

moore & moore

Catering Menu Platters

SAVOURY PLATTERS

Toasted Turkish Bread Platter

with hummus, marinated olives, sumac dukkah

\$60 (serves approx 20)

Cheese Platter

Three cheese varieties served with dried fruit, nuts, fresh fruit, crackers

\$110 (serves approx 20)

Mediterranean Platter

Marinated feta, olives, semi dried tomatoes & crisp toasted wafers

\$105 (serves approx 20)

Savoury Muffin Platter

Mixed pumpkin & feta/ zucchini & sweet corn - served with butter (cut into quarters)

\$85 (serves approx 20)

Mixed Savoury Croissant Platter

-Cheese, tomato, mustard, spinach
-Ham, cheese, tomato

\$90



(24 halves per platter - other combinations available)

Assorted Panini Platter

-Vegetarian Paninis, with seasonal roast vegetable, feta, spinach

-Bacon & egg paninis

\$120

Wrap Platter

-Assorted wraps (vegetarian & gluten free available, 20 halves)

\$95

Sushi Platter

-Assorted Sushi platter (including vegetarian)

20 piece - \$80

40 piece - \$140

SWEET PLATTERS

Fresh Fruit Platter

Seasonal fruits with yoghurt and honey (serves approx 20) - \$80

Sweet Muffin Platter

Apple & cinnamon, orange & poppy seed, blueberry, raspberry & white choc - served with butter (cut into quarters)

\$70 (40 quarters per platter, serves approx 20)

Croissant Platter

With butter and Moores jam - \$54 (24 halves per platter)

Assorted Slice Platter

Homemade assorted slices (Gluten-free available)

\$55

SALADS

Pork Belly

Crispy pork belly, Asian salad mix

\$14.50 pp

Roast Vegetable Salad

Spinach, nuts, seeds, pesto dressing

\$12.50 pp

Thai Beef Salad

with coriander, mint, soy & citrus dressing

\$14.50 pp

Finger Food

Chicken Skewers

With a tamarind satay sauce

Roast Pumpkin

with spiced honey & marinated feta

Frittata

With roast vegetables

TERMS & CONDITIONS

All catering is available for pickup from the cafe

Hot foods are available for pickup between 9am -11.45am and 2pm - 4pm only

A minimum of 3 days notice is required for all catering orders

\$20 refundable for the platters is required at the time of pick-up.

20% non-refundable deposit due at the time of booking.

Full payment due at pick-up. Contact: manager@mooreandmoorecafe.com

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Catering Menu Packages

Casual Morning or Afternoon Tea

\$7.50 per person

- Fresh seasonal fruit platter
- Mixed toasted sweet muffin platter with strawberries and butter
Or mixed toasted savoury muffin platter with salsa and butter

'Spoil Me' Morning or Afternoon Tea

\$8.50 per person

- Fresh seasonal fruit platter
- Sweet croissant platter with butter and Moores jam
- Assorted sweet slice platter or toasted sweet muffin platter with butter

Breakfast Special

\$12.50 per person

- Bacon and egg toasted Turkish sandwiches or Bircher muesli cups with yoghurt and honey (\$1 extra)
- Savoury muffins with salsa and butter
- Fresh seasonal fruit platter

Lunch Special

\$14.50 per person

- Chicken Skewers with a tamarind satay sauce
or
- Roast Pumpkin with spiced honey & marinated feta
or
- Frittata with roast vegetables
- Mixed wraps (including vegetarian)
- Fresh salads of the day
- Seasonal fruit platter

Sundowner Special

\$13.50 per person

- Grilled Turkish bread, buckwheat & quinoa bread, fresh dips, roasted nuts, mixed leaves
- Cheese platter, with dried fruit, roasted nuts, homemade compote, crackers
- Assorted Sushi platter (including vegetarian)

TERMS & CONDITIONS

- A minimum of 10 people is required for each of the following packages
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- A minimum of 3 days notice is required for all catering orders
- \$20 refundable for the platters is required at the time of pick-up.
- 20% non-refundable deposit due at the time of booking.
- Full payment due at pick-up.
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