

TARTS

cafe + gourmet food + gifts



INTERNAL CATERING MENU

Let us help you organise your event!

Please complete and e-mail this form to tartscafe@optusnet.com.au

Afternoon Tea or Early Cocktail Function - We recommend 4 to 6 pieces per head.

Light Lunch - We recommend 6 to 8 pieces per head.

Substantial Lunch or Dinner - We recommend 10 to 12 pieces per head.

In-house during normal Trading Hours Catering - Minimum 15 ppl (4 platters).

In-house After Hours Catering - Cocktail Style 6pm to 10pm.

Drinks are charged on consumption - Minimum 25 people Maximum 50 people.

YOUR DETAILS

Contact Name	<input type="text"/>
Company Name	<input type="text"/>
Phone Number	<input type="text"/>
Email Address	<input type="text"/>
Allergies?	<input type="text"/>
Event Date	<input type="text"/>

PAYMENT DETAILS

Deposit amount	<input type="text"/>
Payment Method	<input type="text"/>
Total Food Cost	<input type="text"/>

SAVOURY ITEMS	
Lemon & Parsley Gougeres GF	2.5
Mascarpone, Green Olive & Lemon Filled Gougeres GF	3.0
Pear, Lemon & Goats Cheese Tart GF V	2.5
Olive Artichoke & Cannellini Bean Tart GF VEGAN	2.5
Butternut Squash & Potato Gnocchi Spoons GF VEGAN	5.0
Sicilian Gnocchi Spoons served with Napolitana Sauce & Parmesan Shavings V	5.0
Vegetarian Arancini With Sundried Tomato, Cheddar Cheese & Asparagus	4.5
Vegan Arancini with Cauliflower Rice, Sundried Tomato & Basil Topped with Beetroot Maple Sauce	4.5
Crumbed Polenta Squares topped with a White Wine Mushroom Duxelles V	4.0
Stuffed Button Mushroom with Spinach Feta & Sundried Tomato GF V	4.0
Open Eggplant & Red Bell Pepper Empanadas V	4.5
Pulled Pork Empanadas	4.5
Leek & Mushroom Frittata Topped with a Pepperonata GF V	3.5
Roasted Pumpkin & Bocconcini Croquette V	4.5
Risotto Spoons with Mushroom & Parmesan V	4.0
Pancetta & Manchengo Cheese Croquette	4.5
Pork & Beef Italian Meatballs	5.0
Sticky Bacon & Whiskey Meatballs	5.0
Panko Crumbed Brie served with a Raspberry & Rhubarb Compote V	4.5
Satay Chicken Skewers Served with a Soy & Sweet Chilli Dipping Sauce	4.5
Satay Chicken Shooters served with fresh Cucumber in a Thai Peanut Sauce	4.5
Seared Scallops with a Coconut and Chilli Jam	5.0
Chermoula Spiced Lamb Cutlets drizzled with a Chimichurri Sauce Salsa	5.0
Lamb Koftas with a Mango & Yogurt Dipping Sauce	5.0
Pork Belly Cucumber Skewers	5.0
Lemon & Herb Panko Crusted Prawns with a Rose Sauce	5.0

Petite Sliders – Beef, Lamb, Chicken or Sweet Potato Patty (V)	5.0
Savoury Feta & Spinach Muffins (cut into quarters)	5.0
Spinach Roulade with Salmon, Rocket, Semi Dried Tomato, Capers, Red Onion & Cream Cheese.	3.5
Vegetarian Rice Paper Rolls	3.0
Paninis (cut into halves) Soy Chicken or Vegetarian	10.0
Wraps (cut into halves) Salmon or Vegetarian	10.0
Baguettes (cut into halves) Honey Chicken or Vegetarian	10.0
Antipasto Board	50.0
Cheese Board	50.0

SWEET ITEMS	
Sweet Muffins (cut into quarters) White chocolate & Raspberry or Banana & Dark Choc	5.0
Scones GF	3.5
Orange & Almond Cake GF	3.5
Sticky Date Pudding	3.5
Pannacotta - Aperol and Vanilla Bean or Pomegranate and Vanilla Bean GF	4.0
Limoncello Coconut Ball VEGAN	3.5
Choc & Hazelnut Cannoli GF	3.5
Match Lime Fresh Mango Cheesecake (optional GF VEGAN)	3.5
Portuguese Doughnuts (Malasadas) with Passion Fruit Cream	3.5
Salted Caramel Apple Tartlets GF	3.5

PLEASE NOTE

36 hours' notice is required when placing an order.

Drinks are not included. Please see our drinks cocktail packages

All ingredients used in our products are listed. Please let us know if you have allergies or dietary requirements.