



operating from the kitchen of MoS Café

drop-off catering menu

2010

ORDER ONLINE WWW.TOASTFOOD.COM.AU

all prices are **INCLUSIVE** of gst
prices are subject to change without notice
menu items subject to availability
orders to be placed prior to 3pm the day before delivery

We are delighted to assist and serve you to the best of our ability.
Please do not hesitate to contact us
for any dietary requirements or suggestions you have.

contents

Breakfast, morning and afternoon tea	1
Working Lunches	4
Working buffet lunches	10
Canape, finger food, and budget bites	12
Mixed platters	17
Beverages / additional service	18

Throughout this menu, we have noted any
vegetarian (V) **vegan (VG)**,
gluten free (GF) and **dairy free (DF)** items.

Breakfast, Morning and Afternoon Tea

(minimum 6 of any one item unless otherwise specified)

sweet

mini fruit muffin **\$1.7**

mini croissant (with butter and jam) **\$2.6**

assorted sweet tarts **\$4.1**

portuguese custard tarts **\$4.10**

freshly baked mini danish **\$2.65**

MoS cookie **\$2.5**

biscotti (2) **\$2.5**

freshly baked scone with jam and double cream **\$2.75**

home made friand **\$3**

housemade sweet slices (cut in half) **\$4.2**

housemade banana bread (cut in half) **\$4.2**

housemade pear and raspberry bread (cut in half) **\$4.2**

Toast sugar hit platter \$7.25

chef's selection of tasty sweet treats (3pc pp)

gluten and/or dairy free slice **\$4.90 (GF)**

health

pot of honeyed yoghurt

topped with housemade muesli **\$4.5**

seasonal fruit platter – min 4 serves

quality seasonal and exotic fruits

\$6.6 per serve

mini fruit skewer

garnished with fresh mint and served with honeyed yoghurt to dip

\$3.3 each

fruit salad box

finished with a passionfruit drizzle and dollop of yoghurt

\$6.6 each

savoury

(minimum 5 of any one item)

breakfast rolls \$5.1

a selection of:

scrambled eggs and bacon

scrambled eggs and oven roasted tomato (V)

scrambled eggs, baby spinach, shaved parmesan (V)

filled mini croissant \$4.2

a selection of:

ham, tomato and cheddar cheese

tomato and cheddar cheese (V)

toasted open bagels \$7.5

(minimum 5)

pesto, roasted vine tomato, avocado, bocconcini

roast beef, jalapenos, tasty cheese, onion jam

leg ham, semi dried tomato, brie, seeded mustard

finger sandwiches (*triple decked sandwich cut into 3*) \$6.3

a selection of:

poached chicken, aioli and parsley

prawn and celeriac remoulade

smoked salmon, capers and cream cheese

cucumber and lemon mayo

turkey, cranberry, alfalfa

egg, mayo, parsley (V)

cheese and fruit platters

(minimum 4 serves)

seasonal fruit platter

quality seasonal and exotic fruits

\$6.3 per person

cheese platter

australian farmhouse cheeses garnished w/ strawberries, muscatels,

lavosh and water crackers

\$9.4 per person

AM/PM Tea Value Packages

(minimum 5 serves)

one

mini fruit muffin (1)
freshly baked mini danish (1)
seasonal fruit platter (0.5)

\$7.5 per person

two

mini fruit muffin (1)

filled croissant with (1):

ham tomato and cheddar cheese

tomato and cheddar cheese (V)

mini fruit salad box finished with a passionfruit drizzle (1)

\$12 per person

three

housemade banana and pear and raspberry bread (1/2)

filled croissant with (1):

ham tomato and cheddar cheese

tomato and cheddar cheese

breakfast mini roll with (1):

scrambled eggs and bacon

scrambled eggs and oven roasted tomato (V)

scrambled eggs, baby spinach, shaved parmesan (V)

seasonal fruit platter

\$14.5 per person

Toast High Tea

Served on white platters – high tea stands can be hired, please enquire

selection of petite finger sandwiches (2 fingers)

mini quiche (1)

sweet tart (1)

mini scone with jam and cream served on the side (1)

assorted slices (0.5)

\$14.20 per person

Working Lunches

(minimum 5 serves)

When designing our menus we have tried to move our focus to a more healthy diet.

Where possible, we use light cheese, cream cheese and free range eggs.

