

## Corporate Catering Menu – established 2007

**P: 3391 1900**

**E: [orders@redboxcatering.com.au](mailto:orders@redboxcatering.com.au)**

**healthy muffin basket** (baked in house) 4 pieces per serve \$ 7.80 pp

**fruit buttermilk muffins** - strawberry & ricotta / apple, cinnamon & oats  
banana & walnut / blueberry & mango muesli (gluten free muffins \$ 9.80 pp)

**pumpkin & ricotta savoury muffins** w chive whip

**honey & spice sunrise muffins** w ricotta whip

**cake buffet** (baked in house) 4 pieces per serve \$ 8.80 pp

**our signature morning or afternoon tea that can include:**

white choc raspberry blondies / triple choc hazelnut brownies

blueberry & pecan friand / carrot cake w pistachio frosting

banana crumble cake \*GF+DF / orange & almond cake \*GF+DF

raspberry & yoghurt cake / flourless chocolate cupcake \*GF

**cake slices** 2 pieces per serve \$ 4.80 pp

chocolate mud / almond rhubarb / hazelnut & coffee \*GF / fruit & nut muesli

**savoury treat selection** (minimum 10 each) \$ 6.00 per selection

**select from the items below for your own mix:**

### hot:

lamb rusticas – homemade sausage roll w chutney – 2 pieces

pork & vegetable spring rolls w sweet chilli sauce – 3 pieces

chickpea, vegetable & cashew fritters w yoghurt dip \*GF – 2 pieces

quiches – turkey, onion jam & brie / ham, gruyere & shallot – 2 pieces

crunchy hummus, mint & feta balls w tzatziki dip \*GF – 2 pieces

turkish open grill – chicken & pineapple / avocado & tomato – 2 pieces

### cold:

potato pikelets w avocado, lime salsa \*GF – 2 pieces

tuscan herb & tomato meatballs w napolli sauce – 2 pieces

frittatas - roast vegetable & basil / chicken & sweet corn – 2 pieces

maleny brie & baguette w red onion jam – 2 pieces

semi-dried tomato, pinenut & feta balls w chilli & basil \*GF – 2 pieces

roast pumpkin corn cakes w olive & ricotta whip \*GF - 2 pieces

**scones, cookies & cupcakes** (baked daily in house)

scones, jam & whipped cream – 2 pieces (minimum 10) \$ 5.00 pp

belgian chocolate cookies – chewy & delicious – 2 pieces \$ 5.50 pp

ultimate vanilla cupcake w cream cheese frosting – 2 pieces \$ 6.00 pp

**afternoon tea package** (minimum 10) \$10.80 pp

farmhouse cheese selection w organic fruit & nut bread, water crackers  
& two pieces of freshly baked scones w jam & whipped cream

**“healthy can be delicious”**

## **point sandwiches selection**

**4 points per serve**

**\$8.80 pp**

variety of fillings – served on artisan baked white, multigrain & wholemeal breads in a larger format – generous fillings – four points is the recommended serve

### **four points per person, varieties include**

**(gluten free-\$11.80 pp)**

leg ham, cheddar & tomato / egg & lettuce / turkey, cranberry & brie  
tuna, shallot & mayo / chicken & avocado / salmon, alfalfa & tomato  
classic vegan salad / beef, rocket & horseradish / pumpkin, ricotta, spinach

## **office lunch package**

**(minimum 10)**

**\$13.80 pp**

### **point sandwiches & sliced fresh fruit in season**

**(gluten free-\$16.80 pp)**

- designed for easy eating & ideal for a working lunch
- variety of fillings as per point sandwich selection – see above

