WORKING LUNCH MENU

Garnishes Specialty Gourmet Sandwiches @ $8.00 per round



Variety of gourmet fillings including:
Our fresh salad fillings are made daily and sourced from local suppliers. They include mixed lettuce, baby spinach, carrots, cucumber, fresh tomato, and sun-dried tomatoes, sliced olives, roasted eggplant and zucchini, mushrooms, seasonal avocado, free range eggs, Kenilworth cheddar, Maleny Brie and Fetta cheese, homemade pesto, chutney, and relishes.

Cold Meats fillings:
Champagne ham, smoked turkey breast, pastrami, chicken breast, grain-fed roast beef, and Moroccan chicken. Smoked salmon is available upon request.

We use a selection of whole meal, white, and multi-grain breads.

All orders include a vegetarian selection, and can be made dairy free, gluten free and vegan on request.
Extra charges apply.

For your information, a 'round' is two slices of bread with fillings cut into 4 points. We usually recommend 1.5 rounds per person for lunch.







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avl = available in; GF = Gluten Free; V = Vegetarian; *v* = vegan

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Finger Sandwiches (Avl V, v) @ $8.00 per round
Using a variety of our gourmet fillings with crusts removed and cut into three fingers.

Ribbon Sandwiches (Avl V, v) @ $9.95 per round
(3 fingers per round)
Using our gourmet sandwich fillings to create a selection of layered sandwiches.

Gourmet Wraps (avl V, v)
(1 wrap per person) @ $10.95 each
Using a selection of tomato, spinach and corn wraps bursting with our fresh gourmet fillings.

Bagels (avl GF, V, v)
(1 bagel per person) @ $9.95 each
Using a selection of freshly baked bagel flavours including soy and linseed, rye, jalapeño, garlic, sesame seed, poppy seed, and Parmesan cheese with our gourmet fillings.

Baguettes (avl V)
(2 serve per person) @ $9.95 per person.
Flavours include Tandoori Chicken, Turkey, Cranberry, and Brie Cheese; Champagne Ham, Hollandaise, Tomato, Cheese and Avocado; Vegetarian with Pesto, Fetta and Roasted Mediterranean Vegetables.

Baby Burgers (avl V, v)
(2 serves per person) @ $10.95 per person.
Brioche rolls filled with Pulled Pork with Apple Slaw, Falafel and Roasted Vegetables; ChickenCaesar; Roast Beef with Caramelised Onion, Tomato and Cheddar.

Rustic Mini Rolls (avl V, v)
(2 serves per person) @ $9.95 per person.
Flavours include Turkey, Sweet Potato, Cranberry & Brie; Champagne Ham, Avocado, Sun-dried tomato & Hollandaise; Vegetarian with beet-root relish, baby spinach, roasted pumpkin & feta and Pastrami, Cheese & Gherkin on a selection of rustic mini bread rolls.

Croissants (avl V) @ $8.95 each *(can be warmed)*
Flavors include Ham & Cheese, Ham, Cheese & Tomato or Chicken, Cheese, and Avocado with tomato relish.



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Ribbon, Open & Point Sandwiches (avl GF, V, v)
(1.5 serves per person) @ $13.50 per person.
Using our gourmet sandwich fillings to create a selection of ribbon (layered) sandwiches, gourmet open sandwiches (on sliced French stick) and standard point (2 slices) sandwiches.

Panini, Focaccia and Wraps (avl GF, V, v)
(1.5 serves per person) @ $13.50 per person.
A selection of paninis, focaccias and wraps all made with our fresh gourmet fillings.

Sandwiches and Wraps (avl GF, V, v)
(1.5 serves per person) @ $13.70 per person.
A selection of point sandwiches and wraps all made with our fresh gourmet fillings.

Oriental Platter (avl GF, V, v)
(Minimum of 10 people) @ $13.25 per person
Our freshly made Vietnamese summer rolls with a peanut plum sauce, refreshing lychees filled with cream cheese ginger and our house made sushi with a quality soy sauce.



Gourmet Sushi Rolls (avl GF, V, v)
(5 pcs per roll, minimum of 6 rolls)
@ $4.95 per roll
A selection of house-made sushi rolls served with sweet soy.

Savoury Muffins (Avl V)
Mini @ $3.00 each or Medium @ $5.50
Delightful Ham & Corn and Spinach & Fetta savoury muffins.

