



FOOD ENVY

Delivered Catering

Nov 2023

Pg	
2	Morning and Afternoon Tea
7	Lunch
13	Platters
14	Canapés and Snacks
18	Dinner

FOOD ENVY

(v) vegetarian
(vg) vegan
(gf) gluten-free
(df) dairy-free
(n) contains nuts
*on request

Morning and Afternoon Tea

Min. order of 10 per item (excluding dietaries). Prices ex GST.

Baking

Scones \$5

Cheese scone with butter
(v) *vg *gf

Blueberry lemon drizzle scone (v) *vg *gf

Danishes \$5

Cinnamon, apple, custard
(vg)

Strawberry, custard (vg)

Sweet Muffins \$5

White chocolate and raspberry (v)

Banana choc chip (v)

Apple and cinnamon (v)

Double chocolate and raspberry (vg) (gf)

Savoury Muffins \$5

Sweetcorn, jalapeno, cheddar (v)

Zucchini, herb, feta (v)

Savoury cheese (vg) (gf)
Delivered cold, for best results please reheat

FOOD ENVY

(v) vegetarian
(vg) vegan
(gf) gluten-free
(df) dairy-free
(n) contains nuts
*on request

Morning and Afternoon Tea

Min. order of 10 per item (excluding dietaries). Prices ex GST.

Savoury

Sausage Rolls \$6

2 per person

Beef sausage rolls

Beef sausage rolls,
tomato sauce

Vegetarian sausage rolls

Chickpea, sundried tomato,
herb, mozzarella, tomato
sauce (v)

Vegan sausage rolls

Chickpea, sundried tomato,
herb, vegan mozzarella and
feta, tomato sauce (vg)

Club Sandwiches \$4

2 triangles per serve

Ham, cheese and pickle

Champagne ham, cheddar,
farmhouse pickle, salad greens

Coronation chicken

Marinated roast chicken,
herb and curry spiced mayo,
baby spinach (df)

Roast beef, onion, rocket

Sliced roast beef, balsamic
onion, rocket, mustard mayo
(df)

Tuna mayo and sweetcorn

Tuna mayo, sweetcorn,
sliced cucumber (df)

Halloumi and rainbow veg

Grilled halloumi, carrot,
zucchini, red capsicum,
pesto (v)

Green goddess

Avocado, zucchini, cucumber,
salad greens, herby green
goddess sauce (vg)

Gluten-free + \$1

Mini Croissants \$4

Served warmed

Ham and cheese

Champagne ham, colby
cheese, mustard aioli

Tomato and cheese

Sliced tomato, colby
cheese, pesto (v)

FOOD ENVY

(v) vegetarian
(vg) vegan
(gf) gluten-free
(df) dairy-free
(n) contains nuts
*on request

Morning and Afternoon Tea

Min. order of 10 per item (excluding dietaries). Prices ex GST.

Sweet

Slices \$4

Chunky chocolate brownie (v)

Belgian white chocolate and raspberry blondie (v) (gf)

Baked blueberry cheesecake slice (v)

Cakes \$4

Vanilla and white chocolate madeleine (v)

Seasonal fruit friand (v) (gf) (n)

Biscuits \$4

Almond and dark chocolate chip cookie (vg) (gf) (n)

Macaron
Assorted flavours (v) (gf) (n)

Vegan Macaron
Vegan dark chocolate macaron (vg) (gf) (n)

Bliss Bites \$2.5

Apricot, raspberry, hazelnut (vg) (gf) (n)

Chocolate coconut truffle (vg) (gf)

Yoghurt Pots \$5

Maple toasted muesli, vanilla yoghurt, berry compote (n)

Berry, chia seed, coconut yoghurt (vg) (gf)

Fresh fruit salad, vanilla yoghurt (gf)

FOOD ENVY

(v) vegetarian
(vg) vegan
(gf) gluten-free
(df) dairy-free
(n) contains nuts
*on request

Morning and Afternoon Tea

Min. order of 10 per item (excluding dietaries). Prices ex GST.

