



**CATERING
PROJECT**

crafted food collections

SPRING/SUMMER 2015—16



The Catering Project delivers **crafted wholesome refined rustic catering** and events Sydney wide.

Our food is made for sharing, enjoyment and inspiration.

Catering Project production kitchen is located in Sydney CBD, creating delivered crafted collection boxes for corporate catering or private catering clients and includes offerings for:

BREAKFAST
MORNING TEA
LUNCH
AFTERNOON TEA
CANAPES
GRAZING TABLES
COCKTAIL PARTIES
SIT-DOWN
BEVERAGES

Catering Project's catering services are engaged by leading legal, financial, technology and corporate clientele and an array of leading art and fashion houses.

Events are tailored and quoted on a case by case basis as we understand each event is not only about the food and beverages, but also requires the right venue, event styling and entertainment to refine your requirements from conception to completion.

Specific crafted catering requests are welcome.

Corporate accounts available.

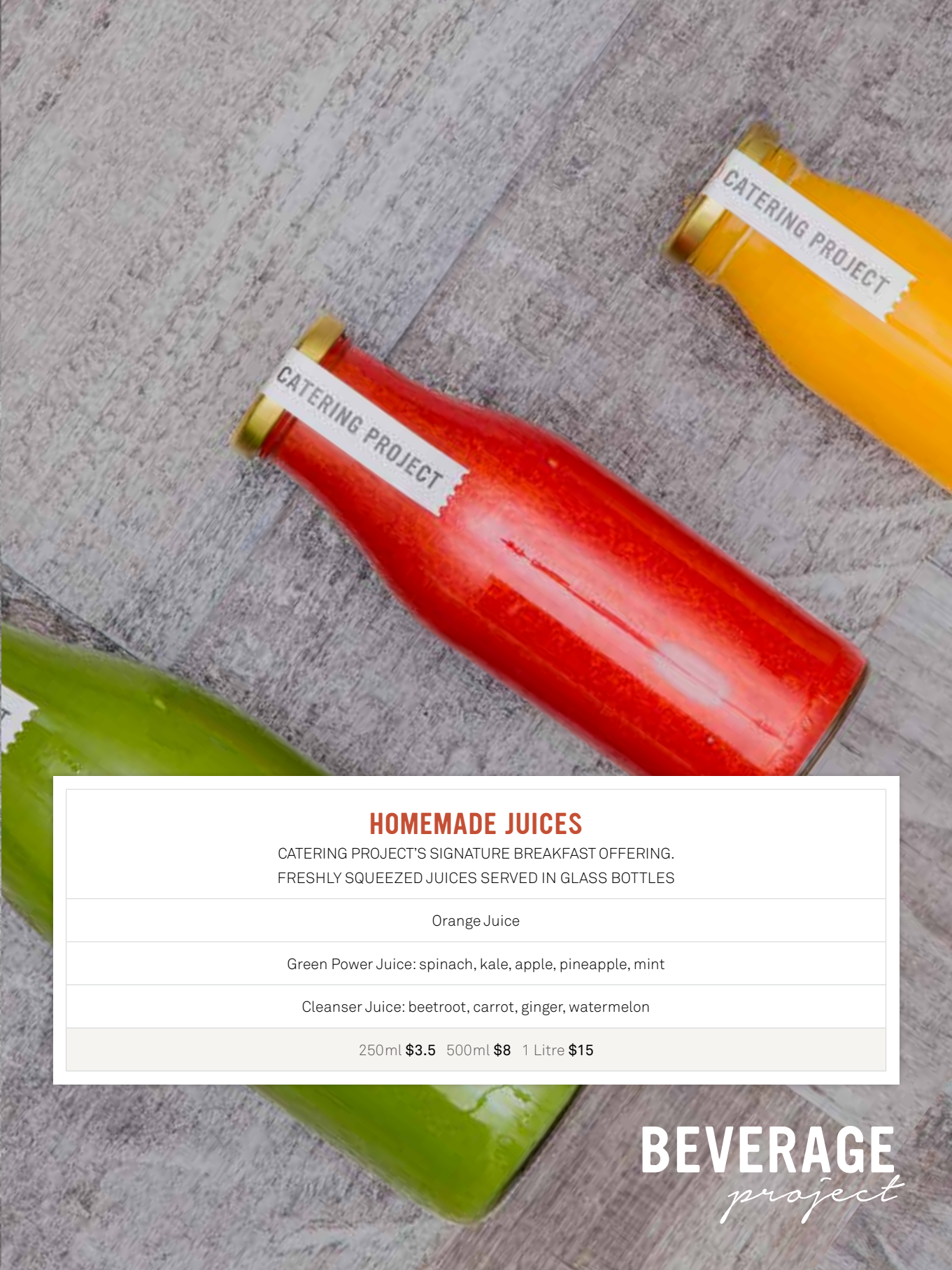
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HOMEMADE JUICES

CATERING PROJECT'S SIGNATURE BREAKFAST OFFERING.
FRESHLY SQUEEZED JUICES SERVED IN GLASS BOTTLES

Orange Juice

Green Power Juice: spinach, kale, apple, pineapple, mint

Cleanser Juice: beetroot, carrot, ginger, watermelon

250ml **\$3.5** 500ml **\$8** 1 Litre **\$15**

BEVERAGE
project

BEVERAGE INDIVIDUAL ITEMS AVAILABLE FROM 7AM DAILY

BEVERAGE PROJECT

BREAKFAST SMOOTHIES

served in glass bottles

Banana Nutty Smoothies: Banana, peanut butter & almond milk

The Powerhouse Smoothie: Banana, pineapple, kale, lime, mint & coconut water

Vitamin Smoothie: Avocado, kale, blueberries, pineapple, spinach, coconut water & cucumber

250ml **\$4.5** 500ml **\$8** 1 Litre **\$15**

BOTTLED JUICES

Emma & Toms

100% Fresh Valencia Orange Juice

100% Pressed Australian Cloudy Apple Juice

350ml **\$3.8** 2 Litre **\$10.5**

SPARKLING CAPI FRUIT DRINKS

Blood Orange

Lemon

Grapefruit

Cranberry

250ml Glass Bottles **\$3.5**

WATER

Capi Australian Sparkling or Still Mineral Water
served in glass bottles

250ml **\$3.5** 1000ml **\$8.0**

SOFT DRINKS

Coca Cola

Diet Coke

Lemonade

330ml Bottles **\$3.5** 1.25 Litre Bottles **\$5.5**

COFFEE & TEA

MIN. 10 GUESTS


Coffee by Single Origin Roasters and Tea by T2.
A minimum of 10 serves applies for tea or coffee.
Freshly brewed coffee & a selection of specialty
teas including herbal varieties. Hot water & coffee
is delivered in airpots ready to serve & includes
teaspoons, coffee, tea, milk & sugar.

