



CATERING



Barista vs Chef, a brother & sister team who are passionate about serving fresh and authentic food from the heart. Our aim is to make your job easy by providing fresh and tasty meal options for your office meetings, parties and functions.

All our catering requires a minimum of 24 hours' notice. For urgent orders that are required on the same day, we will endeavour to meet your needs where possible.






All orders must be placed in-store, over the phone or by email.

We pride ourselves on providing customers with unique service, so please don't hesitate to request any special orders. Our qualified team will do their best to meet all your requirements.

Payments are accepted by Direct Debit, MasterCard, Visa or Company Cheque. Amex cards will incur an additional 1.5% surcharge. Payments must be made prior to or on delivery, unless other arrangements have been made. For other payment arrangements, please come in store and discuss with Management in person.

<u>Company Details</u>
Company Name:
Person of Contact & Number:
Address:
Time:
Payment Method:
Total Order Payment:

Breakfast and Morning/Afternoon Tea

Item	Description		
Assorted muffins	A selection of fresh muffins that may include Chocolate, Apple, Raspberry, Choc Chip, Blueberry.	Mini (3.0)	Regular (4.0)
Assorted Fruit Danish	A selection of fresh Danish pastries that may include Apple, Apricot and Mixed Berry.	Mini (3.0)	Regular (4.0)
Croissants - Jam or Nutella	Fresh croissants served with either Nutella or our Homemade Berry Jam. Served fresh or toasted.	Mini (4.0)	Regular (5)
Croissants – Triple Smoked Ham & Cheese	Fresh croissants served with freshly sliced Triple Smoked Ham and Tasty Cheese. Served fresh or toasted.	Mini (4.5)	Regular (7.0)
Croissants – Cheese & Tomato 	Fresh croissants served with Tasty Cheese and Tomato. Served fresh or toasted.	Mini (4.5)	Regular (7.0)
Bacon & Egg Roll	Bacon and over-easy egg served on a delicious soft bun with a squeeze of our house creamy BBQ sauce.	Mini (5.5)	Regular (7.0)
Assorted Slices 	A selection of mouth-watering slices that may include Caramel, Chocolate Brownie, Apricot & Almond, Walnut Macaroon, Jam & Coconut and Muesli. All slices are cut into bite-size pieces for convenience.	Regular (4.0) Premium Slices (5.0) Gluten Free (5.0)	
Sweet Breads - Banana 	Moist Banana Bread served either fresh or toasted with butter. Sweet breads are cut into smaller pieces for convenience.	Regular (4.0)	
Savoury Fingers – Ham & Cheese Omelette	A fluffy and tasty ham & cheese omelette served between toasted Turkish Bread.	Regular (4.0)	
Savoury Fingers – Spinach & Cheese Omelette 	A fluffy and tasty spinach & cheese omelette served between toasted Turkish Bread.	Regular (4.0)	
Open Bagels - Salmon, Avocado & Cream Cheese	Bagel halves topped with salmon, avocado and cream cheese.	(4.0) each	
Open Bagels - Tomato, Avocado & Cream Cheese 	Bagel halves topped with tomato, avocado and cream cheese.	(4.0) each	
Open Bagels - Ham & Cream Cheese	Bagel halves topped with ham and cream cheese.	(4.0) each	
Healthy Choice Cups – Fruit & Yoghurt	A selection of fresh seasonal fruit served with a natural creamy, sweet Greek-style yoghurt.	Mini (4.5)	Regular (6.0)
Healthy Choice Cups – Muesli & Yoghurt	Toasted muesli served with a natural creamy, sweet Greek-style yoghurt.	Mini (4.5)	Regular (6.0)
Healthy Choice Cups – Fruit	A selection of fresh seasonal fruit served in bite-size pieces of fruit for convenience.	Mini (4.5)	Regular (6.0)



Lunch – Sandwiches

Freshly cut sandwiches with a gourmet selection of fillings and condiments that will tantalise your taste buds. Many of our fillings and condiments are prepared in house for that extra special flavour without the preservatives. Sandwiches may include selections from our menu board.