Fruit

Fresh fruit

Seasonal fresh fruit platter

(vg) (gf)

\$5 per person

Whole fruit

Selection of banana,

mandarin and apple (vg) (gf)

\$2 each

Dried fruit and nuts

Individual servings of mixed

dried fruit and nuts

(vg) (gf) (n)

\$3 per person

FOOD ENVY

(v) vegetarian
(vg) vegan
(gf) gluten-free
(df) dairy-free
(n) contains nuts
*on request

Morning and Afternoon Tea

Min. order of 10 per item (excluding dietaries). Prices ex GST.

Beverages

Tea and Coffee

Priced per person

Single service

Brewed Coffee Supreme, tea selection, hot water, blue top, sugar sticks, teaspoons, paper cups (oat milk on request at no extra charge)
\$5 per person

Full day service

Our team replenishes your station at morning tea, lunch and afternoon tea
\$15 per person
Additional service + \$5

Ceramic cups and saucers

Ceramic cup, saucer and teaspoon hire
\$3 per person

Juice

Fruit Juice

2L bottle of juice with paper cups (serves 6-8 people)
- Orange
- Apple
\$12 each

Water

Antipodes

1L still or sparkling with paper cups (serves 3-4 people)
\$8 each

Mineral water

Individual mineral water bottles
\$4 each

Fizzy

Bundaberg

Ginger beer 375ml
\$5 each

Soft drink cans

- Coke
- Coke Zero
- Sprite
\$4 each

FOOD ENVY

(v) vegetarian
(vg) vegan
(gf) gluten-free
(df) dairy-free
(n) contains nuts
*on request

Lunch

Min. order of 10 per item (excluding dietaries). Prices ex GST.

Bread

Filled Rolls

Select bread size:

Mini roll \$4

Ploughman roll \$6

Baguette \$12

Select filling:

Ham, cheese and pickle

Champagne ham, cheddar, farmhouse pickle, salad greens

Coronation chicken

Marinated roast chicken, herb and curry spiced mayo, baby spinach (df)

Roast beef, onion, rocket

Sliced roast beef, balsamic onion, rocket, mustard mayo (df)

Tuna mayo and sweetcorn

Tuna mayo, sweetcorn, sliced cucumber (df)

Halloumi and rainbow veg

Grilled halloumi, carrot, zucchini, red capsicum, pesto (v)

Green goddess

Avocado, zucchini, cucumber, salad greens, herby green goddess sauce (vg)

Gluten-free

Roll + \$1 / baguette + \$2

Bao Buns \$6

Pork belly bao

Braised pork belly, Korean BBQ sauce, pickled carrot, spring onion, coriander, sesame (df)

Pulled jackfruit bao

Pulled jackfruit, tare sauce, pickled carrot, spring onion, coriander, sesame (vg)

Bruschetta \$6

Prosciutto, datterini tomato, ricotta

10-month aged prosciutto, sweet yellow tomatoes, ricotta

Smoked salmon, labneh, red onion

Smoked salmon, Middle Eastern strained yoghurt, red onion

Zucchini, artichoke pesto, garden peas

Grilled zucchini, vegan artichoke pesto, peas and shoots (vg)

Gluten-free + \$1

Sliders \$6

Served warmed

Fried chicken slider

Buttermilk fried chicken, house pickle, chipotle mayo

Cheeseburger slider

Beef, cheese, ketchup, pickle

Cauliflower slider

Spiced crumbed cauliflower, house pickle, plum sauce (v)

Vegan or gluten-free + \$1

FOOD ENVY

(v) vegetarian
(vg) vegan
(gf) gluten-free
(df) dairy-free
(n) contains nuts
*on request

Lunch

Min. order of 10 per item (excluding dietaries). Prices ex GST.

Salad

Shared Salads \$6

Priced per person

Roasted cauliflower, zoug and Israeli couscous

Roasted za'atar cauliflower, zoug (coriander salsa), Israeli couscous, rocket, cranberries (vg)

Potato, leek and herb garden peas

Roasted potato and leek, herb garden peas, buttermilk dressing (v) (gf)

Italian bean chop salad, lemon and mustard

4-bean mix, seasonal salad greens, red onion, cucumber, lemon and mustard vinaigrette (vg) (gf)

Creamy broccoli salad

Creamy broccoli, celery, red onion, currants, sunflower seeds, dijonaise salad (v) (gf) (df)
- available until Dec 2023

Panzanella (Tuscan tomato and bread salad)

Macerated tomatoes, capsicum, basil, salad leaves, croutons, chardonnay dressing (vg)
- available from Jan 2024

Individual Salads \$15

Large individual salad

A large individual portion of any salad, in a single serve container

Large keto salad

A large individual portion of chefs select keto salad, in a single serve container

FOOD ENVY

(v) vegetarian
(vg) vegan
(gf) gluten-free
(df) dairy-free
(n) contains nuts
*on request

Lunch

Min. order of 10 per item (excluding dietaries). Prices ex GST.

