to suit any budget, and guarantee to provide you with delicious food, delivered by our friendly staff to you on time.

We would be delighted to create something special for your event, meeting or function, regardless of size. Please do not hesitate to ask if you have a unique request!



Nourish Box

BREAKFAST

NOURISH BOX (GF)(V)

Includes:

- + Yoghurt, muesli, mixed berries (v)
- + Raspberry chia pudding with toasted granola (ve)
- + Mango chia pudding with toasted granola (ve)
- + Seasonal fruit salad, coconut (ve)

Small includes 2 varieties

Large includes 4 varieties

Small - 8 pieces 22.00

Large - 24 pieces 64.00

MIXED BREAKFAST BOX

An assortment of:

- + Muffins
- + Petite danish
- + Mini croissants

Mixed Breakfast Box - 20 pieces 62.00

MUFFINS (V)

Flavours include:

- + Blueberry
- + Raspberry & white chocolate
- + Chocolate
- + Apple & cinnamon

Minimum 10 serves

Muffin - 2 halves 5.00

DANISH (V)

Flavours may include:

- + Maple pecan
- + Raspberry
- + Cinnamon swirl
- + Vanilla custard
- + Apple

Minimum 10 serves

Danish - each 2.90



CROISSANTS

Fillings may include:

- + Ham, swiss cheese
- + Cheese, tomato (v)
- + Swiss cheese, avocado, tomato (v)

Minimum 10 serves

Mini Croissant - each 3.90

Large Croissant - each 7.90

BREAKFAST SLIDERS

Mini brioche buns filled with our morning favourites

Fillings may include:

- + Scrambled egg, bacon, caramelised onion, tomato relish
- + Bacon, egg, cheese, BBQ sauce
- + Mushroom, brie, pesto, kale, caramelised onion (v)

Minimum 10 serves

Breakfast Slider - each 4.80

BREAKFAST TURKISH

Fillings may include:

- + Scrambled egg, bacon, caramelised onion, tomato relish
- + Bacon, egg, cheddar cheese, BBQ sauce
- + Mushroom, egg, cheese, spinach, hollandaise (v)

Minimum 10 serves

Breakfast Turkish - each 8.20

TOASTED BREAKFAST TORTILLAS

Fillings may include:

- + Bacon, egg, cheddar, spinach, BBQ sauce
- + Bacon, egg, spinach, hollandaise
- + Egg, spinach, cheddar cheese, tomato, hollandaise (v)
- + Mushroom, avocado, potato hash, spinach, tomato relish (ve)

Minimum 10 serves

Toasted Breakfast Tortilla - each 8.20

BREAKFAST BAGELS

Fillings may include:

- + Bacon, egg, cheddar, BBQ sauce
- + Mushroom, feta, caramelised onion (v)
- + Smashed avocado, feta (v)

Minimum 10 serves

Breakfast Bagels - each 9.80

SEASONAL FRESH FRUIT (VE, GF)

Includes a selection of freshly sliced seasonal fruits

Small Platter (serves 10) 48.00

Large Platter (serves 20) 85.00

Fruit Salad Large Bowl 40.00

Fruit Salad Individual Snack Size 6.00



Mixed Sandwich Box

BREADS

SANDWICHES

An assortment of delicious fillings on our white & multigrain breads, cut in quarters for your convenience

Fillings may include:

- + Roast chicken, mayonnaise, fresh salad
- + Roast chicken, coleslaw
- + Ham, fresh salad, tomato relish
- + BBQ pulled beef, fresh salad, honey mustard dressing
- + Egg, lettuce, mayonnaise (v)
- + Falafel, beetroot hummus, fresh salad, sprouts (ve)

Minimum 10 serves

Sandwiches - each 7.50

Switch to gluten free bread - per sandwich 1.00

GOURMET SANDWICHES

An assortment of delicious fillings on our artisan seeded sourdough and white ciabatta breads

Fillings may include:

- + Roast chicken, avocado, fresh salad, pesto mayonnaise
- + Smoked salmon, brie, avocado, red onion, rocket, cream cheese
- + Ham, brie, caramelised onion, fresh salad
- + Avocado, cheddar, fresh salad, red onion, beetroot hummus (v)
- + Eggplant, zucchini, pumpkin, roast peppers, feta, lemon aioli (v)

Minimum 10 serves

Gourmet Sandwiches - each 10.00

Switch to gluten free bread



BAGELS

Fillings may include:

