

Fresh DELIVERABLE

CATERING & EVENTS

The key to a great event is detail, we make it our job to attend to every detail so that the end result is seamless & magnificent.



Our deliverable catering is our 'bread and butter'. A variety of delicious hand crafted food that is amazing to share, for a whole host of events, meetings and gatherings.

When it comes to the organisation of any gathering, great food is a high priority. Deliverable catering that fits the bill for any time of the day in any situation is what we do. Corporate function, board meetings, semi-planned catch ups with your team, family or friends, the flexibility we offer ensures we can deliver direct to your door at a time that suits your event and provide food that will nurture and nourish your people.

Within this brochure you will find a variety of menus - starting with food for the morning/ breakfast right through lunch and beyond. Don't be held to a particular 'break' choose the food that suits your event no matter whether its supposed to be for breakfast or lunch. What matters most is that people enjoy it, feel nourished and can get back to the work ahead of them.

Please let us know how we can serve you.



Breakfast

BREAKFAST TARTS

Bacon & egg tart - individual	5.50
Bacon & egg tart - platter of 6	30.00
Bacon & egg tart - platter of 12	59.00
Veggie ~ Tomato, caramelised onion & egg tart - individual	5.50
Veggie ~ Tomato, caramelised onion & egg tart - platter of 6	30.00
Veggie - Tomato, caramelised onion & egg tart - platter of 12	59.00
Vegan tart - individual [gf vegan]	5.50

BREAKFAST PLATTER 155.00

- Bacon & egg tarts x 10
- Tomato, caramelised onion & egg tart x 5
- Smoked leg ham & cheese croissant x 10
- Spinach, tomato & feta croissant x 5

BREAKFAST PLATTER VEGETARIAN 155.00

- Tomato, caramelised onion & egg tart x 10
- Spinach, tomato & feta croissant x 10
- Coconut chia pudding pot x 10 [gf vegan]

BREAKFAST PLATTER GLUTEN FREE 190.00

- Smoked salmon - cream cheese - snow peas - capers bagel x 10 [gf] *Mini Size*
- Banana bread x 10 [gf df]
- Blueberry & lemon coconut chia pudding pot x 10 [gf vegan]



Breakfast

CROISSANTS

Smoked leg ham & Swiss cheese - platter of 6	33.00
Smoked leg ham & Swiss cheese - platter of 12	65.00
Smoked leg ham & Swiss cheese - platter of 24	125.00
Veggie ~ Spinach, tomato, relish & Swiss cheese - platter of 6	33.00
Veggie ~ Spinach, tomato, relish & Swiss cheese - platter of 12	65.00
Veggie ~ Spinach, tomato, relish & Swiss cheese - platter of 24	125.00

BAGELS

Full Size / Mini Size [min. 6]

Smoked salmon - cream cheese - snow peas - capers individual [gf]	19.50 / 11.00
Pumpkin - hummus - sun dried tomato - peppers - spinach individual [gf df] ..	15.00 / 9.50
Traditional salt beef [Fresh Version] - yellow mustard - pickles [gf df]	16.50 / 10.50

BIG BREAKFAST BRIOCHE

Bacon - fried egg - bbq - tomato sauce - brioche bun - platter of 6	60.00
Bacon - fried egg - bbq - tomato sauce - brioche bun - platter of 12	125.00

MUFFINS, DANISH & BANANA BREAD

Banana bread - individual [gf df] [min. 6]	3.75
Banana bread - platter of 12 / platter of 24 [gf df]	40.00 / 75.00
Danish pastries - platter of 12 / platter of 24	45.00 / 85.00
Muffins sweet - platter of 12 / platter of 24 [gf df]	49.00 / 99.00
Muffins savoury - platter of 12 / platter of 24 [gf df]	49.00 / 99.00



