

Catering at The Woods Café & Deli

Platters;

Cookie, Brownie, Friand Platter \$40 serves 10

Pastries Platter-snails, Danish, croissants \$40 serves 10

Muffin, Banana Bread, Scone Platter with jam & cream-\$40 serves 10

Seasonal Fruit Platter \$60 serves 10

Deli Platter; cold meats, olives, marinated vegetables, dips, cheese fresh bread \$80 serves 10

Cheese Platter- 3 cheeses, pickles, dried fruit, crackers \$80 serves 10

Assorted Wraps Platter- 15 wraps \$60

Assorted Panini Platter- 15 panini \$60

Cold Baked Ham Platter with Mango, Avocado & Chilli Salsa \$80 serves 10

Cold Roast Turkey Platter with Cranberry & Red Onion Relish \$100 serves 10

To be re heated ;

Hot Veggie Platter- mushroom arancini, vege fritters, vege quiche 24 pieces serves 8-10 \$65

Hot Skewer Platter-chicken skewers, lamb kafta, prawn skewers 24 pieces serves 8-10 \$75

Hot Party Platter- beef pies, pork & oregano sausage rolls, quiche lorraine 24 pieces serves 8-10 \$70

Salads; \$60 tray size approx.. 45cm x 35cm feeds 10 as part of a meal

Mango, Grilled Chicken, Cos, Red Onion, Macadamias

Asparagus, Peas, Beans, Rocket, Almonds, Goats Cheese

Quinoa, Chickpea, Eggplant, Spinach, Roast Pumpkin

Couscous and Roast Vegetables

Grilled Salmon, Asian Slaw, Sesame, Herbs, Sweet Soy

Rare Beef, Glass Noodles, Mint, Coriander, Bean Sprouts, Chilli, Lime

Potato, Egg, Spanish Onion, Caper, Mint, Parsley (tuna optional)

Roast Tomato, Baby Spinach, Pine Nut, Parmesan

Savoury Tarts \$40 8 slices

Goats Cheese, Caramelised Onion and Thyme

Spinach, Zucchini, Fetta, Dill, Shallots

Lorraine

Large Pies \$40 8 slices

Lamb, Feta, Black olive

Beef and Burgundy

Seafood with Truffle Oil

Baked Dishes; \$80 approx 10 dinner size portions

Meat Lasagne

Vegetable Lasagne

Cakes \$40

Our cakes are simple and homemade in style, most (but not all) of our cakes are 2 layers with filling in the middle and feed approx. 8-10 large dessert size pieces or 16 coffee size. Cheesecakes & most other cakes can be made Gluten Free upon request

Carrot with cream cheese frosting

Baked Lemon Cheesecake \$45

Banana with cream cheese frosting

Baked Chocolate Cheesecake \$45

Lemon Yoghurt with lemon curd

Baked Vanilla Cheesecake \$45

Butterscotch Sponge and Cream Cheese

Baked Nutella Cheesecake \$45

Vegan Vanilla and Coconut Cake with Vanilla Frosting

Passionfruit Madeira(1 layer)

Caramel Upside Down Pear (1 layer)

Gluten Free Middle Eastern Orange and Almond (1 layer)

Gluten Free Mango and Coconut (1 layer)

Gluten Free Strawberry Friand (1 layer)

Red Velvet with Cream Cheese Icing & Crushed White Chocolate

Devils Food Cake(Chocolate) with Ganache or Chocolate Buttercream Frosting