We have also noted any **vegetarian (V)**, **vegan (VG)**, and **gluten free (GF)** and **dairy free (DF)** items. We are also able to provide sandwiches which are gluten, wheat and/or yeast free – please advise that you have a guest with this requirement when you place your order.

OUR MOST POPULAR PLATTER – A GOOD VARIETY FOR ALL!

TOAST MIXED BREAD SANDWICH PLATTER \$8.95 per serve

(minimum order – 5 serves); nb: we recommend ordering 1.5 serves per person.

a selection of : gourmet quartered sandwiches, sourdough rolls,
chicken schnitzel on turkish, flatbread wraps, mini bagels

mini bagels \$4.40

prosciutto, brie, onion jam, spinach
smoked salmon, herb cream cheese, capers, sprouts
avocado, semi dried tomato, fresh basil (V)
turkey, cranberry, swiss cheese, spinach

sandwiches \$6.15

with generous and wholesome fillings on schwobs bread varieties with mixed leaf

tuna w/ cannellini beans, lemon aioli, alfalfa
smoked salmon, herb cream cheese, cucumber, avocado
poached chicken, mayo, parsley
roast beef with horseradish cream, tomato, swiss cheese
ham, seeded mustard, tomato, cheddar cheese
POR - pastrami on rye w/ pickles, swiss cheese, tomato, alfalfa, mayo
mild salami, tomato, cucumber, pesto cream cheese
turkey, avocado, cranberry
egg, mayo, parsley (V)
salad and ricotta cheese (V)
(can be made vegan upon request)

long baguette \$8.8

cut in half;
italian meatballs, spiced tomato relish, salad greens, swiss cheese
ham, seeded mustard, mayo, tomato, cheddar cheese
chicken caesar - chicken, bacon, cos lettuce, parmesan, caesar dressing
tuna w/ cannellini beans, lemon aioli, alfalfa (DF)
bocconcini, pesto, avocado, tomato, basil and olive oil
turkey, brie, avocado, cranberry, cucumber

flatbread wraps \$9.3

soft bread wraps cut in 3:

tandoori chicken, tomato, carrots, cucumber yoghurt

rare roast beef, tomato, hummus, tasty cheese

ham, tomato, swiss cheese, beetroot relish

turkey, avocado, cucumber, brie, cranberry

marinated roasted vegetable with mozzarella and pesto (V)

spicy falafel, hummus, pimentos, tzatziki, baby spinach

chicken schnitzel on long turkish rolls \$8.7

chicken breast in parmesan, herb and bread crumbs

with cos lettuce and aioli cut in half

rustic sandwiches \$11.4

served on large oval zoccoli bread cut in half;

beef fillet, rocket, cheddar, roasted tomato, cheddar cheese, caramelised onion

spicy falafel, hummus, pumpkin, ricotta cheese (V)

char grilled lemon herb chicken with roasted peppers, pesto mayo,

pan fried haloumi with grilled eggplant, zucchini, beetroot relish (V)

gluten/wheat free sandwiches \$9.50

(2 s/w per serve)

Working Lunches...cont

cold

individually packed lunch boxes

(min 10) includes;

1 mini sourdough roll with gourmet fillings, 1 large Vietnamese rice paper roll,

1 individual quiche, 1 sweet slice bite (napkin included)

Whole fruit bowl

\$19.5 each

(additional – 250ml orange juice, 600ml water, or can 375ml soft drink **\$22**)

large vietnamese rice paper rolls with peanut hoi sin \$4.90 each (GF)

(chicken, prawn, **vegetarian**)

vegetarian frittata slice \$6.70 (V/GF)

minimum 10

chef's frittata of the day

noodle boxes \$8.95 each (large)

minimum 10 of any one type

cold

thai beef noodle salad (GF/DF)

vegetarian thai noodle salad (V/VG)

pesto chicken pasta salad

Working Lunches...cont

hot

noodle boxes \$8.95 each (large)

minimum 10 of any one type

hot

massaman beef curry with fragrant rice topped with kumara chips \$7.2 (GF)

moroccan spiced lamb tagine with cous cous and coriander yoghurt \$7.2

chicken tortellini bosciaola \$7.2

mushroom stroganoff \$7.20

toasted open bagels \$7.5

(minimum 5)

