



CATERING MENU 2014

349 Darling Street Balmain NSW 2041
(02) 9555 2441 or (02) 9555 7703

CORPORATE PACKAGES

ALL OPTIONS CAN BE CUSTOMISED TO YOUR REQUIREMENTS

All Day meeting \$50 p.p. (2 pieces p.p. each course)

Breakfast - Mini croissants and mini brioche filled with cheeses and hams

Morning tea - Danish, croissants and assorted pastries

Lunch - Soup in a cup w/ selection of organic sourdough, giant gourmet sandwiches on assorted sourdough breads

Afternoon tea - Individual cakes and friands, fruit skewers, sausage rolls, spinach ricotta rolls w/ homemade tomato sauce

Healthy All Day meeting \$35 p.p. (2 pieces p.p. each course)

Breakfast - Fresh fruit skewers, Greek yoghurt cups with berries, curried egg wraps

Morning tea - Selection of organic prosciutto and Emmenthal cheese filled mini croissants & mini filled brioche sandwiches

Lunch - Delicious vegetable soup in a cup w/ assorted sourdough breads, fresh salad and house made tarts

Indulgent All Day Meeting \$42 p.p. (1.5 pieces p.p. each course)

Breakfast - Mini organic brioche with gourmet fillings, curried egg wraps, corn fritters with avocado salsa

Morning tea - Assorted organic pastries, croissants, friands and individual cakes

Lunch - Generous sandwiches with gourmet fillings on our organic sourdough and brioche buns

Afternoon tea - Savoury pastries with our homemade preservative-free tomato relish and assorted individual cakes

Breakfast platter \$14 p.p. (3 pieces p.p.)

Fresh fruit skewers, seasonal fruit and berry organic Greek yoghurt cups, assorted organic pastries, Danish, and chocolate croissants

Mini organic brioche with prosciutto and Emmenthal cheese, individual assorted frittatas

Hearty breakfast platter \$22 p.p. (3 pieces p.p.)

Plain sourdough croissants, curried egg wraps, egg and mushroom filo pastries, corn fritters w/ avocado salsa, mini brioche buns with gourmet fillings such as nitrate free bacon, avocado and roast herbed tomato

LUNCH

Sandwich platter \$22p.p. (2 pieces p.p.)

Organic artisan breads and brioche with a gourmet assortment of fillings such as haloumi, hummus, mint, vine-ripened tomatoes and red onion OR turkey, cranberry, Camembert, avocado and rocket

Winter Warmer lunch \$15 p.p. (3 pieces p.p.)

Classic Sausage rolls, spinach ricotta rolls and soup in a cup with a mini sourdough baguette

EVENING

Cocktail function \$23 p.p. (6 pieces p.p.)

Choices include:

Corn and feta fritters with capsicum relish

Rice paper rolls w/ chicken breast and Asian herbs served with dipping sauce

Baby brioche w/ wagyu beef burger, pickled beetroot and horseradish mayo

OR pork sliders with apple Asian slaw and honey mustard

OR grilled haloumi, hummous, cucumber and mint

OR tuna, capers and mayo

Baby Figs stuffed with Taleggio cheese wrapped in prosciutto

Vegetable pakhora and coconut w/ mint raita

Parmasen and macadamia crusted chicken goujons w/ lemon aioli

Morrocان vegetable skewers w/ chermoula mayo

Smoked trout , marscapone and asparagus tarts

Crab cakes w/ avocado salsa

Mini cups of soup (flavours include Pea and mint, Corn chicken vegetable chowder,

Indian spiced beef and quinoa, Roast capsicum and red lentil, Cauliflower)

Individual frittatas, quiches and mini sandwiches

CATERED EVENTS

Baker's Basket \$11. p.p. (3 pieces p.p.)

Organic sourdough croissants, Danish and assorted pastries

Tempting Cakes \$9 p.p. (2 pieces p.p.)

A selection of freshly baked individual cakes. Choose from chocolate raspberry, orange almond, blueberry muffins, orange poppy seed friands, apple frangipane, organic Belgian chocolate walnut brownie

Brunch

Brunch Platter \$12p.p. (2 pieces p.p.)

Individual frittatas - salmon, ricotta, pea, etc

Individual quiches - charred roast capsicum, goats cheese

Salads - please choose from our menu selection

Slider platter with **Mini Brioche** (40g) \$7 p.p or **Baby Brioche** (25g) \$4.50p.p.

Organic artisan sourdough brioche with a delicious selection of gourmet fillings
(choose from our selection in the menu)

Picnic lunch for two \$54

2 Goats cheese, baby spinach, roast capsicum tarts

1 Large nitrate free ham, roast herbed tomato and baby spinach sandwich on sourdough

1 haloumi, cucumber, mint, tomato, red onion sandwich

2 different salads of the day

1 chocolate Belgian walnut brownie

1 orange almond cake

Children's Party Platter \$9 p.p. (3 pieces per head)

A perfect party platter of Baby brioche sliders with an assortment of fun fillings
(beef patty with cheddar cheese and tomato chutney, chicken schnitzel with lettuce and aioli) and a selection of savoury pastries

Menu

Pastries and Croissants

Our sourdough pastries are handmade with the premium organic flours. our sourdough version has been selected as one of the top three croissants in Sydney by food blogger *The French Wench*.

Croissant fillings:

Nitrate-free ham with organic eggs
Smoked trout and cream cheese
Prosciutto and gruyere cheese

Brioche

Brioche is a light bread, (with only 1% sugar) and enriched with butter and a splash of milk. Traditionally a luxurious bread eaten by the aristocracy, brioche can now be an everyday indulgence and is perfect as a side for soup, burger bun, or base for savoury toppings.

