

LT. COLLINS CATERING

Catering order cut off is 3pm for next day orders
Delivery available within 5km radius or charges may apply.
No Deliveries between 12.30pm 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

BREAKFAST CATERING

BREAKFAST BOWLS – \$7.90

- Bircher Museli
- Yoghurt and house granola
- Fresh fruit salad
- Yoghurt and fruit puree
- Fruit salad topped with yoghurt

BREAKFAST WRAPS – \$8.90

- Salmon, goats cheese and spinach (+\$2)
- Chorizo, caramelised onion and spinach wraps
- Bacon and Egg with house BBQ sauce
- Mushroom, egg and spinach (Vegetarian)
- Egg, spinach and feta (Vegetarian)

BREAKFAST SLIDERS - \$5.50 EACH

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

CROISSANT RANGE

- Ham, cheese (tomato) (\$6.50)
- Cheese and tomato (\$5.00)
- Salmon and goats cheese (\$7.50 each)
- Fresh tomato and basil (\$5.00)
- Mini Sized of the above available on request
- Almond croissants (large and small)

BAGELS - \$8.50 EACH - 48HRS NOTICE REQUIRED

- Various fillings available

FRUIT PLATTERS

- Deluxe - Small \$55 - Large \$65
- Normal - Small \$35 - Large \$55

MUFFINS - \$3.50 SWEET - \$4.50 SAVORY

- Sweet muffins, varying selection, baked fresh daily
- Savory muffins, vego or meat, baked fresh daily
- Mini varieties of the above options (\$2.50 each)

MINI DANISH \$4.50 SMALL - \$3.50 LARGE

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

LUNCH CATERING

SANDWICH SLIDERS

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 one of 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

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, farmhouse cheddar, red cabbage & spinach slaw, honey mustard mayo

House pesto marinated chicken, mixed lettuce, tomato, cucumber and aioli

House corned beef, pickled white cabbage, Swiss cheese, pickles, mustard and aioli

Hickory hot smoked salmon, rocket, caper and red onion cream cheese

Pork belly, kimchi slaw with cucumber and wombok, coriander mayo

Pulled beef Bolognese, spinach, mozzarella, provolone cheese and aioli

House made falafel patty, mixed lettuce, cucumber, grilled onion rings and spiced labne

Slow braised mushroom Ragout, spinach, buffalo mozzarella and house pickled onion

SALAD PLATTERS

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

SMALL PLATTER – \$45 – For up to 10 people as side
LARGE PLATTER – \$60 – For 10 people or more

Please select from one of the following options:

Citrus & rosemary braised lamb, burghul wheat, Kalamata olives, roast onion, spinach, parsley and slow cooked tomatoes

Spelt & roast root vegetable salad, rocket, shaved goats cheese and vincotto
(Add Spiced poached chicken breast)

Spice poached chicken breast, quinoa, wild rice, feta, toasted hazelnuts, roast capsicum and spinach, house peach chutney

Vietnamese rice noodle salad, stir-fried peppered beef, bean shoots, spring onion, roast peanuts, cucumber, pickled carrot, Vietnamese herbs and Nuoc Cham dressing

Texas smoked beef brisket, vinegar slaw, house made thick cut pickles and chipotle relish

SOMETHING DIFFERENT

Mini Beef cheeseburgers, lettuce, tomato, pickles,
housemade tomato ketchup, on a milk bun
\$6.50 each

Mini fried chicken burger, lettuce, buttermilk dressing
and house jalapeno relish on a milk bun
\$6.50 each

Frittata Slabs – varying fillings – vegetarian available
\$30 up to 10 people as a side - \$40 10 people or more as a side

House made Mini Sausage Rolls, served with tomato sauce
\$3.50 each

Housemade gourmet mini pies – varying fillings, served with tomato sauce
\$6.00 each

CANAPE CATERING

Canapes are available for events and functions of 30 people or more,
and do require minimum 72 hours notice

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

- 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 on 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©
- 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
- 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 belly or chicken, served on fresh wombok with nam jim dressing
- Wantons: Pork and Chicken wantons served with a teriyaki sauce & kewpie 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
- Middle Eastern parcels filled with braised chicken, pine nuts & currents, sumac yoghurt
- Teriyaki beef san choy bow with pickled ginger and sesame seed
- Spicy prawns with coriander mayonnaise
- Duck rilliette on crispy baguette with beetroot relish©
- Mini pea, mint and ricotta bruschetta©

