

## Corporate Catering Menu

**P: 3391 1900**

**E: [orders@redboxcatering.com.au](mailto:orders@redboxcatering.com.au)**

**healthy muffin basket** (baked daily in house) **4 pieces per serve \$ 7.80 pp**

**fruit buttermilk muffins** - strawberry & ricotta / apple, cinnamon & oats  
banana & walnut / blueberry & mango muesli **(gluten free muffins \$ 9.80 pp)**

**pumpkin & ricotta savoury muffins** w/ chive whip

**honey & spice sunrise muffins** w/ ricotta whip

**cake buffet** (baked daily in house) **4 pieces per serve \$ 9.80 pp**

**our signature morning or afternoon tea:**

white choc & raspberry blondies / triple choc & hazelnut brownies

blueberry & pecan friand / carrot cake w/ pistachio frosting

raspberry & yoghurt cake / banana crumble cake \*GF+DF

orange & almond cake \*GF+DF / flourless chocolate cupcake \*GF

**cake slices** (baked daily in house) **2 pieces per serve \$ 4.80 pp**

chocolate mud / almond rhubarb / fruit & nut muesli / hazelnut & coffee \*GF

**savoury treat selection** (minimum 10 each selection) **\$ 6.00 per selection**

select from the items below for your own mix:

### **hot:**

lamb rusticas – homemade sausage roll w/ chutney – 2 pieces

pork & vegetable spring rolls w/ sweet chilli sauce – 3 pieces

quiches – turkey, onion jam & brie / ham, gruyere & shallot – 2 pieces

turkish open grill – chicken & pineapple / avocado & tomato – 2 pieces

chickpea, vegetable & cashew fritters w/ yoghurt dip – 2 pieces \*GF

crunchy hummus, mint & feta balls w/ tzatziki dip – 2 pieces \*GF

### **cold:**

tuscan herb & tomato meatballs w/ napolli sauce – 2 pieces

frittatas - roast vegetable & basil / chicken & sweet corn – 2 pieces

maleny brie w/ toasted baguette & red onion jam – 2 pieces

potato pikelets w/ avocado, lime & coriander salsa – 2 pieces \*GF

semi-dried tomato, pinenut & feta balls w/ chilli & basil – 2 pieces \*GF

roast pumpkin pikelets w/ olive, chive & ricotta whip - 2 pieces \*GF

corn cakes w/ sweet capsicum jam & bbq chicken - 2 pieces \*GF

**scones, cookies & cupcakes** (baked daily in house)

scones, jam & whipped cream – 2 pieces **(minimum 10) \$ 5.00 pp**

belgian chocolate cookies – chewy & delicious – 2 pieces **\$ 5.50 pp**

ultimate vanilla cupcake w/ cream cheese frosting – 2 pieces **\$ 6.00 pp**

**afternoon tea package** (minimum 10) **\$ 10.80 pp**

farmhouse cheese selection w/ organic fruit & nut bread, water crackers  
and two pieces of freshly baked scones w/ jam & whipped cream

***“healthy can be delicious”***

## **point sandwiches selection**

**4 points per serve**

**\$ 8.80 pp**

variety of fillings – served on artisan baked white, multigrain & wholemeal breads in a larger format – generous fillings – four points is the recommended serve

four points per person, varieties include:

**(gluten free-\$ 12.80 pp)**

leg ham, cheddar & tomato / egg & lettuce / turkey, cranberry & brie  
tuna, shallot & mayo / chicken & avocado / meatloaf, cheddar & relish /  
beef, rocket & horseradish / classic vegan salad / pumpkin, ricotta, spinach

## **office lunch package** (minimum 10)

**\$ 13.80 pp**

### **point sandwiches & sliced fresh fruit in season**

**(gluten free-\$ 17.80 pp)**

- designed for easy eating & ideal for a working lunch
- variety of fillings as per point sandwich selection

## **gourmet sandwiches**

**\$ 12.80 pp**

a selection of:

**(gluten free-\$ 16.80 pp)**

redwraps – sun-dried tomato flat bread  
turkish – mediterranean style bread  
sourdough – light rye high top loaf

our fresh fillings include: (prepared w real egg mayo)

steamed chicken, shallot, mayo, avocado, tomato, lettuce  
champagne ham, tomato, pesto, swiss cheese, spinach  
roast turkey, cranberry, coral lettuce, avocado, alfalfa  
salami, spinach, tomato, carrot, cheese, capsicum relish  
rare roast beef, horseradish, cucumber, red onion, rocket  
roast pumpkin, spinach, garlic, feta, sun-dried tomato, toasted cashews  
eggplant, avocado, semi-dried tomato, tasty cheese, tomato, rocket  
vegan – lettuce, tomato, carrot, cucumber, avocado, alfalfa, roast pumpkin

