



CORPORATE CATERING

AUTUMN/WINTER 2023



WELCOME

Thank you for considering Red Squirrel Catering for your boardroom, office or private venue catering requirements. We are experienced in working with business including daily drop-off lunches, meetings and conferences and understand the importance of on time/every time.

Our menus are curated to appeal to a wide range of tastes and budgets taking into account special food requests plus dietary and cultural requirements. Only the best possible produce available is used, sourcing directly from local artisan growers and suppliers.

As custom caterers, we're happy to create your perfect menu with you. Please get in touch for further menu options where required.

Prices are inclusive of GST. Please note the minimum order value of \$150 excluding delivery fee.

Our three options for catering are drop-off, deliver and set up, or fully serviced. Some menu items will dictate which service is required. However, we're happy to work with you to find the ideal solution.



MENUS

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BREAKFAST

Minimum qty 8

SWEET

Salted caramel protein ball	gfo v 4
Banana bread + maple butter	v 4.50
Handmade apple crumble muffin	v 5
Baby donuts, berry + chocolate hazelnut, 2 pieces per person	v 5
Large plain croissant + jam OR chocolate croissant	v 5.50
Petite almond croissant	v 6
Assorted mini Danish, 3pp	v 7

FRUIT & CEREAL

Handmade pumpkin spice granola, fruit compote, greek yogurt	v vgo dfo 6
Bircher muesli, coconut, apple, sultana, raspberry crumble	vgo 6
Chocolate chia pudding, seasonal berries, banana chip	vg 6
Best seasonal sliced fruit + berries	vg 7

SAVOURY

Individual frittata- feta + capsicum OR ham, zucchini, cheddar	gf vo 6
Corn + Cheddar muffins	gfo 6
Sliders- scrambled egg, roasted tomato relish , bacon OR spinach	vo 6
Petite filled croissants- ham + cheese OR brie + quince OR proscuitto, honey, ricotta	vo 6
Smoked salmon platter, baby bagels, herb cream cheese, capers, shaved red onion	9

HOT BUFFET

Pork chipolatas, maple bacon, scrambled free range egg, mushroom, tomato, hash brown, sourdough toast + cultured butter, , mini Danish pastry, choice of fruit juice	gfo vo 30
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JUICE

Orange OR apple OR greens OR berry, 300ml bottle	gf vg 6
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gf/glutenfree * df/dairyfree * v/vegetarian * vg/vegan * gfo/glutenfree option * vo/vegetarian option *vgo/vegan option



AM & PM TEA

Minimum qty 8

SWEET

Choc Chip cookies	v 4
Blueberry & lemon friand	v gf 4
French lemon yogurt cake	v 4
Lemon meringue tartlets	v 4
Salted caramel chocolate ganache tartlets	v 4
Carrot cake muffin with cream cheese	v gfo 4.50
Flourless orange cake with pistachio	v gf 5
Bakewell tart	v 5
Rhubarb Crumble tart	v 5
Coffee & walnut loaf	v 6
Buttermilk scones, Beerenberg jam & cream	v 6
Baby donut & Valrhona brownie platter	v 7

SAVOURY

Mini cheese & chive muffins	v 3
Pumpkin, ricotta, pea frittata bites	v gf 3.50
Vietnamese rice paper rolls; spiced tofu OR bbq chicken	gf vgo 3.50
Petite quiche- lorraine OR provençal vegetable	vo 3.50
Petite pizza- supreme OR vegetarian	vo 3.50
Handmade sausage roll- pork, fennel, apple OR spinach, cheese	vo 3.50
Handmade cocktail pies- beef, butter chicken, beef rendang, cauliflower & leek	vo 3.75



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LUNCH

SANDWICHES, ROLLS, TURKISH BREAD

1 serve rolls = 1 damper roll	vo 6
1 serve Turkish = large square	vo 6
1 serve sandwiches = 4 triangles, white/wholemeal/wholegrain	vo 8
1 serve GlutenFree wrap = 1 wrap, cut in half	gf vo 8

FILLING OPTIONS, min 8 servings per option

- poached chicken, whole egg mayonnaise
- grilled portuguese chicken, lemon aioli, tomato, green leaf
- leg ham, swiss cheese, tomato, relish
- rare roast beef, dijon mustard
- tuna salad, red onion
- salami, provolone, grilled capsicum
- egg salad, chive
- cucumber, dill cream cheese
- red leicester cheese, pickled cucumber, salad
- hummus, felafel, green leaf, tomato jam

