



DAY TIME CATERING Menu







Celebrating 10 years of catering across Toowoomba & The Darling Downs



www.cateringpeople.com.au



A word from Rob



As Catering People's CEO, I'm thrilled to announce the launch of our new menu. Our team has worked tirelessly to make it not only easy but delicious to cater your next day-time event.

We understand every event is unique, which is why we've created a range of food and beverage packages that can be customised to match your specific preferences and budget. Our chefs have designed an extensive selection of mouth-watering dishes for your next day-time event - from delectable morning teas, great platters, all-day catering packages and more.

We take pride in using the freshest. locally sourced ingredients to create our dishes, ensuring every bite is bursting with flavour. Our new menu includes options for special dietary requirements and allergies, so everyone will enjoy our food.

With our new menus, we're confident we will deliver an exceptional catering experience, exceeding your expectations. So, whether you're planning a meeting, corporate event, or social gathering, let us take care of the food, and we'll ensure your event is a success. I also want to thank you for 10 years serving you across Toowoomba and the Downs.

Kob McGirah

Catering People 0476 047 825





10 years of being your trusted catering partner.

Make every event stand out with Catering People.



For All Enquiries Contact:

Rob McGrath

0476 047 825

functions@cateringpeople.com.au



Dietary Requirements:

All dietary requirements catered for with love.



Beverage Options:

An array of options. Drinks, tea, coffee, and other beverages can be added to your catering for an additional charge. Just let us know what you need!

Continental breakfast

Min 10 people

\$20pp

Includes:

- 1) Pastries (choose 1)
- Freshly Baked Danishes

OR

- Savoury Croissants Choose 1 from these fillings:
 - · Ham and cheese
 - · Pesto cheese croissant
- 2) Brekky Cups (choose 1)
- Chia seed & almond milk pudding (VG, GF)
- Overnight oats with berries and yoghurt (V)
- Homemade granola w/ fruit compote (V)
- 3) Fresh Seasonal Fruit Platter



Hot Plated Breakfast

Min 20 people

\$25 pp

Choose any 2 for alternate drop:

- Bacon, eggs, slow roasted tomato & sourdough toast
- 2. Pork chipolatas, baked beans & toasted sourdough
- 3. Savoury mince & baked egg on toast
- 4. Sourdough bruschetta w/ grilled halloumi (V)
- 5. Eggs Benedict w/ ham, bacon, or baby spinach
- Smashed avocado & poached eggs on sourdough (V)







Breakfast

Breakfast Platters

Each platter serves 10 people

Sweet Croissants (10)

\$60

Freshly Baked croissants served w/chocolate ganache, jam & butter (V)

Danish Pastries (10)

\$60

Assorted freshly-baked sweet danishes (V)

Fruit Smoothie Bowl in A Cup (10)

\$75

- Mixed berry
- Mango
- Strawberry

Savoury Croissants (10)

\$75

- · Leg ham, cheddar cheese & relish
- Baby spinach, pesto & cheddar (V)

Breakfast Muffins (10)

\$85

- · Bacon, fried egg, cheddar & relish
- Smoked salmon, cream cheese & chives
- Avocado, halloumi, rocket (V)

We cater to all dietary requirements. Contact Rob on 0476 047 825 for tailored options.

Morning & Afternoon Tea Platters



Each platter caters for 10 people.

	Just platter*
Scones	\$50
With jam and cream	
House-Baked Biscuits	\$40
2 per person. Anzac, Choc-chip, Double Choc, and Apricot & Almond.	
Banana & Date Loaf	\$60
Served with vegan whipped maple butte	er
Carrot & Walnut Loaf	\$60
Slices	\$65
GF available	
Danishes	\$60
Fresh Fruit Platter	\$60







^{*}Prices for platters when ordered on their own. Otherwise price is included in Daily Delegate Package.

ASSORTED SANDWICHES

Sandwiches, Wraps, Baguettes & Rolls

\$70

\$65

Each platter caters for 10 people.

Traditional Rolls

20 pieces per platter.

A mix of your choice of fillings on white, wholemeal & multigrain rolls.

Sandwiches

40 pieces per platter.

A mix of your choice of fillings on white, wholemeal and multi-grain bread.

Baguettes

\$85

20 pieces per platter.

A mix of your choice of fillings on freshly baked baguettes.

Wraps

\$85

20 pieces per platter. A mix of your choice of

fillings on easy to eat wraps.

