



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 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

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

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

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

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



Sample Brunch Menu

FRESH CROISSANTS

Choose from plain, almond, ham & cheese, smoked chicken brie & cranberry

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

Served with tomato chutney

BACON & EGG BREAKFAST WRAP (GF)

HOUSE MADE TOASTED MUESLI OR COCONUT & FIG GRANOLA (GF) (DF)

Greek yogurt & fruit compote

FRESHLY BAKED MUFFINS

Sweet & savoury, daily variety

BANANA BREAD (GF)

SEASONAL FRESH FRUIT PLATTER (GF) (V) (DF)

CHEESE & CHARCUTERIE FROM OUR FROMAGERIE (GF)

A selection of Australian & international cheese, Italian salamis, San Daniele prosciutto, ham off the bone, bresaola served with seasonal fresh fruits, dried figs, walnuts, apricots, muscatels, balsamic onions, cornichons, quiche paste, relish, natural crackers & sourdough

Additions:

olives, beetroot hummus, basil pesto, black olive tapenade, marinated roasted vegetables

SANDWICH OR WRAP SELECTION (GF)

Smoked ham off the bone, vintage cheddar, tomato, chutney, mesclun

Italian salami, Provolone, red onion, basil pesto, baby spinach

Lightly smoked chicken, cheddar, avocado, baby spinach, seeded mustard mayonnaise

Fresh garden salad, tomato, beetroot, red onion, smoked feta, beetroot hummus (V)

Roasted eggplant, zucchini, capsicum, sundried tomato pesto (DF) (VG)

SWEET ADDITIONS (single serves)

Rich chocolate brownie

Citrus tart

Orange & almond cake (GF) (DF)

Carrot Cake (GF) (DF)

Baked Cheesecake

Caramel slice (GF)

SINGLE SERVE GELATO & SORBET (180ml) (GF) (DF)

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
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.