- + Smoked salmon, red onion, rocket, cream cheese
- + Ham, cheddar cheese, tomato, dijonnaise
- + BBQ beef, swiss cheese, dijon mustard, dill pickles
- + Beetroot hummus, grilled pumpkin, grilled eggplant, onion relish, rocket (ve)

Minimum 10 serves

Bagels - each

12.00

FRESH BAKED BAGUETTES

Fillings may include:

- + Roast chicken, avocado, fresh salad, pesto mayonnaise
- + Roast chicken, brie, fresh salad, aioli
- + Roast pumpkin, feta, caramelised onion, kalamata olives, rocket (v)
- + Ham, swiss cheese, fresh salad, honey mustard dressing
- + Falafel, fresh salad, pickled cabbage, cumin yoghurt (v)

Minimum 10 serves

Baguettes - each

11.00

TORTILLA WRAPS

Fillings may include:

- + Roast chicken, fresh salad, pesto mayonnaise
- + Tandoori spiced chicken, fresh salad
- + Ham, fresh salad, tomato relish
- + BBQ beef, coleslaw, dijonnaise
- + Falafel, fresh salad, hummus (ve)

Minimum 10 serves

Tortilla Wraps - each 9.20

TOASTED TORTILLA WRAPS

Fillings may include:

- + BBQ chicken, bacon, cheddar, spinach, mayonnaise
- + Chicken schnitzel, coleslaw, BBQ sauce, aioli
- + Beef meatballs, tomato sugo, spinach, mozzarella, lemon aioli
- + Roast pumpkin, eggplant, capsicum, caramelised onion, spinach, sundried tomato, hummus (ve)

Minimum 10 serves

Toasted Tortilla Wraps - each 11.00

TOASTED TURKISH BREAD

Fillings may include:

- + Roast chicken, swiss cheese, avocado, sundried tomato, pesto mayonnaise
- + BBQ chicken, bacon, grilled pineapple, mozzarella, mayonnaise
- + Slow cooked beef, tomato, rocket, caramelised onion, tomato relish, cheddar cheese
- + Pulled pork, ham, dill pickles, swiss cheese, dijonnaise
- + Grilled eggplant, zucchini, pumpkin, roast peppers, feta, lemon aioli (v)

Minimum 10 serves

Toasted Turkish Bread - each 12.00



BURRITOS

With avocado and tomato salsa, Cuban rice, mozzarella, spinach, sour cream, sweet chilli sauce

Fillings include:

- + Roast chicken
- + Slow cooked beef
- + Roasted sweet potato (v)

Minimum 10 serves

Burritos - each 11.50

MIXED SANDWICH BOX

Includes an assortment of:

- + Tortilla wraps
- + Baguettes
- + Sandwiches
- + Gourmet Sandwiches

Mixed Sandwich Box - 16 pieces 75.00

MIXED MELTS BOX

Includes an assortment of:

- + Burritos
- + Toasted turkish bread
- + Toasted tortilla wraps

Mixed Melts Box - 14 pieces 79.00





Mixed Selection of Hot Food

HOT SELECTION

MINI BEEF MEATBALLS

Marinated in our chilli & lime sauce

Served with tomato relish

Small Platter - approx 67 pieces 49.00

Large Platter - approx 134 pieces 85.00

MINI SPRING ROLLS & SAMOSAS (V)(VE)

Vegetarian mini spring rolls & mini samosas

Served with sweet chilli sauce

Small Platter - 96 pieces 67.00

Large Platter - 192 pieces 120.00

CHICKEN WINGS

Served with sweet chilli sauce

Small Platter - approx 25 pieces 60.00

Large Platter - approx 50 pieces 105.00

PARTY ROLLS

Includes an assortment of house made pastries:

- + Sausage rolls
- + Pumpkin, spinach, four cheese rolls (v)

Served with tomato relish

Party Rolls - 20 pieces 42.00

CLASSIC PARTY PASTRIES

Flavours may include:

- + Sausage rolls
- + Pumpkin, spinach, 4 cheese rolls (v)
- + Quiche lorraine
- + Spinach, ricotta quiche (v)
- + Mini pies

Served with tomato or BBQ sauce

Small Platter - 28 pieces 55.00

Large Platter - 56 pieces 95.00



Pizza

PIZZA

Ham, mushroom, spinach, Kalamata olives, mozzarella, oregano

BBQ chicken, smokey BBQ sauce, mozzarella, oregano

Grilled eggplant, feta, roast peppers, spinach, mozzarella, oregano (v)

Fresh tomato, basil & mozzarella (v)

