

CATERING
MENU
2018

FOOD LORE



Quality focused, sustainably minded, hospitality obsessed!

LUNCHES

CHEF'S CHOICE LUNCH

Daily specials from our rotating menu.

Examples include: Chicken cacciatore with soft polenta OR Beef bourguignon with tartiflette potatoes
OR Charred lemon grass chicken with papaya salad and coconut rice.

- Orders under 15 are offered 1 option + dietaries - served in compostable packaging

- Orders over 15 are offered 2 options + dietaries - served in compostable packaging

- Orders over 40 are served buffet style offering two options + dietaries - served in bain maries. Crockery and cutlery is provided.

- \$15 per person

SANDWICHES AND ROLLS

All prepared fresh with weekly rotating options on freshly baked artisan breads.. Far more exciting than what Mum sent you to school with! Served on platters.

- \$12 per item

SALADS

Seasonal, healthy and always delicious.

- \$60 per large bowl to serve a side salad for 10

- \$40 per medium bowl to serve a side salad for 5

- \$14 single serve with a side of grilled chicken breast or one of our house made fritters.

DILL AND RICOTTA SPANAKOPITA

Available served warm or cold. Perfect when paired with a salad.

- \$7.5 per person (minimum order of 10)

LUNCH BOXES

Really spoil your crew with these gorgeous boxes. Each compostable box includes:

-one of our famous sandwiches

- side salad

-sweet treat

-house made tonic

- \$20 per box



Please visit our website for our most recent menus and prices



SWEET BUFFET PLATTERS

Toasted banana bread with butter - \$3.8

French tarts, flavours like raspberry and passionfruit, salted caramel and chilli, Belgian white chocolate and honey mousse.
- \$5.5 per tart or \$5 for 15 or more

Individual cheesecakes flavours like blueberry or apricot (GF) - \$5.5

Danish - freshly baked, assorted flavours - \$3.5

Raw Slice, assorted flavours (GF) - \$5.5 per serving

House made cookies - \$3.5 per serving

Brownies. gluten free pumpkin and walnut (GF) - \$4 per serving

Sweet muffins, seasonal flavours - \$4 per serving

Friands, seasonal flavours (GF) - \$4

Cannoli, pistachio and dark chocolate - \$4.5 per serving

Scones with jam and cream - \$4 per serving (one scone per serve)
(minimum order of 10)

House made granola and vanilla yoghurt (GF) - \$4.5 per serving
(minimum order of 10)

Coffee chia pudding (GF) - \$4.5 per serving
(minimum order of 10)

Fruit platters
-\$40 medium to serve 15
- \$70 large to serve 30

Please visit our website for our most recent menus and prices



SAVOURY BUFFET PLATTERS

Ham and cheese croissant \$4.5 per serving

Savoury corn bread with butter - \$4.5 per serving

Spinach and cheese filo scroll - \$4 per serving

Mini panini with leg ham, aged cheddar and pickle - \$5 per serving

Thai fish cakes with chilli dressing - \$4 per serving

Chicken and chorizo empanada with smoked paprika aioli - \$4 per serving*

Potato and pea samosa with mint and green chilli yoghurt - \$4 per serving*
(minimum order of 10)

Rare roast beef and salsa verde crostini - \$4.5 per serving*
(minimum order of 10)

Roast capsicum, labnah, picklem lemon and almond individual tart - \$4.5 per serving*
(minimum order of 10)

Chicken caesar crostini - \$4.5 per serving*
(minimum order of 10)

Korean fried chicken, kimchi, miso and sesame mayo (hot) - \$4.5 per serving*
(minimum order of 10)

Individual leek and blue cheese quiche - \$4.5 per serving*
(minimum order of 10)

Fried polenta chips, salsa verde and manchego (hot) - \$4.5 per serving*
(minimum order of 10)

Pumpkin and mozzarella arancini with roast garlic aioli (hot) - \$4.5 per serving*
(minimum order of 10)

Mac and cheese with truffle and pecorino (hot) - \$4.5 per serving*
(minimum order of 10)

CHEESE PLATTERS - three cheeses, charcuterie, crackers and fruit pairings - \$90 serves 10

*3 day advance notice requirement

Please visit our website for our most recent menus and prices

DRINKS

COFFEE STATION - A help yourself table, all set and ready to use - French press coffee, teas, sugar and milk, urn, real cups, saucers and tea spoons.