SALAD

Green leaf salad, roast cherry tomato, green goddess dressing	gf vgo 7
Rocket, pumpkin , pear pine nuts with pear vinaigrette	gf vg 7
Greek salad	gf 7
Caprese	gf 7
Red quinoa tabbouleh	vg 7
Grilled broccoli & cauliflower, baby spinach, tomato, mustard dressing	gf vg 7
Asian coleslaw	gf vg 7
Eggplant, miso, soba noodle	vg 7
Freekeh, sour cherry, feta	v 7
Jewelled couscous	vg 7
Tuscan kale	v 7
Panzanella with torn roasted capsicum	vg 7
Tzatziki potato salad	gf v 7
Roasted beetroot, ashed goat cheese, candied walnut, rocket, chives	v 7



CANAPÉS & GRAZE

*LUNCH OR DINNER | BUFFET OR SEATED SHARE PLATTERS

Minimum number of guests 8

SMALL BITES

Cheeseburger spring roll	4
Tandoori lamb meatball, tzatziki	gf 4
Fig, honey ricotta, prosciutto tartlet	vo 4
Sundried tomato arancini, aioli , 2 pp	v 4.50
Empanada, cheddar + corn OR mild chilli beef + chimmichurri, 2 pp	vo 4.50
Thai fish cake + chilli jam	gf 4.50
Scallop, pea, chorizo crumb, gin mayo	gf 4.50
Coronation chicken tartlet	4.50
Cannellini hummus + truffle mushroom crostini	vg 6
GF sweet potato croquettes + capsicum chilli relish 2pp	gf v 6
Korean chicken drumettes, + gochujang mayo, 3 pp	gf 6

CHEESE PLATTER gfo v | 18pp

Three carefully selected cheeses, fresh and dried fruit, fruit paste, raw and roasted nuts, olives, crackers, baguette

CHARCUTERIE PLATTER gfo | 18pp

Three carefully selected varieties of local and imported cured meats, pickles, olives, bread, cultured butter, balsamic vinegar

CHEESE + CHARCUTERIE PLATTER gfo | 23pp

Two local or imported cheeses, two varieties of local or imported salumi, green tomato relish, pickles, marinated vegetables, baguette, cultured butter, aged balsamic vinegar, olives, quince

VEGETABLE CRUDITIES + DIPS PLATTER gfo vo | 10pp

Best seasonal vegetables with handmade dips, crackers, and potato chips.

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MAIN MEAL

LUNCH OR DINNER | BUFFET OR SEATED SHARE PLATTERS

Please message for current pricing

ENTREE

Signature sundried tomato arancini, aioli , 3 pp	v
Butterbean hummus + capsicum relish + za'atar pita chips	vg
Gnocchi with pancetta, spinach & Parmesan cream	vo
Pumpkin ravioli, brown butter, pine nuts, raisins	v
Buratta, heirloom tomato, olives, olive dust, basil pesto	v gf
Chicken & orange artisan pâté, brioche fingers, cornichons, onion jam, apple paste	gfo
Duck & watermelon salad	gf
Smoked trout, potato, fennel and cucumber salad	gf
Smoked salmon, shaved red onion, fried capers, herb creme fraiche, gin mayo	gf

MAIN

Roast porcini-crust beef tenderloin + salsa verde	gf
10 hour lamb shoulder with sofrito, chickpeas + spiced yogurt	gf
Free range rolled pork porchetta with fennel, garlic + herbs	gf
Pork & veal lasagne	v
Beef Bourguignon + paris mash potato	gf
Beef rendang on coconut rice	gf
Chicken + olive tagine + herb couscous	
Butter chicken + steamed jasmine rice	gf
Coconut turmeric fish curry + steamed saffron rice	gf vgo
Roast side of salmon, minted yogurt, herbs, pomegranate	gf
Vegan zucchini + sage stuffed giant pasta	vg

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MAIN MEAL

LUNCH OR DINNER | BUFFET OR SEATED SHARE PLATTERS

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SIDES

Duck fat potatoes, garlic, rosemary	v gf
Potato gratin	v gf
Beans, green & yellow, lemon oil, toasted almond	vg gf
Roasted carrot, goat chevre, dukkah	v
Pea, zucchini, preserved lemon pearl couscous	vg
Grilled asparagus, broccolini, buttermilk dressing	gf
Caponata on parmesan polenta	vg gf

DESSERT

Warm chocolate fondant, vanilla bean ice cream	v
Apple + rhubarb crumble , brandy creme anglaise	v
Bowl of Valrhona chocolate mousse, creme fraiche, cocoa nibs	v gf
Tiramisu	v
Churros, salted caramel, chocolate sauce	v
Chai Basque cheesecake	v
Caramelised pineapple with coconut yogurt	vg

FURTHER OPTIONS AVAILABLE, PLEASE ENQUIRE

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