

Office Delivery Menu

Gourmet Sandwich Platters - Freshly filled Panini & Turkish rolls halved for your eating convenience; \$8.5

- Smoked Chilli Chicken, Mayonnaise and Avocado with mixed greens
- Leg Ham, Moroccan date and prune Chutney, Cheddar with mixed greens
- Roast Vegetable, Basil, Pine nut Pesto and mixed greens (V)
- Roast Turkey Breast, Cranberry Relish, Brie and mixed greens
- Salami, semi dried tomatoes, smoked tomato relish, cheddar and mixed greens

Standard Sandwich Platters – Fresh White & Wholemeal bread cut into 4 – we recommend 6 per head; \$6

- Leg Ham, Cheese and Mustard with Greens
- Egg and Lettuce (V)
- Tomato Cheese and Greens (V)
- Pastrami, Mustard Pickles and Cheese with Greens
- Red Salmon, Mayo, Cucumber and Greens

Gourmet Salad Platters; \$45 (serves 8)

- Mixed Potato with Egg Mayonnaise, Bacon, Boiled Eggs & Spring Onions (GF)
- Greek Salad with Fetta, Olives, Continental Cucumbers & Roma Tomatoes (GF) (V)
- Roast Pumpkin with spinach and rocket, goats curd and pinenuts (GF) (V)
- Mediterranean pasta salad – fresh pasta, basil pesto & both fresh and semi dried tomatoes (V)
- Israeli Cous Cous salad with roasted vegetables, cranberries and toasted pine nuts accompanied by a preserved lemon dressing (V)
- Panzanella – Traditional Italian bread salad with roasted pumpkin, tomatoes, fresh bocconcini, basil and olives with a balsamic dressing (V)
- Chickpea salad with garlic, Danish fetta, coriander, parsley, onion and chilli (V)
- Quinoa – Traditional Bolivian grain with selected antipasto and roasted vegetables topped with a Tahini dressing (GF) (V)
- Chicken Caesar Salad – Fresh cos lettuce, roasted chicken, Caesar dressing and garlic croutons with shaved parmesan

Salads in a Box; \$9.5

- Any of the above salads served in individual noodle boxes

Fruit, Cheese and Juice (Prices per Person)

Seasonal Fruit - Our selection depending on the season

- Fruit platters – a sliced selection of fresh seasonal fruits; \$4.5
- Fresh fruit kebabs; \$4
- Fruit salad tubs; \$4
- Fruit salad tubs with vanilla yoghurt; \$4.5

Cheese Platter – A combination of the best “ripe” cheeses from our cheese room

- Cheese board with dried fruit, nuts and biscuits; \$8

Sweet Selection Platter; \$5

Gourmet Providores can offer a range of sweet and savoury treats to suit all dietary requirements and personal tastes that are suitable for afternoon and morning tea or as a sweet option to finish a meal

- Sweet Muffins – Double Choc, Mixed Berry, Apple & Cinnamon, Pineapple and coconut
- Banana Bread – Homemade with fresh bananas, a touch of cinnamon and golden brown
- Gluten Free Banana & Coconut Bread (GF)
- Blondies – a mix of cashews, macadamias and white chocolate in a decadent vanilla flavoured biscuit mix (GF)
- Traditional Brownies – Fantastic and rich brownie made with Belgian chocolate and topped with chocolate (GF)
- Peanut caramel and chocolate slice (GF)
- White Chocolate, Pistachio and Cranberry Slice (GF)
- Double Chocolate Caramel Slice (GF)
- Individual carrot cakes – fantastic and moist topped with cream cheese icing and pistachios
- Iced and decorated Cupcakes – assorted flavours and toppings – great for parties and deserts
- Scones with Jam & Cream

Breakfast Items

- Fresh Croissants with Ham and Cheese; \$7.5
- Fresh Croissants with Preserves; \$5
- Yogurt with fruit and Muesli; \$7
- Mixed Danishes and Muffins; \$3.5
- Smoked salmon & Cream Cheese Bagels; \$8

Beverages

- Still Water; \$3
- Italian Softdrinks; \$3
- Mineral water; \$3
- Nutrient Water; \$4
- Boost Juices; \$4
- Assorted juices; \$7.5 (per 2 ltr bottle)

