

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









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 @

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

#### ROASTED VEGETABLE & CHEESE FRITTATA (4F) (V)

Served with tomato relish

Single serve or by the slab

#### HOMEMADE TOASTED MUESLI (49) (79)

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

#### BANANA BREAD (6F0)

Single serve or by the loaf

#### SWEET MUFFINS (6470)

Apple & cinnamon
Raspberry & white chocolate
Orange, cranberry & pecan
Blueberry, poppyseed & lemon
Pineapple & coconut

Minimum order applies for mixed variety

#### SEASONAL FRUIT PLATTER (6F) (7F) (6A)

Minimum 6 pax

#### SANDWICHES & WRAPS (6F0)

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) (pr

Roasted vegetables, smoked feta, rocket, sundried tomato tapenade  $(\mathbf{v})$ 

Free range egg, mayonnaise, water cress, cucumber





















# FINGER FOOD

Select a variety of the following

**CHORIZO & SMOKEY TOMATO RELISH TARTLET** 

CHERRY TOMATO, BOCCONCINI, ROASTED CAPSICUM, BASIL SKEWERS @ V

CUCUMBER & DILL CREAM CHEESE BITES @ V

**SALMON & DILL TART** 

CHICKEN SATAY (4F)

**GOURMET BEEF SAUSAGE ROLL** 

HAM, ONION & CHIVE QUICHE

PROSCIUTTO WRAPPED GRISSINI

**GOATS CHEESE & CARAMELIZED ONION TARTLET** 

ROAST VEGETABLE & DANISH FETA FRITTATA (6F) (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

Marinaded 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







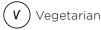






(**DF0**) Dairy Free





# Cheese & Crazing Boards

#### ARTISAN CHEESE BOARD (479)

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 (49)

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 (479)

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 (479)

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 picked figs, quince paste, natural crackers & crusty sourdough

Minimum 8 pax





















Cakes & Dessetts

Single serve or whole cakes

#### **CHOCOLATE BROWNIE**

**CITRUS TART** 

CARROT CAKE (6F) (DF0) Orange cream cheese icing

BAKED CHEESECAKE @F0 Variety of flavours

ORANGE & ALMOND CAKE (6F) (7F)

ITALIAN LEMON MERINGUE PIE

**TIRIMASU** 

CHERRY FRANGIPANE TART (4F)

RICH CARAMEL SLICE (4F)







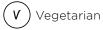














# Sample Brunch Menu

#### **FRESH CROISSANTS**

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

#### ROASTED VEGETABLE & DANISH FETA FRITTATA (6F) (V)

Served with tomato chutney

#### BACON & EGG BREAKFAST WRAP (4P)

#### HOUSE MADE TOASTED MUESLI OR COCONUT & FIG GRANOLA (6F) (PP)

Greek yogurt & fruit compote

#### FRESHLY BAKED MUFFINS

Sweet & savoury, daily variety

#### BANANA BREAD (6F0)

#### 

#### CHEESE & CHARCUTERIE FROM OUR FROMAGERIE (479)

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 (479)

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 v (v)

#### **SWEET ADDITIONS (single serves)**

Rich chocolate brownie
Citrus tart
Orange & almond cake (\*\*) (\*\*)
Carrot Cake (\*\*) (\*\*)
Baked Cheesecake
Caramel slice (\*\*)

#### SINGLE SERVE GELATO & SORBET (180ml) (49) (79)









### **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.









# **CHANGES & CANCELLATIONS**

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