Filling Assortment:

- Smoked ham, Swiss cheese, tomato & relish
- Silverside, mustard pickles, lettuce & cheese
- Roast chicken, spiced fruit chutney & lettuce
- Shredded BBQ brisket, slaw, caramelised onion & tasty cheese
- Marinated eggplant, rocket, tomato, red onion & hummus (VG)





Full Day Catering Packages









Full Day Catering Packages

Need a full-day catering package? We have the perfect all-inclusive solutions for you. Whether you're hosting a corporate event, conference, or special gathering, our Full Day Catering Package ensures that every detail is taken care of, allowing you to focus on the event while we cater.

All Full Day Catering Packages Include:

(V)	Morning Tea	Please select 2 items from Morning Tea
•		Menu (p. 4).

Value Price varies based on your lunch choice.

Afternoon Tea

Please select 1 item from Afternoon

Tea Menu (p. 4).

Sandwich Platter All Day Package (p. 5)
Alternate Drop All Day Package (p. 7)
\$68pp

Buffet Lunch - Choose 1 of 3 Options (p. 8)

We cater to all dietary requirements. Just get in touch with **Rob on 0476 047 825** for tailored options.

Full Day Catering Packages

Alternate Drop

PLATED LUNCH Alternate Drop

Minimum of 10 people.

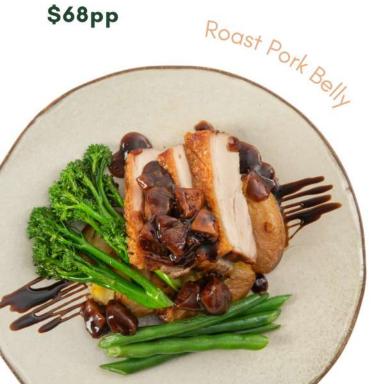
Please choose 2 from the options provided.

Plated lunch only:

\$42pp

Full day catering package with alternate drop:

\$68pp



Rib Fillet

Selections:

Slow-roasted rib fillet with rosemary mash, broccolini, maple roast pumpkin & red wine jus

Chicken Breast

Pesto and thyme marinated chicken breast with vegetable ratatouille, broccolini & creamy garlic sauce

Roast Pork Belly

Roast pork belly with crushed potatoes, buttered greens & fig and port jus

Atlantic Salmon

Pan-fried Atlantic salmon with white wine, bacon and potato ragout, & tomato and fennel relish

Chickpea Casolette

Sweet potato and smoked chickpea cassolette with truffle mash & egaplant chips (VG)





HOT & COLD SELECTIONS Buffet Lunch

Miminum of 10 people.

Daily delegate lunch comes with a fresh fruit platter, juice & water.

Buffet lunch only:

*\$20pp

Full day catering package with buffet lunch:

\$57pp



Gourmet Sandwiches

Sourdough, Wraps, or Baguettes (3 pieces)

An assortment of:

- Smoked ham, Swiss cheese, tomato & relish
- Silverside, mustard pickles, lettuce & cheese
- Roast chicken, spiced fruit chutney & lettuce
- Shredded BBQ brisket, caramelised onion, cheese & slaw
- Marinated eggplant, rocket, tomato, red onion & hummus (VG)

Served buffet style w/ Caesar, classic garden, or potato salad

Hot Buffet

Please select 2:

- Stir-fry veggies & rice noodles (GF/VG)
- Beef lasagna
- · Satay chicken with rice
- Beef korma with coconut rice
- Karaage chicken over vegetable stir-fry
- Laksa-style pork & noodle stir-fry

Cold Meat Platters & Salads

- · Ham, chicken & beef
- Caesar, classic garden, & potato salad
- Crusty breads







^{*}Prices for buffet-style delegate lunches when ordered on their own. Otherwise price is included Full Day Catering Package (p. 06).

Salad Bar

Minimum of 10 people.

Please choose 2 from these selections:

Potato Salad

Classic potato salad with bacon, shallots, seeded mustard & egg mayo

Southern-Style Salad

Southern-style sweet potato salad with charred corn, capsicum, avocado, red onion & lemon yoghurt (V)

Pumpkin, Walnut & Pear

Pumpkin, spinach, walnut, pear & feta salad with vinaigrette (V)

Quinoa Salad

Quinoa, roast root vegetable salad with mango dressing (VG)

Caprese Salad

Caprese salad with vine-ripened tomato, buffalo mozzarella, basil, salad leaves & olive oil (V)

Caesar Salad

Caesar salad with cos leaves, crispy bacon, egg, parmesan, garlic croutons & chef's own Caesar dressing



IMPRESS YOUR GUESTS Platters

All platters are made to serve 10 people.

Tantalise your guests with the best platters in town.



\$100

\$110

\$75

\$85

\$65



Noodle Boxes

\$100

Serves 10 people.

