

A hand holding a silver fork is positioned over a light-colored ceramic bowl filled with a salad of greens, chickpeas, and a piece of fish topped with a green herb sauce. The bowl sits on a light wood dining table. In the background, there is a glass of water, a vase with greenery, and a menu card. The entire scene is framed by a dark green border.

Group Catering

Packages - boxed & ready to go

European Breakfast

- \$52 for 2 people (extra person \$26 each)

2 x Medium granola cups - coconut yogurt & seasonal fruit (vegan, gfi)
2 x Fresh croissants with butter & jam (v)
Wood smoked ham (gfi)
Swiss cheese (gfi)
2 x Fruit juice

Celebration Box

- \$74 for 2 people - extra person \$35 each

8 x Point sandwiches+
2 x Petite chicken & camembert pies
2 x House made petite pork & fennel sausage rolls with relish
2 x House made scones with whipped cream and jam (v)
2 x House made chocolate brownies (v)
Seasonal fresh fruit

Grazing Box

- medium \$150 (4 or more people) large \$300 (8 or more people)

Fresh ficelle	2 x Cheese varieties+
Gluten free crackers	Semi sun dried tomatoes
2 x House made dips+	Mixed marinated olives
Salami	Vegetable crudites+
Wood smoked ham	Nuts, dried fruit & popcorn
Tea smoked salmon	Seasonal fresh fruit

**gluten free & vegetarian option available - may incur extra cost*



Group catering - choose your own menu

Breakfast - individual items

Granola cup - coconut yogurt & seasonal fruit (vegan)	\$12
Coconut chia breakfast pudding - seasonal fruit & almond flakes (vegan, gfi)	\$12
Fresh baked croissant - jam & butter (plain or almond)	\$7
Breakfast burger - castlemaine bacon, 2 x free range fried eggs, spinach & relish (gfi available)	\$16
Egg & bacon toasted sandwich - castlemaine bacon & 2 x free range fried eggs on sourdough (gfi available)	\$12
Ham & cheese toasted sandwich - wood smoked ham & tasty cheese on sourdough (gfi available)	\$9
Frittata with relish - choose from bacon & spinach, OR baked veg & feta (gfi)	\$9

Morning/Afternoon Tea - individual items

Scones with jam & cream	\$5
House made sweet muffins	\$5
Assorted sweet biscuits	\$4
House made sweet slices	\$5
House made whole cakes (30cm / 12-16 slices)	\$80

Seasonal Fresh Fruit Platter

- small \$50 - 10 people, medium \$90 - 20 people, large \$150 - 30 people



Petite Sweet Treats

- small \$50 - 30 pieces, medium \$100 - 60 pieces, large \$150 - 90 pieces

Assorted mini sweet treats+ such as chocolate brownies, mini macarons, vanilla slice, truffles...

Group Catering - Choose Your Own Menu

Lunch

Point sandwiches+	\$9
Fresh filled wraps+	\$12
Fresh mini filled ciabatta rolls+	\$6
Fresh filled ficelle+	\$14
Large toasted filled turkish roll+	\$14
Toasted filled bagel+	\$14
Pulled meat sliders+	\$6
House made mini quiche with relish+	\$5
House made petite pork & fennel sausage rolls with relish	\$5
Petite pies (chicken & camembert pies or beef & mushroom)	\$5
Seasonal soup+ with toast	\$10
Whole gourmet savoury tart+ (serves 4-6)	\$35



Salads

- 16 oz serving bowls (1-2 people)



Garden salad (gfi, dfi)	\$12
Caesar salad (no bacon)	\$12
Moroccan spiced veg & cous cous (dfi)	\$12
Asian noodle salad (gfi, dfi)	\$12
All salads vegetarian, or add chicken, bacon or salmon	\$8 each

Terms & Conditions

- \$50 Delivery Fee applies (on order of minimum \$100)
- 48 Hours notice required
- Payment in full required upon confirmation
- A full quote will be confirmed at the time of the order
- All prices GST inclusive
- Minimum orders may apply on some items
- All items subject to availability. Elements Eatery reserves the right to change menu items based on seasonal availability
- Please notify of any dietary requirements at time of booking
- Whilst all attempts are made to maintain published prices, they may be subject to change at the discretion of Elements Eatery
- If prices differ, the client will be informed prior to the event date

Allergens & Dietary

(v) vegetarian, (vegan) vegan, (gfi) made with gluten free ingredients, (dfi) made with dairy free ingredients

Elements Eatery can not guarantee a total absence of allergens in our food and beverage items. Customers with food allergies or intolerances must be aware of this risk. Elements Eatery will not assume any liability for adverse reactions from food consumed. Please notify staff of any allergies or intolerances.

Local Producers

- Somerville Egg Farm
- Merricks Farm
- Hawkes Farm
- Boneo Road Roasters
- Ridge Estate Olives
- Baker Boys Bakery
- ETCH sparkling



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