



BARISTA VS CHEF

CATERING MENU

Contact Us

At **Barista vs Chef**, we're passionate about delivering exceptional food, outstanding coffee, and friendly, reliable service. Whether you're organising a business meeting, office breakfast, corporate lunch, or special event, our team is committed to making your function seamless and memorable.

We take pride in using fresh, high quality ingredients and can tailor our catering to suit your preferences, dietary requirements, and budget.

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Ordering & Payment Information

Orders can be placed by phone, email, or in person.

To ensure the best possible service, we kindly ask that catering orders be placed at least **24 hours in advance**. We are able to accommodate last minute orders in person or over the phone.

Every event is unique, so if you don't see exactly what you're looking for, our team would be happy to create a customised menu tailored to your cuisine preferences, dietary requirements, guest numbers, and budget.

Payment is required prior to or on delivery unless alternative arrangements have been approved by management. We accept **Visa, Mastercard, EFTPOS and Direct Debit**.

Thank you for choosing **Barista vs Chef**. We look forward to catering your next event.

Company Name	
Person of Contact & Number	
Address and Delivery Instructions	
Time	
Payment Method	
Total Order Payment	

Breakfast & Morning/Afternoon Tea ✓V = Vegetarian ✓GF = Gluten Free

Item	Description	Mini	Qty	Regular	Qty
Assorted Muffins	Chocolate, Apple, Raspberry, Choc Chip, Blueberry	Mini \$4.80		Reg \$5.80	
Assorted Fruit Danish	Apple, Apricot, Mixed Berry	Mini \$4.80		Reg \$5.80	
Croissants – Jam or Nutella	Nutella or Homemade Berry Jam. Fresh or toasted.	Mini \$5.20		Reg \$6.20	
Croissants – Triple Smoked Ham & Cheese	Triple Smoked Ham and Tasty Cheese. Fresh or toasted.	Mini \$6.00		Reg \$9.00	
Croissants – Cheese & Tomato ✓V	Tasty Cheese and Tomato. Fresh or toasted.	Mini \$6.00		Reg \$9.00	
Bacon & Egg Roll	Bacon and over-easy egg on a soft bun with house creamy BBQ sauce.	Mini \$8.50			
Assorted Slices ✓V	Caramel, Choc Brownie, Apricot & Almond, Walnut Macaroon, Jam & Coconut, Muesli. Bite-size.	-	-	Reg \$5.80 Premium \$6.80 GF \$6.80	
Sweet Breads – Banana ✓V	Served fresh or toasted with butter. Cut into smaller pieces.	-	-	Reg \$6.00	
Savoury Fingers – Ham & Cheese Omelette	ham & cheese omelette served between toasted Turkish Bread.	-	-	Reg \$6.00	
Savoury Fingers – Spinach & Cheese Omelette ✓V	spinach & cheese omelette served between toasted Turkish Bread.	-	-	Reg \$6.00	
Open Bagels – Salmon, Avocado & Cream Cheese	Bagel halves topped with salmon, avocado and cream cheese.	Mini \$6.50		Reg \$9.00	
Open Bagels – Tomato, Avocado & Cream Cheese ✓V	Bagel halves topped with tomato, avocado and cream cheese.	Mini \$6.50		Reg \$9.00	
Open Bagels – Ham & Cream Cheese	Bagel halves topped with ham and cream cheese.	Mini \$6.50		Reg \$9.00	
Healthy Choice – Fruit & Yoghurt	Fresh seasonal fruit with natural creamy Greek-style yoghurt.	Mini \$6.50		Reg \$9.50	
Healthy Choice – Muesli & Yoghurt	Toasted muesli with natural creamy Greek-style yoghurt.	Mini \$6.50		Reg \$9.50	
Healthy Choice – Fruit	Fresh seasonal fruit in bite-size pieces.	Mini \$6.50		Reg \$9.50	

Lunch – Sandwiches ✓V = Vegetarian ✓GF = Gluten Free

Freshly made in-house sandwiches with a gourmet selection of fillings and condiments.
All sandwiches are cut in half and individually wrapped for convenience.

Selection of Bread	Description	Price	Qty
Sourdough	Assorted white, wholemeal and/or grain sourdough with gourmet fillings. Cut in half.	\$13.00 each	
Rolls	White and/or grain wood fired Italian ciabatta with gourmet fillings. Cut in half.	\$13.00 each	
Wraps	White and/or spinach wrap with gourmet fillings. Cut in half.	\$13.00 each	
Gluten Free & Other Dietary	All labelled correctly. Please advise any requirements when ordering.	+\$2.00 each	

Lunch – Pastas ✓V = Vegetarian ✓GF = Gluten Free

All pasta sauces are prepared in house from homemade recipes. We are able to cater for a variety of different pasta options upon request.

