

LT. COLLINS

SUMMER 2020 CATERING

Catering order cut off is 2:30pm for next day orders.

Please be mindful that some items listed on this menu are subject to availability, and may require 48 hours notice.

For any last minute orders please call to check availability.

When ordering your catering please email ALL orders to catering@littlecollins.com.au

We will email you a confirmation once received.

Phone 9543 3200 and speak with the manager for any enquiries or last minute requests as we always try our best to accommodate.

Please inform us for any allergies/dietary requirements at time of ordering.

Although we do our best to avoid cross contamination please note we cannot 100 % guarantee any traces.

While we can appreciate last minute changes can happen, please understand that we make all catering orders fresh to order and therefore any last minute cancellations or changes with less than 24 hours notice will incur the full quoted charge.

Delivery is available within 5km radius and is free of charge when a minimum of \$100 is spent. Orders under \$100 will incur a \$10 delivery fee.

No Deliveries between 12.30pm and 2.30pm

Confirmation of orders must be received in writing, no later than 2:30pm the day prior to supply.

Our accounts department for payment will issue a Tax Invoice. Please specify if you require the invoice addressed specifically ie: company name, order number etc

Pre payment is also available; options include EFT over the phone or cash/EFT in person upon collection. Any orders over the value of \$1000, we require a 20% deposit paid prior to supply to secure your order.

EVENT CATERING

Did you know we also cater for events? Whether it's on site fully staffed service or just dropping food to your event, we can offer a range of options. We are also licensed to serve alcohol. Please enquire for further details to catering@littlecollins.com.au

BREAKFAST & MORNING TEA CATERING

BREAKFAST BOWLS

8oz individual meal size	\$7.90
Snack mini cup size	\$4.50

Choose from:

- Bircher Muesli
- House granola & yoghurt, seasonal berries
- Fresh fruit salad
- Fruit salad topped with yoghurt

BREAKFAST SLIDERS \$5.50

(Choose a filling below served on slider rolls)

- Bacon, egg and house made BBQ sauce
- Mushroom, egg, spinach
- Salmon and goats cheese **+\$1**
- Haloumi, caramelised onion + tomato relish

BREAKFAST WRAPS \$8.90

Can be served as a meal (1 per person) or cut in halves or 3s for sharing - Choose a filling below served in a toasted flatbread wrap

- Chorizo, caramelized onion spinach
- Bacon, cheese & Egg with house BBQ sauce
- Mushroom, egg and spinach **vegan available on request**
- Egg, spinach and feta

MUFFINS baked fresh daily, chef choice

• Sweet	\$3.50
• Mini sweet	\$2.50
• Savoury (Min 6)	\$4.50
• Mini savoury (Min 10)	\$3.50

FRITTATA

Egg based frittata, great for a gluten free option

- **Bite size** \$2.50
- **Large size** \$5.00
- *Vegetarian or meat available*

CROISSANT RANGE (MINI)

- Plain w jam \$3.00
- Ham + cheese \$5.50
- Cheese + tomato \$4.50
- Tomato + basil \$4.00
- Salmon + goats cheese \$6.50

CROISSANT RANGE (LARGE)

- Plain w jam \$3.50
- Ham + cheese + tomato \$7.50
- Cheese + tomato \$5.50
- Tomato + basil \$5.00
- Salmon + goats cheese \$9.50

Salmon fillings require minimum 48 hours notice

SWEET PASTRIES

Mini \$3.90 Large \$4.90

- Almond Croissant
- Danish, assort flavours

FRUIT PLATTER

STANDARD - selection of seasonal fruit

DELUXE - selection of seasonal & tropical fruit

Small serves 10-15 pax Large serves 15-20 pax

SMALL	Standard \$35	Deluxe \$50
LARGE	Standard \$55	Deluxe \$65

Coffee & Tea stations also available. Please email for a quote

LUNCH CATERING

SLIDERS & WRAPS

Our sandwich sliders are the perfect size for lunch meetings or functions. We recommend a minimum of 3 per person for a substantial sized lunch, or 2 per person alongside our salad platters or hot options
Select a package that's right for you

PACKAGE A: STANDARD \$3.90 Per Slider

Served on white rolls and flatbread wraps Presented in white catering boxes

PACKAGE B: CORPORATE \$4.60 Per Slider

(minimum order qty 20 - otherwise \$5 surcharge)

Served on grain, white and brioche rolls and flat bread wraps Presented in clear top catering trays.

