

CASA MIA
CORPERATE MENU

MORNING & AFTERNOON TEA

Classic Cakes

A Selection of cakes and slices

- scones, jam, & whipped cream
- pikelets, jam, and cream
- chocolate cookies – chewy & delicious
- mixed homemade cupcakes with butter icing
- carrot Cake

Mixed plate (minimum 10)

- 2 pieces \$5.00 pp,
- 3 pieces \$6.00 pp,
- 4 pieces \$7.00pp

Fresh Fruit in Season

A selection of sliced fresh fruit including:

Seasonal Fruits often including -

- watermelon
- strawberries
- rockmelon
- pineapple
- honeydew
- grapes

- Small serves 5 – 10 people \$38.00pr
- Medium serves 10 – 15 people \$58.00pr
- Large serves 15 – 20 people \$78.00pr

Farmhouse Cheese Platter

Fine Australian cheese selection served w water crackers, fruit, nuts and dips

- Medium serves 5 - 10 people \$58.00 platter
- Large serves 10 - 15 people \$78.00 platter

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LUNCH



Sandwiches

Variety of fillings served on white, multigrain, & wholemeal breads with generous fillings (four points is the recommended serve)

- leg ham, cheese & tomato
- egg & lettuce
- chicken, lettuce and Mayo
- Roast beef, cheese and Chutney
- Cucumber and cheese
- tomato and Cheese
- asparagus and Cheese
- vegan options available

Choice of 4

4 points per serve \$9 pp (minimum 10)
above with Gluten Free *GFO \$13 pp

Point Sandwich & Gourmet Wrap Combo
– 4 pieces \$11 pp

Hot Platters

Includes:

- cocktail spring rolls (vegan veg),
- samosa (vegan, veg),
- mini quiches (mixed veg)
- mini meatballs,
- mini Pizza slices (vegan, veg),
- vegetarian dim sims (Veg)
- Chicken dim sims.

Choice of 4

Vegan, Vegetarian and Gluten Free included.

\$22 per person

Gourmet Sandwiches/Wraps

A selection of:

Wraps – multigrain or white flat bread

Turkish - Mediterranean style bread

Sourdough - light rye high top loaf

- steamed chicken, mayo, avocado, tomato, lettuce
- champagne ham, tomato, Dijon mustard, swiss cheese, alfalfa
- roast turkey, cranberry sauce, coral lettuce, swiss cheese, alfalfa
- salami, masculine lettuce, tomato, carrot, cheese, relish
- roast beef, horseradish, cucumber, masculine lettuce
- vegan – lettuce, tomato, carrot, cucumber, alfalfa, hummus

Choice of 4 fillings

4 portions per serve \$13

above with Gluten Free *GFO \$17 pp

Gourmet Hot Platters

Includes:

- prawn Twists
- lamb Koftas
- fish bites
- calamari cups
- mini quiche,
- mixed spring rolls and Samosas

Choice of 4

Vegan, Vegetarian and Gluten Free included.

\$26 per person