Item	Description	Individual	Qty	Small (serves 5)	Qty	Large (serves 10)	Qty
Bolognese <i>Linguine Penne</i>	Nonna's recipe – traditional meat and tomato sauce.	\$19.00		\$85.00		\$145.00	
Napolitana ✓V <i>Linguine Penne</i>	Traditional rich tomato and fresh basil sauce.	\$18.00		\$85.00		\$145.00	
Boscaiola <i>Linguine Penne</i>	Cream sauce with bacon, mushroom & shallots.	\$19.00		\$85.00		\$145.00	
Vegetarian <i>Linguine Penne</i>	Mushroom & shallots in Napolitana sauce with a dash of cream.	\$21.00		\$90.00		\$155.00	
Mushroom Risotto ✓V ✓GF	Mushroom, zucchini, spinach, sundried tomatoes, shallots in a creamy sauce topped with truffle oil & parmesan	\$20.00		\$90.00		\$155.00	

Lunch – Salads √V = Vegetarian √GF = Gluten Free

Our hearty and healthy salads are prepared in house with the freshest ingredients and matched with homemade dressings. All salads come seasoned and dressed.

Item	Description	Individual	Qty	Small (serves 5)	Qty	Large (serves 10)	Qty
Pearl Cous Cous & Moroccan Chicken	Marinated pearl cous cous with roasted vegetables and juicy Moroccan sliced chicken.	\$14		\$70		\$120	
Pearl Cous Cous & Roasted Veggies √V	Marinated pearl cous cous with roasted vegetables and kale.	\$14		\$70		\$120	
Roasted Veggie, Kale & Rocket √V	Oven roasted seasonal vegetables tossed with fresh kale and peppery rocket.	\$14		\$70		\$120	
Chicken Pesto Pasta	Basil infused chicken with spiral pasta and shaved parmesan.	\$14		\$70		\$120	
Chicken Caesar	Succulent chicken, mixed lettuce, tasty bacon, eggs and homemade croutons.	\$14		\$70		\$120	
Greek Salad √V	Mixed lettuce, tomato, cucumber, olives, capsicum and creamy Danish fetta.	\$14		\$70		\$120	
Sesame Chicken	Marinated chicken breast with pickled & fresh vegetables and crispy panko.	\$14		\$70		\$120	
Peri Peri Chicken	Slightly spicy marinated chicken with leafy greens, cherry tomatoes, cucumber and capsicum.	\$14		\$70		\$120	
Quinoa Salad √V	Tri-coloured quinoa with kale, nuts, seeds and currants.	\$14		\$70		\$120	
Pumpkin, Fetta & Beetroot √V	Roasted pumpkin and beetroot with Danish fetta, spinach and almonds.	\$14		\$70		\$120	

Finger Foods ✓V = Vegetarian ✓GF = Gluten Free

Bite-size savoury delights prepared in house with fresh ingredients. **Minimum quantities of 10 per item.**

Item	Description	Unit Price	Qty
Arancini – Spinach, Ricotta & Pumpkin ✓V	Homemade stuffed rice balls coated in breadcrumbs and shallow fried.	\$5.50 each	
Sliders – Beef Chicken Vegetarian Pulled Pork	Mini burgers with fresh fillings and matching homemade sauces.	\$10.00 each	B: _____ C: _____ V: _____ P: _____
Pork Sausage Rolls	Marinated succulent pork mince rolled in puff pastry.	\$5.00 each	
Mini Beef Pies	Gourmet party pie topped with sesame seeds, served with dipping sauce.	\$5.00 each	
Spinach & Ricotta Pastizzi ✓V	Homemade spinach and ricotta mix rolled in puff pastry.	\$5.00 each	
Sesame Chicken Tenderloins	Crumbed chicken tenderloins in sesame seeds with honey mustard dipping sauce.	\$6.00 each	
Sweet Chilli Meatballs	Juicy meatballs tossed in sweet chilli sauce, served with a green olive.	\$5.00 each	
Prawn Cutlets	Fried crumbed prawns served with homemade dipping sauce.	\$6.50 each	
Spring Rolls	Thin pastry filled with pork and vegetables, deep fried.	\$4.50 each	
Quiche – Ham, Cheese, Spinach	Baked Italian quiche with triple smoked ham, tasty cheese, spinach and parmesan.	\$5.00 each	
Quiche – Spinach, Cheese, Tomato ✓V	Baked Italian quiche with baby spinach, tasty cheese, tomato and parmesan.	\$5.00 each	
Prawn & Mango Salsa Tarts	Sweet mango, king prawns, corn, radish, cherry tomatoes & pepita seeds in sesame & lemon juice salsa.	\$7.50 each	
Veggie Antipasto Tarts ✓V	Roasted vegetable layered tart with mascarpone cheese, grilled eggplant, roasted capsicum, artichoke, sundried tomatoes.	\$7.00 each	
Smoked Salmon & Mascarpone Blinis	Cured salmon & mascarpone layered blini with lemon, radish, capers, tomato & dill salsa.	\$6.50 each	
Mini Mexican Chicken Burrito	Paprika, lemon & parsley marinated chicken tenderloins & slaw wrap in a burrito.	\$7.00 each	
Mini Tacos	Traditional taco seasoned chicken or beef, cheese, tomato, avocado & sour cream in a taco cup.	\$6.50 each	C: _____ B: _____
Mini Smoked Salmon Bruschetta	Cured salmon, cream cheese, radish, dill, cherry tomato salsa & fig glaze on crispy Italian bread.	\$4.50 each	
Fried Calamari Rings	Panko crumb, lemon zest & sesame seed crispy coated calamari with lemon wedges & sesame mayo.	\$4.50 each	

