



Progressive

CATERING & EVENTS

CREATIVE ● INNOVATIVE ● PROGRESSIVE

Breakfast:

- 1) Freshly baked Jamon, heirloom tomato & egg tart \$4
- 2) Smoked salmon mousse, shaved fennel & red apple, sourdough wafer \$4
- 3) Fresh seasonal fruit kebabs \$3.5
- 4) Burnt honey yoghurt parfait, grilled pineapple & rum salsa (GF) \$4
- 5) Cinnamon doughnut muffin \$3.5
- 6) Bacon & egg, spiced tomato chutney on mini brioche roll \$6
- 7) Hand cut ham leg, brie & tomato croissant \$5
- 8) Greek yoghurt pots, fresh fruit & nut crumble (GF) \$5
- 9) Mini smoked salmon, dill & sweet potato quinoa cakes, avocado pudding \$6

AM & PM Tea:

- 1) Freshly baked almond & mix berry tart (GF) \$3
- 2) Home made chef selection mini muffins (V) \$3
- 3) Home made lemon & poppy seed clafoutis, goats cheese & truffle honey (GF)(V) \$4
- 4) Raw carrot, toasted coconut & date energy balls (Vg)(GF)(DF) \$3
- 5) Bruschetta board, sliced salami, grilled sour dough, fresh home made dips, grilled vegetable kebabs \$7.5
- 6) Grilled vegetable, feta & spinach fritatta (GF) \$3
- 7) Home made honey and toasted macadamia Anzac biscuits \$3
- 8) Kaffir lime & coconut chia pudding, fresh berries \$4
- 9) Paleo fruit bread with cocoa macadamia butter \$4

Lunch Options:

Delicious Sandwich lunch package \$14.5pp
Assortment of sandwich, wraps, rolls 1.5pp

Deluxe Sandwich & salad option \$17.5pp
Assortment of sandwich, wraps, rolls 1.5pp and salad of your choice

Salads

- 1) Roasted butternut squash salad, chickpeas, Israeli cous cous & kale (V) \$14
- 2) White bean tuna nicoise salad (GF) \$15
- 3) Roasted beetroot, lentil, braised kale, feta & toasted walnut salad (GF)(V) \$12
- 4) Thai beef salad, vermicelli noodles, nouc cham dressing (GF)(DF) \$16
- 5) Chemoula chicken, barley, honey roasted carrot & green beans \$15

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Hot Lunch

- 1) Thai pumpkin & cashew curry, brown rice pilaf (GF)(V) \$18
- 2) Roast carrot & fennel soup, grilled flat bread (GF option available) \$14
- 3) Vegan Shepherd's pie, sweet potato, lentils, & rosemary (Vg)(V)(GF) \$18
- 4) Braised beef shin ragout, mushrooms, parmesan, truffle oil, brown rice & quinoa \$24
- 5) Moroccan chicken, vegetable & chickpea tagine, quinoa & sultanas, mint yoghurt \$20
- 6) Slow cooked lamb shank, sweet potato mash, jus (GF) \$22

Banquet Lunch

Two proteins

- 1) Chemoula chicken, mint yoghurt
- 2) 7 day dry aged beef rump rubbed with mustard
- 3) Moroccan spiced lamb rump, baba ganoush
- 4) Roasted salmon fillet, dill mayo
- 5) Sous vide chicken breast, caponatta

Three Salads

- 1) Thai salad (GF)(DF)(Vg)
- 2) Seasonal garden salad (GF)(DF)(Vg)
- 3) Roast pumpkin, red onion, feta, walnut & spinach salad (GF)(V)
- 4) Grilled vegetable salad, fig vin cotto (GF)(V)
- 5) Barley, honey roasted carrots, green beans, goats cheese, caramelised cabernet vinegar (V)

We are able to cater for dietary requirements

Platters

Cheese - Australian & international, biscuits, grapes, nuts \$8.9pp
Fruit - Fresh cut seasonal fruit \$6.9pp
Antipasto \$6.9pp

Prices exclude GST

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