Savoury

Sausage Rolls \$6

2 per person

Beef sausage rolls

Beef sausage rolls,
tomato sauce

Vegetarian sausage rolls

Chickpea, sundried tomato,
herb, mozzarella, tomato
sauce (v)

Vegan sausage rolls

Chickpea, sundried tomato,
herb, vegan mozzarella and
feta, tomato sauce (vg)

Pies \$6

Peppered steak pie

Chicken and leek pie

Roast vegetable ragu pie (v)

Roast vegetable ragu pot pie (vg) (gf)

Sushi \$6

2 pieces per person

Selection of meat and vegetarian sushi

Vegan and gluten free on
request at no extra charge

Frittatas \$6

Spanish tortilla with chorizo

Potato, chorizo and egg
tortilla (Spanish baked
omelette) (gf)

Super green

Mixed herbs, spinach and
seasonal green veg
(v) (gf) (df)

Ham and cheese

Champagne ham, cheese,
chives (gf)

Bites

2 pieces per serve

Chicken Bites

Buttermilk fried chicken
bites with chipotle mayo *gf
\$8 per serve

Cauliflower Bites

Spiced crumbed cauliflower
bites with plum sauce
(vg) (gf)
\$6 per serve

Skewers \$8

2 skewers per person

Wagyu beef kushiyaki

Japanese grilled flank steak,
tare sauce, spring onion,
sesame (df)

Chicken satay

Grilled marinated chicken,
satay sauce, coriander
(gf) (df)

Falafel kofta

Herbed falafel kofta,
vegan tahini dressing
(vg) (gf)

Rice Paper Rolls \$6

2 pieces per person

**Prawn, vermicelli, lettuce,
carrot (gf) (df), peanut
hoisin dipping sauce (vg) (n)**

**Tofu, vermicelli, lettuce,
cucumber (vg) (gf), peanut
hoisin dipping sauce (vg) (n)**

Gluten-free nuoc cham
dipping sauce on request at
no extra charge

FOOD ENVY

(v) vegetarian
(vg) vegan
(gf) gluten-free
(df) dairy-free
(n) contains nuts
*on request

Lunch

Min. order of 10 per item (excluding dietaries). Prices ex GST.

Sweet

Slices \$4

Chunky chocolate brownie (v)

Belgian white chocolate and raspberry blondie (v) (gf)

Baked blueberry cheesecake slice (v)

Cakes \$4

Vanilla and white chocolate madeleine (v)

Seasonal fruit friand
(v) (gf) (n)

Biscuits \$4

Almond and dark chocolate chip cookie (vg) (gf) (n)

Macaron

Assorted flavours (v) (gf) (n)

Vegan Macaron

Vegan dark chocolate macaron
(vg) (gf) (n)

Bliss Bites \$2.5

Apricot, raspberry, hazelnut
(vg) (gf) (n)

Chocolate coconut truffle
(vg) (gf)

FOOD ENVY

(v) vegetarian
(vg) vegan
(gf) gluten-free
(df) dairy-free
(n) contains nuts
*on request

Lunch

Min. order of 10 per item (excluding dietaries). Prices ex GST.

Fruit

Fresh fruit

Seasonal fresh fruit platter

(vg) (gf)

\$5 per person

Whole fruit

Selection of banana,
mandarin and apple (vg) (gf)

\$2 each

Dried fruit and nuts

Individual servings of mixed
dried fruit and nuts

(vg) (gf) (n)

\$3 per person

FOOD ENVY

(v) vegetarian
(vg) vegan
(gf) gluten-free
(df) dairy-free
(n) contains nuts
*on request

Lunch

Min. order of 10 per item (excluding dietaries). Prices ex GST.

