

# 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

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## 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

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## 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

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## 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

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## 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](mailto: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](mailto: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.