Selection of Bread	Description	
Sourdough	An assortment of white, wholemeal and/or grain sourdough bread filled with a gourmet selection of fillings and condiments. Specific bread types may be used upon request. All sandwiches are cut in half for convenience.	(10.0) each
Rolls	An assortment of white and/or grain wood fired Italian ciabatta bread filled with a gourmet selection of fillings and condiments. Specific bread types may be used upon request. All sandwiches are cut in half for convenience.	(10.0) each
Wraps	An assortment of white and/or spinach flavoured wrap filled with a gourmet selection of fillings and condiments. Specific bread types may be used upon request. All wraps are cut in half for convenience.	(10.0) each
Gluten Free and ALL other dietary requirements (other than vegetarian). All are labelled correctly. Please advice any requirements when ordering.		(1.0) each





Lunch – Pastas



All our pasta sauces are prepared in house with many recipes that have been passed down from our Nonna. We always use fresh ingredients and all sauces are slow cooked for that extra special intense flavour and richness.

Item	Description			
Bolognese Penne <input type="checkbox"/> Linguine <input type="checkbox"/>	Nonna's recipe, our traditional meat and tomato sauce.	Individual (13.0)	Small (60.0) serves up to 5	Large (100.0) serves up to 10
Napolitana Penne <input type="checkbox"/> Linguine <input type="checkbox"/> 	Our traditional rich tomato and fresh basil sauce.	Individual (13.0)	Small (60.0) serves up to 5	Large (100.0) serves up to 10
Boscaiola Penne <input type="checkbox"/> Linguine <input type="checkbox"/>	Cream sauce with bacon, mushroom & shallots.	Individual (16.0)	Small (60.0) serves up to 5	Large (100.0) serves up to 10
Smoked salmon Penne <input type="checkbox"/> Linguine <input type="checkbox"/>	Mushroom & shallots in a Napolitana sauce with a dash of cream.	Individual (16.0)	Small (70.0) serves up to 5	Large (130.0) serves up to 10
Mushroom Risotto 	Mushroom, zucchini, spinach, shallots combined in a creamy sauce and topped with truffle oil, parmesan cheese and crispy panko.	Individual (16.0)	Small (70.0) serves up to 5	Large (130.0) serves up to 10

Lunch – Salads

Salad doesn't have to be a side! Our hearty and healthy salads are perfectly mastered and prepared to convert the boring green into a delicious, healthy and satisfying meal. All our salads are prepared in house with only the freshest ingredients and are matched with our homemade salad dressings.



Item	Description			
Pulled Pork	14 hour slow roasted pork with our special marinades served on a bed of greens, roasted nuts and apple slaw.	Regular (10.0) Large (12.0)	Small (50.0) serves up to 5	Large (80.0) serves up to 10
Pearl Cous Cous & Moroccan Chicken	Marinated pearl cous cous accompanied with roasted vegetables and juicy Moroccan sliced chicken.	Regular (10.0) Large (12.0)	Small (50.0) serves up to 5	Large (80.0) serves up to 10
Pearl Cous Cous & Roasted Veggies 	Marinated pearl cous cous accompanied with roasted vegetables and kale.	Regular (10.0) Large (12.0)	Small (50.0) serves up to 5	Large (80.0) serves up to 10
Roasted Veggie, Kale & Rocket 	A vegetarian's delight! Oven roasted seasonal vegetables tossed with fresh kale and peppery rocket.	Regular (10.0) Large (12.0)	Small (50.0) serves up to 5	Large (80.0) serves up to 10
Chicken Pesto Pasta	Succulent basil infused chicken tossed with spiral pasta and seasoned with shaved parmesan cheese.	Regular (10.0) Large (12.0)	Small (50.0) serves up to 5	Large (80.0) serves up to 10
Chicken Caesar	Our rendition of the classic Caesar. Succulent chicken pieces tossed with mixed lettuce, tasty bacon, eggs and our special homemade croutons.	Regular (10.0) Large (12.0)	Small (50.0) serves up to 5	Large (80.0) serves up to 10
Greek Salad 	Our spin on the traditional Greek salad. Mixed lettuce, tomato, cucumber, olives, capsicum and creamy Danish fetta.	Regular (10.0) Large (12.0)	Small (50.0) serves up to 5	Large (80.0) serves up to 10
Sesame Chicken	Marinated chicken breast with an Asian twist. A mix of pickled and fresh vegetables and finished with crispy panko.	Regular (10.0) Large (12.0)	Small (50.0) serves up to 5	Large (80.0) serves up to 10
Wild Rice Salad 	Our cold blend of wild rice salad with kale, fetta, seeds, nuts, currants and more to create a balance of texture and flavour.	Regular (10.0) Large (12.0)	Small (50.0) serves up to 5	Large (80.0) serves up to 10
Peri Peri Chicken	Slightly spicy marinated chicken fillets with a zesty tang, mixed with leafy greens, cherry tomatoes, cucumber and capsicum.	Regular (10.0) Large (12.0)	Small (50.0) serves up to 5	Large (80.0) serves up to 10