Ceramic Cups **\$4.9pp per session**
Disposable Cups **\$4.0pp per session**



BREAKFAST VIENNA COLLECTION

CATERING PROJECT'S SIGNATURE BREAKFAST OFFERING

- | | |
|---|---|
| 5 | Smoked salmon, herbed cream cheese, radish, spring onion & dill |
| 5 | Double smoked ham & aged cheddar, tomato, house slaw & chives |
| 5 | Smashed avocado, persian feta, dill salt, rocket & organic chia seeds  |
| 5 | Jamon serrano, fig jam, rocket, brie & black pepper |

\$85 6-8 Guests

BREAKFAST
project

CRAFTED BREAKFAST COLLECTIONS AVAILABLE UNTIL 11AM DAILY



PARISIAN BREAKFAST COLLECTION

8	Croissant with berry jam & butter	VG
6	Assorted fruit danish	VG
4	Cinnamon scrolls	VG
1	Bowl of fresh berries & strawberries	VG GF
1	Crusty baguette	VG
1	150gr petite wheel Le Conquerant Camembert	VG
		\$75 6-8 Guests



NYC PASTRY COLLECTION

4	Nutella croissants	VG
4	Salted caramel & praline croissants	VG
4	Strawberry white chocolate croissants	VG
16	Assorted fruit & cinnamon danish	VG
		\$85 10-12 guests



HEALTHY BREAKFAST COLLECTION

6	Mini jar of bircher muesli: fruit compote, toasted coconut flakes	VG
1	Bowl fresh strawberries & grapes	VG
6	Muesli slice with raisins, honey, coconut & pumpkin seeds	VG
8	Smoked salmon, herbed cream cheese, radish, spring onion & dill damper roll	
6	Goji, coconut, cranberry, flax seeds, peanuts & date power bars	VG
1	2 litres freshly squeezed green power juice	VG
		\$135 8-10 Guests

CRAFTED BREAKFAST COLLECTIONS AVAILABLE UNTIL 11AM DAILY



BANANA LOAF COLLECTION

4	Banana
4	Blueberry & apple
4	Raspberry & white chocolate
4	Milk chocolate & coconut
\$55 6-8 serves	



RUSTIC BREAKFAST COLLECTION

4	Salmon tart with sweet corn in lemon, basil & Parmesan
4	Crisp bacon, caramelised onion, whole egg with confit heirloom tomato tart
4	Smashed avocado, persian feta, dill salt, rocket & organic chia seeds
4	Double smoked ham & aged cheddar, tomato, house slaw and chives
\$65 4-6 guests	



SEASONAL FRUIT COLLECTION

1	Seasonal selection of fruits
small \$39 4-5 serves large \$79 10-12 serves	

CRAFTED BREAKFAST COLLECTIONS AVAILABLE UNTIL 11AM DAILY



CLASSIC PASTRY COLLECTION

12	Chef's mini daily muffins
12	Mini fruit danish
\$55 per box 10-12 guests	



INDIVIDUAL BREAKFAST BOX

1	Mini jar of housemade granola: vanilla yoghurt, fresh fruit
1	Goats cheese, cherry tomato, kale & mushroom tart
1	Double smoked ham & aged cheddar, cherry tomatoes & aioli vienna roll
1	Chefs mini daily muffin
1	Seasonal fruit
1	250ml freshly squeezed orange juice
\$18 min 6 boxes	



INDIVIDUAL HEALTHY BREAKFAST BOX


1	Mini jar of bircher muesli: fruit compote, toasted coconut flakes
1	Seasonal fruit
1	Muesli slice with raisins, honey, coconut & pumpkin seeds
1	Smoked salmon, herbed cream cheese, spring onion & dill vienna roll
1	Goji, coconut, cranberry, flax seeds, peanuts & date power bars
1	250ml freshly squeezed green power juice
\$19 min 6 boxes	

BREAKFAST INDIVIDUAL ITEMS AVAILABLE UNTIL 11AM DAILY

MINI SAVOURY CROISSANTS

MIN. 6 OF EACH TYPE

Shaved smoked ham & provolone

Oven roasted roma tomato & gruyere 

English spinach, dill salt & persian feta 

\$4.0 each

MINI SWEET CROISSANTS

MIN. 6 OF EACH TYPE

Nutella 

Salted caramel & praline 

Strawberry & white chocolate 


\$3.8 each

MINI FRITTATA

MIN. 6 OF EACH TYPE

Chorizo, kale & apple

Honey roasted pumpkin & persian feta 

Goats cheese, kale, cherry tomato & mushroom 

Heirloom tomato, ham & whole egg

\$3.8 each

MINI SAVOURY TARTS

MIN. 6 OF EACH TYPE

Goats cheese, cherry tomato, basil & mushroom 

Salmon tart with sweet corn in lemon, basil & parmesan


Crisp bacon, caramelised onion with confit heirloom tomato & whole egg

\$3.8 each

HEALTHY JARS

MIN. 6 OF EACH TYPE



Granola: housemade, greek yoghurt, fresh fruit 

Mini jar of bircher muesli: fruit compote, toasted coconut flakes 

Mini \$5.0 each Large \$7.0 each

Seasonal fresh fruit salad with passionfruit  

Mini \$4.8 each Large \$6.8 each

Fresh fruit skewers with mint  


\$3.8 each

BREAKFAST SLIDERS & MINI VIENNA ROLLS


MIN. 6 OF EACH TYPE

Smoked salmon, herbed cream cheese, spring onion & dill

Double smoked ham & aged cheddar, cherry tomatoes & aioli

Smashed avocado, persian feta, dill salt, rocket & organic chia seeds 

Jamon serrano, fig jam, rocket, brie & black pepper

Roasted portobello mushroom, romas, spinach & basil pesto 

\$4.5 each

PASTRY


MIN. 6 OF EACH TYPE


Danish 

Cinnamon scrolls 


Croissants with jam & butter 


\$3.0 each

Scones with jam and cream 


Black pepper & parmesan scones with dill cream cheese 


\$2.5 each


Banana loaf 


Blueberry & apple loaf 

Raspberry & white chocolate loaf 

Milk chocolate & coconut loaf 

Carrot cake 


Apple loaf 

Date loaf 

\$3.8 each

Chefs muffin selection: Sweet & Savoury available

Mini \$2.3 each Large \$4.0 each

Gluten free mini muffin 

\$2.5 each


Assorted housemade friands

\$3.0 each

HEALTHY

MIN. 6 OF EACH TYPE

Muesli slice with raisins, honey, coconut & pumpkin seeds 

Goji, coconut, cranberry, flax seeds, peanuts & date power bars 

\$3.5 each



NYC PASTRY COLLECTION

CATERING PROJECT'S SIGNATURE MORNING/AFTERNOON TEA OFFERING

4	Nutella croissants
4	Salted caramel & praline croissants
4	Strawberry white chocolate croissants
16	Assorted fruit & cinnamon danish

