

SAGE CAFE RESTAURANT CATERING

CANAPES - available anytime

FOR YOUR CONVENIENCE, WE OFFER TWO DIFFERENT PAYMENT OPTIONS

1) Per platter {prices below in red}: Each platter caters for min. 30 portions of food p/ platter

2) Per person: We cater min 1.5 portions of each type of food per guest

\$10 PER PERSON (CHOOSE ANY 2 ITEMS FROM THE SECTION DIRECTLY BELOW)	
<ul style="list-style-type: none"> • Mini sausage rolls & party pies 25 	<ul style="list-style-type: none"> • Garlic bread 25
<ul style="list-style-type: none"> • Garlic chicken balls 35 	<ul style="list-style-type: none"> • Fish bites w tartare sauce 35
<ul style="list-style-type: none"> • Asian mix of samosas, dim sims & money bags 25 	<ul style="list-style-type: none"> • Cheese bites w sweet chilli 25
\$15 PER PERSON (CHOOSE ANY 3 ITEMS FROM EITHER THE SECTION ABOVE OR DIRECTLY BELOW)	
<ul style="list-style-type: none"> • Crumbed camembert w chutney 40 	<ul style="list-style-type: none"> • Gourmet vegetarian spring rolls w dipping sauce 60
<ul style="list-style-type: none"> • Beef rissoles in napoli sauce 60 	<ul style="list-style-type: none"> • Battered chicken pieces w sweet chilli sauce 60
<ul style="list-style-type: none"> • Crumbed prawn cutlets w seafood sauce 75 	<ul style="list-style-type: none"> • Ham & cheese toasties 45
<ul style="list-style-type: none"> • Chilled egg & bacon tartlets 60 	<ul style="list-style-type: none"> • Chilled goats cheese and caramelised onion tartlets 60
<ul style="list-style-type: none"> • Vietnamese summer rolls w dipping sauce 40 	
\$20 PER PERSON (CHOOSE ANY 4 ITEMS FROM EITHER OF THE 2 SECTIONS ABOVE OR DIRECTLY BELOW)	
<ul style="list-style-type: none"> • Prosciutto croquettes, chilli tomato dip 60 	<ul style="list-style-type: none"> • Noodle box salads (as above) 10
<ul style="list-style-type: none"> • Greek meatballs w spicy sauce 60 	<ul style="list-style-type: none"> • Thai fish cakes w sweet chilli dipping sauce 60
<ul style="list-style-type: none"> • Prawn twisters w seafood sauce 75 	<ul style="list-style-type: none"> • Assorted sage gourmet pizzas 20 each
<ul style="list-style-type: none"> • Petite chilli relish hamburger sliders 75 	
\$25 PER PERSON (CHOOSE ANY 5 ITEMS FROM ANY OF THE 3 SECTIONS ABOVE OR DIRECTLY BELOW)	
<ul style="list-style-type: none"> • Helen's gourmet filo pastries 60 Chicken & camembert Chicken & bacon Pumpkin, spinach, fetta 	<ul style="list-style-type: none"> • Arancini 60
<ul style="list-style-type: none"> • Prosciutto & melon 60 	<ul style="list-style-type: none"> • Mini crostini w olive tapenade & cured meats 60 • Crispy pork belly w dipping sauce 80 • Chicken satay skewers 60
	<ul style="list-style-type: none"> • Spicy middle eastern red pepper & coriander meat balls w mint yoghurt 70
\$30 PER PERSON (CHOOSE ANY 6 ITEMS FROM ANY OF THE 4 SECTIONS ABOVE OR DIRECTLY BELOW)	
<ul style="list-style-type: none"> • Helen's gourmet quiches 70 Chicken & asparagus Quiche Lorraine mushroom 	<ul style="list-style-type: none"> • Honey & sesame seed pork & ginger bites on Asian spoons 70
<ul style="list-style-type: none"> • Spicy prawns w lettuce in cups 80 	<ul style="list-style-type: none"> • Spicy chicken wings w blue cheese dipping sauce 60 • Mini tarts of rare roasted beef slivers & horseradish 70 • Crispy pork & prawn wontons w dipping sauces 70
	<ul style="list-style-type: none"> • Crispy prawn gyoza w ponzu sauce 70
\$35 PER PERSON (CHOOSE ANY 7 ITEMS FROM ANY OF THE 5 SECTIONS ABOVE OR DIRECTLY BELOW)	
<ul style="list-style-type: none"> • Truffled goat's cheese tarts w salad garnish 75 	<ul style="list-style-type: none"> • Smoked salmon w ciabatta, capers and creme fraiche 75
<ul style="list-style-type: none"> • Thai crab cake with sauce 75 	<ul style="list-style-type: none"> • Marinated scored lemon pepper squid w citrus dressing 85
<ul style="list-style-type: none"> • Lamb fillet & rosemary skewers 75 	<ul style="list-style-type: none"> • Mini vol au vents - ham & swiss cheese 60
\$40 PER PERSON (CHOOSE ANY 8 ITEMS FROM ANY OF THE 6 SECTIONS ABOVE OR DIRECTLY BELOW)	
<ul style="list-style-type: none"> • braised lamb shoulder on pita w tzatziki 75 	<ul style="list-style-type: none"> • Lamb kofta w minted yoghurt dressing 75
<ul style="list-style-type: none"> • Prawn cocktail w avocado mousse 85 	<ul style="list-style-type: none"> • King prawn skewers w seafood sauce 75
<ul style="list-style-type: none"> • Tempura oysters on wakame w lemon aioli 85 	<ul style="list-style-type: none"> • Sesame crusted tuna tataki w mint & ginger 75

