

## finger foods

asparagus, cream cheese, cherry tomato & leek tarts (24pc)	65
caramelised onion, feta & mushroom tartlets (24pc)	65
smoked salmon, cream cheese & dill tarts (24pc)	65
rocket, brie, relish & poppyseed tarts (24pc)	65
tandoori or peri-peri chicken skewers, capsicum & spanish onion with chilli mango dipping sauce (30) (GF)	75
smoked salmon, cream cheese, dill & cucumber canapés (30) (GF)	60
serrano ham, cheese & potato croquettes with mustard aioli (30)	75
rocket, brie & sundried tomato tortillas (12)	36
roast pumpkin, antipasto, feta & pesto wraps (24)	45
smoked salmon, cream cheese & spinach tortillas (24)	45
silverbeet, cherry tomato, & feta slice (30) (GF)	55
chicken leek & mushroom parcels (30)	65
traditional homemade sausage rolls (30)	55
barbecue beef rissoles with tomato relish (30)	65
mushroom & parmesan or pumpkin & feta arancini with basil pesto (30)	55
tuna, basil & feta patties with dill mayo (30) (GF)	65
curried vegetable & quinoa patties with tomato relish (30) (GF)	65

## share platters

<b>free range roast chicken</b> - sicilian style roast chicken (whole or cut into pieces) (GF)	14
<b>continental</b> - leg ham, salami, prosciutto, feta & gourmet antipasto selection (GF)	75
<b>grilled salmon nicoise</b> - tasmanian salmon, blanched beans, steamed royal blue potato, boiled eggs, spanish onion, kalamata olives & cherry tomatoes (GF)	90
<b>salmon</b> - whole tasmanian salmon, poached with dill, capers & peppercorns (GF)	110

## sweets

<b>sweet or savoury muffins</b>	
assorted varieties, sweet & savoury (min. 6)	3.5
strawberry or mixed berry friends (min. 6) (GF)	3.5
<b>slices</b> chocolate & walnut brownies (GF)   chocolate & pistachio blondies (GF)   fig, date, chocolate & apricot bars   caramel & chocolate slice	2
<b>cakes whole</b> chocolate & raspberry cake (GF)   chocolate mud cake (GF)   salted caramel cheesecake   mango cheesecake   oreo cheesecake   baci chocolate fudge cake   chocolate cake (GF)   orange & almond (GF)   vegan fruit & nut torte (GF)   moist carrot cake with cream cheese frosting   raspberry, blueberry or mixed berry cheesecake   chocolate mud cake	from 50
<b>individual cakes &amp; tarts</b> blueberry tarts   raspberry tarts   lime brulee   lemon meringue   apple & pear crumble   vanilla cheesecake   chocolate, raspberry & hazelnut cakes (GF)   pecan tarts, orange & almond cakes (GF)   pear, cinnamon & vanilla syrup cakes	5.5
<b>raw vegan slices &amp; bliss balls also available on request</b> (GF)	

Other cakes and bakes available

GF = Gluten Free

<b>greek haloumi</b> - charred asparagus, grilled haloumi, poached eggs, fresh tomato & sticky balsamic (GF)	80
<b>tiger prawn</b> - steamed tiger prawns, fresh avocado, mango, cherry tomato, spanish onion chunky salsa (GF)	90
<b>roast vegetable</b> - hot or cold roasted mediterranean vegetables seasoned with fresh garlic, rosemary, lemon juice, sea salt & extra virgin olive oil (GF)	45
<b>cheeseboard</b> - double cream brie, aged cheddar, blue vein, olive tapenade, apricots, walnuts, strawberries & crispbread (GFO)	85
<b>fruit platter</b> - generously filled with in season sliced fruits (GF)	50

## substantial

slow cooked lamb shanks in our secret recipe ragout with mash (10) (GF)	85
beef stroganoff with mash potato or rice (GF)	60
layered moroccan vegetable slice, zucchini, potato, carrot, broccoli & parmesan (GF)	60
butter chicken with steamed fragrant rice (GF)	60
roast pumpkin, zucchini, eggplant & mushroom lasagne	60
three cheese pasta bake with authentic napoli sauce & melted cheese	60
lean beef, mushroom & red wine lasagne (GF)	60
eggplant, tomato, mozzarella & basil parmigiana (GF)	60
potato crusted silverbeet, feta & cherry tomato frittata (GF)	50
silverbeet, ricotta, sundried tomato, roast capsicum & pinenut frittata (GF)	55
bacon, leek, tomato & cheddar classic quiche	50
rosemary, garlic & olive oil, roasted vegetables	45
cauliflower & broccoli cheese	45
potato gratin	45
<b>traditional roast</b> - includes choice of meat, vegetables, cauliflower cheese, peas & gravy (per head)	22

## sandwiches | wraps | focaccia

<b>club sandwiches</b> (per round)	from 5.5
<b>vege</b> roast pumpkin, antipasto, feta & pesto in pita	9
<b>tuna</b> red onion, fresh tomato, spinach, grated cheddar & dill mayo in pita	9
<b>continental</b> shaved ham, prosciutto, marinated eggplant, sundried tomatoes, red peppers, swiss cheese & aioli in focaccia	9
<b>chicken</b> free range breast chicken, avocado, sundried tomato & spinach in focaccia	9
<b>caesar</b> free breast chicken, bacon, egg, parmesan, spinach & caesar sauce in pita	9
<b>smoked salmon wrap</b> double cream brie, tomato, spanish onion spinach & dill	9

other requirements such as roast meats quoted on application

staffing for your event \$50 per hour per person (3hours minimum)

delivery charge \$45 (up to 5kms)

minimum 7 days notice for large orders, other lead times may apply

## salads

<b>marinated kale</b> , roast pumpkin, quinoa, cherry tomatoes, walnuts, danish feta & lemon vinaigrette (GF)	60
<b>asian slaw</b> chinese cabbage, beetroot, carrot, cherry tomatoes, cucumber, mint, honey soy dressing (GF)	50
<b>tuna nicoise</b> green beans, boiled egg, royal blue potatoes, olives & spanish onion with dijon dressing (GF)	70
<b>pesto infused potato</b> salad with shaved parmesan (GF)	45
<b>potato &amp; bacon</b> egg, capers, spanish onion & sourcream dressing (GF)	55
<b>al dente pasta</b> tossed with green beans, eggplant, tomato, onion, corn kernels, cucumber & capsicum in a light honey mustard dressing (GF)	55
<b>moroccan cous cous</b> grilled zucchini & eggplant, sundried tomatoes, red peppers, currants & lemon	50
<b>chicken caesar</b> free range chicken breast, crispy bacon, boiled egg, avocado, parmesan & spinach (GF)	65
<b>greek bean</b> tomato, olives, capsicum, red onion, cucumber & feta with balsamic (GF)	60
<b>beetroot</b> feta, walnuts & spinach with dijon vinaigrette (GF)	60
<b>pear &amp; orange rocket</b> , parmesan & walnuts with sticky balsamic (GF)	60
<b>watermelon</b> feta, kalamata olives, spanish onion, fresh mint & cracked pepper (GF)	60
<b>seasonal fruit salad</b> (GF)	60

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