\$85 10-12 guests



MORNING/AFTERNOON TEA

project

MORNING/AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



SEASONAL FRUIT COLLECTION

Seasonal selection of fruits  

Small \$39 4-5 serves
Large \$79 10-12 serves



CLASSIC PASTRY COLLECTION

12 Chef's mini daily muffins

12 Mini fruit danish

\$55 per box 10-12 guests



CLASSIC SWEET COLLECTION

4 Fresh strawberry & marscapone tart 

4 Raspberry marshmallow & chocolate tart 

4 Apple crumble & hazelnut praline tart 

8 Salted caramel & chocolate tart

4 Sour cherry & coconut tart

\$89 8-10 guests

MORNING/AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



ARTISANAL COOKIE COLLECTION

8	Anzac cookies
8	Shortbread biscuits
8	Chocolate chip cookies
\$49 10-12 guests	



CHOCOLATE & BERRIES COLLECTION

8	Jar of white chocolate crême, berry compote & cookie crumbs
8	Belgian chocolate brownies
1	Bowl mixed berries
3	Milk, white & dark chocolate fondue
\$69 6-8 guests	



BROWNIE COLLECTION

10	Belgian chocolate brownies
10	White chocolate & raspberry brownie
10	Salted caramel cheesecake brownie
\$55 8-10 guests	

MORNING/AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY



AFTERNOON TEA COLLECTION

8	Mini scones with jam & cream
8	Black pepper & parmesan scones with dill cream cheese
16	Assorted finger sandwich fingers
12	Assorted friands
\$99 5-6 guests	



HIGH TEA COLLECTION

10	Citrus marshmallow cheesecake tart
16	Assorted finger sandwich fingers
8	Fresh strawberry & mascarpone tart
8	Jar baked hazelnut cheesecake with candied popcorn
\$135 10-12 guests	







PREMIUM DESSERT COLLECTION

6	Fresh strawberry & mascarpone tart
6	Sour cherry & coconut tart
6	Jar of baked hazelnut cheesecake with candied popcorn
6	Jar of white chocolate crème, berry compote & cookie crumbs
\$95 10-12 guests	

MORNING/AFTERNOON TEA COLLECTIONS AVAILABLE UNTIL 5PM DAILY







BANANA LOAF COLLECTION

4	Banana 
4	Blueberry & apple 
4	Raspberry & white chocolate 
4	Milk chocolate & coconut 
\$55 6-8 serves	




SWEET LOAF COLLECTION

4	Carrot cake 
4	Apple & macadamia loaf 
4	Date with salted caramel icing loaf 
4	Banana bread loaf 
\$55 6-8 guests	



ARTISANAL CHEESE COLLECTION

3 artisanal cheeses with strawberries, grapes, fig jam, dehydrated fruit, aged cheddar twists & lavosh 

Small \$65 6-8 serves	
Large \$95 10-12 serves	

MORNING / AFTERNOON TEA INDIVIDUAL ITEMS AVAILABLE UNTIL 5PM DAILY

MINI SWEET CROISSANTS

MIN. 6 OF EACH TYPE

Nutella 

Salted caramel & praline 

Strawberry & white chocolate 

\$3.8 each

MINI FRITTATA

MIN. 6 OF EACH TYPE

Chorizo, kale, apple

Honey roasted pumpkin & persian feta 

Goats cheese kale & mushroom 

Heirloom tomato, ham, whole egg

\$3.8 each

MINI SAVOURY TARTS

MIN. 6 OF EACH TYPE

Goat cheese, cherry tomato & basil, mushroom 


Salmon tart with sweet corn in lemon, basil & parmesan


Crisp bacon, caramelised onion, whole egg with confit heirloom tomato

\$3.8 each

HEALTHY

MIN. 6 OF EACH TYPE

Muesli slice with raisins, honey, coconut & pumpkin seeds 


Goji, coconut, cranberry, flax seeds, peanuts & date power bars 

\$3.5 each

PASTRY


MIN. 6 OF EACH TYPE

Danish 

Cinnamon scrolls 


Croissants with jam & butter 


\$3.0 each


Scones with jam & cream 


Black pepper & parmesan scones with dill cream cheese 


\$2.5 each


Banana loaf 


Blueberry & apple loaf 

Raspberry & white chocolate loaf 

Milk chocolate & coconut loaf 

Carrot cake 

Apple loaf 

Date loaf 

\$3.8 each

Chefs muffin selection: Sweet & Savoury available

Mini \$2.3 each Large \$4.0 each

Gluten free mini muffin 

\$2.5 each

Assorted housemade friands

\$3.0 each

CHEESE


Wheel Le Conquerant Camembert

150 gm \$12 each 250gm \$19 each

MORNING/AFTERNOON TEA INDIVIDUAL ITEMS AVAILABLE UNTIL 5PM DAILY

BAKED PROJECT







MIN. 10 OF EACH TYPE

- Mini chunky beef pie
- Mini chicken & leek pie
- Mini rosemary & lamb pie
- Premium beef sausage rolls
- Vegetarian quiche 

\$3.5 each

SWEET TARTS




MIN. 10 OF EACH TYPE

- Fresh strawberry & marscapone tart 
- Raspberry marshmallow & chocolate tart 
- Citrus marshmallow cheesecake tart 
- Apple crumble & hazelnut praline tart 
- Salted caramel & chocolate tart 
- Sour cherry & coconut tart 

\$3.8 each

MINI BROWNIES/SLICES/CAKES





MIN. 6 OF EACH TYPE

- Belgian chocolate brownies 
- White chocolate & raspberry brownie 
- Salted caramel cheesecake brownie 

\$4 each

MINI JARS OF DESSERTS

MIN. 10 OF EACH TYPE



- Jar baked hazelnut cheesecake with candied popcorn 
- Chocolate creme, chocolate soil, raspberry compote 
- Gianduja chocolate mousse & passionfruit 
- White chocolate crème, berry compote & cookie crumbs 

\$4.5 each

FINGER SANDWICHES

MIN. 2 SANDWICHES OF EACH TYPE.





Traditional sandwiches cut into three fingers
We recommend 2 sandwiches (6 fingers) per person.
Options may include:

- Honey roasted ham with house grain mustard mayonnaise
- Cucumber sandwich with cream cheese, dill & chives 
- Huon smoked salmon with lemon butter
- Free range chicken, aioli & parsley
- Egg & mayonnaise sandwich with chopped shallots & watercress 
- Rare roast beef & fresh horseradish cream