Beverages

Tea and Coffee

Priced per person

Single service

Brewed Coffee Supreme, tea selection, hot water, blue top, sugar sticks, teaspoons, paper cups (oat milk on request at no extra charge)
\$5 per person

Full day service

Our team replenishes your station at morning tea, lunch and afternoon tea
\$15 per person
Additional service + \$5

Ceramic cups and saucers

Ceramic cup, saucer and teaspoon hire
\$3 per person

Juice

Fruit Juice

2L bottle of juice with paper cups (serves 6-8 people)
- Orange
- Apple
\$12 each

Water

Antipodes

1L still or sparkling with paper cups (serves 3-4 people)
\$8 each

Mineral water

Individual mineral water bottles
\$4 each

Fizzy

Bundaberg

Ginger beer 375ml
\$5 each

Soft drink cans

- Coke
- Coke Zero
- Sprite
- Fanta
\$4 each

FOOD ENVY

(v) vegetarian
(vg) vegan
(gf) gluten-free
(df) dairy-free
(n) contains nuts
*on request

Platters

Each platter suits approximately 10 people. Prices ex GST.

Antipasto Platters

Antipasto

Local artisan cheese, cured meats, dips, olives, cornichons, bread, crackers
\$120

Vegan antipasto

Vegan cheese, dips, crudités, olives, sundried tomatoes, cornichons, bread, crackers (vg)
\$120

Artisan cheese platter

Local artisan cheese, quince paste, fresh fruit, bread, crackers (v)
\$110

Add gluten-free crackers

Single serve portion (gf)
+ \$5 per serve

Party Platters

Favourites platter

Buttermilk fried chicken bites, sausage rolls, pork lollipops, tsukune (Japanese chicken meatballs)
\$140

Vegetarian favourites platter

Spiced crumbed cauliflower bites, vegetarian sausage rolls, sweetcorn fritters, broccoli and herb falafel (v) (n)
\$140

Bread and dip platter

Artisan bread, hummus, dips, olive oil, balsamic, dukkah (v) (n)
\$60

Crudités and dip platter

Fresh raw vegetables, hummus, dips (v) *vg *gf
\$50

Sweet Platters

Sweet platter

Chocolate coconut truffle, macaron, mini fruit friand, chunky chocolate brownie, seasonal filled profiterole (n)
\$120

Fresh fruit platter

Seasonal fresh fruit platter (vg) (gf)
\$50

Canapés and Snacks

Canapés

Min. order of 30 per canapé (excluding dietaries). Prices ex GST.

Meat and Seafood Canapés \$3.5

Served warm

Pork lollipop

Plum glazed pork lollipop,
plum sauce, crackling (df)

Tsukune

Japanese chicken meatball
skewer (gf)

Fish pie, herb crumble

Mini fish pie, tart shell,
herb crumble

Miso moki skewer

Miso marinated moki,
crumbed and oven baked
(gf) (df)

Served cold

Salmon blini

Smoked salmon, savoury
waffle, labneh, dill, caper
salsa

Trevally tostada

Cured trevally tostada,
guacamole, cucumber salsa
(gf) (df)

Pork rillettes

Slow-cooked pork belly
confit, crostini, pickle (df)

Vegetarian and Vegan Canapés \$3

Served warm

Sweetcorn fritter, tzaziki

Corn fritters, Middle Eastern
cucumber yoghurt (v)

Broccoli and herb falafel, tahini

Baked broccoli and herb
falafel, tahini (vg) (gf)

Served cold

Beetroot tartare

Textures of beetroot,
seeded cracker (vg) (gf)

Smashed pea and fava bean

Smashed pea and fava
bean, feta crumb, coffee
bread wafer (v)

Zucchini involtini

Rolled zucchini,
vegan artichoke pesto,
pangrattato (vg) *gf

Sweet Canapés

Chocolate coconut truffle

(vg) (gf)
\$2.5

Macaron

Assorted flavours (v) (gf) (n)
\$3

Mini fruit friand (gf) (n)

\$2.5

Chunky chocolate brownie

\$2.5

Seasonal filled profiterole

\$2.5

Sweet Platter

\$120

Tasting platter of sweet
canapés (n). Suits 10-15
people.

FOOD ENVY

(v) vegetarian
(vg) vegan
(gf) gluten-free
(df) dairy-free
(n) contains nuts
*on request

Canapés and Snacks

Snacks

Min. order of 10 per item (excluding dietaries). Prices ex GST.

