

catering menu



The Gregan Group is experienced in providing professional catering services for a variety of events for a diverse range of clients. Our menus are designed to provide options for all kinds of events and budgets. Our team work closely with our clients to deliver the right style of food and service for boardroom lunches, large staff events, special cocktail parties and simple working lunches.

BREAKFAST

A LA CARTE

PER PERSON

PACKAGES PER PERSON

Seasonal fresh fruit platter to share

Seasonal fresh fruit salad
with yoghurt served on the side

Fruit skewers *(2 x per person)*

Chia pots *served in individual glass cups*

Jepp's deluxe organic muesli
with honey yoghurt served in individual glass cups

Pastry selection *(1 x per person)*
croissant, pain au chocolate, fruit Danish

Mini pastries *(1 x per person)*

Mini muffins

Selection of house baked muffins

Savoury muffins
bacon, pumpkin & spinach

GG healthy breakfast
*avocado, ricotta, fresh tomato, soft
boiled egg and country grain bread
individual serves*

EACH

Croissant
*with smoked salmon and chive cream cheese
or ham and gruyere*

Breakfast wrap
*bacon, egg, rocket, tomato & bbq sauce
vegetarian also available*

Bacon & egg roll

Raw bars
*raw breakfast bar, raw cocoa bar
dairy and gluten free*

Fruit Breads
banana; pear & raspberry; banana & walnut

OPTION A

Seasonal fresh fruit platter

Mini croissant with smoked ham and gruyere
cheese

Tea, coffee and cold water

Freshly squeezed orange juice

OPTION B

Fruit skewers

Mini pastry selection
Danish pasties, croissants, pain au chocolat

Tea, coffee and cold water

Freshly squeezed orange juice

OPTION C

Mini yoghurt and organic muesli cups

Assorted breakfast wraps
*bacon, egg, rocket, tomato & bbq sauce
vegetarian also available*

Tea, coffee and cold water

Freshly squeezed orange juice

BEVERAGES

PER PERSON

tea & coffee set up
*brewed coffee, selection of tea bags
including herbal options*

San Pellegrino 250ml

San Pellegrino 750ml

assorted soft drinks
coke, diet coke, sprite, capi

freshly squeezed orange juice bottle

freshly squeezed orange juice 1L jug

LUNCH

A LA CARTE

PER PERSON

Luncheon Finger Sandwiches

made with a selection of soft white, wholemeal & multi grain sandwich breads. 1 per person

Poached chicken, celery, basil mayonnaise

Rare roast beef, seeded mustard mayonnaise, lettuce

Smoked salmon, cream cheese, chives

Tuna, fresh tomato, cucumber and lemon mayonnaise

Egg, mayonnaise, watercress

Leg ham and gruyère

Assorted Gourmet Sandwiches

made with premium artisan style breads, rolls & wraps with gourmet fillings. 1.5 per person

Mini roll selection

Filling range includes ham, cheese & tomato; egg & cress; tuna & salad; chicken & mayonnaise. 1 per person

BEVERAGES PER PERSON

tea & coffee set up
brewed coffee, selection of tea bags including herbal options

San Pellegrino 250ml

San Pellegrino 750ml

assorted soft drinks
coke, diet coke, sprite, capi

freshly squeezed orange juice bottle

freshly squeezed orange juice 1L jug

SHARED PLATTERS

Minimum of 10 people

PER PERSON

Charcuterie Board

selection of cured meats & cheese, pickles served with crackers, baguettes

Cheese and Fruit

selection of three premium Australian cheeses served with lavosh, water crackers & fresh fruits

Crudités and Dips

carrot, cucumber, radish & capsicum with house made dips and crostini

Savouries Combo

selection of gourmet mini pies, sausage rolls and mini quiche

PER PIECE

Mini pies

beef & burgundy, lamb & rosemary, chicken & leek

Mini quiche

Lorraine, spinach & goat cheese, pumpkin & feta



Morning & AFTERNOON TEA

A LA CARTE

PER PERSON

Assorted mini afternoon tea biscuits
2 x piece per person

Mini pastries (1 x per person)
croissant, pain au chocolate, fruit Danish

Fruit skewers (2 x per person)

Pastry selection (1 x per person)
croissant, pain au chocolate, fruit Danish

Seasonal fresh fruit platter to share

Dried fruit, nut and dark chocolate platter

EACH

Mini muffins

Selection of house baked muffins

Raw bars
*raw breakfast bar, raw cocoa bar
dairy and gluten free*

Savoury muffins
bacon, pumpkin & spinach

Fruit Breads
banana; pear & raspberry; banana & walnut

Chocolate brownies
gluten-free available (with 24 hours notice)

Cupcake selection

Assorted friands

AFTERNOON TEA PACKAGES

PER PERSON

OPTION A

Tea, coffee and cold water

Assorted classic finger sandwiches

Sweet and petit
assorted mini cakes, brownies & friands

OPTION B

Raw Bars

Tea, coffee and cold water

OPTION C

Crudités and dips
*carrot, cucumber, radish and capsicums with house
made dips and crostini*

Tea, coffee and cold water



BEVERAGES

PER PERSON

tea & coffee set up
*brewed coffee, selection of tea bags
including herbal options*