Brioche 'Baby' slider (25g) 2-3 bite size
Brioche 'Mini' slider (40g) 5 bite size
Brioche 'Burger' bun (70g) meal size
Brioche 'Luxury Burger' bun (90g) substantial meal size

Gourmet brioche fillings:

Ricotta, honey and walnuts
Pulled pork, Asian slaw, and honey mustard mayonnaise
House-cured beef, Swiss cheese, sauerkraut and Russian dressing
Slow-braised lamb, smoked eggplant, Persian feta and pomegranate relish
Poached chopped chicken, celery, radish, aioli, mint and shallots

Luxury brioche fillings:

Smoked salmon and cream cheese
Prawn, pickled fennel, romaine lettuce and remoulade

Sourdough bread sandwiches

Our sourdough breads are made using traditional methods such as organic flour and a long proofing process that aids digestion of our bread. Only wild yeasts are used which means no bakers yeasts and no preservatives without compromising the delicious taste and texture.

Varieties available are Country White Wholegrain, Multigrain, Spelt, Five Seed Spelt and Barley, and Rye.

Combined with our gourmet fillings, the once humble sandwich becomes incredibly exciting!

Suggested sandwich fillings:

Haloumi, hummus, mint, vine-ripened tomato and red onion
Curried egg, chives and mayonnaise
Honey ham, roasted tomato, avocado and Dijon mustard

Feta made with goat's milk, mixed marinated vegetables and tapenade

Luxury sandwich fillings;

Smoked salmon, pickled beetroot, cucumber, horseradish and watercress
Turkey, cranberry, Camembert cheese, avocado and rocket

Quiches

Our quiches and frittatas use the freshest ingredients and are all baked on site.

Ham, roast tomato, Swiss cheese
Spinach, four cheese and pine nuts
Mushroom, provolone and thyme
Prosciutto, asparagus and camembert
Goats' cheese and roasted vegetables tart

Frittatas

Beetroot, haloumi and rocket
Smoked salmon, ricotta and pea
Roast pumpkin, caramelised onion and feta with goats' cheese
Chorizo, aged cheddar and roast peppers

Soups

Moroccan spiced sweet potato and red lentils
Beef and Quinoa
Chorizo, white beans and red wine
Chicken and corn chowder
Pea and watercress
Pumpkin, coconut and ginger
Roast tomato and red capsicum
Lentil and garden vegetable

Comforting meals

Persian braised lamb and smoked almonds
Pesto, prosciutto and vegetable risotto
Spanish slow roasted potato and olive stew
Smoky paprika-spiced chorizo, chickpea and silverbeet
Chicken, olive and preserved lemon tagine
Sticky beef ribs in a homemade sauce
Prawn, pea and pesto risotto with feta cheese

Lasagnes

Our lasagnes are filled with mouth-watering ingredients that take this classic dish to a whole new level.

Spinach and ricotta
Chargrilled roast vegetable and Persian feta
Goats cheese caramelised onion and beetroot
Beef, red wine and béchamel sauce

Sides

Add a special 'Brioche' touch to your meal, with our classic sides.

Jewelled couscous with pomegranate, almonds, preserved lemons, cranberries and herbs

Duck fat roasted potatoes

Crispy caramelised onion and lentil rice pilaf

Rosemary roasted vegetables

Potato gruyere gratin

Salads

Our refreshing salads enhance any meal or are substantial enough to serve as a complete dish, topped off perfectly with our own house-made dressings.

Asian Slaw with sesame dressing

Quinoa tabouli

Beetroot, apple, pecan and silverbeet

Pear, parmesan, baby spinach, toasted macadamia nuts and honey seeded mustard dressing

Pea, asparagus, grilled haloumi and spinach

Roast pumpkin, broccolini, ricotta and herb oil

Fennel, apple celery in lemon vinaigrette

Curried cauliflower, raisin, macadamia,

Spinach, boiled egg asparagus w/ lemon vinaigrette

Broccolini, feta, semi-dried tomato w/ vinaigrette

Sweet delights

Cakes, biscuits and slices are the best way to brighten your day. Our delicious treats are freshly baked and are a perfect accompaniment to any meal.

Florentine biscuit

Melting Moment biscuit

Banana bread (sliced)

Belgian chocolate walnut Brownie

Quinoa date cake *GF*

Apple pistachio cake *GF*

Flourless chocolate cake with raspberry ganache *GF*

Orange and almond cake *GF*

Blueberry friand *GF*

Orange poppy seed friand *GF*

Apple Frangipane (slice)

Pear and Blueberry Frangipane (slice)

Lamington with a raspberry centre

Terms

Please place orders before 3pm on the day BEFORE you require your selection. Any order placed after 3pm may not be delivered.

Special orders require 2 days notice.

Minimum order is \$60 for delivery.

Terms of payment are either 7 days or C.O.D depending on your agreement with us.

How to place an order:

Phone **(02) 9555 2441** or **(02) 9555 7703**

Email your order (before 3.00pm) for next day delivery to
accounts@brioche.net.au

Dietary Requirements

We can provide Gluten Free, Vegetarian, Dairy Free, Preservative Free and Low GI options for many of our menu items. Our soups, salads and casseroles are all gluten free and we bake gluten free bread onsite.

Staff

We can supply staff to help cater for your event. Rates per staff member are;

Mon-Fri: \$39 per hour

Weekends and holidays: \$45 per hour