## **gourmet sandwiches**

**\$12.00 pp**

### **a selection of:**

**(gluten free-\$15.00 pp)**

**redwraps – sun-dried tomato flat bread**

**turkish – mediterranean style bread**

**sourdough – light rye high top loaf**

### **our fresh fillings include:** (prepared w real egg mayo)

roast pumpkin, spinach, garlic, feta, sun-dried tomato, toasted cashews  
steamed chicken, shallot, mayo, avocado, tomato, lettuce  
semi-dried tomato, eggplant, avocado, tasty cheese, tomato, rocket  
champagne ham, tomato, pesto, swiss cheese, spinach  
roast turkey, cranberry, coral lettuce, avocado, alfalfa  
salami, olives, tomato, mozzarella, rocket, capsicum relish  
rare roast beef, horseradish, cucumber, red onion, rocket  
vegan – lettuce, tomato, carrot, cucumber, avocado, alfalfa, roast pumpkin

### **gourmet wrap & point sandwich combo – 4 pieces – (minimum 12) \$10.00 pp**

### **gluten free diet garden salad with meat or vegetarian**

**\$15.80 pp**

Includes disposable cutlery & napkins

## **alfresco lunch buffet**

**(minimum 10)**

**6 pieces per person:**

**\$18.80 pp**

### **selection of gourmet wraps & point sandwiches**

served on red wraps & white, wholemeal & multigrain breads

**\*quiches – turkey, onion jam & brie / ham, gruyere & shallot**

**\*tuscan herb & tomato meatballs w napolli sauce**

**\*can be substituted with items from savoury treat selection on menu page 1**

Includes 100% orange juice & disposable plates, forks, cups & napkins

**“healthy can be delicious”**

## **fresh fruit in season** – a selection of sliced fresh fruit including:

watermelon / strawberries / rockmelon / pineapple / honeymelon / grapes

**small serves 3 – 5** **\$35.00 per platter**

**medium serves 5 – 10** **\$55.00 per platter**

**large serves 10 – 15** **\$75.00 per platter**

## **farmhouse cheese platter** – fine Australian cheese selection served w water crackers, gluten free rice crackers & organic fruit & nut bread

**medium serves 5 – 10** **\$55.00 per platter**

**large serves 10 – 15** **\$75.00 per platter**

## **alfresco dip platters** - serves 10 - 15 per platter

w tomato crisp bread, crunchy vegetable sticks & gluten free rice crackers

smoked salmon sweet chilli & chives \*GF

roast sweet potato, ricotta & toasted cashews \*GF **\$48.00 - 1 dip**

avocado, tomato, coriander & lime \*GF & DF **\$65.00 - 2 dips**

beetroot, chickpea & tahini \* GF & DF

## **hot snack platter** - serves 10 - 15 people **\$98.00 per platter**

marinated chicken skewers \*GF 12 pieces / pork & veggie spring rolls 12 pieces

chickpea, vegetable & cashew fritters \*GF 12 pieces / potato wedges w

rosemary salt / served w sour cream & sweet chilli dipping sauces

## **healthy salad options** - select from the salad varieties below:

roast pumpkin, pine nuts, penne pasta, green shallot & semi-dried tomato

steamed quinoa, feta, tomato, cucumber, avocado, olives, mint, sumac \*GF

potato, egg & bacon, green beans, cos lettuce, parmesan, caesar dressing \*GF

roast sweet potato, feta, green beans, olives, almonds, tomato & lemon \*GF

organic brown rice, celery, apple, walnuts, raisins w low fat dressing \*GF & DF

sweet corn, farfalle pasta, pumpkin, cashew, cottage cheese & pesto dressing

**2 kg salad bowl - serves 15 – 20 people** **\$88.00 per bowl**

**individual salad boxes (minimum 6) 300gr serving** **\$14.80 per person**

includes disposable forks & napkin

\* add steamed chicken breast to any salad box **\$3.00 per person extra**

## **additions to your catering**

fresh 100% orange juice (minimum 2 litres) **\$6.80 per litre**

sparkling san pellegrino water (1 litre) **\$6.80 per litre**

individual premium soft drinks / juices **\$6.00 per bottle**

disposables – napkins, plates, forks & juice cups **90 cents per person**

**espresso coffee sachets / premium tea bags (minimum 20)** **\$3.80 per person**

– Including take away coffee cup / raw & white sugar / sweetener / stirrers / milk

**delivery fee of \$9.90 per local delivery / \$12.90 city & CBD**

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