

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

BRE A	١KF.	AST	BO,	WLS

80z individual meal size \$9.50 Snack mini cup size \$6.50

Choose from:

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

BREAKFAST SLIDERS

\$6.50

(Choose a filling below served on slider rolls)

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

BREAKFAST WRAPS

\$10.50

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 spinach and tomato
- Mushroom, egg and spinach vegan available on request
- Egg, spinach and feta

MUFFINS baked fresh daily, chef choice

•	Sweet		\$4.50
•	Mini sweet	\$3.00	
•	Savoury (Min 6)		\$4.50
•	Mini savoury (Min 10)		\$3.50

Egg based frittata, great for a gluten free option

•	Bite size	\$3.50	
•	Large size	Ç	5.00

Vegetarian or meat available

CROISSANT RANGE (MINI)

•	Plain w jam	\$4.00
•	Ham + cheese	\$6.50
•	Cheese + tomato	\$5.50
•	Tomato + basil	\$5.00
•	Salmon + goats cheese	\$7.50

CROISSANT RANGE (LARGE)

•	Plain w jam	\$6.00
•	Ham + cheese + tomato	\$10.50
•	Cheese + tomato	\$8.50
•	Tomato + basil	\$7.50
•	Salmon + goats cheese	\$10.50
Salmon fillings require minimum 48 hours rnotice		

SWEET PASTRIES

Mini \$4.5 Large \$6.5

- Almond Croissant
- Danish, assorted 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 \$45 Deluxe \$55

LARGE

Standard \$60 Deluxe \$75

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 \$4.9 Per Slider

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

PACKAGE B: CORPORATE \$5.50 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:

Crumbed chicken breast, carrot and cabbage slaw, tasty cheese, house chipotle aioli House corned beef, braised white cabbage, Swiss cheese, house pickles, Russian dressing Slow braised five spice pork, Asian slaw, coriander, gochujang BBQ sauce Smoked chicken breast, crispy bacon, lettuce, tomato, Swiss cheese, franks red hot aioli Spicy tuna puttanesca, black olive, capers, white onion, spinach, American cheddar, house aioli Spice roast eggplant, kale and herb slaw, red onion, radish, zaataar, spiced tahini dressing

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 \$50 Large \$60

Garden Salad Potato Salad

Pasta Salad Coleslaw

GOURMET RANGE Small \$60 large \$75

Rotates weekly, speak to us about what's available

PROTEINS AVAILABLE:

Master stock poached chicken breast

garlic and rosemary braised lamb Shoulder

SOMETHING DIFFERENT

Mini Burgers \$7.50

Served on brioche slider buns

<u>BEEF</u>: Grilled beef burger patty, American cheese, lettuce, pickles, tomato, mustard mayo

<u>CHICKEN</u>: fried chicken, iceberg, house pickles, bacon ranch dressing

VEGETARIAN: chef selection

House made gourmet mini pies. \$5.50 served with tomato sauce, various fillings available

House made Mini Sausage Rolls \$4.00 served with tomato sauce

House made Mini Spinach + Feta Rolls \$4.00

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 \$45 Deluxe \$55 LARGE Standard \$60 Deluxe \$75

House Made Slices \$4.50

Donuts \$4.50 \$50.00 per dozen

Select from:

- Cheesecakes
- Gourmet
- Flourless
- Tart

Not a sweet tooth? Charcuterie/Cheese platters also available A selection of local and imported artisanal cheeses, served accompaniments – Pricing starting from \$13p/person - Minimum 10 pa

Mini Cakes Minimum order quantity 12

COLD DRINKS

prices starting from \$4.8

Capi sparkling mineral waters 250ml, assorted flavors
Bottled Juice 2L