pesto, roasted vine tomato, avocado, bocconcini (V)

roast beef, jalapenos, tasty cheese, onion jam

leg ham, semi dried tomato, brie, seeded mustard

individual quiche \$4.2

(minimum 5)

selection of quiches with meat and vegetarian fillings

mini skewers

(minimum 10 of any one type)

antipasto brochette of vine ripened tomato, bocconcini and fresh basil \$3.2 (V/GF)

chicken spear with satay sauce \$3.2 (GF)

teriyaki beef skewer \$3.20 (GF)

mini hamburgers \$4.7

(minimum 10)

cheese burger with tomato relish in a mini bun

Working Lunch Value Packages

(minimum 5 serves)

one

sandwiches – quartered triangles

with generous and wholesome fillings on schwobs bread varieties (1.5)

seasonal fruit platter

\$10.5 per person

two

gourmet flatbread wrap (1)

large Vietnamese rice paper roll w/ peanut hoi sin (1)

mini fruit skewer with honeyed yoghurt

\$15.5 per person

three

long baguette (1)

individual quiche (1)

large Vietnamese rice paper roll w/ peanut hoi sin (1)

sweet friand (1)

\$18.2 per person

four

(minimum 10 serves)

rustic sandwich (1/2)

toasted open bagel (1/2)

mini Italian sausage roll (1)

mini beef pie (1)

cheese and spinach triangle (1)

skewered bite (1)

seasonal fruit platter (0.5)

\$19.5 per person

Working Buffet Lunches

no chef required

(minimum order - 10 people)

These simple yet balanced menus are ideal for office lunches, whether impressing clients or treating the staff to a special lunch.

Our menus are designed using the best of fresh and quality produce.

Your food will be presented on stylish platters and bowls. Please keep in mind that some menu items are delivered warm and are prepared and presented to be consumed shortly after delivery time. Menu items are not intended to be kept in a warming oven or to be reheated.

You will find that the food is delicious even at room temperature.

one

1 x main

1 x salad

freshly baked bread rolls and butter

\$24.2 per person

two

2 x mains

2 x salads

freshly baked bread rolls and butter

\$41 per person

three

2 x mains

2 x salads

1 x dessert or cheese and fruit

freshly baked bread rolls and butter

\$46.5 per person

four

3 x mains

2 x salads

1 x dessert or cheese and fruit

freshly baked bread rolls and butter

\$62 per person

please make your selections from the menu on the following page:

salads

mesclun salad w/ balsamic dressing
 rocket, cherry tomato and shaved fennel, lemon vinaigrette
 traditional Caesar salad
 vine ripened tomato, Persian fetta, basil, kalamatta
 chat potato and pancetta salad, chive aioli
 caramelised onion, sweet potato, cherry tomato, pine nut, rocket salad
 four bean mix salad
 green bean, baby beetroot, spring onion and fresh dill salad
 chilli, bean shoot, snowpea, shallots, red pepper and egg noodle salad
 roasted root vegetables with hollandaise dressing
 chickpea, Spanish onion, parsley red pepper w/ honey sherry vinaigrette

mains

cold

artichoke zucchini, pecorino tart (V)
 Platter of grilled meats and cold cuts served w/ olive tapenade and relish
 large quiche (cut into 8 slices)

hot

beef and burgundy pie w/ parsley potatoes, crushed peas (48 hours notice)
 singapore noodles w/ prawns, coriander and chilli jam
 fusili pasta w/ prosciutto, cherry tomatoes, olive and chilli
 farfalle w/ goats cheese, pinenuts, spinach, marjoram
 mild fragrant red chicken curry served w/ jasmine rice
 grilled ocean trout, eggplant caponata, salmangilio
 chicken, chorizo, white beans, chilli on soft polenta
 sticky pork w steamed chinese broccoli, enoki mushroom, ponzu
 char grilled lamb loin, potato, roasted beetroots, beans and feta salad

desserts

selection of assorted housemade sweet slices
 apple tarte tatin and double cream
 fruit frangipane tart
 seasonal and exotic fresh fruit platter
 cheese and dried fruit platter