Please choose two from the options below:

Stir-Fried Veg w/ Rice Noodles (VG)

Satay Chicken & Rice

Laksa-Style Pork Noodle Stir-Fry



Thai Green Curry Beef & Rice

Karaage Chicken & Rice

Drinks

\$3.80

- FRUIT JUICE
- SPRING WATER
- SPARKLING WATER





TRADITIONAL LUNCH BOX Local Packed Lunches

Minimum 10 people. Vegetarian and vegan available.

\$15pp

Salad Wrap

Ham or chicken & salad wrap

Also includes:

- · Seasonal Fruit Salad
- Juice or Water
- Cookie

Cold Lunch Boxes

\$12pp

Minimum 10 people. Vegetarian and vegan available.

Cold Cuts & Salad

Deli Meats, Potato Salad & Crusty Bread

Caesar Salad

Grilled Chicken Caesar Salad

Beef & Noodle Salad

Sesame-Marinated Beef and Noodle Salad with Kimchi

Poké Bowl

Delicious poké bowl packed with nutrition.Vegan optional

Add Ons:

LOLLY BAG	2.00
TRAIL MIX	2.00
MUESLI BAR	2.00
FRUIT JUICE (BOTTLED)	3.80
SPARKLING WATER	3.80
SPRING WATER	3.80

General Terms & Conditions

Final Attendee Numbers & Changes to Orders

When placing a catering request please realistically estimate the number of attendees you anticipate will attend your function. Final attendees numbers must be advised by email to functions@cateringpeople.com.au

Invoicing / charging will be based on this final number, regardless of turnout. Unless the number increases, whereby the additional guests will be included in the final invoice.

Every effort will be made to facilitate any changes required to your catering order after the time outlined below, however, changes may be subject to a processing fee of \$20 per change.

Catering Orders Due

In house catering orders are required to be confirmed 14 days prior to the event.

Catering orders must be placed 5 days before the event. Last-minute catering orders will be accommodated should business levels allow.

Please call us directly to discuss your requirements in further details.

Payment of Accounts

Payment may be made by Cash, Credit Card, Cheque, Direct Deposit of EFT. Visa and Mastercard are our preferred Credit Cards.

Payment by cheque is required 7 days prior to the event commencing.

Credit card surcharge - 2%.

Product Availability & Prices

Due to product availability, quality and unforeseen market price fluctuations. we reserve the right to substitute products if required. A change in pricing may occur in this instance.

Special Dietary Requirements

Catering People understands the importance of catering to specialised dietary needs. Our menu includes options for Vegetarian, Gluten-Free, Halal, Lactose-Free, Dairy-Free and Vegan. Diabetic options can be catered for on request.

Whilst all care will be taken to provide special meals to meet all dietary requirements, Catering People is unable to guarantee any meal will be 100% free of all traces of nuts, gluten, or other products that may produce allergic reactions for certain people. For extreme allergies, special arrangements must be discussed with your Event Manager.

Commitment to Food Safety

The management of Catering People follow strict Food-Safe practice and take all reasonable precautions to fulfil our 'due diligence' responsibilities of providing safe food to our customers.

Catering People operates under a Food Safety Program which ensures that each process step is systematically analysed. Potential problems are identified and sufficient controls are put in place to reduce or eliminate risks.

Catering People will not be held liable for the health and safety of our customers for any food removed from the venue or consumed more than sixty minutes after the specified service time.

Weddings & Large Events

Booking Confirmation

A deposit of 30% of your catering cost is required within 7 days of confirming your reservation. This amount will be deducted from the final invoice.

Final Payment

Payment is required 14 days before the event. We ask that final numbers are confirmed 14 days prior to your booking and we charge at your confirmed numbers. Small increases in numbers can be accommodated up to 48 hours prior to the event.

Cancellations

Cancellations which give 3 months notice, 20% of the payment will be forfeited. Cancellations which give 2 months notice, 50% of the payment will be forfeited. Cancellations within 1 month, will forfeit 100% of the payment.

Damages

Organisers are financially responsible for any damages or loss sustained to the Catering People equipment and/or the venue during the course of an event.

Responsible Service of Alcohol

Catering People uphold the principles of Responsible Service of Alcohol and in accordance with Liquor Licence laws, reserves the right to refuse service to persons suspected of being under the age of eighteen years and to any person who shows signs of intoxication.

Public Holidays

A menu surcharge of 15% will apply.

















Contact Us:

CEO Rob McGrath

0476 047 825

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Catering People

AWARDS, ACCOLADES & MEMBERSHIPS















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