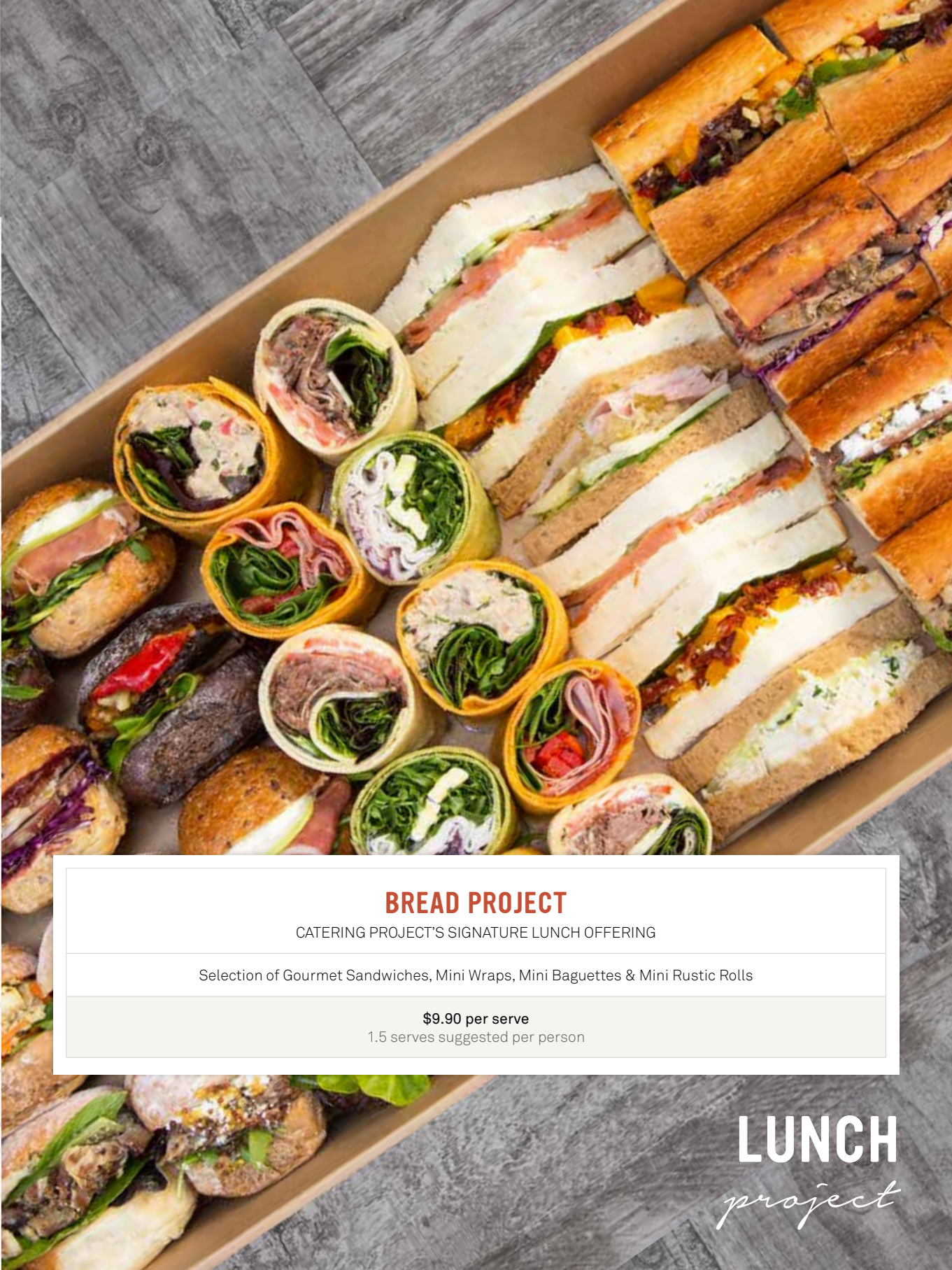
\$7.5 each sandwich

MINI COOKIES

MIN. 6 OF EACH TYPE

- Anzac cookies 
- Shortbread biscuits 
- Chocolate chip cookies 
- Peanut butter cookies 

\$2.5 each



BREAD PROJECT

CATERING PROJECT'S SIGNATURE LUNCH OFFERING

Selection of Gourmet Sandwiches, Mini Wraps, Mini Baguettes & Mini Rustic Rolls

\$9.90 per serve

1.5 serves suggested per person


LUNCH
project

LUNCH CRAFTED COLLECTIONS AVAILABLE FROM 11AM DAILY




2FT SUB COLLECTION

4 X 2FT SUBS, EACH CUT INTO 8

1	Pepper crusted roast beef, seeded mustard sauce, goats cheese & rocket
1	Shaved vegetables with hummous, walnuts, golden raisins & harissa 
1	Peking duck with peanuts, chilli & ginger plum sauce
1	Fennel infused pork with slaw & beetroot relish
\$99 8-10 guests	





LUNCH VIENNA COLLECTION

5	Black forest ham, provolone, fennel relish, aioli & rocket
5	Roast pumpkin, cream cheese, semi-dried tomatoes & baby spinach 
5	Chicken schnitzel with smashed avocado, baby cos & aioli
5	Roast beef with horseradish cream, tomato, radicchio & swiss cheese
\$89 8-10 guests	



FINGER SANDWICH COLLECTION

6	Cucumber sandwich with cream cheese, dill & chives 
6	Huon smoked salmon with lemon butter
6	Free range chicken, aioli & parsley
6	Honey roasted ham with house grain mustard mayonnaise
6	Egg & mayonnaise sandwich with shallots & watercress 
\$75 5-6 guests	

LUNCH CRAFTED COLLECTIONS AVAILABLE FROM 11AM DAILY



WORKING LUNCH COLLECTION

12	Roast organic chicken pieces with lemon & oregano
6	Jar of salad: Chef's selection (VG)
6	Damper rolls + olive oil & balsamic (VG)
1	Box housemade sweet potato crisps (VG)
\$95 5-6 guests	



EAST SIDE SLIDER COLLECTION

8	Peking duck with greens, peanuts, chili & ginger plum sauce
8	Vietnamese chicken, carrot, watercress & coriander aioli
8	Fennel infused pork with slaw & beetroot relish
8	Shaved vegetables with hummous, walnuts, golden raisins & harissa (VG)
1	Box housemade sweet potato crisps (VG)
\$145 10-12 guests	





WEST SIDE SLIDER COLLECTION

8	Salt bush lamb, babaghanoush, cucumber ribbons & fresh mint
8	Prosciutto, ricotta, apples, rocket & black pepper
8	Reuben with pastrami, sauerkraut, swiss cheese & mustard dressing
8	Pepper crusted roast beef, seeded mustard sauce, goats cheese & rocket
1	Box housemade sweet potato crisps (VG)
\$145 8-10 guests	

INDIVIDUAL LUNCH CRAFTED COLLECTIONS AVAILABLE FROM 11AM DAILY




DOWNTOWN COLLECTION

8	Chicken schnitzel breast strips
8	Jar of roast vegetables
9	Goat cheese, cherry tomato, basil & mushroom tart 
8	Assorted mini sliders
1	Green beans, snow peas, poppyseeds & lemon vinaigrette 
\$145 8-10 guests	







MIDTOWN COLLECTION

6	Chunky beef shipyards pie in jar
6	Boneless lamb shank pie w puff pastry tops in jar
3	Sauce jars: tomato relish, honey bbq & mint jus
1	Baby cos salad with green peas, beans, mint & aioli 
\$95 5-6 guests	



UPTOWN (LOW CARB) COLLECTION

8	Grilled salmon fillet spiced with tamari Approx. 80gr each
8	Roast organic chicken pieces with lemon & oregano
8	Chorizo, kale & apple frittata 
1	Steamed broccolini with almonds  
1	Pickled vegetable salad 
\$135 6-8 guests	

INDIVIDUAL LUNCH CRAFTED COLLECTIONS AVAILABLE FROM 11AM DAILY



ORIENT COLLECTION

8	Vegetarian vietnamese rice paper rolls
8	Bbq peking duck, oriental pancake, hoi sin & spring onion
8	Vietnamese crusted chicken pieces
1	Nam jhim dipping sauce
1	Pickled vegetable salad
\$99 8-10 guests	



SUSHI COLLECTION

Chef's selection of nori rolls & nigiri.
Includes vegetarian options.