cocktail food

minimum 10 of each item – cold, hot, substantial, dessert

cold canapés

- tartlet of smoked chicken waldorf salad \$3.2
- vietnamese rice paper roll with nuoc cham \$3.2 (GF)
option of; vegetarian, beef or prawn
- roasted lamb and smoked eggplant crostini \$3.2
- peking duck crepe rolled with cucumber, spring onion and hoi sin \$3.2
- herbed bouche blanc goats cheese with chilli jam \$3.2 (V,GF)
- selection of sushi served with pickled ginger, soy and wasabi \$2.5 (GF)
- antipasto brochette of vine ripened tomato, bocconcini and fresh basil \$3.2 (V/GF)
- artichoke, zucchini and pecorino frittata \$3.2 (V/GF)
- roulade of cured salmon, lemon crème fraiche, cucumber and crisp caper \$3.2
- mushroom and caramelised walnut pate on muscatel shortbread \$3.2 (V)
- seared prawn with young cucumber, hazelnut and sumac yoghurt \$3.5
- sashimi tuna pop w/ yuzu fruit jelly and green wasabi plant \$3.50
- Rangers Valley beef cap w/ tangy ginger dressing \$3.50
- grapefruit cured ocean trout w/ pink grapefruit and vanilla \$3.50
- blue swimmer crab rice paper roll \$4.5 (GF)
- smoked duck with beetroot relish en crouete \$4.2
- chilled king prawn with fresh lemon aioli \$4.2 (GF)
- seared tuna with pickled ginger and wakame in a crisp wonton \$4.2

(GF) – Gluten Free Option

(V) – Vegetarian Option

warm canapés

- feta, tomato and basil pizzette \$3.2 (V)
- prosciutto pizzette with semi dried tomato, goats cheese and pesto \$3.2
- polenta cake with mushrooms and gorgonzola \$3.2 (V/GF)
- chicken spear with satay sauce \$3.2 (GF)
- ash goats cheese tartlet with caramelised fennel \$3.2 (V)
- char grilled asparagus wrapped in thinly sliced prosciutto and hollandaise \$3.2 (GF)
- mini gourmet pies \$3.5
 - option of; lamb and vegetables with port wine reduction*
 - beef bourginion, red wine jus*
 - chicken and leek with white wine, cream and wholegrain mustard*
- sugar cane brochette of sesame and coconut chicken, miso dipping sauce \$3.5
- porcini mushroom arancini topped with basil hollandaise \$3.5 (V)
- soft centred gorgonzola and basil risotto balls with chilli jam \$3.5 (V)
- beef wellington with crisp enoki \$3.5
- crisp pork belly with vanilla infused apple sauce \$3.5 (GF)
- mediterranean lamb kofta with tatziki \$3.5
- deep fried coconut prawn with mango mayonnaise \$3.5
- cajun salmon skewer served with chive yoghurt \$3.5 (GF)
- moroccan spiced lamb roll with minted yoghurt and coriander \$3.5

(GF) – Gluten Free Option

(V) – Vegetarian Option

substantial canapés

cold substantials

- grilled chicken and pesto sesame roll \$4.7
- mini sesame roll with rare beef, smoked cheddar and béarnaise \$4.7
- rice noodle salad with fresh herbs and thai dressing \$7.2
option of: vegetarian, chicken, beef or prawn

hot substantials

- mini cheese burger with tomato relish \$4.7
- soba noodles with mushrooms and asparagus \$7 (V)
- ginger chicken with coconut rice \$7 (GF)
- grilled market fish with roast chat potato, rocket and lemon tartare \$7.2 (GF)
- massaman beef curry with fragrant rice topped with kumara chips \$7.2 (GF)
- moroccan spiced lamb tagine with cous cous and coriander yoghurt \$7.2

sweet canapés

- mini lemon curd tartlet \$3.2
- crème brûlée tartlet topped with balsamic strawberry \$3.2
- chocolate mousse tartlets with raspberry \$3.2
- petit fruit skewer \$3.2
- dark chocolate meringue topped with a muscat poached cherry \$3.5 (GF)
- dark chocolate cup with hazelnut praline \$3.5 (GF)

(GF) – gluten Free option

(V) – vegetarian option

cocktail food packages

(1 of each item)

one

peking duck crepe, rolled with cucumber, spring onion and hoi sin

vietnamese rice paper roll with dipping sauce (GF) (DF)

option of; vegetarian, beef or prawn

roulade of cured salmon, lemon crème fraiche, cucumber and crisp caper

\$9.60 per person

two

antipasto brochette of vine ripened tomato, bocconcini and fresh basil (V/GF)

roasted lamb and smoked eggplant crostini

prosciutto pizzette with semi dried tomato, goats cheese and pesto

porcini mushroom arancini topped with basil hollandaise (V)

