



2021 CATERING OPTIONS from Rosalie Gourmet Market

To place your order please contact Rae directly on 3876 6222 or 0401 758 236 or email info@rosaliegourmet.com.au

Option 1 – ATC Classic Long Lunch

\$47.50 per person including delivery to the event. Sweet treats can be provided for an additional \$7.50 per person.

- **Antipasti platter with cured meats, olives, trio of dips, grissini, crackers and baguette** (GF Crackers available)
- **Meat platters:**
Platter of baked Grandmother traditional leg ham glazed with a star anise and orange marmalade (GF, DF)
Platter of rosemary salted sirloin roast - tender sous vide sirloin beef roasted in rosemary salt (GF, DF)
- **Choice of 2 Salad platters:**
Red potato salad with herb & creme fraiche dressing served with egg & herbs (V, GF)
Thai beef noodle salad with coriander, Thai mint & basil with a lime juice, palm sugar & chilli dressing (GF, DF)
Roasted maple glazed carrot salad with fennel, kale, red onion, black & white sesame seeds & a tahini dressing (V, GF, DF, Vegan)
Roasted pumpkin, chickpea, cashew, spinach, sesame seed with coriander and saffron drizzle (V, GF)
- **Ciabatta dinner rolls with butter**
- **Artisan cheeseboard with imported & Australian cheeses, seasonal fruit & crackers** (GF Crackers available)

Option 2 – Picnic Platter

\$32.50 per person including delivery to the event.

- **Sandwiches & wraps - 1.5 rounds per person**
Smoked salmon, cream cheese, capers & Spanish onion
Rare roast beef, tomato & chutney
Chicken breast & avocado
Ham, Swiss cheese, semi dried tomato, avocado & salad
Turkey breast, brie, cranberry, avocado & snow pea sprouts
- **Artisan cheeseboard with imported & Australian cheeses, seasonal fruit & crackers** (GF Crackers available)
- **A selection of sweet treats from Rosalie's patisserie including mini tarts, brownies, slices and chocolates** (GF Options available)

Option 3 – Grazing Menu

\$29.99 per person including delivery to the event

- **Antipasti platter with cured meats, olives, trio of dips, grissini, crackers and baguette** (GF Crackers available)
- **Brioche slider box with 10 items comprising the following fillings:**
Lamb & tzatziki
Porchetta & apple slaw
Falafel, hommus & chilli jam (V)
- **Savoury individual quiche (one per person), your choice of the following fillings:**
Leg ham, vine tomato & brie
Semi dried tomato, goats cheese & spinach (V)
- **Artisan cheeseboard with imported & Australian cheeses, seasonal fruit & crackers** (GF Options available)
- **Chocolates**



Option 4 – The Longest Lunch

\$57.50 per person including delivery to the event

- **Antipasti platter with cured meats, olives, trio of dips, grissini, crackers and baguette** (GF Crackers available)
- **Meat platters:**
Platter of baked Grandmother traditional leg ham glazed with a star anise and orange marmalade (GF, DF)
Platter of roasted free range chicken breast filled with roasted vegetable mousse and served with a chimichurri salsa (GF, DF)
- **Choice of 3 Salad platters:**
Red potato salad with herb & creme fraiche dressing served with egg & herbs (V, GF)
Thai beef noodle salad with coriander, Thai mint & basil with a lime juice, palm sugar & chilli dressing (GF, DF)
Roasted maple glazed carrot salad with fennel, kale, red onion, black & white sesame seeds & a tahini dressing (V, GF, DF, Vegan)
Roasted pumpkin, chickpea, cashew, spinach, sesame seed with coriander and saffron drizzle (V, GF)
- **Ciabatta dinner rolls with butter**
- **Artisan cheeseboard with imported & Australian cheeses, seasonal fruit & crackers** (GF Crackers available)
- **A selection of sweet treats from Rosalie's patisserie including mini tarts, brownies, slices and chocolates** (GF Options available)

Please note the following details when ordering with Rosalie Gourmet Market

- All pricing is based on shared tables of 10
- The catering is delivered to your event at 12 o'clock for collection by the table guests. Each order will be placed under the table captain's name and boxes will be marked accordingly.
- The food is provided chilled in named polystyrene boxes. Within the boxes, the food is packaged in environmentally friendly disposable cardboard catering containers which may be used for serving on the table. Your guests may wish to bring along serving platters if they prefer the food to be presented on those instead.

We recommend that guests bring:

- cheese knife
- small bread knife and breadboard (as we provide the baguette whole so it doesn't dry out)
- serving spoons & tongs

When ordering, please advise us if we need to be mindful of any dietary requirements / allergies / gluten free requirements and if you wish to include the sweets treats platter.