Hot Savouries @ $16.50 per person
Chef's selection of 4 hot finger foods. *(Minimum 10 pax)*

Gourmet Sausage Rolls @ $3.50 each
Mini gourmet sausage rolls delivered hot and ready to serve. *(Minimum 10pax)*

Sandwich, Hot Finger Food & Fruit (avl GF, V, v) @ $28.00 per person

(Minimum of 10 people)
Using our gourmet sandwich fillings to create a selection of point sandwiches, fresh seasonal fruit platters, and our Chef's selection of hot finger foods (5 Different Items).

Gourmet Lunch Boxes @ $21.00 each

A Choice or Mixture of the Following:
Your selection of a Gourmet Sandwich OR a Gourmet Wrap, with a Freshly Baked Muffin OR Cheese and Crackers, a seasonal piece of Fruit and a small bottle of Juice or small bottle of Water

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Garnishes Gourmet Salads (avl GF, V, *v*)

@ $13.75 per person | Including or adding meat @ $15.75 per person | Large Share Box @ $80 each (serves 8 portions)

Served in salad boxes for a healthy lunch alternative. Includes disposable cutlery set (Minimum of 2 boxes per salad)

Garnishes Mother Noodle (avl GF, V, *v*)
Vermicelli noodles with coriander, mint, basil, julienne carrot, red onion, shredded wombok, roasted peanuts served with a lemon wedge.

Vegetarian Pasta Salad (V)
Al dente pasta served with feta cheese, sliced olives, sun-dried. tomatoes, roasted capsicum, fresh herbs, English spinach, and a basil pesto dressing.

Roasted Beetroot, Chickpea and Bean Salad (V)
With baby beets, English spinach, marinated whole chickpeas, crumbled feta, walnuts, caramelized onion, and a balsamic dressing.

Caesar Salad
A traditional Caesar of crisp bacon, crunchy house made croutons, Parmesan cheese, and sliced egg served with our secret dressing.

Honey Mustard Chicken Salad
Tender chicken sliced chicken breast served with sun-dried tomatoes, cucumber, avocado, cherry tomatoes, roasted capsicum, and baby mixed lettuce.

Moroccan Spiced Sweet Potato and Couscous Salad (V)
Sweet potato, Moroccan Couscous, marinated chickpeas, red onions, roasted almonds, and baby spinach leaves tossed with yoghurt & cucumber dressing.

Greek Salad (avl GF, V)
Traditional Greek salad with mixed lettuce, vine ripened cherry tomatoes, cucumber, kalamata olives, Greek fetta and Spanish onion with a balsamic glaze

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Cheese & Fruit Platters (avl GF, V)
@ $9.50 per person (min order 10 pax)
Our chef's selection of local and imported cheeses, which include Maleny Double Brie and Camembert, Kings Island Smoked Cheddar, Danish Blue Brie and Kenilworth Ginger, Garlic & Pepper and Sweet Chilli & Coriander. With seasonal fresh fruit, accompanied by crackers, grissini, and lavosh.

Fruit Platters (GF, V, *v*) @ $7.50 per person (min order 10 pax)
Using only the best quality seasonal fruit. A perfect finisher for your occasion.

Tropical Fruit Kebabs (GF, V, *v*) @ $4.50 each (min order 10 pax)
Served on bamboo skewers using a selection of fresh seasonal fruit

Tropical Fruit Salad with Greek Yoghurt (avl GF, V) @
$11.50 per person
Served in salad boxes, cut in to bite sized pieces to create a fresh and vibrant salad, finished with quality Greek yogurt and seasonal berries.

Award Winning Byron Bay Cookies (avl GF, V) @
$5.50 per person
Direct from the multi award winning Byron Bay Cookie Company we have a selection of Lemon Macadamia Shortbread, Triple Choc Fudge, and Sticky Date with Ginger. Low fat and available gluten free.

Freshly Made Pikelets (V) @ $4.25 per person
Dainty, light and fluffy, a favourite with young and old, accompanied by strawberry jam and whipped vanilla cream. (2 serves per person)

French Macarons (V) @ $5.65 per person
Using a traditional recipe with our modern twist on flavours of Salted Caramel, Passion Fruit, Chocolate, Pistachio, Orange & Raspberry
(2 serves per person)



Freshly Baked Muffins (V)
Jumbo @ $5.65 each or Medium $4.65 each
Fresh-baked in house with a large variety of flavours including raspberry & white choc, blueberry & orange, double chocolate, apple & cinnamon.

Portuguese Tarts (V) @ $5.25 each
Creamy custard baked in a crisp pastry shell.