Mini Cherry Tomato & Bocconcini Bruschetta ✓V	Cherry tomato, bocconcini, basil pesto, cream cheese, radish, dill, cherry tomato salsa & fig glaze on crispy Italian bread.	\$4.50 each	
Falafel Balls ✓V ✓GF	Freshly made traditional falafel ball served with tahini hummus dip.	\$4.00 each	
Tomato & Bocconcini Skewers ✓V ✓GF	Cherry tomato & baby bocconcini on a bamboo pick topped with basil.	\$5.00 each	
Coconut King Prawns	Tempura battered king prawns coated in coconut with a zesty lemon & sesame aioli.	\$5.50 each	
Slightly Spicy Satay Chicken Sticks ✓GF	Thai style satay chicken strips topped with pickled vegetables.	\$6.00 each	
Chicken & Cucumber Rice Paper Rolls ✓GF	Lemongrass chicken, cucumber, pickled carrot, radish, spring onion & vermicelli noodles. Served with peanut & hoisin sauce.	\$7.00 each	
Salmon & Avocado Rice Paper Rolls ✓GF	Salmon, avocado, pickled carrot, radish, spring onion & vermicelli noodles in a rice paper roll with peanut & hoisin sauce.	\$7.00 each	
Prawn & Cucumber Rice Paper Rolls ✓GF	Prawn, cucumber, pickled carrot, radish, spring onion & vermicelli noodles. Served with peanut & hoisin sauce.	\$7.00 each	
Sweet Chilli & Lemongrass Chicken Meatballs ✓GF	Thai style chicken meatballs on a bamboo pick topped with sesame seeds.	\$5.00 each	
Gyozas - Prawn Vegetable ✓V	Japanese pan-fried dumplings filled with prawns or vegetables and wrapped in a thin wheat dough.	\$4.50 each	
Pork Buns	Soft steamed buns filled with a sweet and savoury saucy pork filling.	\$5.00 each	

Platters

All platters are made fresh on the day using seasonal fruits, gourmet cheeses and premium freshly sliced cold cuts. Platter accompaniments are purchased daily for quality and freshness.

Item	Description	Small (serves 5)		Medium (serves 10)		Large (serves 15)	
Fruit Platter	Fresh seasonal fruit in bite-size pieces.	\$60		\$75		\$110	
Antipasto Platter	Selection of fresh cold cuts and pickled delights with sliced Italian wood fired bread.	\$70		\$90		\$130	
Cheese Platter	Selection of gourmet cheeses, crackers and seasonal fruits and nuts.	\$70		\$90		\$130	
Vegetable Sticks & Dips Platter	Fresh and crunchy vegetable sticks served with crackers and dips.	\$55		\$70		\$90	
Extra large grazing boards on offer starting from \$30pp. Minimum 15 people. Enquire in-store or via email.							

Fresh Juices

Our juices are made fresh from the finest ingredients.

Item	Description	Individual	Qty	1L Bottle	Qty
The Green Machine	Apple, pear, celery, baby spinach.	\$9.00		\$20.00	
Hawaiian Kiss	Pineapple, orange, watermelon.	\$9.00		\$20.00	
Good Morning	Carrot, orange, apple, celery.	\$9.00		\$20.00	
Cleansing Boost	Orange, apple, beetroot, ginger, lemon.	\$9.00		\$20.00	
The Root	Apple, carrot, beetroot, celery, ginger.	\$9.00		\$20.00	
Tropicana	Orange, apple, pear, pineapple.	\$9.00		\$20.00	
Orange Juice	Freshly squeezed orange.	\$9.00		\$20.00	

Barista Made Coffee

Pre-ordering large coffee orders helps us deliver your coffees as close as possible to your requested time while ensuring every cup is freshly prepared to the highest standard. Each cup is individually labelled for a seamless and hassle-free distribution experience. (EXAMPLE BELOW)

NAME	COFFEE ORDER
Jane Doe	Large Skim Latte 1 Sugar
John Smith	Regular Strong Cappuccino