Meat and Seafood Snacks

Pork belly bao

Braised pork belly, Korean BBQ sauce, pickled carrot, spring onion, coriander, sesame (df) *gf
\$6

Fried chicken slider

Buttermilk fried chicken, house pickle, chipotle mayo *gf
\$6

Cheeseburger slider

Beef, cheese, ketchup, pickle *gf
\$6

Prosciutto bruschetta

10-month aged prosciutto, sweet yellow tomatoes, ricotta *gf
\$6

Salmon bruschetta

Smoked salmon, labneh, red onion *gf
\$6

Peppered steak pie

\$6

Chicken and leek pie

\$6

Chicken bites

Buttermilk fried chicken bites with chipotle mayo *gf
\$4

Beef sausage rolls

Beef sausage rolls, tomato sauce
\$3

Meat and seafood sushi

Gluten-free on request at no extra charge
\$3

Prawn rice roll

Prawn, vermicelli, lettuce, carrot (gf) (df), peanut hoisin dipping sauce (vg) (n)
\$3

Canapés and Snacks

Snacks

Min. order of 10 per item (excluding dietaries). Prices ex GST.

Vegetarian and Vegan Snacks

Pulled jackfruit bao

Pulled jackfruit, tare sauce, pickled carrot, spring onion, coriander, sesame (vg)
\$6

Cauliflower slider

Crumbed cauliflower, house pickle, plum sauce
(v) *vg *gf
\$6

Zucchini bruschetta

Grilled zucchini, vegan artichoke pesto, peas and shoots (vg)
\$6

Roast vegetable ragu pie (v)

\$6

Roast vegetable ragu pot pie

(vg) (gf)
\$6

Vegetarian sausage rolls

Chickpea, sundried tomato, herb, mozzarella, tomato sauce (v)
\$3

Vegan sausage rolls

Chickpea, sundried tomato, herb, vegan mozzarella and feta, tomato sauce (vg)
\$3

Spiced crumbed cauliflower bite with plum sauce

(vg) (gf)
\$3

Vegetarian or vegan sushi

(v) (vg) Gluten-free on request at no extra charge
\$3

Tofu rice roll

Vermicelli, lettuce, cucumber (vg) (gf), peanut hoisin dipping sauce (vg) (n)
\$3

FOOD ENVY

(v) vegetarian
(vg) vegan
(gf) gluten-free
(df) dairy-free
(n) contains nuts
*on request

Dinner

Min. order of 30 per dish (excluding dietaries). Prices ex GST.

Mains

Grilled chicken

Barbequed chicken, salsa verde (gf) (df)
\$25

Pork chop

Pork chop, mustard verjus (gf) (df)
\$25

Lamb rump

Lamb rump, jus (gf) (df)
\$25

Market fish

Malaysian satay fish, steamed rice (gf) (df) (n)
\$26

Riceless kohlrabi risotto

Riceless kohlrabi risotto, braised leek, pecorino (v) (gf)
\$23

Eggplant schnitzel

Crumbed eggplant, San Manzano Napoletana, salsa verde (vg) *gf
\$23

Salads \$6

Roasted cauliflower, zoug and Israeli couscous

Roasted za'atar cauliflower, zoug (coriander salsa), Israeli couscous, rocket, cranberries (vg)

Potato, leek and herb garden peas

Roasted potato and leek, herb garden peas, buttermilk dressing (v) (gf)

Italian bean chop salad, lemon and mustard

4-bean mix, seasonal salad greens, red onion, cucumber, lemon and mustard vinaigrette (vg) (gf)

Creamy broccoli salad

Creamy broccoli, celery, red onion, currants, sunflower seeds, dijonaise salad (v) (gf) (df)
- available until Dec 2023

Panzanella (Tuscan tomato and bread salad)

Macerated tomatoes, capsicum, basil, salad leaves, croutons, chardonnay dressing (vg)
- available from Jan 2024

Sides

Bok choy, sesame dressing

(vg) (gf)
\$6

Seasonal vegetables, sautéed (vg) (gf)

\$6

New potatoes, miso butter

(v) (gf)
\$6

Bread and butter (v)

\$5 gluten-free or vegan + \$1

Desserts \$8

Individual serves - requires 2 days notice

Chocolate mousse, berry compote (gf)

\$8

Mango coconut sago (vg) (gf)

\$8

Tiramisu

\$8