



# Catering Menu

Our catering menu is prepared from the highest quality fresh local produce, beautifully presented we aim to create memorable dining experiences.

Make celebrating in style easier than ever.

Select from our gourmet brunch menu, delicious sandwiches, salads and house baked specialties or enjoy one of our signature cheese boards or grazing platters.

Our catering services are available 7 days a week, collect from in store between 10am-4pm. We can deliver, delivery charges are based upon the distance from our store

Ordering is easy just send an email to [info@malenyfoodco.com](mailto:info@malenyfoodco.com) or call our friendly team on **07 5494 2860**



# Brunch

Our brunch menu is designed to be enjoyed as a relaxed breakfast or as a shared grazing selection, a popular choice for private gatherings in the Hinterland.

Our brunch menu is supplied ready to serve in craft boxes  
*Minimum order \$100*

## FRESH CROISSANTS (plain or filled)

Ham off the bone, vintage cheddar  
Lightly smoked chicken, Triple Cream Brie, cranberry relish

## BACON & EGG BREAKFAST WRAPS (GF)

Scrambled free range eggs, double smoked bacon, smokey tomato relish, baby spinach

## ROASTED VEGETABLE & CHEESE FRITTATA (GF) (V)

Served with tomato relish  
*Single serve or by the slab*

## HOMEMADE TOASTED MUESLI (GF) (DF)

Maleny Greek yoghurt & fruit compote  
*Single serve or by the bowl*

## BANANA BREAD (GF)

*Single serve or by the loaf*

## SWEET MUFFINS (GF)

Apple & cinnamon  
Raspberry & white chocolate  
Orange, cranberry & pecan  
Blueberry, poppyseed & lemon  
Pineapple & coconut  
*Minimum order applies for mixed variety*

## SEASONAL FRUIT PLATTER (GF) (DF) (VG)

*Minimum 6 pax*

## SANDWICHES & WRAPS (GF)

Our signature sandwiches made on mixed grain bread, sourdough or wraps

Smoked ham off the bone, vintage cheddar, tomato, chutney, mesclun  
Lightly smoked chicken, cheddar, avocado, baby spinach, seeded mustard mayonnaise  
Italian salami, Provolone, red onion, basil pesto, baby spinach  
Corn beef, dill pickle, Swiss cheese, mesclun, onion jam  
Fresh garden salad, tomato, beetroot, red onion, beetroot hummus (V) (DF)  
Roasted vegetables, smoked feta, rocket, sundried tomato tapenade (V)  
Free range egg, mayonnaise, water cress, cucumber



# Lunch

## FINGER FOOD

Select a variety of the following

CHORIZO & SMOKEY TOMATO RELISH TARTLET

CHERRY TOMATO, BOCCONCINI, ROASTED CAPSICUM, BASIL SKEWERS (GF) (V)

CUCUMBER & DILL CREAM CHEESE BITES (GF) (V)

SALMON & DILL TART

CHICKEN SATAY (GF)

GOURMET BEEF SAUSAGE ROLL

HAM, ONION & CHIVE QUICHE

PROSCIUTTO WRAPPED GRISSINI

GOATS CHEESE & CARAMELIZED ONION TARTLET

ROAST VEGETABLE & DANISH FETA FRITTATA (GF) (V)

SMOKED SALMON BLINIS

RICOTTA & SPINACH FILO PASTRY (V)

ROAST CAPSICUM, SWEET POTATO, ONION JAM MUFFINS (V)

CHICKEN & MUSHROOM FILO PASTRY

# QUICHES & TARTS

## QUICHE LORRAINE

Ham off the bone, vintage cheddar, onion

## MEDITERRANEAN TART

Roasted capsicum, Danish feta, Kalamata olives, red onion, spinach

## PROSCUITTO, ASPARAGUS & BLUE CHEESE QUICHE

## CARAMELISED LEEK & GOATS CHEESE TART

Broccoli, thyme

# SALADS & VEGETABLES

Small: serves 6-8 Large: serves 12-14

## KALE, CRANBERRY & ORANGE SALAD

Marinated kale, orange segments, cranberries, toasted walnuts, maple & orange dressing

## CLASSIC SLAW

Cabbage, carrot, celery, onion, parsley, garlic aioli

## ASIAN BROWN RICE SALAD

Roasted capsicum, cashews, raisins, shallots, Asian dressing

## TRADITIONAL GREEK SALAD

Tomato, Danish feta, Kalamata olives, onion, cucumber, oregano

## CREAMY POTATO SALAD

Chat & sweet potato, shallots, mustard, mayonnaise

## ROASTED SEASONAL ROOT VEGETABLES

Ready to heat & serve

## GARLIC & ROSEMARY POTATO WEDGES

Served with smokey aioli





# Cheese & Grazing Boards

## ARTISAN CHEESE BOARD (GF)

Selection of Australian & international cheese served with dried figs & apricots, walnuts, muscatels, fresh apple & pears, baby pickled figs, pastes, natural crackers & crusty sourdough

Minimum 4 pax

## WHOLE FROMAGE D'AFFINOIS (GF)

A whole wheel of the finest French Triple Cream Brie served with fresh figs, balsamic reduction, dried fruits & honey toasted walnuts, rosemary, natural crackers & crusty sourdough

## CHEESE & CHARACUTURIE SELECTION (GF)

Selection of Australian & international cheese, Italian salamis, San Daniele prosciutto, ham off the bone, pastrami served with Kalamata olives, mixed salad, marinated roasted vegetables, dried figs & apricots, walnuts, muscatels, baby pickled figs, pastes, fresh apple, natural crackers & crusty sourdough

Minimum 6 pax

## THE GRAZING STATION (GF)

Australian & international cheese and a cured meat selection, organic free-range pate, vegetable & goats cheese frittata, antipasto, pickles, mixed salad, marinated vegetables, selection of dips & tapenade, dried fruit & nuts, muscatels, baby pickled figs, quince paste, natural crackers & crusty sourdough

Minimum 8 pax



# Cakes & Desserts

Single serve or whole cakes

**CHOCOLATE BROWNIE**

**CITRUS TART**

**CARROT CAKE** (GF) (DF)

Orange cream cheese icing

**BAKED CHEESECAKE** (GFO)

Variety of flavours

**ORANGE & ALMOND CAKE** (GF) (DF)

**ITALIAN LEMON MERINGUE PIE**

**TIRIMASU**

**CHERRY FRANGIPANE TART** (GF)

**RICH CARAMEL SLICE** (GF)



(GF) (GFO) Gluten Free

(DF) (DFO) Dairy Free

(VG) Vegan

(V) Vegetarian

## OUR SERVICE

Our catering services are available 7 days a week, collect from in store between 10am-4pm daily. We can deliver, delivery charges are based upon the distance from our store ask about an estimated delivery fee when you place your order.

## ORDERING

Call into our store to talk with a member of our Team or send an email to [info@malenyfoodco.com](mailto:info@malenyfoodco.com)  
All orders require 48 hours notice, for large orders we may need longer.  
Please note that some items have minimum order quantities.


## MENU ITEMS

Our creative chefs love working with a variety of ingredients to continually create new flavours. We use the freshest seasonal produce therefore our menu may be subject to change. We can cater for all types of dietary requirements, use our symbols as guidance.

  Gluten Free

  Dairy Free

 Vegan

 Vegetarian

## CHANGES & CANCELLATIONS

We will try to accommodate any last minute changes to your order however we do not refund in the event of cancellation.