

CORPORATE MENU

Apple Tree Catering



10 PEOPLE MINIMUM

ALL ITEMS ARE SERVED ON SHARED PLATTERS AS A STANDARD

ALL ITEMS CAN BE INDIVIDUALLY BOXED FOR \$3/PERSON

WORKING BREAKFAST

BREAKFAST PLATTERS \$19/PERSON

Choose 2 of the following options. Each person will receive one of each option

Vanilla chia pudding gf | vg

Granola w/ fruit compote and yoghurt v

Bircher muesli w/ dried apricot, berries & toasted almonds v

Mini nutella & strawberry pancake stack v

Bacon french toast fingers w/ maple syrup

Pumpkin, spinach & fetta frittata v

MORNING OR AFTERNOON TEA

MORNING OR AFTERNOON TEA PLATTERS \$12/PERSON

Choose 2 of the following options

Seasonal fresh fruit df | gf | vg

Banana bread w/ ricotta & berry jam v

Bakery basket w/ mini croissant, danish pastries & muffins v

Mix of savoury mini croissants w/ assorted fillings - ham & cheese, chicken & avocado
and smoked salmon & cream cheese

Sweet treats w/ bite sized offerings of tarts, slices, brownies, biscuits and macarons v

Boardroom savoury bites w/ beef & chicken mini pies, sausage rolls, spinach & cheese
rusticci and mixed quiches

Allergen & Dietary Information

Our menu items may contain or come into contact w/ common allergens including, but not limited to, gluten, dairy, eggs, nuts, soy, sesame, seafood, & shellfish.

While we take care & make every reasonable effort to accommodate dietary requirements, all food is prepared in a shared kitchen environment. As a result, we cannot guarantee the complete absence of allergens.

If you have a food allergy, intolerance, or specific dietary requirement, please inform our team prior to ordering or service so we can assist where possible.

Dietary Labels df Dairy Free | gf Gluten Free | v Vegetarian | vg Vegan

As a guide, only selected dietary options are provided. Further dietary information is available on request.

COLD WORKING LUNCH

COLD WORKING LUNCH PLATTERS \$19/PERSON

COLD WORKING LUNCH PLATTERS + MORNING OR A'NOON TEA \$25/PERSON

ALL ITEMS CAN BE INDIVIDUALLY BOXED FOR \$3/PERSON

Choose 2 of the following options. Each person will get one of each option

RICE PAPER ROLLS df | gf a selection of rice paper rolls including chicken, peanut, shallot & mint, prawn, coriander & carrot and tofu with avocado, carrot & herbs served w/ nam jim & tamari dipping sauces

NEW SAVOURY CROISSANTS a mix of mini ham & cheese, chicken & avocado and smoked salmon & cream cheese croissants

RIBBON SANDWICHES egg & lettuce, ham, cheese & tomato, chicken, carrot & aioli and smoked salmon & cream cheese ribbon sandwiches

MIXED WRAPS a spread of chicken schnitzel & slaw, ham, swiss cheese, relish & salad and sweet potato, hummus, avocado & salad wraps

MINI BAGELS a variety of mini bagels with smoked salmon & cream cheese, chicken & avocado and caprese style w/ tomato, bocconcini & basil aioli

SOURDOUGH ROLLS assortment of egg & lettuce, ham, cheese & tomato and chicken carrot, & aioli rolls

NEW BAGUETTES featuring prosciutto, provolone, tomato & rocket, tuna, mayo & salad and hummus, cucumber, tomato, carrot & baby spinach mini baguettes

NEW HEARTY HOT LUNCH **Minimum 20 people

HEARTY HOT LUNCH IN INDIVIDUAL BOXES \$27/PERSON

HEARTY HOT LUNCH BOXES PLUS + MORNING OR A'NOON TEA \$33/PERSON

ADD ON A SALAD BOWL FOR \$9/PERSON

Choose up to 2 of the following options. One box provided per person

ROAST VEGETABLE LASAGNE v layers of roast vegetables & pasta w/ spinach & ricotta & a house made tomato passata

VEGETABLE KORMA gf | df | vg rich vegetable korma w/ cashews & subtle spices served w/ basmati rice & a garlic naan

GNOCCHI BOSCAIOLA potato gnocchi in a creamy mushroom sauce w/ crisp prosciutto & shaved parmesan

CHICKEN CACCIATORE df | gf chicken slow braised in red wine & tomato sauce w/ vegetables & herbs served w/ potato mash

BUTTER CHICKEN creamy, tomato sauce with marinated chicken served w/ basmati rice & a garlic naan

BEEF CHEEKS df | gf slow cooked beef cheeks in a rich sauce served w/ potato mash

ITALIAN MEATBALLS beef meatballs w/ italian herbs served in a rich tomato sauce on penne topped w/ shaved parmesan

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HOT WORKING LUNCH

HOT WORKING LUNCH PLATTERS WITH SALAD \$21/PERSON

HOT WORKING LUNCH PLATTERS WITH SALAD + MORNING OR A'NOON TEA \$27/PERSON

ALL ITEMS CAN BE INDIVIDUALLY BOXED FOR \$3/PERSON

Choose up to 2 of the following options & up to 2 salads

One hot item is provided per person

Pumpkin & spinach frittata gf | v

Mushroom & lentil pie df | vg

Pumpkin & ricotta roll v

Pumpkin pesto & pinenut quiche v

Pancetta & leek quiche

Pulled pork pie

Portuguese chicken pie

BBQ beef pie

SALADS

ADD ON AN INDIVIDUAL SALAD BOWL TO ANY PACKAGE FOR \$9/PERSON

ADD ON CHICKEN, PULLED PORK OR SMOKED SALMON FOR \$2.50/PERSON

CLASSIC CAESAR crisp prosciutto, egg, croutons, shaved parmesan and house made dressing

NEW **ROAST PUMPKIN SALAD** df | gf | vg roasted pumpkin pieces w/ rocket and coriander & coconut dressing

NEW **ROAST VEGETABLE & COUS COUS** v pearl cous cous w/ roasted vegetables and citrus labneh

NEW **SWEET POTATO & KALE SLAW** df | gf | vg kale slaw with roasted sweet potato, avocado and citrus dressing

CRISPY VERMICELLI NOODLE SALAD df | gf | vg wombok, carrot, coriander, mint, shallot, cashews & vermicelli in a nam jim dressing

PENNE PESTO SALAD v cherry tomato, bocconcini, toasted pinenuts & house made pesto w/ penne

NEW **GERMAN POTATO SALAD** df | gf classic German potato salad w/ ham, cornichons, dill and creamy mustard dressing

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