

LT.COLLINS

LITTLE COLLINS CATERING MENU CURRENT

Please have a browse through our catering menu!

-Catering order cut off is 3pm for next day delivery

-Delivery available within 5km radius or charges may apply.

-No Deliveries between 12.00pm and 2.30pm

-To secure your order, a \$100 deposit must be made by credit card.

We can cater a menu that would suit your requirements, please contact our manager to arrange any other alterations.

When ordering your catering please email all orders to info@littlecollins.com.au or phone 9543 3200 and speak with the manager ☺

PACKAGE A : BOXED

OPTION

\$3.90 Per Slider

Recommended 2-3 per person
Served on white rolls wraps
(Chef selection or personalised selection can be made)

PACKAGE B : PLATTER

OPTION

\$4.60 Per Slider

(48hrs minimum notice)

Recommended 2-3 per person
Served on mixture of grain, white, brioche and wraps
(Chef selection or personalised selection can be made)

SANDWICH FILLINGS FOR SLIDERS

SANCHEZ: Peri-Peri chicken, avocado, sundried tomatoes, lettuce and aioli on ciabatta bread (GFA) (DFA)

GOOD OL' SCHNITZ: Chicken schnitzel, tasty cheese, coleslaw and house made BBQ sauce on Turkish bread

MEKONG MAVIS: Crispy pork belly, bean shoots, carrot, cucumber, coriander, spring onion and sriracha mayo (GFA) (DFA)

BUMBLEBEE TUNA: Herbed tuna mix, carrot, pickled onion, spinach, tomato and Swiss cheese on multigrain (GFA) (DFA)

THAT'S AMORE: Sopressa salami, green olive tapenade, rocket, marinated feta and onion jam on sourdough (GFA) (DFA)

UNCLE SAM: Chipotle braised beef, braised peppers, provolone cheese, pickles and rocket on a pan de me roll (GFA) (DFA)

AUBERGENIUS: Panko crumbed eggplant, tomato relish, buffalo mozzarella, spinach and roast capsicum on ciabatta (V)

SPICE WORLD: Spiced chickpea & lentil fritter, labne, fresh herbs, mixed lettuce and tomato in a flatbread (V) (DFA) (GFA)

SALAD PLATTERS

-Served on white platters

SMALL \$45.00 for up to 10 people as side

LARGE \$60.00 for 10 people plus

THE GOLDEN SALAD: Slow cooked lamb turmeric pearl cous cous salad, zucchini and eggplant pepperonata, rocket and citrus labne (DFA) (VA)

MR GASTON: French lentil salad with roast sweet potato, cranberries, roast beets, seeds, fetta, topped with carrot yoghurt

AGAINST THE GRAIN: Poached chicken,

5 grain and mixed lettuce salad, red onion, currents, house rocket and cashew pesto(DFA) (VA)

PIGGIE SMALLS: Crispy skin roast pork belly, cabbage, pomegranate, apple and walnut salad, apple cider

