

Meats/Fish for catering

- Rare roast beef.
- Turkey breast – pocketed with pistachios, fresh herbs and prunes or cranberry (optional).
- Poached Boned leg lamb – French style – pocketed with orange rind, sultanas, herbs and breadcrumbs.
- Glazed ham.
- Side of salmon.

Hot dishes (including some vegetarian).

- Red Chicken Curry.
- Vietnamese Five Spice beef stew.
- Special Fried Rice.
- Lasagna with beef and roast vegetables.
- Roast vegetable Lasagna.
- Quiches – see finger food selection (medium \$34 –serves 6-8; large \$48 serves 8-10).
- Frittatas (as above).

Corporate lunches

- A. Sandwiches – gourmet 1 ½ per person \$11.75.
- B. Wraps – gourmet 1 ½ per person \$14.00.
- C. Rolls/assorted – mixture of gourmet - accompanied by either; fruit/sweets platter or cheese/fruit \$17.90 per/head.
- D. Antipasto platters – including meats, cheeses, roast vegs, dips, salad greens, bread selection – accompanied by either; fruit/sweets platter or cheese/fruit \$17.90 per head.

Ask about additional fruit, cheese or sweet platters

Homemade Cakes & Sweets

- Whole cakes – various sizes (ranging between 6-12 person).
- Berry, yoghurt and lemon.
- French chocolate.
- Almond and coconut (gluten free).
- Carrot.
- Pear and walnut.

Please ask about other cake options.



Menu and pricing may change. Please confirm with us.

corporate and private catering

take home fine food

variety of breakfast options

gourmet lunches

morning and afternoon tea

merlo coffee and a variety of teas

fine fresh deli foods

gourmet sandwiches

special dietary foods

At delicafe we strive to provide you with,
made with the freshest, finest ingredients...
energy, passion, inspiration, presentation and flavours
make up our ever evolving menu.



delicafe

Shop 5 / 9 Morley Street, Toowong Q 4066
phone 07 3371 9285 email info@delicafe.com.au

www.delicafe.com.au

delicafe
Cat & Fiddle Centre



Relax. Indulge. Enjoy.

Catering Menu

finger food menu (Min.order of 20 per item)

cold

Mini tartlet @ \$3.00 each.

- Avocado and macadamia.
- Baby spinach, fetta and caramelised onion.
- Zucchini, Spanish onion, sdt's, olives and basil salsa.
- Mushroom, prosciutto and crème fraiche.
- Roasted mini roma tomato, basil pesto and bocconcini.

Hand made spring rolls @ \$3.00 each.

- Fresh cucumber, carrot, sprouts, coriander and mint w/ sweet chilli dipping sauce.
- Lemongrass Beef or Soy Chicken with mint and pickled carrots w/ peanut hoisin dipping sauce.

Mini Parcels @ \$3.00 each

- Bocconcini with prosciutto and prune.
- Bocconcini with prosciutto and basil.

Frittata bites @ \$3.00 each.

- Fresh herbs, spinach, fetta and pine nuts.
- Potato, brie and caramelised onion.

Roulade bites @ \$3.50 each.

- Smoked salmon, capers and cream cheese.
- Ham, chives and cream cheese.

Gourmet finger sandwiches @ \$3.00 each.

- Chicken, celery, mayo and pistachio.
- Roast beef, cucumber, cream cheese and dill.
- Salmon, lemon mayo and caper.
- Mushroom, cream cheese and prosciutto.
- Egg, mayo, chives and cress seasonal).
- Ricotta, fresh herbs and roasted capsicum.
- Roasted vegetables and pesto.

* Please discuss vegetarian options for rolls/sandwiches and wraps with our staff.

finger food menu (Min.order of 20 per item)

hot

Quiches @ \$3.00 each.

- Spinach, feta, pine nuts and parmesan.
- Roasted pumpkin, feta and rosemary.
- Bacon and brie.
- Ham, shallots, parmesan and asparagus.

Meat Balls/Patties/Fritters @ \$3.00 each.

- Coconut chicken bites w/ mango and mint dipping sauce.
- Crumbed chicken bites – fresh breadcrumbs, herbs and parmesan w/hollandaise sauce.
- Thai chicken patties w/ sweet chilli dipping sauce.
- Beef and pistachio patties w/either chutney dipping sauce.
- Mini zucchini and haloumi fritters with tomato relish.

Home-made Mini Pies @ \$3.50 each.

- Lamb and rosemary.
- Beef and red wine.
- Pumpkin, feta and shallots.
- Chicken and leek.
- Chicken curry
- Beef and mushroom
- Bacon and cheese

Grilled Bites @ \$3.30 each.

- Soy and lemongrass beef/chicken/pork kebabs.
- Grilled tandoori chicken sticks w/ mint yoghurt.
- Grilled satay chicken sticks.
- Lamb and mint kebabs w/ garlic mint yoghurt (\$3.80)

Handmade Deep Fried Spring Rolls @ \$3.20 each.

- Chicken and vegetables
- Curried vegetables and fresh chilli

*Menu and pricing may change. Please confirm with staff.

salads

Salads \$5.50 serve (\$55 bowl, serves 10)

- Cous cous - w/ roasted vegetables, coriander, mint, pistachios and middle eastern spices.
- Traditional Greek – w/fresh herbs, (white beans and or fetta – optional).
- Rocket, pear and caramelised walnuts w/ balsamic vinaigrette.
- Pesto pasta, rocket, olives, semi-dried tomatoes and fetta.
- Mixed salad greens, mini romas, cucumber, avocado, basil fetta and dukkah.
- Classic Caesar salad with crispy bacon, chunky garlic croutons, parmesan, with traditional homemade dressing.
- Roasted pumpkin, pinenut, parmesan and prosciutto, mixed salad greens w/honey and balsamic dressing.
- Roasted sweet potato, red onion, tomato and sesame seed tossed in mixed salad greens w/ Thai basil dressing.
- Classic Waldorf salad.
- Roasted vegetable, mixed salad greens, macadamias with vino cotto dressing.
- Roasted vegetables, sweet corn, mixed salad greens drizzled in tzatziki.
- Creamy balsamic potato salad with boiled eggs, celery, shallots and coriander – topped with crispy prosciutto.
- Rare roast beef, oven roasted tomatoes, Spanish onion and salad greens w/subtle horseradish dressing.
- Bocconcini, tomato and basil.

Specialised salads

Specialised salads (\$60 bowl, serves 10)

- Vietnamese chicken and cashew salad with sweet chilli dressing.
- Israeli Cous cous salad with chicken, roasted capsicum, eggplant, coriander mint, pistachios and middle eastern spices.
- Chicken Caesar salad.
- Broccoli salad with dried cranberries, apple, bacon and a mayonnaise dressing

