



HARVEST

café & store

Business and Celebration Catering

We understand for your event to be a huge success, the food must look and taste delicious and there needs to be enough to satisfy your guests.

We can help you with your menu selection to make sure the food complements the occasion, meeting your dietary requirements and budget.

Our passion is supporting local producers – we use local produce to create dishes fresh in-house that truly reflects our region.

Many local families and businesses choose Harvest Café & Store for their event catering. Business breakfasts to boardroom lunches, birthdays, engagements and weddings. We offer “drop and leave” catering as well as full service with bar staff and waiters – on-site or off-site.

BOOKINGS:

Please contact Chris to talk about how we can help make your special event catering perfect for you.

(02) 6323 1811 OR visit@harvestcafestore.com.au

Business Catering

Business Breakfast

14 pp

Deluxe B&E roll
Granola, yoghurt & seasonal fruit bowl (GF available)
Smashed avo and fetta on toasted sour dough (1 slice)

Morning or Afternoon Tea Platter

6.50 pp

Mixed slices (some GF options included)
Scones, jam & dollop of cream
Seasonal fruit platter (GF,DF) – minimum 10 people

Business Lunch

Mixed Sandwich and Wrap Platter (GF available)

Basic 12 pp
Gourmet 15 pp

Finger Food Platter

Basic: Price range guide: choice of 2 is 15 pp, choice of 4 is 22 pp

- » Party pies
- » Mini sausage rolls
- » Cheese & spinach triangles (V)
- » Spring rolls (V)

Gourmet: Price range guide: choice of 4 is 25 pp, choice of 6 is 35 pp

- » Garlic prawns w. chilli mayo (GF)
- » Bocconcini skewers w. basil & cherry tomatoes (GF, V)
- » Pumpkin, caramelised onion & fetta tartlets (V)
- » Goats cheese & roast capsicum bruschetta (V)
- » Smoked salmon & cucumber bites (GF)
- » Mini quiche
- » Mini pulled pork burgers
- » Creamy pest chicken skewers (GF)
- » Vegetarian frittata (GF,V)
- » Vegetarian dumplings

Cheese, biscuit, vegetable sticks platter. Serves 10 @ 50

Dips, crackers & vegetable sticks platter. Serves 10 @ 50

Deluxe antipasto platter. Serves 10 @ 75

Meal Boxes: Price range guide: choice of 2 is 16 pp, choice of 3 is 20 pp (minimum 30 people for choice of 3)

- » Butter chicken & rice (GF)
- » Lamb casserole & rice (GF)
- » Beef noodle stir-fry
- » Frittata & salad
- » Pasta bake
- » Vegetarian ravioli in tomato (V)

Delivery fee of \$10 within city limits for orders under \$300.

Celebration Catering

Canapes

Basic options: Price range guide: Choice of 4 is 22 pp. Choice of 8 is 35 pp

- » Party pies
- » Mini sausage rolls
- » Mini quiche, spring rolls (V)
- » Prawn cutlets
- » Fish cocktails
- » Torpedo prawns
- » Chicken dim sims
- » Cheese and spinach triangles (V)

Deluxe handmade options: Price range guide: Choice of 4 is 25 pp.
Choice of 8 is 45 pp

Cold

- » Garlic prawns w. chilli mayo (GF)
- » Bocconcini skewers w. basil & cherry tomato (GF,V)
- » Pumpkin, caramelised onion & fetta tartlets (V)
- » Goats cheese & roast capsicum bruschetta (V)
- » Smoked salmon & cucumber bites (GF)

Hot

- » Mini gourmet quiche
- » Mini pulled pork burgers
- » Creamy pesto chicken skewers (GF)
- » Vegetarian frittata (GF,V)
- » Vegetarian dumplings

Party Platters

Serves 10. Pricing guide: 65 - \$80. Seafood at Market Price

- » Gourmet antipasto
- » Cheese, dips, crackers & vegetable sticks
- » Seasonal fruit
- » Chicken & avocado salad
- » Seafood
- » Mediterranean salad (add chicken, haloumi, chorizo...)
- » Mixed finger food – savoury, sweet, fruit
- » Dessert
- » Kids party

Sit Down Menu

Choose a mixture of mains and sides.

Price range guide: 65 pp – 90 pp depending on choices.

Entrée:

- » Smoked salmon & avocado w. lemongrass dressing
- » Roasted pumpkin, caramelised onion & goats cheese tartlet w. beetroot puree(V)
- » Pulled pork tartlet w. pea smash
- » Fried cauliflower w. tahini sauce

Sit Down Menu Continued

Main:

- » Slow roasted Greek lamb w. lemon, garlic & oregano
- » 12 Hour cooked beef cheeks w. red wine jus
- » Chicken breast stuffed w. basil pesto cream
- » Harvest dukkah crusted pork loin
- » Grilled salmon fillet with herb garnish
- » Roasted vegetable cassoulet w. parmesan crumble (V)

Sides:

- » Crispy roasted chat potatoes with Harvest rosemary salt
- » Seasonal greens w. gremolata
- » Rocket, pear, parmesan & hazelnut salad
- » Sweet potato mash
- » Seasonal vegetable medley
- » Roasted cauliflower, freekeh & garlicky tahini sauce
- » Baby salad greens w. Harvest caramelised balsamic dressing
- » Roast potato & pumpkin

Dessert:

- » Lemon curd tartlet w. chantilly cream
- » Chocolate flourless cake w. raspberry coulis
- » Vanilla bean baked cheesecake w. mixed berry salad
- » Mini cheese/dried fruit plate

Additional Services

- » Bar staff
- » Tea and coffee station @ 3 pp
- » Cake cutting (cake supplied by client) @ 2 pp
- » **Grazing tables** are on trend. We can curate a fabulous grazing table instead of canapes for an additional 8 pp.
- » **Dessert table** – not everyone eats dessert!
We can curate a stunning looking dessert table for you. This allows your guests to leave the table earlier and mingle more. POA
- » **The Day After** brunch hamper – eggs, bacon, croissants, jams, ham, cheeses, relishes, fruit, nuts, granola, yoghurt, breads....
- » **Travel costs.** Travel outside Bathurst may incur additional travel costs. A site visit prior to confirming our quote is needed.
- » **Equipment Hire:** price is exclusive of kitchen equipment hire, cool room, linen, cutlery, crockery, glassware etc
- » **Pricing** is exclusive of GST

PAYMENT:

For events over \$2000, a \$1,000 non-refundable deposit is to be paid to secure your booking. The remainder is due one week prior to the event date. All other catering has a 20% deposit at time of booking with balance paid on a 7 day invoice.