vinaigrette. chilli caramel sauce. **SMALL: \$75. LARGE: \$95.**

PACKAGE A

\$24.00 PER PERSON
CHOOSE ANY
3 ITEMS

PACKAGE B

\$26.00 PER PERSON
CHOOSE ANY
4 ITEMS

PACKAGE C

\$30.00 PER PERSON
CHOOSE ANY
5 ITEMS

LT COLLINS CANAPE CATERING MENU

- Savoury tarts: Leek and gruyere, OR olive and fetta, OR sweet potato and spinach
- LTS Cajun chicken: Cajun infused chicken pieces served with a dipping sauce
- Pork Belly: Sticky bourbon pork belly with pickled cabbage en croute (brioche)
- Chicken Ribs: Spiced chicken ribs served with citrus mayonnaise
- Tortilla: Spanish style frittata served with a brava sauce©
- Falafel: Egyptian style falafel served with a mint yoghurt sauce©
- Salmon En croute: House cured salmon served on crispy baguette with caper cream cheese ©
- Corn fritters: Corn fritters served with house made sweet chilli sauce
- Albondigas: Spanish meatballs served with a dipping sauce
- Arrancini: Tomato, basil and mozzarella arrancini balls
- Sausage Rolls: House made sausage rolls served with house ketchup
- Escabesche En croute: Spanish style braised chicken served on crispy baguette©
- Croquettes: Prosciutto and manchaego croquettes served with aioli
- Brandade: Salted white fish potato fritter
- Thai fish cakes: House made fishcakes served with sweet chilli sauce
- Lamb Koobedeh: Persian lamb kebabs served with sumac yoghurt
- Lemongrass Pork or chicken: Pork belly or chicken lemongrass wombok served with nam jim dressing
- Wantons: Pork and Chicken wantons served with a teriyaki sauce and kupa mayonnaise
- Beef sliders: Rare beef sliders served with house made horseradish mayonnaise ©
- Mini Burgers: choose from mini LT beef Burgers, pulled pork or southern fried chicken
- Thai skewers: Chicken skewers with house made chilli sauce
- Bisteeya: Middle Eastern parcels filled with braised chicken, pine nuts and currents served with sumac yoghurt
- Teriyaki beef, pickled ginger, and sesame seed san chow bow
- Spicy prawns with coriander mayonnaise
- Duck rilliette on crispy baguette with beetroot relish©
- Mini pea, mint and ricotta bruchetta©

SOMETHING DIFFERENT

(Min 24hrs notice)

- Donut Assortment Platter
\$50.00 each
- Mini Beef, Pulled Pork, Chicken Burgers
\$6.50 each
- Frittata Slabs Vegetarian or Meat
version
\$30.00 up to 10 people as a side
\$40.00 10 people + as a side
- Mini Sausage Rolls
\$3.50 per piece.
- House made museli slice
\$4.50 per piece

CHARCUTERIE AND CHEESE STATION: A

selection of matured cheese and cold meats presented and served by our servers.

Depending on the catering style and duration, this station can be offered for a variable time frame or the entire time of the event
(Price dependent on cheese and meat selection)

OYSTER STATION: Freshly shucked Australian oysters served with a selection of condiments. Shucked to order, this station can also be visually exciting and a great talking point.
(Prices seasonal)

PAELLA : A traditinal Spanish dish cooked on site and can cater for large group events. A variety of styles from vegetarian to a seafood meat mix. We can also customise the creation to flavours that suit your requirements. This also presents a great theatre during your function.
(Price dependant on selection and guest numbers)

BREAKFAST CATERING RANGE

Mini Bowl Range all \$7.50 each

- Bircher Museli
- Yoghurt and crispy museli
- Fresh fruit salad bowls
- Yoghurt and fruit puree cups
- Fruit salad topped yoghurt
- Plain vanilla yoghurt cups

Breakfast Wraps Range all \$8.50 (Salmon \$10.50)

- Salmon and goats cheese
- Chorizo, caramelised onion and spinach wraps
- Traditional Lt Style egg bacon and bbq sauce wraps
- Vegetarian (1) - Mushroom and spinach
- Vegetarian (2)- Spinach and feta

Muffin Range (\$3.50 for sweet \$4.50 for savoury)

- Sweet muffins at chef selection depending on people different flavours available
- Savoury muffins (Veg option and Meat option available on request)
- Mini varieties of the above options (\$2.50 each)

Croissant Range ALL LARGE

- Ham, cheese (tomato) (\$6.50)
- Cheese and tomato (\$5.00)
- Salmon and goats cheese (\$7.50 each)
- Fresh tomato and basil (\$5.00)
- Mini Varieties of the above available on request (P.O.A)
- Almond croissants (large and small)
- Choc croissants (large only)

Breakfast Sliders (\$5.50 each) 48Hrs notice required

- Bacon and egg
- Mushroom, egg, spinach
- Salmon and goats cheese, (\$6.50)
- Haloumi, caramelised onion and relish

Mini Danish \$4.00 each

- Assorted flavours (apple, cherry, apricot, custard)

Bagels (\$8.50 each) 48hrs Notice required

- Will be confirmed as fillings

Fruit Platters

- Deluxe 48hrs notice required \$55 small \$65 large
- Normal 24 hrs notice \$35 small \$45 large