Leave the selection up to the chefs or select from the following delicious fillings:

Chicken schnitzel, coleslaw, tasty cheese and house made basil aioli

Braised beef brisket, cheddar, jalapenos, pickled onion, house BBQ sauce

Sweet chilli roast pumpkin, pickled carrot, cucumber, chilli, coriander

Tuna, sweet corn, red onion, oregano, spinach, swiss cheese, aioli

Hoisin braised pork, wombok, carrot, coriander, spring onion, sesame, chilli jam mayo

Sweet potato and black bean patty, pico di gallo, iceberg lettuce, avocado, brown rice

Peri Peri chicken, sundried tomato, red onion, iceberg lettuce and aioli

SALAD PLATTERS

Our salad platters are made fresh to order and are the perfect accompaniment to our sliders. Served on covered platters, meats are served hot, and on the side to cater for any dietary needs

Please select from one of the following options:

Small: Feeds 3-4 as a full sized meal, or 10-12 as a side accompaniment

Large: feeds 5-6 as a meal, or 12-15 as a side accompaniment

TRADITIONAL RANGE

Small \$35

Large \$50

Garden Salad

Potato Salad

Coleslaw

Pasta Salad

GOURMET RANGE

Small \$45

large \$60

Thai salad with pickled carrot, cucumber, cherry tomato, Thai basil, mixed lettuce, crispy shallot, house sweet and sour sauce (DF)

Pickled fennel and rocket salad, walnut, radish, seeded mustard vinaigrette

Honey roast carrot and quinoa salad, spiced stone fruit, spinach, fetta, cherry tomato

Roast pumpkin and brown rice salad, peas, pickled onion, cumin yoghurt and puffed wild rice

PROTEINS AVAILABLE:

Master stock poached chicken breast

red wine and herb braised lamb Shoulder

Thai marinated beef

house hot smoked salmon

SOMETHING DIFFERENT

Mini Burgers

\$6.50

Served on brioche slider buns

BEEF: Grilled beef burger patty, American cheese, lettuce, pickles, onion, Special Sauce

CHICKEN: Fried chicken, Korean Sauce, Pickles, lettuce, Kewpie

VEGETARIAN: chef selection

PORK: Pulled pork, coleslaw, House BBQ Sauce

House made gourmet mini pies

\$4.50

served with tomato sauce, various fillings available

House made Mini Sausage Rolls

\$3.50

served with tomato sauce

House made Mini Spinach + Feta Rolls

\$3.50

SOMETHING SWEET

FRUIT PLATTERS

STANDARD - selection of seasonal fruit

DELUXE - selection of seasonal & tropical fruit

Small serves 10-15 pax Large serves 15-20 pax

SMALL	Standard \$35	Deluxe \$50
LARGE	Standard \$55	Deluxe \$65

House Made Slices

\$4.50

Select from:

- Muesli
- Lemon
- Hedgehog
- Caramel
- Peanut caramel
- Gluten free nut bar
- Vegan cheesecake

Banana Bread

\$4.00 per slice

Donuts

\$4.50

Select from:

- Nutella
- Raspberry
- Custard
- Choc Iced
- Strawberry Iced

Mini Cakes Minimum order quantity 12

\$35.00 per dozen

Select from:

- Cheesecakes
- Gourmet
- Flourless
- Tart

Not a sweet tooth?

Charcuterie/Cheese platters also available

A selection of matured cheese and accompaniments -

Pricing starting from \$10p/person - Minimum 10 pax

COLD DRINKS

prices starting from \$4

Capi sparkling mineral waters 250ml, assort flavours

Kombucha

Bottled Juice 2LT