

A quick Catering Guide

Delivery
from
7am
on request*

Ask these questions, write down your answers:

- **WHAT TYPE of function am I catering for?** _____
eg Board meeting lunch, breakfast training seminar, Celebration Sundowner
- **START TIME & HOW LONG will the function go for?** _____
- **HOW MANY guests am I catering for?** _____
- **Are my guests male / female / mixture?** (All male guests? Allow an **additional 20%!**)
- **Will my guests want WARM food?** _____
- **Any special DIETARY requirements?** Gluten free, Vegetarian, Vegan etc. Make sure you **clearly advise special dietary requirements** - fill in **Special Instructions field** when ordering online.

- **Will I need small platters for TOP-UPS?** _____
- **Convenience of DELIVERY** (we allow a 30 minute window in case of unforeseen traffic etc) or do I have time to **PICK-UP?** _____

Drinks
Plan on
250ml
each

How much should I order?

<p>Breakfast 8.00am 30 minutes</p>	<p>3-5 pieces each</p>	<p>Warm Party Croissants & Quiches; Morning Tea; Party Muffin & Danish; Fresh Fruit platter; Orange juice</p>
<p>Morning Tea 10.00am 15 minutes</p>	<p>3-5 pieces each</p>	<p>Warm Party Savoury No.1; Party Vegetarian Savoury; Flutes; Butter Biscuits; Party Danishes; Sweet Dreams; Vege Sticks & Dip; Party Quiches; Apple Juice</p>
<p>Lunch 12.00pm 45 minutes</p>	<p>5-8 pieces each</p>	<p>Flutes; Gourmet Ribbon Sandwiches; Combo Baguette/ Sandwich; Sushi; Party Wraps; Individual lunchboxes; Garden Salad; warm Party Pies & Sausage rolls; Soft drinks; juice & bottled water - Remember your guests with Special Dietary requirements</p>
<p>Afternoon Tea 3.00pm 15 minutes</p>	<p>3-5 pieces each</p>	<p>The Ritz; Petit Tarts; Brownielicious Platter; Ribbon Gourmet Sandwiches; Soft drinks; juice & bottled water</p>
<p>Sundowner 5.00pm 2 hours</p>	<p>7-10 pieces each</p>	<p>Flutes; Party Savoury Combo 1; Party Savoury Combo 4; Party Beef pies; Party Quiche; Vegie Sticks & Dip; Antipasto; Cheese Platter; Cocktail Sushi; Profiteroles; Sweet Dreams</p>

Keep warm in the box!

Your warm food will stay warmer for longer if you keep the platter in the box until you're ready to serve to your guests.

Heating instructions

If you've ordered your savouries to heat later, just place onto a baking tray and heat at 180° for about 8-10 minutes before serving.

Napkins

Included in every order

Disposable Platters

Easy clean-up!

Still not
sure?
Call us!

* Deliveries from 7am at 160 Central, Perth - request from other stores

Platter Guide

RE-ASSEMBLY AFTER HEATING

When returning heated savouries to platter, the following is a guide to ensure savouries fit on platter to serve:



Party Savoury No.1 : Regular (42 piece) and Small (20 piece)



Vegetarian : Regular (42 piece) and Small (18 piece)



Party Beef Pies (30 piece)



Assorted Party Pies (30 piece)



Party Savoury No.5 (38 piece)



Party Beef Pies & Party Sausage Rolls (42 piece)



Party Sausage Rolls (36 piece)



Party Savoury No.4 (48 piece)



Assorted rolls (48 piece)



Party Pizza Small (20 piece)



Quiche Platters : Regular (36 piece) and Small (16 piece)



Party Gluten Free Vegan : Regular (31 piece) and Small (15 piece)