In house Catering Options

Starter Platters; \$35 small, \$65.00 large

Dukkah - Dukkah, Extra virgin olive Oil and 3 dips ...Served with fresh and toasted breads

Mezza - Chargrilled and roasted vegetables, olives, marinated feta, prosciutto and salami ... Served with fresh and toasted breads

Middle Eastern - Hommus, babaganoush, dolmatis, marinated fetta ... Served with fresh and toasted breads

Cheese platter - A Selection of the ripest and freshest cheeses served with muscatels, crackers, crispbreads and chutney - Priced depending upon selection



Canapés - Individual Pieces (\$2.5 - \$4)

Hot

- Sheep's curd and caramelised onion tartlets - Short pastry tart shells filled with sweet caramelised onions and fresh goats chevre and topped with egg mix – Fantastic Moorish flavour
- Skewer of Lamb – Fresh lamb rump marinated in oregano, garlic and lemon, grilled and serves with a yogurt dip.
- Onion, Anchovy and Thyme Tarts
- Organic Meat Balls – Queensland organic stockyard beef minced and formed into 2 bite sized balls. Served with spicy tomato sauce and tamarind chutney
- Beef Samosa - Lightly curried minced beef and vegetables wrapped in a flaky short crust pastry (4 bites)
- Vegetable Samosa - Lightly curried vegetables wrapped in a flaky short crust pastry. (4 Bites)
- Assorted Pastitzis – Hand made puff pastry filled with fetta, fetta & Bacon, Curried Chicken.
- Tomato & Brie Tartlet - Brie with roasted tomatoes in a short crust shell.
- Arancini Mushroom Balls - Italian style mushroom risotto ball, crumbed and deep fried till golden brown.
- Filo Parcel Chicken, Feta & Capsicum - Diced chicken with feta cheese and roasted capsicums wrapped in filo pastry.



Mini Pies - Fabulous 'three bite' gourmet treats. These baby versions of our large range of pies are the perfect nibbly snack and the ideal party food.

- Beef Burgundy - Diced beef cooked slowly with red wine infused beef stock, onion, garlic and sweetened with paprika.
- Beef & Guinness - This authentic pie captures the very essence of Irish cuisine. Generous chunks of beef stewed with Guinness Ale, carrots and celery and finished with dates. The result is a delicious bitter, sweet beef pie.
- Curry Korma - Onions are sautéed with ginger, garlic and our special curry spices to form the basis of this delicate vegetable curry. Full of vegetables, sweetened with sultanas and finished with lime juice and fresh mint.
- Chicken & Mushroom - For the serious chicken and mushroom lover. Diced chicken and a field of mushrooms in a rich cream sauce. In a convenient bite size format.
- Chicken & Leek - A pie that was inspired by the Swiss fondue. This is a rich blend of chicken, leek, wine and Swiss cheese.



Our range of filos consist of thin sheets of pastry which are layered with butter and filled with an array of tantalising fillings.

- Spicy Lamb - Spicy curried lamb filling wrapped in filo pastry.
- Ricotta & Spinach - Ricotta and spinach filo pastry and garnished with chives.
- Chicken & Mushroom - Chicken and mushrooms in filo pastry and garnished with chives.
- Vegetable Curry - Curried vegetables in filo pastry.
- Chicken, Cheese & Bacon - Chicken, cheese and bacon in filo pastry and garnished with fresh herbs.



Cold

- Peking Duck Crepes – Chinese crepes filled with BBQ Peking Duck pieces, shallots and hoi sin sauce
- Sushi by the Piece – assorted sushi accompanied by soy, wasabi and pickled ginger
- Blinis topped with smoked salmon and horseradish cream
- Fresh Oysters in the shell with Tetsuya Oyster Vinaigrette
- Smoked and Marinated Prawns
- BBQ Corn Fritters - Fresh corn fritters flavoured with coriander served either with Harissa and Sour Cream or smoked salmon topped with preserved lemon mascarpone cream
- Bite sized Bruschetta's topped with frsh tomato, goats cheese and herbs