Breakfast

BREAKFAST POTS

gluten free available

Blueberry & lemon coconut chia pudding - individual [vegan] [min. 6]	5.75
Blueberry & lemon coconut chia pudding - platter of 12 [vegan]	65.00
Granola & Greek style yoghurt pot - individual [min. 6]	5.75
Granola & Greek style yoghurt pot - platter of 12	65.00
Mixed berry & Greek style yoghurt pot - individual [min. 6]	5.75
Mixed berry & Greek style yoghurt pot - platter of 12	65.00
Bircher muesli pot - individual [vegan] [min. 6]	5.75
Bircher muesli pot - platter of 12 [vegan]	65.00

FRUIT

Fruit cup - individual [min. 6]	6.00
Fruit skewer - 4 piece [min. 6]	4.00
Fruit skewer - 6 piece [min. 6]	6.00
Fruit - whole piece	2.75
Fruit platter - small serves 8 - 10	60.00
Fruit platter - medium serves 15 - 20	110.00
Fruit platter - large serves 25 - 30	150.00
Fruit platter - 25 whole pieces	60.00

Please let us know how we can serve you.



Bespoke Teas

MORNING. AFTERNOON. YOUR EVENT. YOUR CHOICE.

Priced per person [minimum 6] *gluten free available*

The finest hand made food for every event.

Bespoke package - 2 options	10.50
Bespoke package - 3 options	15.00
Bespoke package - 4 options	18.50

Muffins : chocolate & banana / Raspberry & chocolate / Gingerbread & maple [gf]

Pumpkin, spinach & green pesto savoury muffin [gf]

Capsicum, onion, corn & spinach savoury muffin [gf]

Croissants : Ham & cheese / Spinach, feta & tomato

Bacon & egg breakfast tart

Veggie & egg breakfast tart

Banana bread [gf df]

Danish pastries selection

Blueberry & lemon coconut chia pudding

Granola & Greek style yoghurt pot

Seasonal fruit skewer large

Quiches : Lorraine / Pumpkin, feta & pine nut / Spinach

Vegan sausage roll & tomato relish [vegan]

Arancini & tahini aioli [gf vegan]

Falafel & tahini aioli [gf vegan]

Pea & parmesan croquette & aioli

WA beef sausage roll & tomato relish

Aussie beef pie & tomato sauce

Crumbed coconut chicken & lime aioli

Curry puffs & sweet chilli [vegan]

French macarons

Tartlet selection [gf df]

Cookies [gf]

Scone, house made berry compote & Chantilly cream

Raspberry frangipane slice [gf df]

Sweet slice selection

'Brookie' - brownie & cookie slice [gf df]

Portuguese tart

Nut balls : Choc mint / Powerball / Almond & date [gf vegan]

Rich chocolate brownie [gf]



Hot Food

SLIDERS

WA Beef, rocket, relish & cheese - each	6.50
Melt in your mouth slow cooked brisket - each	6.50
platter 6 pieces / platter 15 pieces	38.00 / 95.00

gf slider bun available on request +1

Veggie slider - each	6.00
platter 6 pieces / platter 15 pieces	35.00 / 85.00

gf slider bun available on request +1

QUICHE

Quiche Lorraine or Pumpkin, Feta & Pine Nut or Spinach - each	4.20
platter 12 pieces / platter 24 pieces	49.00 / 95.00

gf available on request +1 each

FALAFEL

Lebanese chick pea falafel bites, flat bread & tahini aioli - each	3.50
platter 15 pieces / platter 30 pieces [gf vegan]	50.00 / 95.00

ARANCINI

Arancini & tahini aioli - each	4.20
platter 15 pieces / platter 30 pieces [gf vegan]	59.00 / 110.00

CURRY PUFF

Pea & potato & sweet chilli sauce [vegan] - each	4.40
platter 6 pieces / platter 15 pieces	25.00 / 65.00

FRITTATA

Roast vegetable or Spanish chorizo [gf df] - platter 15 pieces	55.00
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Hot Food

CROQUETTE

Pea & Parmesan with aioli [gf] - each	4.20
platter 15 pieces / platter 30 pieces	60.00 / 110.00

SAUSAGE ROLL

Vegan sausage roll & tomato relish - each	4.65
platter 12 pieces / platter 24 pieces	55.00 / 99.00
WA Beef sausage roll & tomato relish [df] - each	4.65
platter 12 pieces / platter 24 pieces	45.00 / 85.00
Spiced lamb & harissa - each [gf df]	6.00
platter 12 pieces / platter 24 pieces	70.00 / 135.00