Small \$75 36 pcs, 6-8 guests
Large \$125 72 pcs, 10-12 guests



SWEET POTATO CRISPS

Housemade sweet potato crisps

\$10 4-6 guests

INDIVIDUAL LUNCH CRAFTED COLLECTIONS AVAILABLE FROM 11AM DAILY



INDIVIDUAL LUNCH BOX

MIN. 6 BOXES

1	Jar of salad: Chef's selection VG
1	Savoury rustic frittata
1	Savoury vienna roll
1	Seasonal fruit
1	Salted caramel tart
1	250ml freshly squeezed orange juice
\$22	



INDIVIDUAL VEGETARIAN BOX

1	Jar of salad: Chef's selection DF
1	Vegetarian frittata VG
1	Roast pumpkin, cream cheese, semi-dried tomatoes & baby spinach vienna roll VG
1	Seasonal fruit VG DF
1	Muesli slice with raisins, honey, coconut & pumpkin seeds VG
1	Capi 250ml sparkling mineral water
\$22	



INDIVIDUAL GLUTEN FREE BOX

1	Jar of salad: Chef's selection GF
2	Rice paper roll GF
1	Meat frittata GF
1	Seasonal fruit VG
1	Belgian chocolate brownie VG
1	Capi 250ml sparkling mineral water
\$22	

INDIVIDUAL LUNCH CRAFTED COLLECTIONS AVAILABLE FROM 11AM DAILY



INDIVIDUAL DAIRY FREE LUNCH BOX

1	Jar of salad: Chef's selection (DF)
2	Rice paper roll (DF)
1	Chickpea hummus, avocado, tomato, baby greens, crushed walnuts vienna roll (VG)
1	Seasonal fruit (VG) (DF)
1	Goji, coconut, cranberry, flax seeds, peanuts & date power bars (VG)
1	Capi 250ml sparkling mineral water
\$22	



SIDES: VEGETABLES/SALAD


Green beans, snow peas, poppy seeds & lemon vinaigrette (VG)
Baby cos salad with green peas, beans, mint, aioli (VG)
Steamed broccolini with almonds (VG)
Small \$30 6-8 side serves Large \$55 10-12 side serves

SALADS

Cajun chicken, baby beets, cherry tomato & corn
Quinoa salad with beetroot, pumpkin & feta (VG)
Moroccan spiced cauliflower & burghul salad (VG)
Dutch carrots, mini beets, butternut pumpkin & chickpea (VG)
Sweet potato, activated nuts & sprout salad (VG)
Fattoush salad with heirloom cherry tomatoes, crispy toasted flatbread & cucumber (VG)
Pickled vegetable salad (VG) (GF)
Poached chicken salad, raddichio, spinach, green bean, smoked yoghurt, cranberries, quinoa (GF)
Roast duck salad, coriander, coconut, chilli
Served in individual jars Small \$40 6-8 side serves Large \$70 10-12 side serves

LUNCH INDIVIDUAL ITEMS AVAILABLE FROM 11AM DAILY

VEGETARIAN

Marinated sicilian olives, orange, rosemary, chilli, garlic lemon 

\$9 each

Jar of roast vegetables



\$5 each

INDIVIDUAL MINI ROLLS/SLIDERS/ VIENNA ROLLS

We recommend 3 per person

\$4.8 each

Mini damper rolls (no fillings)

\$1.5 each

RUSTIC

MIN. 6 OF EACH TYPE

Beef & quinoa rice paper rolls

\$3.5 each

BBQ peking duck, oriental pancake, hoi sin & spring onion

\$4 each

Grilled salmon fillet spiced with tamari

\$8 each

Chicken schnitzel breast strips

\$6 each

Roast organic chicken pieces with lemon & oregano

\$4 each

Vietnamese crusted chicken pieces

\$4.5 each

INDIVIDUAL SANDWICHES & WRAPS

We recommend 2 sandwiches (8 points) per person

\$8.0 each

We recommend 1.5 wraps per person

\$9.5 each

2FT SUBS

Each cut into 8

\$25 each

JARS OF PIES

MIN. 6 OF EACH TYPE

Chunky beef shipyards pie cooked in mini jar

Boneless lamb shank pie with puff pastry tops cooked in mini jar

\$7 each

MINI SAVOURY TARTS

MIN. 6 OF EACH TYPE

Goat cheese, cherry tomato & basil, mushroom

Salmon tart with sweet corn in lemon, basil & parmesan 


Crisp bacon, caramelised onion, whole egg with confit heirloom tomato

\$3.8 each

MINI FRITTATA

MIN. 6 OF EACH TYPE

Chorizo, kale, apple

Honey roasted pumpkin & persian feta 

Goats cheese kale & mushroom 

Heirloom tomato, ham & whole egg

\$4 each

INDIVIDUAL MINI BAGUETTES

We recommend 3 per person

\$4 each

INDIVIDUAL FINGER SANDWICHES

Traditional sandwiches cut into three fingers

We recommend 2 sandwiches, 6 fingers per person

\$7.5 each


LUNCH SAMPLE INGREDIENTS/MENU AVAILABLE FROM 11AM DAILY

GOURMET SANDWICHES, MINI WRAPS, MINI BAGUETTES AND MINI VIENNA ROLLS

OPTIONS MAY INCLUDE:

Roast beef with horseradish cream, tomato, radicchio, swiss cheese


Black forest ham, provolone, fennel relish, aioli & rocket

Smashed egg mayo with sweet corn & shaved parmesan 

Chicken schnitzel with smashed avocado, baby cos & aioli

Poached chicken with housemade mayo, iceberg & parsley

Herb roasted turkey, brie, cranberry, baby greens

Roast pumpkin, cream cheese, semi-dried tomatoes & baby spinach 

100% line & pole caught tuna with cannellini beans, lemon aioli & coriander

Smoked salmon with caper cream cheese & cucumber ribbons

Salami, basil pesto, cherry tomatoes, olives, feta

Chickpea hummus, avocado, tomato, baby greens, crushed walnuts

RUSTIC ROLLS, SLIDERS & LONG SUBS

SERVED AT ROOM TEMPERATURE


OPTIONS MAY INCLUDE:

Prosciutto, ricotta, apples, rocket & black pepper

Pepper crusted roast beef, seeded mustard sauce, goats cheese, rocket

Salt bush lamb, babaghanoush, cucumber ribbons & fresh mint

Vietnamese chicken, carrot, watercress, coriander aioli

Shaved vegetables with hummous, walnuts, golden raisins & harissa 

Reuben with pastrami, sauerkraut, swiss cheese & mustard dressing

Peking duck with greens, peanuts, chilli & ginger plum sauce

Fennel infused pork with slaw & beetroot relish

Grilled salmon, lemon-tahini sauce, grilled zucchini & capsicum

Slow roast pork belly with crackling with apple sauce

FINGER SANDWICHES

TRADITIONAL SANDWICHES CUT INTO
THREE FINGERS

OPTIONS MAY INCLUDE:

Honey roasted ham with house grain mustard mayonnaise

Cucumber sandwich with cream cheese, dill & chives 

Huon smoked salmon, cucumber with herbed cream cheese

Free range chicken, aioli & parsley

Egg & mayonnaise sandwich with chopped shallots & watercress 

Rare roast beef & fresh horseradish cream



BUFFET PACKAGES

Rustic wholesome food dining experience crafted from farm-fresh local and seasonal ingredients. Hot dishes not formulated to be reheated. Up to 24-48 hours notice may be required for selected menu options. Designed to be consumed shortly after delivery time. Minimum 10 serves

BUFFET
project

DELIVERED BUFFET PACKAGES

Catering will be delivered in disposable, recyclable catering trays with recyclable side plates & cutlery. No staff required.

