



CATERING FOR YOUR Melbourne Cup Day

TUES NOV 7TH, 2023

\$28 PER PERSON

MINIMUM 10 PEOPLE

Hot + Cold Canapes (Pick 3)

Cherry Tomato Tart. Mini tarts with whipped fetta, cherry tomato and pesto oil - COLD

Veg Frittata. Spinach, mushroom, capsicum frittata with whipped fetta (GF,V) - COLD

Ham + Cheese Mini Quiche. Leg ham, cherry tomato and cheese mini quiches - COLD

Mac N Cheese Croquettes. Crumbed croquettes w. warm cheese sauce (V) - HOT

Tandoori Chicken. Skewer w a minted yoghurt dressing (GF,DFO) - HOT

Gourmet Sliders, Wraps + Salad Cups (Pick 3)

Cheeseburger Slider. Grass-fed beef, cheddar, smoky bbq sauce, pickle on brioche slider bun - HOT

Pulled Pork Slider. Slow cooked pork in a smokey bbq sauce w. classic slaw + mayonnaise on brioche slider bun - HOT

Pulled Chicken Slider. Pulled chicken breast, celery, pine nuts + ranch dressing on brioche slider bun - COLD

Roast Pumpkin Wrap. Roast pumpkin, sundried tomatoes, fetta, baby spinach and Spanish onion with basil pesto. (V,VGO)

Chicken and Avocado Wrap. Poached chicken breast, fresh avocado, mixed leaves, Spanish onion, fetta and mayonnaise.

Beetroot and Feta. Roast pumpkin, beetroot, spinach, roast capsicum, fetta, seeds, balsamic dressing (GF,VGO)

Vietnamese chicken. Noodle salads w fine vegetables, pulled chicken, shallot, bean sprouts, mint, coriander and nam jim (GF,DF,VGO)

Add Sweets and Cheese + \$9 per person (Pick 2)

Cheese Platter - Selection of cheeses, fruit, wafer crackers + cornichons

Lemon Meringue Mini Muffins - Freshly baked muffins with lemon curd + meringue

Salted Caramel Brownie - Our triple choc fudge brownie topped with salted caramel

Fresh Fruit Platter - Seasonal fresh fruit cut to order

Menu price includes free delivery within 4kms

For all bookings contact Nicole at admin@simplecoffeehouse.com.au

or 07 5532 0335

We are able to cater to most dietary requirements, please advise upon booking