\$12.8 per person

three

mushroom and caramelised walnut pate on muscatel shortbread (V)

tartlet of smoked chicken waldorf salad (V)

deep fried coconut prawn with mango mayo (DF)

chargrilled asparagus wrapped in thinly sliced prosciutto with hollandaise

teriyaki beef skewer with soy and sesame dipping sauce (DF)

\$16 per person

(GF) – gluten Free option

(V) – vegetarian option

(DF) – dairy free option

Please note:

Our hot cocktail canapés are plattered and covered with foil ready to be served on delivery.

They are not suited for ovens.

budget finger food packages

(minimum 10 serves)

one

marinated chicken drumettes

vegetarian curry puffs (V)

cocktail sausage roll

thai fish cakes with sweet chilli dipping sauce

\$7.8 per person

two

beef cocktail skewers

thai fish cakes with sweet chilli dipping sauce

savoury tartlets

marinated chicken drumettes

spring roll (V)

seafood wonton

\$12 per person

three

thai fish cakes with sweet chilli dipping sauce

beef cocktail skewers

cocktail italian sausage rolls

spring roll (V)

beef curry puff

vegetable samosa (V)

marinated chicken drumettes

cheese and spinach puff pastry (V)

\$16.4 per person

mixed platters

minimum 10 serves

mezze platter

selection of homemade dips served with
crudités and Turkish croute fingers

\$5.9 per person

tapas bites

frittata, chorizo sausage bites, marinated olives, white anchovies,
marinated mushrooms, semi dried tomatoes, dip selection,
lavosh and Turkish croute fingers

\$8.35 per person

antipasto bites

dolmades, pickled vegetables, jamon, mild salami, smoked salmon,
sun dried tomato pate, olives, marinated fetta, artichoke hearts

\$11.95 per person

seasonal fruit platter

minimum 5 serves

quality seasonal and exotic fruits

\$6.6 per person

cheese platter

minimum 5 serves

australian farmhouse cheeses garnished w/ strawberries, muscatels,
lavosh and water crackers

\$9.4 per person

beverages

freshly brewed coffee and a selection of teas **\$3.7**

(minimum of 25 people)

includes coffee and tea making equipment

please note we supply equipment and consumables only for brewing on site by client –

we will instruct on how to use machine,

but are not responsible for continuous onsite service or cleanup.

Please ensure all equipment is collected, cleaned and kept in a central place for pickup the following day.

2l fresh juices (orange, apple, pineapple) **\$8.8**

1l fonte viva mineral water **\$6.9**

1.25l soft drink (coke, lemonade, diet coke) **\$5.2**

nb: alcoholic beverages can be supplied on request

additional services

Toast Food also specialise in plated boardroom lunches, with chef and wait staff on site. Please contact our Events Department on 9241-7300 for more information.

In addition to catering, Toast Food can also supply the following services:

wait staff

crockery / cutlery

glassware

tables / chairs

linen

flower arrangements

event styling

Toast Food also specialise in large catering events.

We can tailor make a package suited to your needs or you can choose from the vast range of menus currently available.

For more details please contact the functions department on 1300 8 TOAST or events@toastfood.com.au

Terms & Conditions

orders

to be placed prior to 3pm the day before delivery

minimums

we have a minimum order of \$85.00 plus delivery fee (see below)

cancellations

Cancellations must be made no later than 9:30 am on day of delivery.

Cancellations received after this time will incur a fee.

delivery

Delivery within CBD is \$5.00 per delivery. Other fees apply outside CBD.

Weekend deliveries attract higher delivery fees (CBD \$50), please enquire within.

pick up

It is appreciated if all platters/equipment are washed after use, and ready in a central spot for pick up the following day.

lost property

A replacement fee (between \$25-\$60 each) will be charged for lost platters and equipment.

accounts

a monthly account keeping fee of \$10 will be applied

term

Net seven (7) days

Credit card payment prior to delivery is required

for those who do not have an account already set up with us.

payment

EFT, cheque and all major credit cards accepted

(some fees may apply for certain credit card payments.)