



## Corporate Catering

Catering need not be a pain! Order from Essence Café and let us deliver straight to your door. We offer beautifully presented deluxe catering options made right here in our regulated commercial kitchen.

Our catering is served in platter boxes, so you just take the lid off and serve your guests straight out of the box or choose our grazing sheet option where you simply drag the paper liner out of the box onto your table and you're ready to go.

Delivery available in Port Stephens. Delivery fees and minimum orders apply.

## Platter Boxes

### Breakfast Platter Boxes

Includes a selection of individual muesli, berry and yoghurt pots, almond croissant and house baked muffin.

\$19+gst per person

\*min 6 required

## Coffee on demand

Why not pair your team breakfast with a round of coffees? We pride ourselves on our coffee which is roasted by Fish River Roasters in Bathurst, and expertly brewed by our baristas to meet your requirements.

From \$3.70

\*min 10 required when not paired to another order

Are you the office order taker? Bring us an order for 10 or more coffees and you get yours free!

## Morning/Afternoon Tea Platter Boxes

### Mixed Pastries

Includes a variety of sweet and savoury pastries such as almond, chocolate, plain and smoked ham and brie croissants, Danishes & mini cruffins.

Small \$55 + gst 10 pieces (5 full size, 5 mini)

Medium \$85 + gst 16 pieces (8 full size, 8 mini)

Large \$130 + gst 24 pieces (12 full size, 12 mini)

Extra large \$175 + gst 32 pieces (16 full size, 16 mini)

### Sweet tooth treat box

A sampling box with a variety of cakes and slices baked in house at Essence and may include our decadent chocolate brownies (GF), raspberry and lemon friands (GF), caramel slice, fig and nut bar (GF), carrot cake, lemon merengue, other seasonal cakes available at the time.

Small \$45 + gst 10 pieces (paired with seasonal fruit add on \$45+gst)

Medium \$65 + gst 16 pieces (paired with seasonal fruit add on \$65+gst)

Large \$95 + gst 24 pieces (paired with seasonal fruit add on \$95+gst)

## Build your own options

### *Pastries and muffins*

(min order of 10 pieces)

Mixed full size sweet and savoury pastries \$7.50 + gst each

Mixed mini sweet pastries \$3.90 + gst each

Mixed large muffins \$5.50 + gst each

Fresh large croissant with leg ham, brie and housemade relish \$12 + gst each

Fresh large croissant with leg ham, cheddar cheese and fresh tomato \$11 + gst

Fresh large croissant with cheddar cheese and fresh tomato \$10 + gst

House baked almond croissant \$8.5 + gst

### *Frittata GF*

Canape size \$3.50 + gst each (min 12)

Large size \$8.50 + gst each (min 6)

Flavours include Mediterranean vegetable, chorizo and potato, bacon & corn.

### *Mixed Quiches*

Canape size \$3.50 + gst (min order 12)

Flavours include Lorraine or Florentine

Large size \$9.50 + gst (min order 4 per flavour)

Flavours include Pancetta & Leek, Pumpkin Pesto & Pine nut, Bacon & Gruyere, Goats cheese and onion

*Yoghurt, Berry & Granola pots*

\$5.00 + gst each

\*min order 6

*Banana Bread Platters*

Includes 12 slices of banana bread with accompaniments such as butter and ricotta and honey

Flavours

- Traditional
- Mango and coconut
- Chocolate
- Blueberry

\$70 + gst per platter

*Bagels*

Smoked salmon, cream cheese, dill, caper and red onion bagel \$11 + gst each

Cream cheese, dill, caper and red onion bagel \$8 + gst each

Coronation chicken with rocket bagel \$11 + gst each

*Large donuts*

\$5 + gst each

Flavours include chocolate, strawberry, fairy bread, passionfruit, cinnamon

### *Friands*

\$5 + gst each

\*min order 6

### *Individual slab cheesecakes*

\$7 + gst each

Flavours include classic vanilla, oreo, strawberry, banoffee.

\*min order 6 per flavour

### *Whole cakes*

Orange cake GF (12 serves) \$75 + gst

Raspberry Coconut Almond cake GF (12 serves) \$70 + gst

Flourless Chocolate cake GF (12 serves) \$75 + gst

Lemon merengue slab (16 serves) \$90 + gst

Carrot cake slab (16 serves) \$90 + gst

## Vegan/Gluten Free morning/afternoon tea platter boxes

Yoghurt, berry & granola pots

Vegan \$5.50 + gst

Gluten free \$5 + gst

### *Gluten free banana bread platter*

Includes 14 slices of banana bread with accompaniments such as butter and ricotta & honey

\$85 + gst per platter

Single slice GF Banana Bread \$7.20 + gst

### *Vegan bagels*

Vegan cream cheese, dill, caper & red onion bagel \$8 + gst

(min order 6 bagels total, including vegan)

### *Gluten Free Frittata*

Canape size \$3.50 + gst each (min 12 per flavour)

Large size \$8.50 + gst each (min 6 per flavour)

Flavours include Mediterranean vegetable, chorizo and potato, bacon & corn.