BREAKFAST

BREAKFAST BOXES - \$15 EACH

- Bacon & egg wrap
- Fruit Cup
- Banana bread or Muesli bar
- bottle of orange juice

BREAKFAST BUFFET (OFF-SITE)

Continental cold breakfast w orange juice \$18 pp - all of the cold items below

Full Buffet Breakfast w orange juice - \$30 pp - choose any 3 cold items and any 3 hot items below

<p>COLD</p> <ul style="list-style-type: none"> • cereals • muesli • fruit platters • muffins & pastries 	<p>HOT</p> <ul style="list-style-type: none"> • scrambled eggs • grilled tomatoes • hash browns • bacon • sausages • grilled mushrooms
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MORNING TEA or AFTERNOON TEA (these items are available to order anytime)

\$14 pp choose any 2 items from the list below OR pay by the platter (prices in red)

- assorted pastries **\$40**
- sweet or savoury muffins - wildberry & white chocolate, triple chocolate / pumpkin & bacon, spinach & fetta **\$40**
- fruit platter **\$40**
- Antipasto plates: prosciutto, salami, leg ham, marinated olives, confit garlic, onion & raspberry jam, horseradish aioli, fresh baguette **\$50**
- Cheese plates: strawberries & grapes, king island brie, Gibson blue cheese, vintage cheddar, quince paste & a selection of gourmet crackers **\$60**
- macarons, cupcakes, mini tarts and sweet slices **\$40**

LUNCH

CASUAL LUNCH BOX 16 EACH	INDIVIDUAL COLD NOODLE BOX SALADS 10 EACH choose from:	
<ul style="list-style-type: none"> • Muffin or pastry • Diced fruit bowl • gourmet wrap or sandwich • bottle of OJ 	<ul style="list-style-type: none"> • Caesar salad • cold thai beef salad • greek salad 	<ul style="list-style-type: none"> • Coleslaw • Rocket & pear salad • chef's garden salad

SANDWICH PLATTERS \$80 per platter (feeds 10pax) - choose up to 3 different fillings per platter

for sandwiches choose either: sandwich bread, toasted turkish or ciabatta rolls

choose your fillings:

<p>SANDWICHES</p> <ul style="list-style-type: none"> • ham & swiss cheese, • roast beef, caramelised onion and relish • egg & lettuce • Roast chicken, mango mayo, semi dried tomato, avocado • Smoked salmon, cream cheese, tomato, lettuce, capers • Peppered beef, horseradish, rocket 	<p>WRAPS</p> <ul style="list-style-type: none"> • chicken caesar wrap • chicken schnitzel, aioli, semidried tomato • Smoked salmon, avocado, roast red capsicum • Brie, rocket confit & cherry tomato • roast beef, caramelised onions. tomato chutney
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NIGHT

HOT & COLD NOODLE BOXES -a selection of asian favourites (starting at \$10 per box)

GOURMET CURRIES, PASTA SAUCES - served with rice and pasta (starting at \$12pp)

SPECIALTY CATERING

PICNIC HAMPERS (min 48 hrs required) - to be collected from the restaurant

Gourmet picnic hampers FOR 2 \$80 BASKET

gourmet baguette rolls, individual salads in jars, assorted cheeses, grapes, strawberries & dried fruits, bottle of white or red wine

Deluxe picnic hampers \$120 BASKET

gourmet baguette rolls, deli meats, olives, sundried tomatoes etc antipasto board, individual salads in jars, assorted cheeses, grapes, strawberries & dried fruits, macarons & bottle of white or red wine or Willowglen Sparkling

* all baskets contain disposable glasses, cutlery and bamboo plates plus ice packs for chilling

*credit card details are required to be kept on file - \$80 charge will be imposed for non-return of basket

HIGH TEA - pricing is from \$18 p/p (choose any 3 items from the selection below)

Available in-house or at your event location:

Choose from a selection of pretty cake stands serving crustless sandwiches, petit fours, mini tarts & pastries, scones w jam & cream, macarons and mini cupcakes

THEMED MARKET FOOD STALLS - Price per head POA

Talk to us about working with you to create an interactive market stall style buffet for your guests. With creative table theming and design, Sage can bring your next occasion to life with delicious gourmet food bars designed to work in with any event theme you can imagine. These are not just food buffets; they are boutique food stations, set apart by professional styling, use of props, graphic design table signage and quality ingredients

YOU CONCEPTUALISE THE THEME AND WE WILL BRING IT TO LIFE!

OPTIONAL EXTRAS

the following optional extras can be arranged by us on your behalf, please enquire for pricing

FULLY THEMED DESSERT TABLES & LOLLY BARS

PHOTOBOOTH PACKAGES

FLORAL ARRANGEMENTS

STAFFING

Sage Cafe restaurant can provide professional staff for your event @ a minimum of 3 hour hire per staff member

\$28 for waiter & bar staff

\$35 for chef

TERMS & CONDITIONS

- a minimum 3 days required for catering bookings
- Minimum \$300 order for all catering unless client collects from the restaurant
- We require that client credit card details be kept on file in order to confirm catering dates
 - full prepayment is required for all catering
 - \$150 refundable bond required to cover any equipment loss, theft or breakages
 - all external catering incurs a delivery charge POA depending on food quantities
- Sage Cafe Restaurant is not responsible for the services provided by external companies referred to provide any Optional Extras