

Sublime Catering Menu

(Prices are per piece/person plus GST)

**Please note that due to the COVID-19 pandemic we have had to reduce our range over this period in order to be able to continue to provide the high quality catering that our clients are accustomed to. Thanks for your understanding and support.



breakfast/morning tea

Mini Danish (cherry/apricot)	\$4.50
Portuguese tarts	\$5.50
Almond croissant	\$5.50
Mini muffins	\$4.00
Berry friands (GF)	\$5.50
Scones with jam & cream	\$5.50 (2 x halves)
Vegetarian frittata (GF/V)	\$5.50
Savoury croissant	\$6.50
Ham & Swiss Cheese toasties (sourdough)	\$6.50 (2 points)
Veggie toasties (sourdough)	\$6.50 (2 points)
Mini egg & bacon brioche	\$6.50
Fruit platter	\$5.50 per person
Mango chia puddings(V, GF)	\$7.50
Bircher muesli cups (V)	\$7.50

lunch/dinner/finger foods

Chunky mixed sandwiches	\$8.50
Finger sandwiches with mixed fillings	\$2.75
Mini ciabatta rolls with mixed fillings	\$6.50
Wraps (cut in 2) with mixed fillings	\$14.00
Brioche rolls with mixed fillings	\$8.50
Mini baguette with mixed fillings	\$8.50
Sushi rolls (GF) (cut in 2)	
Spicy tuna/ veg (VG)/teriyaki chicken	\$4.70
Rice paper rolls (GF)	
(vegetarian (VG) /chicken/prawn)	Small \$4.70 Large \$5.30
Sausage rolls with beef	\$3.00
Gourmet beef party pies	\$4.00
Roast Beef Sliders with home-made relish	\$6.50 (48 hrs notice req)
Beef Burger Sliders with home-made relish	\$8.00 (48 hrs notice req)
Spring rolls (V)	\$3.50
Risotto balls (spinach/pine nut/fetta) (GF/V)	\$4.00
Risotto balls with chorizo/green olives (GF)	\$4.00
Thai chicken balls (GF)	\$4.50 (48 hrs notice req)
Vegetarian samosa (VG)	\$4.00
Chicken skewers (flavours rotated weekly)	\$4.00
Parmesan crusted chicken tenderloins	\$4.00
Vegetarian frittata (GF/V)	\$5.50
Vegetable fritters (rotated weekly) (GF)	\$4.00

Corn fritters topped with avocado salsa (GF)	\$4.00
Sweet potato & Persian fetta tart	\$4.00
Salads – individual serves (rotated weekly)	\$7.00 (ask for the week's selections)
Salads - share bowls (rotated weekly)	\$6.50/serve (ask for the week's selections)
Soup of the day	\$10.50/serve (add \$1.50 for ciabatta roll & butter)

afternoon tea

Handmade slices (lemon, muesli, caramel, chocolate, fudge)	\$4.50
Homemade biscuits - yo-yo's, choc chip (GF)	\$4.00
Raw bars/slices (GF/VG/DF)	\$6.50
Protein balls (GF/VG/DF) – chocolate, lemon, choc mint & muesli	\$4.00
Berry friands (GF)	\$5.00
Scones with jam & cream	\$5.50 (2 halves)
Cheese & fruit platter	\$13.00 per person (min 10 pax)

Customised Menus

The above menu has our most popular finger foods but we also take great pride in customising menus for specific events. These can range from finger foods to buffets and sit down meals whether they are for breakfast, lunch, dinner or just nibbles.

Dietary requirements

We also take great care in catering to most dietary requirements and tailor many of the above foods accordingly where possible.

Dietary symbols guide: GF – gluten free, V – vegetarian, VG – vegan, DF – dairy free