Ham, bacon, pulled pork, onion, mozzarella, BBQ sauce

60 pieces 85.00

SLIDERS

Fillings may include:

- + Beef, cheese, lettuce, tomato, dill pickles, ketchup, aioli
- + BBQ beef, dill pickle, coleslaw, honey mustard dressing
- + Pulled pork, coleslaw, chipotle mayonnaise
- + Grilled mushroom, brie, kale, caramelised onion, pesto (v)

Minimum 10 serves

Sliders - each 5.20

QUICHE

Minimum 10 serves

Quiche lorraine, bacon, mozzarella

Spinach, ricotta quiche (v)

Mediterranean vegetable quiche (v)

Quiche - each 2.50

PASTA

Minimum 10 serves

Beef lasagne

Spinach, ricotta lasagne (v)

Macaroni, four cheese bake (v)

Pasta - each 5.00

BAKES

Served with tomato relish

Zucchini, bacon slice

Roast vegetable frittata (v)(gf)

Bakes - each 3.30

SOUP

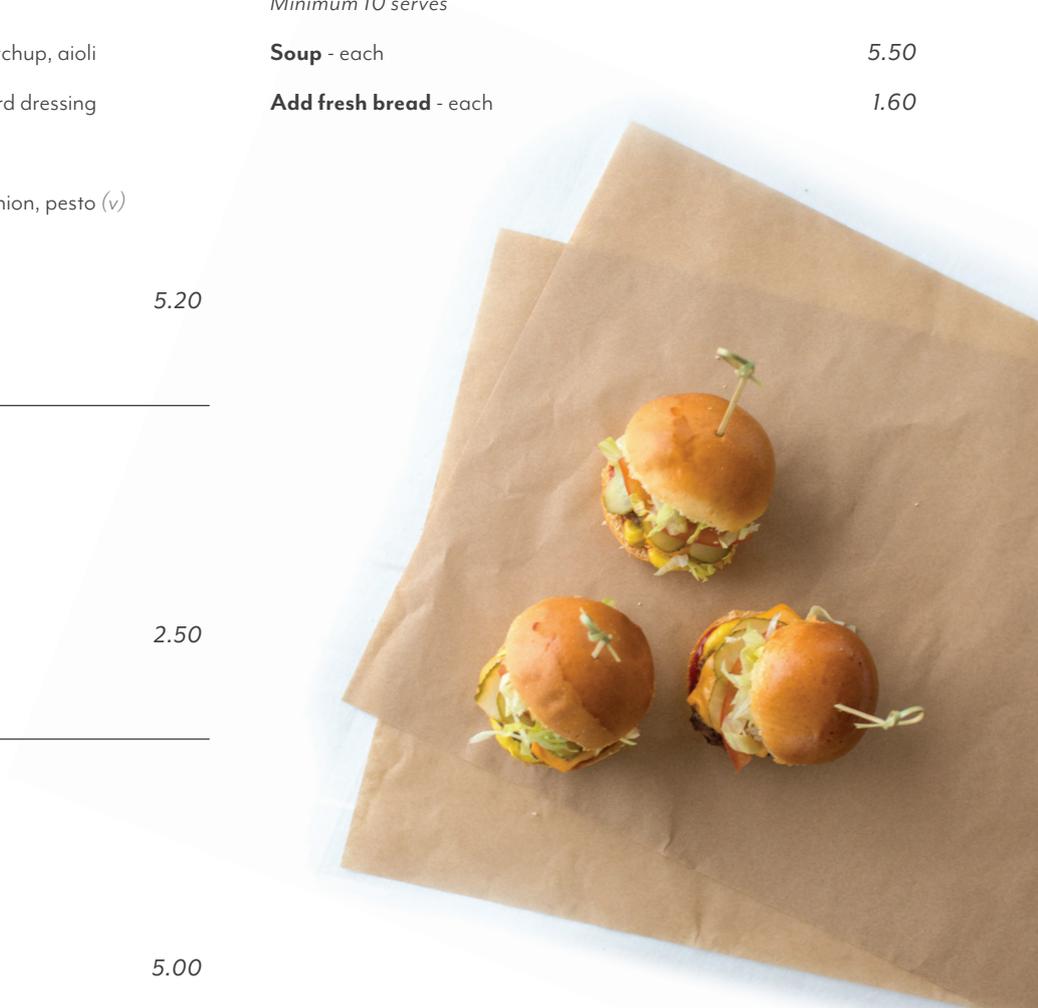
Traditional recipes, made in house

Gluten free and vegan options available

Minimum 10 serves

Soup - each 5.50

Add fresh bread - each 1.60





COLD SELECTION

SUSHI PLATTER

Fillings may include:

- + Katsu chicken
- + Fresh salmon & avocado (gf)
- + Fresh tuna (gf)
- + Teriyaki chicken (gf)
- + Tuna mayonnaise & cucumber (gf)
- + Carrot & cucumber (gf) (v)

Served with soy sauce, wasabi and ginger

Small platter - 36 pieces	72.00
Medium platter - 48 pieces	95.00
Large platter - 60 pieces	110.00
Extra large platter - 72 pieces	130.00
Cocktail size platter - 100 pieces	120.00



Individual Salads

FRESH SALADS

Chicken pesto pasta salad

Broccoli pesto pasta salad (v)

Greek salad (v)(gf)

Potato & bacon salad (gf)

Chicken schnitzel, avocado & spinach salad

Vietnamese chicken salad (gf)

Moroccan roast pumpkin salad (v) (gf)

Greek falafel salad (ve)

Salad bowls

48.00

Individual Boxes - Served in 8oz noodle boxes

5.00

Minimum 10 serves



Grazing Platters

ANTIPASTO PLATTER

Includes:

- + Ham
- + Salami
- + Chorizo
- + Grilled Mediterranean vegetables
- + Olives
- + Feta cheese
- + Turkish bread

Small platter 52.00

Large platter 98.00

Gluten free bread available

HOUSE MADE DIPS PLATTER (V)

Made from scratch & served with crunchy vegetables & tortilla chips

Includes a selection of dips:

- + Hommus (ve)
- + Beetroot hommus (ve)
- + Semi-sundried tomato (v)
- + Roast capsicum (v)
- + Avocado (v)

Small platter - 2 dips 44.00

Large platter - 4 dips 84.00

Gluten free bread available

GRAZING PLATTER (V) (GF)

A variety of local & international cheeses, accompanied by a selection of crackers.

Includes:

- + House made dip
- + Marinated olives
- + Mixed dried fruit & nuts
- + Gluten free crackers

Plus, a selection of cheeses:

- + Brie
- + Camembert
- + Blue costello
- + Cheddar

Small platter - 2 cheeses 50.00

Large platter - 4 cheeses 95.00

SEASONAL FRESH FRUIT (VE, GF)

Includes a selection of freshly sliced seasonal fruits

Small Platter (serves 10) 48.00

Large Platter (serves 20) 85.00

Fruit Salad Large Bowl 40.00

Fruit Salad Individual Snack Size 6.00





SWEET BITES

PETITE TARTS (V)

Flavours may include:

- + Apple pie
- + Lemon meringue pie
- + Fruit tart
- + Custard tart

Petite Tarts - 24 pieces

85.00

SLICES (V)

Flavours may include:

- + Caramel
- + Salted caramel
- + Lemon
- + Hedgehog
- + Chocolate fudge brownie

Ask about our vegan options

Minimum 10 serves

Slices - each

4.80



Petite Tarts

GLUTEN FREE SLICES (GF)

Flavours may include:

- + Chocolate fudge brownie
- + Caramel slice
- + Nutella fudge brownie

Minimum 10 serves

Gluten Free Slices - each 5.00

COOKIES (V)

Flavours may include:

- + Anzac
- + Chocolate chip
- + Double chocolate

Minimum 10 serves

Cookies - each 2.50

GLUTEN FREE COOKIES (GF)

Flavours may include:

- + Cranberry & white chocolate
- + Triple chocolate

Minimum 10 serves

Gluten Free Cookies - each 4.50

CARROT CAKE (V)

Carrot Cake - 20 pieces 55.00

LOAVES (V)

Toasted, cut in halves and served with butter

Banana bread - 2 half slices 5.50

Gluten free banana bread (gf) - 2 half slices 6.40

Orange & almond loaf (gf) - 2 half slices 6.50

Date & honey loaf (gf) - 2 half slices 6.50

Minimum 10 serves

PROTEIN BALLS (V)

Assorted flavours

Minimum 10 serves

Protein Balls - each 4.20





INDIVIDUAL BOXES

BREAKFAST BOXES

Minimum order of 10

CONTINENTAL 14.5 ea

2 Mini breakfast croissants, half a muffin,
mini seasonal fruit salad & coconut

BREAKFAST BURGER 15 ea

Mini yoghurt with muesli & mixed berries,
breakfast slider, 2 mini danish

VEGAN (VE) 14.5 ea

Mini chia pudding with granola & coconut,
toasted wrap with mushroom, avocado, potato hash,
spinach, tomato relish