STANDARD

1	Hot Dish	
1	Salad	
1pp	Sourdough Rolls	
		\$30pp

PREMIUM

2	Hot Dishes	
2	Salads	
1pp	Sourdough Rolls	
	Rustic Fruit Platter	
		\$35pp

DELUXE

3	Hot Dishes	
2	Salads	
1pp	Sourdough Rolls	
	Dessert: Cheese Collection: Selection of farmhouse cheeses, fruits & lavosh	
	Rustic Fruit Platter	
		\$40pp

SERVICED BUFFET PACKAGES

Catering will be unpacked & served by Catering Project staff. Hot food displayed in heated chafing dishes, salads/rolls in large bowls. Ceramic plates & metal cutlery provided. Maximum service time is 1 hour. One member staff provided per 35 guests.

STANDARD

1	Hot Dish	
1	Salad	
1pp	Sourdough Rolls	
		\$50pp

PREMIUM


2	Hot Dishes	
2	Salads	
1pp	Sourdough Rolls	
	Rustic Fruit Platter	
		\$55pp


DELUXE


3	Hot Dishes	
2	Salads	
1pp	Sourdough Rolls	
	Dessert: Cheese Collection: Selection of farmhouse cheeses, fruits & lavosh	
	Rustic Fruit Platter	
		\$65pp

BUFFET HOT MEALS

Mamma's meatballs in napolitana sauce, parmesan, parsley

Roast pumpkin, kale, goats cheese lasagne 

Cannelioni with spinach & ricotta 

Oven roasted chickens with lemon thyme sauce 

Salmon fillets with saffron rice

Tenderloin of beef, mushroom compote, beetroot jus & crispy potatoes

Five spiced twice pork belly with crackling, maple jus, dutch carrots

Roast lamb rump with rustic ratatouille


BUFFET SALADS


Cajun chicken, baby beets, cherry tomato & corn

Quinoa salad with beetroot, pumpkin & feta 


Moroccan spiced cauliflower & burghul salad 

Dutch carrots, mini beets, butternut pumpkin & chickpea 

Sweet potato, activated nuts & sprout salad 

Fattoush salad with heirloom cherry tomatoes, crispy toasted flatbread & cucumber 

Pickled vegetable salad  

Poached chicken salad, raddichio, spinach, green bean, smoked yoghurt, cranberries, quinoa 

Roast duck salad, coriander, coconut, chilli



FRENCH CHEESE COLLECTION

CATERING PROJECT'S SIGNATURE GRAZING OFFERING

250gr wheel Le Conquerant Camembert with strawberries, grapes, dehydrated fruit, fig jam, aged cheddar twists & lavosh

\$65 6-8 guests

GRAZING
project

CRAFTED GRAZING COLLECTIONS AVAILABLE FROM 11AM DAILY



ARTISANAL CHEESE COLLECTION

3 artisanal cheeses with strawberries, grapes, fig jam, dehydrated fruit, aged cheddar twists & lavosh

Small \$65 6-8 serves
Large \$95 10-12 serves



DIPS COLLECTION

3	Selection housemade dips
1	Marinated sicilian olives, orange, rosemary, chilli & garlic lemon
	Aged cheddar twists, crudites, crackers & lavosh
	\$55 5-6 serves



CHARCUTERIE COLLECTION

Selection of premium charcuterie, cornichons, pickled onions, aged cheddar twists accompanied by sliced baguettes, marinated olives, onion jam & pineapple relish

\$65 6-8 serves

CRAFTED GRAZING COLLECTIONS AVAILABLE FROM 11AM DAILY



CHEESE BOX FOR 2

150gr wheel Le Conquerant Camembert with strawberries, dehydrated fruit, fig jam, cheese twists & lavosh

\$35



AGED CHEDDAR TWISTS

Aged cheddar sticks
Approx 24 pieces

\$15 10-12 guests



VEGETARIAN CANAPE COLLECTION

CATERING PROJECT'S SIGNATURE CANAPE/FINGER FOOD OFFERING

- | | |
|----|---|
| 15 | Kale & broccoli, woodside goats curd & cherry tomato tart |
| 15 | Roast pumpkin, persian feta & olive tapenade |

\$99 10-12 guests

CANAPE & FINGER FOOD
project

CANAPE & FINGER FOOD COLLECTIONS AVAILABLE FROM 11AM DAILY



EAST END CANAPE COLLECTION

- | | |
|----|---|
| 12 | BBQ peking duck, oriental pancake, hoi sin & spring onion |
| 16 | Vegetarian vietnamese rice paper rolls |

\$99 10-12 guests



LITTLE ITALY COLLECTION

- | | |
|----|--|
| 18 | Jamon Serrano wrapped grissini sticks with horseradish cream dipping sauce |
|----|--|

\$49 6-8 guests



WEST END CANAPE COLLECTION

- | | |
|----|--|
| 15 | Flaked atlantic salmon with wasabi mayo, pickled onion tart |
| 15 | Tartlet of smoked chicken, water chestnuts, celery, wasabi aioli |

\$99 10-12 guests

CANAPE & FINGER FOOD COLLECTIONS AVAILABLE FROM 11AM DAILY



KING PRAWN COLLECTION

24 Fresh king prawns served with lime aioli, lemons & lime GF

Small \$99 6-8 serves



OYSTER COLLECTION

30 Sydney rock oysters with a campari, lime & verjuice dressing GF

\$119 6-8 serves



CHARCUTERIE COLLECTION


Selection of premium charcuterie, cornichons, pickled onions, aged cheddar twists accompanied by sliced baguettes, marinated olives, onion jam & pineapple relish

\$65 6-8 serves

CANAPE & FINGER FOOD COLLECTIONS AVAILABLE FROM 11AM DAILY



PARTY PACK COLLECTION

8	Chunky beef pie
8	Chicken & leek pie
8	Rosemary & lamb pie
8	Premium beef sausage roll
8	Vegetarian quiche 
1	Sauce jars: tomato relish, honey bbq & mint jus
\$125 10-12 guests	



WALL STREET COLLECTION


15	Crisp pancetta, basil, goats cheese & red onion marmalade filo tart
15	Confit duck tart with fennel relish
\$99 10-12 guests	


DROP OFF CANAPES


Our drop off canapés menu offers a range of cold canapés, some of which can be reheated if required, delivered fully built and ready to eat. Drop off canapés assist for events and gatherings where there is no kitchen space available, or for those on a smaller budget. Our drop off canapés are designed to be delivered up to 1 hour before your event starts. They come in disposable boxes to make sure they are stable during transportation, that are suitable for serving in or they can be replated on to serving platters.