### **point sandwich & gourmet wrap combo – 4 pieces**

**\$ 10.80 pp**

### **gluten free diet garden salad** - meat or vegetarian

**\$ 15.80 pp**

includes disposable cutlery & napkins

## **alfresco lunch buffet**

(minimum 10)

**6 pieces per person:**

**\$ 19.80 pp**

### **selection of gourmet wraps & point sandwiches**

served on sun-dried tomato flat bread & white, wholemeal & multigrain breads

**\*quiches** – turkey, onion jam & brie / ham, gruyere & shallot

**\*tuscan herb & tomato meatballs** w napoli sauce

**\*can be substituted with items from savoury treat selection on menu page 1**

includes 100% orange juice & disposable plates, forks, cups & napkins

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## **fresh fruit in season** – a selection of sliced fresh fruit including:

watermelon / strawberries / rockmelon / pineapple / honeymelon / grapes		
small	<b>serves 5 – 10 people</b>	<b>\$ 38.00 per platter</b>
medium	<b>serves 10 – 15 people</b>	<b>\$ 58.00 per platter</b>
large	<b>serves 15 – 20 people</b>	<b>\$ 78.00 per platter</b>

## **farmhouse cheese platter** – fine Australian cheese selection served w water crackers, gluten free rice crackers & organic fruit & nut bread

medium	<b>serves 5 – 10 people</b>	<b>\$ 58.00 per platter</b>
large	<b>serves 10 – 15 people</b>	<b>\$ 78.00 per platter</b>

## **alfresco dip platters** - serves 10 - 15 people

w tomato crisp bread, crunchy vegetable sticks & gluten free rice crackers

smoked salmon sweet chilli & chives \*GF

roast sweet potato, ricotta & toasted cashews \*GF **\$ 48.00 - 1 dip**

avocado, tomato, coriander & lime \*GF & DF **\$ 68.00 - 2 dips**

roasted red capsicum dip \* GF

## **hot snack platter** - serves 10 - 15 people **\$ 98.00 per platter**

marinated chicken skewers \*GF (12 pieces) / pork & veggie spring rolls (12 pieces)

chickpea, vegetable & cashew fritters \*GF (12 pieces) / potato wedges w

rosemary salt / served w sour cream & sweet chilli dipping sauces

## **healthy salad options** - select from the salad varieties below:

sweet corn, farfalle pasta, pumpkin, cashew, cottage cheese & pesto dressing

roast pumpkin, pine nuts, penne pasta, green shallot & semi-dried tomato \*VEGAN

steamed quinoa, feta, tomato, cucumber, avocado, olives, mint, sumac \*GF

potato, egg & bacon, green beans, cos lettuce, parmesan, caesar dressing \*GF

roast sweet potato, feta, green beans, olives, almonds, tomato & lemon \*GF

organic brown rice, celery, apple, walnuts, raisins w low fat dressing \*GF & DF

broccoli, cucumber, beans, celery, basil, cashew w yoghurt dressing \*GF

**healthy salad bowls** - **1kg bowl serves 10** **\$ 68.00 per bowl**

includes disposable plates, forks & napkins - **2 kg bowl serves 20** **\$ 98.00 per bowl**

**single portion healthy salad boxes** (minimum 6) 300gr serving **\$ 14.80 each**

includes disposable forks & napkins

\* add steamed chicken breast to any salad box **\$ 4.00 per person extra**

## **additions to your catering**

fresh 100% orange juice (minimum 2 litres) **\$ 6.80 per litre**

sparkling san pellegrino water (1 litre) **\$ 6.80 per litre**

individual premium soft drinks / juices **\$ 6.80 per bottle**

disposables – napkins, plates, forks & juice cups **90 cents per person**

**espresso coffee** sachets / **premium tea** bags (minimum 20) **\$ 3.80 per person**

includes take away coffee cup / raw & white sugar / sweetener / stirrers / milk

**delivery fee of \$ 9.90 per local delivery / \$ 12.90 city & CBD**

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