Quinoa Salad 	Tri coloured quinoa tossed with kale and topped with nuts, seeds, and currants.	Regular (10.0) Large (12.0)	Small (50.0) serves up to 5	Large (80.0) serves up to 10
Pumpkin, Fetta & Beetroot Salad 	Roasted pumpkin and beetroot with Danish fetta, spinach and almonds.	Regular (10.0) Large (12.0)	Small (50.0) serves up to 5	Large (80.0) serves up to 10
OR if you have seen or tasted a particular salad from our daily salad display and would like that as an option, please just ask. All salads come seasoned and dressed.				

Finger Foods

Bite-size savoury delights that are prepared in house with fresh and tasty ingredients. All menu items are family recipes, meaning they are made with passion and love.

Minimum quantities of 10 per item.






Item	Description	
Arancini (spinach, ricotta and pumpkin) 	Homemade stuffed rice balls, coated in breadcrumbs and shallow fried to perfection.	(3.5) each
Sliders Beef Chicken Vegetarian Pulled Pork	Mini burgers filled with fresh and tasty fillings and accompanied with their matching homemade sauces.	(7.0) each Beef _____ Chicken _____ Vegetarian _____ Pulled Pork _____
Sausage Rolls	Marinated succulent pork mince rolled in puff pastry.	(3.0) each
Mini Beef Pies	Gourmet party pie topped with sesame seeds and served with dipping sauce.	(3.0) each
Spinach & Ricotta Rolls 	Homemade spinach and ricotta mix rolled in puff pastry.	(3.0) each
Sesame Chicken Tenderloins	Crumbed chicken tenderloins tossed in sesame seeds served with honey mustard dipping sauce.	(3.5) each
Sweet Chilli Meatballs	Juicy meatballs tossed in sweet chilli sauce, served with a green olive.	(3.0) each
Prawn Cutlets	Fried crumbed prawns served with homemade dipping sauce.	(4.5) each
Spring Rolls	Thin pastry filled and rolled with pork and vegetables and then deep fried.	(3.0) each
Open Bagels	Bagel halves topped with cream cheese, fresh smoked salmon, finely sliced Spanish onion and capers.	(4.5) each
Quiche – Ham, Cheese, Spinach	Baked Italian quiche filled with triple smoked ham, tasty cheese, spinach and parmesan.	(3.0) each

Quiche –Spinach, Cheese, Tomato 	Baked Italian quiche filled with baby spinach, tasty cheese, tomato and parmesan.	(3.0) each
Prawn & Mango Salsa Tarts	Sweet mango, king prawns, corn, radish, cherry tomatoes & pepita seeds tossed in a sesame & lemon juice salsa.	(5.5) each
Veggie Antipasto Tarts 	Roasted vegetable layered tart, mascarpone cheese, grilled eggplant, roasted capsicum, artichoke, sundried tomatoes.	(5.5) each
Smoked Salmon & Mascarpone Tarts	Cured salmon & mascarpone layered tart with lemon, radish, capers, tomato & dill salsa.	(5.5) each
Mini Mexican Chicken Burrito	Paprika, lemon & parsley marinated chicken tenderloins & slaw wrap in a burrito.	(6.0) each
Mini Chicken Tacos	Traditional taco seasoned chicken, cheese, tomato, avocado & sour cream in a taco cup.	(5.5) each
Mini Beef Tacos	Traditional taco seasoned beef, cheese, tomato, avocado & sour cream in a taco cup.	(5.5) each
Mini Smoked Salmon Bruschetta	Cured salmon, cream cheese, radish, dill, cherry tomato salsa & fig glaze on crispy Italian bread.	(4.5) each
Mini Cherry Tomato & Bocconcini Bruschetta 	Cherry tomato, bocconcini, basil pesto, cream cheese, radish, dill, cherry tomato salsa & fig glaze on crispy Italian bread.	(4.5) each
Fried Calamari Rings	Panko crumb, lemon zest & sesame seed crispy coated calamari, served with lemon wedges & sesame mayo.	(3.5) each
Falafel Balls  	Freshly made traditional falafel ball served with tahini hummus dip.	(3.0) each
Tomato & Bocconcini Skewers  	Cherry tomato & baby bocconcini on a bamboo pick topped with basil.	(3.0) each

