

Cocktail Food Minimum 20 Per Item

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| Tartlet With Goats Curd, Semi Dried Cherry Tomato, Salsa Verde & Balsamic Drizzle | \$3.50 |
| Mushroom & Gruyère Pies | \$3.50 |
| Caramelised Pumpkin, Sage & Taleggio Arancini | \$3.50 |
| Tuna Tataki, Wasabi Avocado, Sesame Seaweed Salad | \$4.50 |
| Smoked Salmon Corncake & Horseradish Cream | \$4.00 |
| Peking Duck Pancakes With Spring Onions, Cucumber & Hoisin | \$4.00 |
| Crispy Sichuan Chicken Bao, Pickled Vegetables & Sweet & Spicy Sauce | \$5.00 |
| Okonomiyaki, Crisped Pork Belly & Teriyaki Sauce | \$4.00 |
| Crisped King Prawns With Harrisa | \$4.50 |
| Polenta Tartlet Filled With Mushroom Ragu | \$4.00 |
| Peppered Lamb Fillet, Crostini & Truffled Mushroom Pate | \$5.00 |
| Beef Burger, Brioche Roll, Pickle, Cheese & American Mustard | \$5.00 |
| Seared Scallop, Taramasalata Tartlet | \$4.50 |

For catering enquires:
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ARBOR

ARBOR
CAFE & CATERING

CATERING MENU

1 Nexus Court
Mulgrave VIC 3170

Breakfast

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| Yogurt Cups | \$4.00 |
| Bircher Muesli Cups | \$4.50 |
| Assorted Mini Danish / Muffins | \$3.00 |
| Mini Croissants | |
| Sweet – Almond / Chocolate / With Jam | \$3.50 |
| Savoury - Ham & Cheese / Cheese & Tomato | \$4.00 |
| Breakfast Tortilla / Muffin / Pie | \$4.50 |
| Bacon, Egg & Cheese / Egg, Mushroom, Cheese & Spinach. | |
| Smoked Salmon Cream Cheese Bagels | \$4.50 |
| Toasted Sandwiches | \$5.00 |
| Ham & Cheese / Cheese & Tomato | |

Morning / Afternoon Tea

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| Scones Jam & Cream | \$3.00 |
| Toasted Banana Bread With Butter | \$4.50 |
| Assorted Cakes Slices Banana/Carrot Etc... | \$3.00 |
| Assorted Friends | \$4.00 |
| Assorted Macarons / Biscuits | \$3.00 |
| Assorted Slices | \$2.50 |
| Tarts – Portuguese/Fruit | \$3.50 |

Beverages

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| Tea/Coffee Milk Sugar (Per Person) | \$3.00 |
| Bottle Juice 2Ltr | \$9.00 |
| Sparkling Mineral Water 750ml | \$5.00 |
| Soft Drinks 1.25Ltr | \$5.00 |
| Individual Small Bottles | \$4.00 |

Alcohol Selected Beverage Packages On Request

Specialty Cakes

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|--------|---------|
| 9Inch | \$55.00 |
| 12Inch | \$70.00 |

Platters

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| Fresh Cut Fruit | \$5.00 |
| Gourmet Cheese Platter | \$8.90 |
| Selection Of 3 Cheeses Dried Fruit Nuts Quince Paste & Biscuits | |
| Dips Platter | \$4.50 |
| Selection Of 3 Dips Warm Turkish & Pita Bread | |
| Antipasto Platter | \$9.00 |
| Selection Cured Meats Roasted And Marinated Vegetables Served With Warm Focaccia Bread | |

Gourmet Chefs Salads

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| Meat / Vegetarian / Vegan / Gluten Free Options | |
| Small Tray | \$35.00 |
| Large Tray | \$55.00 |

Lunch

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| Sandwich/Wraps/Rolls | |
| Assorted Gourmet Point Sandwiches (4 Points) | \$6.50 |
| Assorted Gourmet Mini Bagels, Baguettes, Rolls | \$4.00 |
| Toasted Filled Roti Wraps Cut In 3 | \$9.50 |
| Toasted Filled Flat Bread Cut In 4 | \$9.50 |
| Toasted Turkish Rolls Cut In 3 | \$9.50 |
| Pita Wheels | \$2.80 |

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| Finger Food Budget Range | \$2.80 |
| Minimum 12 Per Item | |
| Asian Dumplings Steamed / Pan Fried | |
| Curry Puffs | |
| Nori Rolls (2 Pcs) | |
| Rice Paper Rolls | |
| Spring Rolls | |
| Pies | |
| Sausage Rolls | |
| Quiche | |
| Cheese & Spinach Rolls | |
| Rice Balls | |

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|---|--------|
| Big Bites Minimum 12 Per Item Each | \$6.50 |
| Brioche Bun With A Beef Patty, Cheese, Pickles And Special Sauce | |

Pulled Pork And Asian Slaw In A Bahn Mi

Korean Fried Chicken With Pickled Veg And Sweet
& Spicy Sauce In A Steamed Bao

Greek Styled Lamb Souvalaki With Lemon
And Mint Yogurt

Veggie Burger With Haloumi, Beetroot & Garlic Aioli
In A Chiabatta Roll

Soft Shell Taco With Crumbed Fish Guacomole
And Salsa

BBQ Beef Brisket, Gruyère Cheese And
Jalapeño Quesadilla

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| Bowl Food Minimum 20 Per Item | \$7.50 |
| Risotto With Wild Mushroom, Spinach, Semi Dried Tomato & Grano Padano | |

Malaysian Chicken Curry With Coconut Rice

Salt & Pepper Calamari, Wild Rocket & Lemon
Pepper Mayo

Flathead Tail Fish & Chips, Remoulade Sauce

Beef Ragu, Orecchiette Pasta And Pecorino

Thai Green Vegetable Curry With Jasmine Rice

Vietnamese Poached Chicken, Glass Noodles &
Nuoc Mam Dressing