Other Meal Ideas

Gourmet Hotdogs; \$8.5 each

- A Selection of Bratwurst, Knackwurst and Kranskys in long rolls with mustards and sauces. Sauerkraut and caramelised onions on the side

Gourmet Pies; \$7.5 each

- Beef & Guinness - This authentic pie captures the very essence of Irish cuisine. Generous chunks of beef stewed with Guinness Ale, carrots and celery and finished with dates. The result is a delicious bitter, sweet beef pie.
- Tasmanian Lamb Shank – Tasmanian Lamb Shanks slow cooked with vegetables; topped with a thin layer of potato and cheese
- Moroccan Slow Cooked Lamb - Exotic Middle Eastern spices are sautéed to release their aroma and then combined with Australian lamb, dates and chickpeas. The result is a deliciously sweet and fragrant pie with a distinctive flavour.
- Chicken Leek & Mushroom - This is a rich blend of chicken, leek, wine and Swiss cheese and field mushrooms.

Pasta; \$9 per head

- Traditional Beef Lasagne – A true gourmet handmade lasagne – simple to heat and packed with flavour, this premium quality lasagne is made to a traditional family recipe.
- Traditional Vegetable - This conveniently packed traditional square lasagne is made using a fantastic variety of garden fresh vegetables. A gourmet vegetarian delight.
- Pumpkin & Spinach Cannelloni - Packed with fresh pumpkin and spinach, this handmade gourmet pasta is a vegetarian alternative for the health conscious customer.
- Chicken & Sun Dried Tomato Pasta Bake - Gourmet pasta shapes layered with fresh chicken and plenty of tasty sun dried tomatoes finished with a traditional béchamel sauce and topped with cheese.

Gourmet Curries / Braises; \$9 per Head (Accompanied by rice / creamy mash and chutneys and sauces)

- Butter Chicken - Tender chicken marinated in tandoori paste and then slow roasted. This is then added to our creamy butter chicken sauce and simmered to perfection. It is finished with fresh coriander.
- Beef Massaman - Slowly cooked beef infused with a heady mix of fragrant spices including cardamon, coriander, cloves and cumin cooked gently in coconut cream with roasted baby chat potatoes. The curry is finished with kaffir lime leaves and fresh coriander.
- Lamb Korma - Tender lamb pieces browned and then cooked with garlic, ginger, onions, yogurt, tomatoes, coriander, turmeric and cloves.
- Beef & Red Wine - A traditional beef casserole cooked in a rich real red wine sauce with mushrooms and onions.
- Beef Goulash - Hungarian style slow cooked beef highlighted with paprika, onions, tomato and red capsicum.

Desserts

- Make your own Tartlets (\$3.00 per shell) - Fresh made tartlets with an accompaniment of Lime / lemon curd, Raspberry infused Chocolate mousse or fruit compote. These are accompanied by honey infused mascarpone, meringues, fresh raspberries and double cream
- Large Tortes, Cheesecakes, Cakes etc – Priced depending on selection
- Sweet platters (as above)

Barbecues; \$24.5 per head

Gourmet Providores can prepare a freshly cooked BBQ at your premises and provide the following mouth watering menu items:

- Rump / Fillet steak
- Marinated chicken
- A selection of gourmet sausages
- Vegetarian patties
- Caramelised onions
- Assorted Salads
- Assorted breads
- All sauces, mustards and accompaniments

Terms & Conditions

- **Minimum of 24 hours notice required:** each order is made fresh to your specific requirements. We do our best to accommodate short notice.
- **Availability:** all items are subject to availability on short notice.
- **Platters:** all catering orders are presented on a disposable platter unless otherwise requested; alternatively, we are happy to arrange your order using your own platters + bowls
- **Pick up or delivery:** pick up your order or have it delivered; delivery charges may apply, price for delivery can be quoted upon ordering.
- **GST:** all prices include GST – tax invoice issued on payment.
- **Prices:** prices are subject to change without notice, however prices are guaranteed at time of confirmation of your order.
- **Deposit:** A 50% deposit is required on large orders.
- **Payment:** payment terms are strictly on delivery or collection either by cash, eftpos, visa, amex, mastercard unless otherwise arranged