Asian Inspired Finger Foods

Bite-size Asian inspired dishes that are prepared in house with fresh and tasty ingredients. All menu items are family recipes, meaning they are made with passion and love.

Minimum quantities of 10 per item.

Coconut King Prawns	Tempura battered king prawns coated in coconut with a zesty lemon & sesame aioli.	(4.5) each
Slightly Spicy Satay Chicken Sticks 	Thai style satay chicken strips topped with pickled vegetables.	(4.5) each
Mini Salmon & Avocado Rice Paper Rolls 	Salmon, avocado, pickled carrot, radish, spring onion & vermicelli noodles in a rice paper roll served with peanut & hoisin sauce.	(5.5) each
Mini Lemongrass Chicken & Cucumber Rice Paper Rolls 	Lemongrass chicken, cucumber, pickled carrot, radish, spring onion & vermicelli noodles in a rice paper roll served with peanut & hoisin sauce.	(5.5) each
Mini Prawn & Cucumber Rice Paper Rolls 	Prawn, cucumber, pickled carrot, radish, spring onion & vermicelli noodles in a rice paper roll served with peanut & hoisin sauce.	(5.5) each
Prawn Dumplings	Steamed and served with soy sauce and chilli oil.	(4.0) each
Sweet Chilli & Lemongrass Chicken Meatballs 	Thai style chicken meatballs on a bamboo pick topped with sesame seeds.	(3.5) each

Platters

All our delicious platters are made and are freshly served on the day using fresh seasonal fruits, tasty gourmet cheeses and premium freshly sliced cold cuts, including cold cuts that have been roasted and seasoned in house. Platter accompaniments are purchased daily for quality and freshness.

Item	Description			
Fruit Platter	Fresh seasonal fruit served in bite-size pieces for your convenience. Platters are aesthetically pleasing.	Small (40.0) serves up to 5	Medium (55.0) serves up to 10	Large (75.0) serves up to 15
Antipasto Platter	A selection of fresh cold cuts and pickled delights served with sliced Italian wood fired bread.	Small (55.0) serves up to 5	Medium (75.0) serves up to 10	Large (100.0) serves up to 15
Cheese Platter	A selection of gourmet cheeses, crackers and seasonal fruits and nuts.	Small (55.0) serves up to 5	Medium (75.0) serves up to 10	Large (100.0) serves up to 15
Vegetable Sticks & Dips Platter	Fresh and crunchy vegetable sticks served with a selection of crackers and dips.	Small (40.0) serves up to 5	Medium (55.0) serves up to 10	Large (75.0) serves up to 15

Grazing Tables - We offer grazing tables for after-hour office events. Prices start from \$30pp. Please come in and speak to the Chef to set up a package that best suits you.

Fresh Cold Press Juices

Our juices are made fresh from the finest of ingredients.

Item	Description	
The Hulk	Apple, spinach, kiwi fruit and pear	Jug (18.0)
Hawaiian Kiss	Pineapple, orange, watermelon and mint	Jug (18.0)
Berry-Licious	Seasonal mixed berries, watermelon, pear and orange	Jug (18.0)
Cleansing Boost	Orange, apple, beetroot, pineapple, ginger and lemon	Jug (18.0)
The Root	Carrot, beetroot, celery and ginger, apple	Jug (18.0)
Orange Juice		Jug (15.0)

At Barista v.s Chef we pride ourselves on good quality foods and friendly service. Our main focus is our customers and we aim to make your office events and functions a culinary success. We would love to hear any feedback in relation to our products and services.

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