MIXED PLATTERS

Mixed Hot Classic Platter [30 pieces]	119.00
WA beef sausage roll & tomato relish	
Coconut crumbed chicken & lime aioli	
Lamb kofta, flat bread, hummus & tzatziki	
Mixed Hot Veggie Classic Platter [30 pieces]	119.00
Arancini & tahini aioli	
Pea & parmesan croquette & aioli	
Falafel bite, flat bread, hummus & tahini aioli	
Mixed Hot Gluten Free Classic Platter [30 pieces]	119.00
Arancini & tahini aioli	
Spiced lamb & harissa sausage roll & tomato relish	
Falafel bite, flat bread, hummus & tahini aioli	



SANDWICHES etc.

SANDWICHES

Sandwich wedge - single serve, cut in half & sustainably packed 10.50

gf wedge available +1

Sandwich platter - Gourmet - 24 triangles - meat or vegetarian..... 60.00

Sandwich platter - Gourmet - 18 ribbons 65.00

Sandwich platter - Gourmet - 12 triangles - meat or vegetarian..... 31.00

WRAPS

Wrap - single serve, cut in half & sustainably packed 13.50

gf vegan wrap available +1

Wrap platter - 16 halves (30% vegetarian) 89.00

Wrap platter - 30 halves (30% vegetarian) 165.00

Wrap platter - 16 halves (30% vegetarian) **gluten free** 89.00

BAGUETTE

Baguette - single serve sustainably packed 13.50

Baguette - Mixed meat platter - 15 pieces 65.00

Baguette - Vegetarian platter - 15 pieces 65.00

BAGEL Full Size / Mini Size [gf] [min. 6 of each]

Smoked salmon - cream cheese - snow peas - capers individual [gf] 17.50 / 11.50

Pumpkin - hummus - sun dried tomato - peppers - spinach individual [gf df] 15.50 / 9.50

Tuna - artichokes - red onion - mayo - gherkin - celery [gf df] 15.50 / 10.00

Crispy chicken - wasabi aioli - tomato - pickled red onion [gf df] 15.50 / 10.00

Salt beef - mustard - pickles [gf df] 16.50 / 10.50

Sandwiches etc selection can include

Roast Beef | Chicken | Pastrami | Ham & Cheese | Egg Mayo

Salami | Herbivore Hummus | Herbivore Pumpkin



LUNCH PACKAGES

THE GOURMET 22.90

- Sandwich Points
- Beef Sausage Rolls
- Aussie Beef Pies
- Portuguese Tart or Raspberry Frangipane or Brownie or Mini Mud Cake

WRAP PACK 24.50

- Lebanese Wrap - whole
 - Arancini
 - Coconut Crumbed Chicken
 - Whole Fruit Piece
- gf vegan wrap available +1**

THE OFFICE LUNCH 29.50

- Curry Puffs & Tamarind Sauce
 - Arancini
 - Coconut Crumbed Chicken
 - Mix Sweet Selection
 - Seasonal Sliced Fruit
- Choose a salad:**
- Roasted potato, fried capers, horseradish aioli & tender herbs
 - Coleslaw, spring onion & aioli



SALADS

ROASTED POTATO

Fried capers, tender herbs & horseradish aioli dressing [gf df]

ROASTED VEGETABLES

Chickpeas, pomegranate & Lebanese tarator sauce [gf vegan]

ROASTED BEETROOT

Red quinoa, mint & coconut tahini dressing [gf vegan]

GREEK

Capsicum, olive, feta, cucumber, oregano & lemon mustard dressing [gf]

GARDEN FRESH

Mixed green leaves, cherry tomatoes, cucumber, carrot, lemon & evoo dressing [gf df]

COLESLAW

Spring onion & aioli [gf df]

Small Box [Serves 5 as sides] 35.00

Medium Box [Serves 10 as sides] 55.00

SALADS + PROTEIN

INSALATA CESARE

Free range chicken, baby cos leaves, avocado, fresh cucumber, Grana Padano Parmesan, jammy egg & herby crumbs [gf]