LUNCH BOXES

Minimum order of 10

SANDWICH 13.5 ea

Half a sandwich, salad, mini slice

WRAP 14 ea

Mini seasonal fruit salad & coconut,
salad, half a fresh wrap, cookie

SUSHI (GF) 15.5 ea

4 Pieces of fresh sushi, salad, piece of fresh fruit

FALAFEL (VE) 13 ea

Falafel, hummus and salad wrap, salad,
mini chia pudding with granola & coconut

PASTA 15.5 ea

House made pasta, salad, mini slice

FINGER FOOD 14 ea

Mini beef meatballs, salad, 2 party pies

FRITTATA (GF) (V) 13 ea

Roast vegetable frittata, salad, mini gluten free slice

PIZZA 12 ea

Pizza, slider, mini slice



GROUP PACKAGES

RISE & SHINE PACKAGE

Includes:

- + Small seasonal fresh fruit platter
- + Mini croissants x 12
- + Petite danish x 12
- + Orange juice 2L

Rise & Shine Package - serves 12

110.00

Additional serves - each

9.10

LIGHT LUNCH PACKAGE

Includes:

- + Large classic party pastries platter
- + Sandwiches x 10
- + Tortilla wraps x 10

Light Lunch Package - serves 20

256.00

Additional serves - each

12.80

ITALIAN FESTA PACKAGE

Includes:

- + Large antipasto platter
- + Homestyle pasta x 18
- + Traditional pizza platter
- + Fresh salad large bowl

Italian Festa Package - serves 20

320.00

Additional serves - each

16.00





BEVERAGES

COFFEE & TEA PACKAGE

Single origin batch brew coffee & organic loose leaf tea

Minimum 10 guests

Coffee & Tea Package - per head 4.00

COFFEE, TEA & JUICE PACKAGE

Single origin batch brew coffee, organic loose leaf tea & orange juice

Minimum 10 guests

Coffee, Tea and Juice Package - per head 5.00

BOTTLED WATER

1.5L Water 4.00

ORANGE JUICE

2L Bottle 8.00

APPLE JUICE

2L Bottle 8.00

SOFT DRINK

2L Soft drink 6.00

COLD BREW COFFEE

2L Cold brew coffee 30.00

EQUIPMENT & STAFF

GLASSWARE

- + Water glasses 1.00
- + Wine & sparkling glasses 1.50

CROCKERY

- + Serviette & plate (ea) 1.00
- + Tea/coffee (ea) 1.00

CUTLERY

- + Cutlery - each 1.00

SERVING UTENSILS

Tongs, knives, serving spoons etc

- + Serving Utensils - each 1.00

TABLES

- + Trestle Table - each 29.00
- + Trestle Cover - each 30.00

SERVICE EQUIPMENT

- + Hot Water Urn - 20 litre 25.00
- + Percolator - 12 cup 17.50
- + Percolator - 100 cup 55.00
- + Chaffer Dish - each 35.00
- + Hot Box - each 150.00

STAFF HIRE

- + 7am-7pm weekday - per hour 30.00
- + 7pm-7am weekday - per hour 45.00
- + Weekend - per hour 45.00
- + Public Holiday - per hour 60.00

TERMS & CONDITIONS

DELIVERY

Delivery is free for orders over 100 within a 5km radius.

Our staff will collect any hired or re-usable items after your function, event or meeting has concluded. Please specify an appropriate time to do so, as we hate to interrupt. If you require any assistance with setting, packing or cleaning up in addition to your catering order, or require delivery outside of these terms, please contact our friendly staff.

ORDER TIMES

We will always be happy to meet any catering needs you have, however some items may require 48 hours notice to supply. It is advised to place your order as early as possible to ensure we have everything ready for you on the day. If you are unable to place your order in advance please speak to our friendly staff regardless.

We will always be able to assist.

CHANGES / CANCELLATIONS

We understand your catering requirements may change unexpectedly. Notice of any changes or cancellations must be given 24 hours before the event (48 hours for larger orders). Charges may be applicable due to stock loss or labour charges.

BROKEN / MISSING EQUIPMENT

Any broken or missing equipment will be charged to your account at the cost of replacement.

PAYMENT TERMS

We accept Credit Card or Direct Debit (EFT) payment. Please contact our friendly staff to arrange payment.



ORDER ONLINE
www.supernatural.net.au