- \$6 per head, minimum charge of \$60

- \$4 per head refill. minimum charge of \$40 (resupply of 50% cups)

BARISTA COFFEE - Made by our favourite barista on our in-house Slayer Steam coffee machine. Pre order or let us arrive on location to take an order for you.

- \$5.20 per coffee (served in our compostable take away cups)

During cafe hours only sorry, maximum order of 35.

TONICS - our in-house flavours like native strawberry-gum and elderflower. Refreshing and low in sugar!

- station - \$2 per head with coffee station or \$3 per head standalone (glasses provided)

- individual - \$5 each (served in recyclable plastic cups)

JUICE STATION - Presented in dispensers with ice.

Orange or cloudy apple

- \$2 per head with a coffee station only (glasses provided)

or \$8 per 2 litre bottle of juice (glass hire required)

WATER STATION

- \$1 per head - carafes of fruit water (glasses provided)

- \$2 per 750ml of still or sparkling water (glass hire required)

SINGLE SERVE DRINKS

- \$5.2 Mojo kombucha

- \$4.2 Bickfords soda and juices

- \$2.70 300ml still water



ADDITIONAL SERVICES

GLASS AND CROCKERY HIRE - Please see product description to learn more about how each item is served. All our buffet platters are served on re-useable platters with side plates for each guest. You are welcome to hire additional items if you require:

Water Glasses: \$1 each
Cups and Saucers: \$1 each
Wine Glasses: \$1.5 each
Side Plates: \$1 each
Main Plates: \$1 each
Cutlery: \$0.5 per set.
Table Cloth Hire: \$14 each

DELIVERY - Free delivery and pick up to UniSA West campus district during cafe hours (minimum order \$100). Please enquire for delivery rates to other areas and after cafe hours.

STAFF - Need some extra hands to serve your guests? We have delightful and well trained staff available..



THINGS TO NOTE:

- As mavens of sustainability we care for our environment by:
 - using crockery where possible.
 - providing ceramic cups and glasses for all our drink stations.
 - using all compostable and recyclable packaging when ceramic is not an option.
- Collection of all hired items is 3pm daily with following day pick up for afternoon events. Please enquire if you need alternative arrangements.
- Drop backs are welcome.
- Drink stations are intended for a maximum 3 hour use, please request a refill if you need longer.
- All our meats (except pork based products) are purchased from a Halal certified supplier.

SPECIAL EVENT CATERING

THROUGH OUR SISTER COMPANY:
www.cargocateringco.com

When you really want to impress. We offer cocktail and sit down dinner services with a focus on exceptional catering and thoughtful hospitality.

Ask us for a full menu and price list



ALCOHOLIC DRINKS SERVICE

THROUGH OUR SISTER COMPANY:
www.thespeakeasyhotel.com

We also offer a premium drinks service.. Our caterers licence allows us to serve at events absolutely anywhere in South Australia!

Ask us for our full menu and price list.



"We use all compostable and recyclable packaging!"



C
O
O
K
I
N
G
T
E
C
H
N
I
C
A
L
C
O
N
T
A
C
T

Find Us

Contact Chelsea on 0451 946 718
or email hello@foodlorekitchen.com.au

@foodlorekitchen



@cargocateringco



www.foodlorekitchen.com.au
www.cargocateringco.com
www.thespeakeasyhotel.com

UniSA Cancer Research Institute
Inside MOD.
North Tce. Adj Morphett St Bridge
SA