Minimum 20 of each item. Delivered ready to serve.

VEGETARIAN

Vegetarian vietnamese rice paper roll 

Sticky honey & fennel seeded roasted vegetable tart 


Kale & broccoli, woodside goats curd, tamari almond tart 

\$3.8 each

SEAFOOD

Tuna tartare with wasabi mayonnaise & pickled ginger in cucumber cup

Fresh king prawns served with lime aioli, lemons & lime 

Sydney rock oysters with a campari, lime & verjuice dressing 

Vietamese prawn tart with green mango salsa

Flaked atlantic salmon with wasabi mayo, pickled onion & red endive tart

\$4.5 each

RUSTIC PIES


SERVED WARM

Chunky beef pie

Chicken & leek pie

Rosemary & lamb pie

Premium beef sausage roll

Vegetarian quiche 

\$3.5 each

MEAT

Jamon Serrano wrapped grissini sticks with horseradish cream dipping sauce

BBQ peking duck, oriental pancake, hoi sin & spring onion

Crisp pancetta, basil, goats cheese & red onion marmalade filo tart

Tartlet of smoked chicken, water chestnuts, celery & wasabi aioli

Confit duck in filo tart with fennel relish


\$3.8 each


SWEET

Fresh strawberry & marscapone tart 

Raspberry marshmallow & chocolate tart 

Apple crumble & hazelnut praline tart 

Salted caramel & chocolate tart 

Sour cherry & coconut tart 

\$3.8 each

Jar of baked hazelnut cheesecake with candied popcorn

Chocolate creme, chocolate soil & raspberry compote jar

Gianduja chocolate mousse & passionfruit jar

White chocolate crème, berry compote & cookie crumbs jar

\$4.5 each

BUILD ON SITE CANAPES


Our build on site canapé & substantial canapé menu offers a selection of hot & cold food, which is prepped off site then freshly assembled & warmed or cooked on site. This style of food requires a Catering Project chef to have access to a kitchen or the capacity for us to build a pop-up temporary kitchen. The style of food is more refined with a more curated & detailed level of presentation.

Minimum 25 guests. Up to 10km from Sydney CBD. Catering will be cooked & plated onsite by Catering Project staff. Maximum service time is up to 3 hours for the deluxe package. Additional staff costs for service times of longer duration. Subject to onsite cooking/heating & other kitchen equipment being available. Further equipment hire costs may result if equipment is not suitable for required purpose. Delivery fees may apply.

GRAZING STATION PACKAGES

Catering Project Chef(s) builds station at event location prior to guests arriving but does not stay during service time. No waitstaff provided.

STANDARD


Marinated sicilian olives, orange, rosemary, chilli & garlic lemon 

Charcuterie: Selection of premium charcuterie, cornichons, pickled onions, cheese twist accompanied by sliced baguettes

Artisanal Cheese: 3 artisanal cheeses with strawberries, grapes, fig jam, cheese twists & lavosh

\$29pp

PREMIUM

Marinated sicilian olives, orange, rosemary, chilli & garlic lemon 

Charcuterie: Selection of premium charcuterie, cornichons, pickled onions, cheese twist accompanied by sliced baguettes

Onion jam & tomato relish, pineapple relish & grapes

Artisanal Cheese: 3 artisanal cheeses with strawberries, grapes, fig jam, cheese twists & lavosh

Savoury Tarts: Salmon tart with sweet corn in lemon, basil & parmesan (1pp)

Honey roasted pumpkin & persian feta frittata (1pp)

\$39pp

BUILD ON SITE CANAPES

Catering Project Chef(s) build & serve food at event location. One waitstaff provided per 25 guests to serve food.

STANDARD

6 x Canapes

\$45pp

PREMIUM

8 x Canapes
2 x Substantial Canapes

\$65pp

DELUXE


8 x Canapes
2 x Substantial Canapes
2 x Dessert Canapes


\$75pp


BUILD ON SITE CANAPE MENU

COLD CANAPES

Peppered rare roasted beef, roasted garlic & parmesan crostini

Vegetarian vietnamese rice paper roll 

Sticky honey & fennel seeded roasted vegetable tart 

Tomato tarte tatin, mascarpone, balsamic caramel, baby basil 

Tuna tartare with wasabi mayonnaise & pickled ginger in cucumber cup 

Sydney rock oysters with a campari, lime & verjuice dressing

Vietamese prawn tart with green mango salsa

Flaked atlantic salmon with wasabi mayo, pickled onion & red endive tart

Jamon serrano wrapped grissini sticks with horseradish cream dipping sauce


Bbq peking duck, oriental pancake, hoi sin & spring onion

Crisp pancetta, basil, goats cheese & red onion marmalade filo tart

Tartlet of smoked chicken, water chestnuts, celery, wasabi aioli

Confit duck in filo tart with fennel relish

\$3.8 each

Fresh king prawns served with lime aioli, lemons & lime 

\$4.5 each

HOT CANAPES

Spring rosemary & lamb mini pie

Chicken & leek mini pie

Homemade vegetarian mini quiche 

Homemade sausage rolls mini pie

Chunky beef mini pie

\$3.5 each

Fiollette basket chorizo with manchego & tomato chutney

Thai chicken cake with chilli mango salsa

Wagyu beef filo cigars with horseradish crème

Spiced prawn with mango & avocado salsa

Harvey bay scallop with spiced pea puree


Roasted beetroot & parsnip soup with toasted baguette wrapped with salami & cheese


Pork belly, agave & green mango salsa

Pumpkin persian feta arancini 

Jamon serrano croquettes with roasted capsicum salsa

Teriyaki chicken skewers with sesame seeds

Roasted tomato & baby basil soup shots 

Kale & broccoli, woodside goats curd, tamari almond tart 

\$3.8 each

BUILD ON SITE CANAPE MENU

SUBSTANTIAL CANAPES

Wagyu beef slider, mustard, pickles, swiss cheese

Pulled pork & chipotle sliders

Pork san choy bau

\$6 each

Chunky beef shipyards pie cooked in mini jar

Boneless lamb shank pie with puff pastry tops
cooked in mini jar

\$7 each

Smoked chicken, pea & basil risotto, shaved
parmesan

VG

Pumpkin & marscapone risotto, truffle pecorino

Pulled slow cooked moroccan style lamb on
pomegranate
cous cous

Chilled roast duck salad, coriander, coconut & chilli

Lime salt & black pepper squid fresh lime & aioli

\$8 each

DESSERT CANAPES

Fresh strawberry & marscapone tart VG

Raspberry marshmallow & chocolate tart VG

Apple crumble & hazelnut praline tart VG

Salted caramel & chocolate tart VG

Sour cherry & coconut tart VG

\$3.8 each

Jar of baked hazelnut cheesecake with
candied popcorn VG

Chocolate creme, chocolate soil & raspberry
compote jar VG

Gianduja chocolate mousse & passionfruit jar VG GF

White chocolate crème, berry compote & cookie
crumbs jar VG

\$4.5 each

BEVERAGE PACKAGE PROJECT

Catering Project drinks staff(s) prepare & serve drinks at event location. One waitstaff provided per 25 guests. All references to beverage packages allow for unlimited consumption. Access to a wider range of wines available upon request. Pricing determined on a cases by case basis. All wine selections are subject to vintage changes & subject to availability. A selection of French Champagne for toasts is also available.