Yoghurt Pots (GF, V) @ $4.25 each
A simple sweet yogurt topped with toasted gluten free muesli and fresh berries.

Almond Croissants @ $7.50 each
A rich buttery croissant filled with a delicious almond paste and topped with flaked almonds.

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Choc Brownie Protein Balls (V, *v*, GF) @ $5.25 each
Purabon chocolate brownie flavoured protein balls. Plant based, gluten free, all natural ingredients.



Sweet Iced Donuts (V) @ $5.00 each
A selection of chocolate, strawberry and glazed iced donuts.

Danish Pastries (V) @ $5.50 each
A selection of fresh baked Danish pastries with fruit and custard fillings.

Fresh Baked Plain, Pumpkin and Fruit Scones (V)@ $5.25 per person
Old-fashioned scones that are accompanied bystrawberry jam and whipped vanilla cream.

Banana Breads – 100% Natural and Low in Fat (V) @ $5.50 per person
Filling and deliciously sweet loaves including banana and walnut, banana and blueberry, mango and coconut, raspberry and pear and our Chef's favourite of fruit and nut.

Finger Sweets, Including Pastries & Slices (avl GF, V) @ $11.50 per person
A selection of fresh baked Danish pastries, a variety of sweet slices including macadamia, caramel, cherry ripe, choc brownie and finished with our French Macarons.

Decadent Cake Pieces (V) @ $6.50 each
Fresh vanilla, coffee & walnut and black forest cake.

Gourmet Sweet Slices (2 pieces) (V, avl GF) @ $6.50 per person
Our range of Chocolate brownie, mint, cherry ripe, rocky road, red velvet and caramel slices.

BEVERAGES

100% Orange, Apple, or Pineapple Juice @ $10.50 (2 Litre)

Individual Orange Juice @ $3.75 (250ml)

San Pellegrino Sparkling Mineral Water @ $9.00 (800ml)

Spring Water @ $3.75 (600ml)

Soft Drink Bottle @ $6.95 (1.25 Litres)

Soft Drink Can @ $3.75 each

Full Cream Milk @ $6.00 (2 Litre)

Soy Milk @ $5.00



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GLUTEN FREE RANGE

Garnishes Catering meets the highest attention to your dietary requirements. Our chefs and staff are trained in correct handling procedures for your peace of mind.

Gluten Free Classic Slice Sandwiches @ $10.25 per round
Using our gourmet sandwich fillings on a selection of whole meal, white, andpumpkin breads.

Gluten Free Wraps @ $10.95 per wrap
Using a selection of our gourmet fillings.

Gluten Free Rolls @ $11.95 per roll
Using a selection of our gourmet fillings on freshly baked bread rolls

Gluten Free Finger Foods @ $4.50 per item:

Frittata
Roasted Vine ripened trussed tomatoes, Danish fetta, fresh herbs, and free-range eggs in light and fluffy bites.

Gourmet Cheese and Herb Potatoes
Baby Chat potatoes filled with Persian fetta, aged cheddar, mild Parmesan and freshly cut herbs.

Oriental Lychees
Refreshing lychees filled with cream cheese and ginger.



Gluten Free Noodle Rolls

Vietnamese Chicken Summer Rolls @ $5.50 each
Rolled in house, shredded steamed chicken, glass noodles and crisp vegetables served with gluten free sauce.

Vietnamese Vegetable Summer Rolls @ $4.50 each
Rolled in house,glass noodles and a variety of crisp vegetables served with gluten free sauce.

Enquire for full list!

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GLUTEN FREE RANGE

Gluten Free Blueberry Friands @ $7.00 each
Our friands are moist cakes made with almond-meal and sweet blueberries.

Gluten Free Orange & Almond Cakes @ $5.85 each
Individual serves of this light and delicious flourless cake.

Gluten Free Lamingtons @ $6.35 each
Traditional delicious large lamingtons.

Gluten Free Byron Bay Cookies @ $6.00 per person
Individually wrapped gluten free cookies direct from the multi award winning Byron Bay Cookie Company.

Mini Gluten Free Bar Cake @ $15.00 each
(14 cm by 6 cm)
Available flavours are sultana butter cake; chocolate; and blueberry lemon.



A large variety of Vegan items available to order, please enquire!

Please Note:

To have your catering delivered, a minimum order of $200.00 is required on a weekday and a minimum order of $600.00 is required on a weekend.
Menu items are subject to availability on the weekend.
Additional delivery charges will apply, depending on your location.
Lunch Orders are to be made by 12:00 am two business day prior.
All prices are exclusive of GST.

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