TUNED IN TUNA

Fresh house herby tuna blend with artichokes, celery & red onion, aioli, brown rice & quinoa, fresh tomato, jammy egg, green leaves, evoo & lemon, Aleppo pepper [gf df]

BEEFED UP & FRIED

Vermicelli rice noodle, marinated beef strips, red onion, fresh cucumber, green leaves, coriander, mint, peanut, chilli & soy sauce [gf df]

Meal Box [Serves 1] 25.00

Small Box [Serves 3 - 5 as sides] 55.00

Medium Box [Serves 8 -10 as sides] 105.00



SUSHI etc.

SUSHI - salmon or teriyaki chicken or tuna or vegetarian [gf df]

12 piece handmade sushi - one complete roll only

36 piece handmade sushi - variety plated

48 piece handmade sushi - variety plated

60 piece handmade sushi - variety plated

Platters served with pickled ginger, soy sauce & wasabi

SUSHI ROLLS, NIGIRI & GUNKAN [contains seafood]

27 piece platter 95.00

37 piece platter 125.00

47 piece platter 145.00

VIETNAMESE RICE PAPER ROLLS - avocado or prawn or chicken or tofu [gf vegan]

Full Size / Mini Size gf [min. 6]

per piece 6.50 / 3.70

12 piece platter 75.00 / 40.00

30 piece platter 190.00 / 110.00

TARTLETS

Caprese - cherry tomato, basil pesto & buffalo Mozzarella [gf]

per piece [minimum 6] 4.20

10 piece platter 40.00

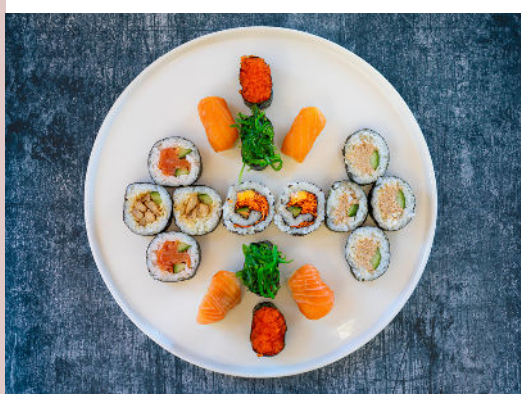
28 piece platter 110.00

Thai chicken [gf]

per piece [minimum 6] 4.20

10 piece platter 40.00

28 piece platter 110.00



CHEESE & ANTIPASTO

CHEESE - serves 8 - 10 75.00

Selection of cheese, rice crackers [gf] water crackers, dried fruit, nuts & quince paste

CHARCUTERIE & CHEESE PLATTER - serves 12 - 15 165.00

Grazing platter with meats & cheeses

CHARCUTERIE & CHEESE PLATTER - serves 8 - 10 110.00

Olives, artichokes, asparagus, feta cheese, chorizo, gherkins, crusty bread & crackers

CRUDITÉ & DIPS [gf df] 60.00

Olives, artichokes, asparagus, feta cheese, chorizo, gherkins, crusty bread & crackers



SWEETS

COOKIES 18 piece platter [gf] 55.00

PORTUGUESE TARTS

6 piece platter / 12 piece platter 25.00 / 49.00

CINNAMON DONUTS [gf vegan]

15 piece platter 45.00

SCONES

house made berry compote & Chantilly cream [min.6]

Mini 5.50

Regular 7.50

FRENCH MACARONS Handmade [gf df]

12 piece platter / 28 piece platter 35.00

HAND MADE TARTS

Flavours can include pear & choc hazelnut, bake well, chocolate banana, pecan, peach & mango, apple, plum, blueberry, raspberry, cherry pistachio, passionfruit, lemon etc

Mini [gf df]

per piece 6.50

6 piece platter 39.00

15 piece platter 95.00

Cafe size [gf df]

per piece 9.90

8 piece platter 79.00



SWEETS

SLICES gluten free available

- Blueberry frangipane
- Mixed berry frangipane
- Raspberry frangipane
- Brownie [vegan] [Nut free]
- Brownie raspberry [Nut free]
- Brownie nut
- Brookie [Nut free]
- Orange & almond
- Almond & walnut
- Salted caramel [vegan]
- Passionfruit [vegan]
- Peanut butter protein [vegan]