Each package allows for:

Wines: Choice of 1 sparkling wine, 1 white wine, 1 red wine
Beers: 1 light beer & choice of 1 full strength beer
Includes: Sparkling & Still Capi Mineral Water (Australia), Orange Juice & Soft Drinks

	1 hour	2 hours	3 hours	4 hours	5 hours
Standard	\$18	\$24	\$34	\$44	\$52
Premium	\$24	\$32	\$43	\$54	\$63
Deluxe	\$34	\$44	\$55	\$65	\$75
Non-alcoholic	\$7	\$10	\$14		

STANDARD BEVERAGE PACKAGE

Full Strength: Hahn Superdry

Light: James Boags Premium Light

N.V. Restless Rebel Blanc De Blanc (Australia)

*14 Kudos by Ant Moore Sauvignon Blanc (Marlborough, NZ)

*13 Bens Runs Shiraz (Hunter Valley, NSW)

PREMIUM BEVERAGE PACKAGE

Full Strength: Corona (Mexico) Or Peroni (Italy)

Light: James Boags Premium Light

Casa Gheller "G" Prosecco (Treviso, Italy)

*13 Little Black Stone Sauvignon Blanc (Marlborough, NZ)

Or *12 Miceli Iolanda Pinot Grigio (Mornington, VIC)

*13 Mr Riggs "The Delinquent" Shiraz (Mclaren Vale, SA)

or *13 Bertaine Et Fils Pinot Noir (Aude Valley, France)

DELUXE BEVERAGE PACKAGE

Full Strength: Corona (Mexico) Or Peroni (Italy)

Light: James Boags Premium Light

N.v. Croser Petaluma Pinot Noir, Chardonnay (Adelaide Hills, SA)

*14 St Hallett Riesling (Eden Valley, SA)

*15 Philip Shaw "The Gardener" Pinot Gris (Orange, NSW)

*14 Bird In Hand Sauvignon Blanc (Adelaide Hills, SA)

*14 St Hallett Reward Cabernet Sauvignon (Barossa Valley, SA)

or *14 St Hubert The Stag Pinot Noir (Yarra Valley, VIC)

or *13 Penfolds Koonunga Hill Seventy Six Shiraz Cabernet (SA)

THE FINE PRINT

DIETARY REQUIREMENTS

The Catering Project can accommodate most special dietary requirements but do need to be given advance warning. All dietary requirements are to be provided in writing prior to your catering event day and is not confirmed until Catering Project has accepted it can be accommodated. All dietary specific items will be plated separately and labelled accordingly. Please speak to our Catering Manager should you have a specific dietary requirement.

MENU SELECTIONS

All food and beverage menus and selections are subject to change up to 1 month prior to your event date.

MENU SELECTION & CONFIRMATION

A minimum amount of guests may apply to some orders or menu items. Should your anticipated numbers reduce, Catering Project reserves the right to apply the minimum as outlined in the menu.

Staffing costs may be incurred for some events.

Confirmation of any changes in numbers must be received in writing with sufficient notice to allow production to accommodate that change without wastage costs for Catering Project.

All numbers confirmed 48 hours prior to the catering event day will be regarded as the minimum number for catering and charging purposes. After this date increases can be accepted but no decreases.

Selected items may not be available on weekends and public holidays. Catering Project will not be held liable for the health and safety of our customers for any food removed from a Catering Project venue or consumed more than thirty minutes after the specified service time.

ADDITIONAL MEALS & COSTS

Equipment hire and any extra services requested may incur additional costs.

Extra beverage requirements on the day of event will incur additional costs.

All prices are including GST.

DEPOSITS, REFUNDS AND CANCELLATION POLICIES

Catering orders may require 100% prepayment. Corporate accounts available.

Should catering be cancelled, the following conditions apply:

Breakfast & Bread Style Catering:

For up to 25 persons cancellations must be made no later than 3:00pm the day before the event date is required to receive a full refund of deposits.

For 25+ persons cancellations must be made no later than 48 hours before the event date is required to receive a full refund of deposits.

Buffet & Canapé Style Catering:

For up to 25 persons cancellations must be made no later than 48 hours before the event date is required to receive a full refund of deposits.

For 25+ persons cancellations must be made no later than 72 hours before the event date is required to receive a full refund of deposits. Cancellations received after the above times will incur a fee.

MINIMUM ORDER

Monday-Friday, excluding public holidays: \$100.

Orders below \$100 will incur a \$10 delivery fee if in Sydney CBD, 2000. Further delivery costs apply outside this area.

Weekends, excluding public holidays: \$500.

LAST ORDERS

Orders to be placed prior to 3pm for next day delivery, a surcharge on orders received after this time may apply. Late orders may not have the full choice of all menu items.

DELIVERY COSTS

Free delivery for orders with Sydney CBD, 2000 Monday-Friday, excluding public holidays.

Delivery costs apply outside this area and on weekends and public holidays.

PRESENTATION

Catering will be delivered in disposable, recyclable catering trays. Napkins are provided with no additional charge.

Should you prefer catering to be presented on platters you must specify when you order and a \$10 fee is applicable.

Lost or damaged equipment will incur a fee at retail prices for its replacement.

EQUIPMENT HIRE

Catering Project has a full range of hire equipment for events in our warehouse or alternatively we can source anything you may require. Breakage or loss of any equipment hired will be charged to the client at retail prices for its replacement.

Delivery charges may apply.

STAFF HIRE

If you would like your function to be serviced, we have highly trained and experienced wait staff available. Staff rates are charged on a minimum of four hours, plus travel time from Catering Project central kitchen in Sydney CBD to and from the venue of your choice. A Catering Project function supervisor needs to attend all functions and events onsite.

Any additional hours worked by the staff at your event as a result of changes to the planned run of events, equipment at venue, hired in or supplied by client or by circumstances out of our control will be charged to the client post event.

STAFF HIRE

Corporate accounts are available on application for repeat clients; please speak to a Catering Manager.

PAYMENT OPTIONS

- Credit cards:
- EFTPOS
- Bank transfer made to:

J & Co Sydney Pty Ltd trading as Catering Project

Bank: CBA BSB: 062 004 ACC: 1037 8432

A Copy of the receipt must be sent to the catering manager to confirm payment.



CONTACT US

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GRAFTED
COLLECTIONS

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