### *Vegan / Gluten Free Treats*

Muffins (4 pack) \$30 + gst

Cookies (6 pack) \$30 + gst

### *Mixed Vegan / Gluten Free Afternoon/Morning Tea Boxes*

Assortment of vegan and gluten free sweets with a fruit platter

Slices and cakes including vegan Lime & pistachio, vegan Choc hazelnut, vegan Raspberry delicious, vegan Choc Caramel Crunch, vegan White choc & Caramel, GF double choc brownie, GF lemon and raspberry friand, GF raspberry coconut and almond cake, GF orange cake, GF and vegan fig and nut bar.

Small \$85 + gst (10 serves)

Medium \$125 + gst (14 serves)

Large \$185 + gst (24 serves)

### *Fruit salad cups*

Mini \$3.50 + gst each

Large \$8.00 + gst

\*min order 10 serves

### *Cheese Platter boxes*

Includes a selection of premium cheeses, cured meats, antipasto accompaniments such as dips, olives, sun dried tomatoes, fresh fruit and savory accompaniments.

Small \$45 + gst recommended for 1-3 ppl

Includes 3 artisan small cheese portions, cured meats, 1 dip, small olives/sundried tomato tub, mixed pickle tub, strawberries, walnuts, quince paste & 1 packet of biscuits

Medium \$100 + gst recommended for 3-8 ppl

Includes 4 artisan cheese portions, cured meats, 1 dip, olive tub, sundried tomato tub, mixed pickle tub, chocolate bark, strawberries, walnuts, honey, quince paste & 2 packets biscuits

Large \$150 + gst recommended for 9-15 ppl

Includes 5 artisan cheese portions, cured meats, 2 dips, olive tub, sundried tomato tub, mixed pickle tub, chocolate bark, strawberries, walnuts, honey, quince paste & 3 packets biscuits

X-Large \$235 + gst recommended for 16-24 ppl

Includes 6 artisan cheese portions, cured meats, 3 dips, olive tub, sundried tomato tub, mixed pickle tub, chocolate bark, strawberries, walnuts, almonds, honey, quince paste, apricots & 4 packets biscuits, sourdough with dukkah, olive oil and aged balsamic

Recommended serving sizes are based on a snack

### *Asian Fusion Grazing boxes*

Includes house prepared Asian style snacks including Karaage chicken skewers with Kewpie mayo (GF), Thai Beef Meatballs with green curry dressing (GF), Roast veg and sage frittata (GF, vegetarian), Tandoori chicken cucumber rounds GF. Also Includes a selection of premium cheeses, cured meats, antipasto accompaniments such as dips, olives, sun dried tomatoes, fresh fruit and savory accompaniments.

Can be prepared gluten free upon request.

Small \$55+gst Recommended for 1-3ppl

Medium \$125+gst recommended for 3-8 ppl

Large \$175+gst recommended for 8-12ppl

X-large \$235+gst recommended for 12-18 ppl

Recommended serving sizes are based on a snack

### **Sandwich and wrap platters**

Classic slider rolls \$5 + gst each

Classic wraps (full size, cut in half) \$12.50 + gst each



Classic sandwich (full sandwich, cut into quarters or high tea style) \$8.50 + gst each

GF (full sandwich, cut in half) \$9.50 + gst each

Fillings can include:

Egg, lettuce, mayo (vegetarian)

Curried egg, lettuce (vegetarian)

Leg ham, cheddar cheese, tomato and lettuce with aioli

Leg ham, cheddar cheese, tomato and mustard or relish

Turkey, cranberry, and double cream brie

Slow cooked silverside, sweet mustard pickles and tomato

Slow cooked silverside, sweet mustard pickles, tomato, and cheese

Chicken, cheddar cheese and avocado

Chicken, lettuce and mayo

Salad with cheddar cheese (vegetarian)

Salad with avocado (vegan)

Min order 6, serving suggestion is 1.5 per person

### *Terms and conditions*

Booking:

A 25% deposit is required to confirm the booking and date. The deposit is non-refundable. No dates will be held without the deposit being paid. The remaining balance is due 7 days prior to the booking. We do not offer refunds, however we

do allow date changes if notified 1 week or more in advance. For full cancellations 7 days+ from the event, the deposit will be forfeited. Less than 7 days the full amount will be forfeited. All details of the booking must be finalised 10 days prior to the booking. Payment can be made via credit card or bank transfer.

#### Food Handling:

All food should be consumed within an hour of delivery or pick up unless refrigerated. We cannot be accountable for the freshness of the food after this timeframe.

#### Delivery & travel fees:

May apply. These will be calculated when you provide the location of your event. You must be present to accept the delivery of your platter boxes.

#### Allergies and intolerances:

It is your responsibility to inform us of any allergies or intolerances well in advance. We are able to cater to a variety of intolerances, allergies and preferences, and keep those items labelled and separated. However it must be understood that whilst Essence Cafe takes all due care to keep allergy prone ingredients out of certain meals and avoid cross contamination, please be aware they may still be present and that our platters are not prepared in an allergen free environment.