Each from

15 piece platter [single flavour]	55.00
15 piece platter [assorted]	55.00
30 piece platter [assorted]	99.00
Sweet Bites Platter 30 piece Assorted	60.00

MIX SWEETS - a selection of our finest sweets & treats [gf df]

12 piece platter	59.00
25 piece platter	105.00

NUT BALLS [min. 6] [gf vegan]	5.00
Almond & date / Powerball / Choc mint	

BESPOKE CUP CAKES - made to order 72 hours lead time [min. 6]	6.50
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gluten free available



DRINKS

COFFEE & TEA [min. 10]

Allpress coffee & Elmstock tea, cups, milk - full cream / hi-lo, alternative, sugar & stirrers

On disposable 8oz cups - single session	5.50
On disposable 8oz cups - all day [interval breaks includes arrival]	15.50

COFFEE, TEA, WATER & JUICE [min. 10]

Allpress coffee & Elmstock tea, cups, milk - full cream / hi-lo, alternative, sugar & stirrers

Still and sparkling water and fruit juice, orange, apple or tropical

On disposable 8oz cups - single session	9.50
On disposable 8oz cups - all day [interval breaks includes arrival]	20.50

WATER

Still 600ml / Still 1.5 litre	3.50 / 8.00
Sparkling 500ml / Sparkling 1 litre	4.60 / 8.00

HENRI'S JUICE

Orange, apple, mango & banana, 7 fruits, apple & blackcurrant, pineapple	5.00
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2 LITRE JUICE

Orange, apple or tropical	10.50
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SOFT DRINKS

Coke, Coke No Sugar, Diet Coke, Sprite, Fanta

375ml Can	3.00
1.25L Bottle	6.00

DISPOSABLES & PACKAGING - Eco friendly & sustainable packaging

Bio Pak soft drink cups	0.25
Napkin	0.05
Small plate & napkin / dinner plate & napkin	0.50 / 0.75
Small plate, napkin & cutlery set / dinner plate, napkin & cutlery set	1.10 / 1.50
Disposable tongs bamboo 12 cms	1.00



SERVING YOU

GENERAL

[gf] **gluten free** [gf df] **gluten free dairy free**
[v] **vegetarian** [vn] **vegan**

The availability of all items and their prices are subject to change without notice. For full service receptions and events, please email our team at info@freshcateringandevents.com.au

DELIVERY & ORDER MINIMUMS

All orders delivered Monday - Friday require a \$100 minimum. Weekend deliveries require a \$500 minimum order. A delivery fee, dependent on proximity to our facility, will be applied, and varies by location.

HOURS

Orders can be placed through our catering team Monday through Friday between 9am and 4pm or any time on our website. For more information, please contact us at (08) 9387 3156 or info@freshcateringandevents.com.au

PRICING

All Pricing is exclusive of GST.

Please let us know how we can serve you.

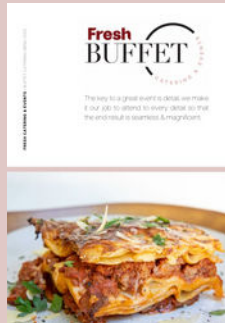
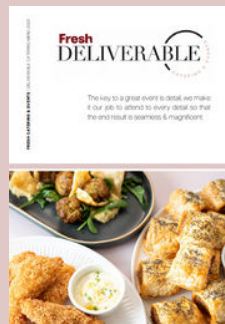
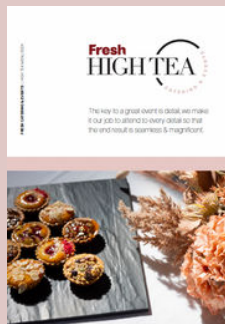
With you we design & take care
of every detail.

DIAMOND STANDARD
CATERING & EVENTS
Integrity, Quality & Care
2025



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