San Pellegrino 250ml

San Pellegrino 750ml

assorted soft drinks
coke, diet coke, sprite, capi

freshly squeezed orange juice bottle

freshly squeezed orange juice 1L jug

ALL DAY MEETING PACKAGE

PACKAGE PRICE

PER PERSON

MORNING TEA

OPTION A

Tea, coffee and cold water

Mini pastry selection

Danish pasties, croissants, pain au chocolat

Seasonal fruit salad with yoghurt

OPTION B

Tea, coffee and cold water

Selection of bite sized assorted muffins

Yoghurt and organic muesli

OPTION C

Tea, coffee and cold water

Mini breakfast wraps

*bacon, egg, rocket, tomato & bbq sauce
vegetarian also available*

Seasonal fruit skewers



LUNCH

OPTION A

Assorted Gourmet Sandwiches, wraps & rolls

1 x per person

Seasonal fruit platter

Freshly squeezed orange juice

OPTION B

Roast chicken and garden salad

Freshly squeezed orange juice

OPTION C

Pasta of the day with fresh bread roll

Freshly squeezed orange juice

AFTERNOON TEA

OPTION A

Assorted mini cakes

1 x per person

Tea, coffee and cold water

OPTION B

Dried fruit, nut & dark chocolate platter

Tea, coffee and cold water

OPTION C

Crudités and dips

*carrot, cucumber, radish and capsicums with house
made dips and crostini*

Tea, coffee and cold water

CANAPES

CANAPES

PER PIECE

- Vegetable spring rolls
with sweet chilli dipping sauce
- Goats cheese & olive tarts
with slow cooked beetroot
- Roasted pumpkin risotto balls
with mustard seed spiced aioli
- Fresh Sydney rock oysters
natural or mignonette
- Smoked salmon blinis with dill sour cream
- Rare tuna crostini with chilli crab mayo
- King prawn & fresh avocado tartlets
- Crab cakes sweet chilli & coriander relish
- Shredded coconut fried prawns
with special house made chilli jam
- Harissa chicken skewers with raita
- Grilled satay chicken skewers
with peanut dip
- Peking duck spring rolls
with hoisin sauce
- Lamb & rosemary flaky puff pies
- Beef & Guinness puff pies
- Pork & fennel sausage rolls
- Tandoori lamb skewers
with mint yoghurt dip
- Prosciutto, melted brie & rosemary pizetta

SUBSTANTIAL CANAPES

PER PIECE

- Mini risotto boats
wild mushroom OR roasted pumpkin & sage
- Beer battered fish & chips
with caper aioli served in a bamboo cone
- Classic prawn cocktail served in lettuce
- Wagyu beef OR chicken breast sliders
with chilli jam & melted gruyere on brioche
- Taster sized slow roasted lamb
with Mediterranean salsa

DESSERT CANAPES

PER PIECE

- Selection of macarons
- Mini chocolate dipped fresh cream éclair
2 per serve
- Petit Eaton Mess
- Bite size lemon meringue tart
- Apple tart tatins
- Chocolate dipped salted caramels
- Assorted mini gelato cones



FOOD STATIONS PRICE ON APPLICATION

- Oyster Bar – selection of local oysters and condiments
- Sushi & Sashimi Bar – market fresh sashimi and assorted sushi
- Charcuterie – sliced meats, grilled and marinated vegetables, grissini and breads
- Cheese – selection of Australian boutique cheeses, lavosh, fresh and dried fruit
- Desserts – selection of canapé desserts

SERVICES & procedures

EQUIPMENT / STAFF

PER ITEM

Glass / wine glass hire

Linen napkins

Linen tablecloth

Boardroom wait staff
per hour excluding gst

from

Delivery, set up and cleaning cost

Beverage handling fee
per bottle

Executive chef available
price on application

OTHER SERVICES

Please note, buffet style, a la carte and canape style menus are available from certain stores upon request.

Please contact the catering department as detailed below to discuss options. We are more than happy to meet your catering needs to the best of our ability.

CONTACT

phone: 9250 7893

email: catering@gregangroup.com.au

TERMS & CONDITIONS

Please do not hesitate to contact The Gregan Group with specific dietary requirements or menu items. Our Executive Chef is available for consultation and will custom design menus for any occasion.

You can place a request or order catering via phone 9250 7893 or via email at: catering@gregangroup.com.au

Confirmation:

Please place catering orders 48 hours prior to the event or call the catering office to organise. Catering requests outside of normal operating hours may incur a service charge.

Minimum Orders:

Please see menus for details of minimum orders. Any orders that do not reach minimum guest numbers will incur a service charge.

Final Numbers:

Guaranteed final numbers are required 48 hours prior to any function; charges will be based on guaranteed numbers or final guests, whichever is greater.

Cancellation:

Cancellation must be in writing. The following conditions apply: Notice of 30 days or more prior to the function, no charge. Notice between 30 – 6 days, 25% of total function charged. Notice of 5 days or less, 50% of function charged. 48 hours notice, 100% of function charged.

Payment:

Payment terms are 14 days from receipt of invoice.

The Gregan Group hold a catering liquor license and will comply with the Liquor Management Code and Liquor Licensing Laws.

