



CATERING MENU

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GRAZING BOXES

SMALL	\$40 - 2 PEOPLE
MEDIUM	\$80 - 4-5 PEOPLE
LARGE	\$105 - 6-8 PEOPLE
GF/Vegan	Small \$45 Medium \$90 Large \$115

SWEET GRAZING BOX

Selection of homemade treats including melting moments, choc brownie slice, carrot cake, white choc macadamia slice, cherry ripe slice & chocolate truffles

SAVOURY GRAZING BOX

Selection of speciality cheeses, prosciutto, pastrami, salami, antipasto, gourmet dips, seasonal fruits, nuts & crackers

RACE DAY GRAZING BOX

MED \$95 LRG \$120

Selection of speciality cheeses, prosciutto, pastrami, salami, antipasto, gourmet dips, seasonal fruits, nuts & crackers PLUS A CHOICE OF TWO DRINKS; CRUISERS, PINK GIN OR CORONAS *only available during race season

BRIDE'S GRAZING BOX

\$25.00 pp.

Leg Ham, cheese, spinach & chilli jam croissants, mini quiches, sweet muffins, fruit skewers & bircher pots

GROOM'S GRAZING BOX

\$25.00 pp.

Bacon, egg, spinach & cheese croissants, chipolatas, potato rosti, savoury muffin & banana bread

GRAZING BOX ADD-ONS

Bottle of Prosecco	\$30
Personalised Cookie	\$3.00

CARNIVAL BOX

MED \$95

LRG \$120

Selection of speciality cheeses, prosciutto, pastrami, salami, antipasto, gourmet dips, seasonal fruits, nuts and crackers WITH TWO PROSECCO PICCOLOS

BRUNCH BOX**MED \$95****LRG \$120**

Selection of fresh fruits, antipasto cheeses and crackers, croissants, muesli pots, mini quiches and brekky muffins, WITH TWO PROSECCO PICCOLOS

BARK-CUTERIE BOX \$25.00

Treat your pooch with our new Bark-Cuterie Box!

Selection of dog friendly homemade treats, fruits, vegetables, peanut butter and even a pigs ear!

GRAZING STATIONS

Pricing \$350 per 1 metre grazing board (approx. 20-25 guests) Pricing \$475 per 1 1/2 metre grazing board

SAVOURY GRAZER

Selection of specialty cheeses, prosciutto, pastrami, salami, antipasto, fresh bread loafs, gourmet dips, vege crudités with seasonal fruits, nuts & crackers all served on rustic style wooden boards

SWEET TOOTH GRAZER

Selection of homemade treats including melting moments, choc brownie slice, carrot cake, white choc macadamia slice & cherry ripe slice, all served on rustic style wooden boards

BRUNCH GRAZER

Selection of savoury croissants, muffins, mini quiches, fresh fruit, yoghurts, leg ham, salami, nuts, cheeses, crackers, & breads all served on rustic style wooden boards

Pricing includes all serving boards, serving utensils & set-up. Please allow 30 mins for us to set-up in a preferably cool area. We will come back 2 hours to pack up or arrange for next day pickup. GF/V available / Pricing for vegan allow 10% extra. Please note no two grazing tables are the same. We are committed to providing fresh and seasonal produce so selections will vary with availability.



BREAKFAST & BRUNCH

MENU 1

\$18.00 pp.

Scrumptious savoury filled croissants, freshly baked muffins, seasonal fruit platter & yoghurt

MENU 2

\$18.00 pp.

Chipolata breakfast sausage served hot in a baby roll topped with tomato relish and cheese together with hash browns, mushrooms & tomato wedges

MENU 3

\$20.00 pp

Fully cooked breakfast with bacon, sausages, scrambled eggs, mushrooms, tomato wedges, toast & condiments
\$24.00 per person with fruit platter & muffin

MENU 4

\$20.00 pp.

The healthy alternative consists of bircher muesli, fruit skewers, yoghurt, mini quiches & banana bread

MORNING & AFTERNOON TEA

THE SWEET PLATE

\$6.00 pp.

Assorted home baked biscuits, slices & cakes/muffins (3 pp.)

SCONES ANYONE?

\$6.00 pp.

Freshly baked scones served with jam and cream (1 1/2 pp.)

COUNTRY CHEESE BOARD

\$7.20 pp.

Selection of cheeses with assorted crackers, served with chilli/fig or quince jams, with nuts & crackers

THE HEALTHY OPTION

\$6.00 pp.

A selection of savoury biscuits with cheese/tomato/avocado toppings and carrot/banana/date loaf (3 pp.)

FRUIT & CHEESE PLATTER

\$6.00pp.

Sliced fresh seasonal fruits with cheese, crackers, mixed nuts & dried fruits



FRUIT PLATTER **\$6.00 pp.**

Sliced fresh seasonal fruits

CHEESE BOARD **\$7.20 pp.**

Selection of the finest cheeses with assorted crackers served with dried fruits & nuts

LUNCHES

MIXED SANDWICH PLATTER **\$6.00 per round**

Assorted fresh sandwiches with the good old fillings (Recommended 1 1/2 rounds pp.)

LAVISH WRAPS PLATTER **\$11.00 pp.**

Lavish bread with scrumptious fillings

GOURMET ROLLS PLATTER **\$11.00 pp.**

Selection of focaccias and rolls with gourmet fillings

GOURMET SANDWICH PLATTER **\$6.70 per round**

Assorted fresh sandwiches with gourmet fillings. Bacon, lettuce, tomato & mayo / Turkey & cranberry / Chicken, avocado & cheese / Roast beef, pumpkin, rocket, perinasse / Lettuce, ham, dijon mustard & edam cheese / Tandoori chicken, lettuce, cucumber, snowpeas, tomato & yoghurt / Chicken, hot mango chutney, lettuce, cheese, cucumber, home-cooked corn meat & relish / Sweet chilli chicken, sour cream, cheese, lettuce & cucumber / (recommended 1 1/2 rounds pp.)

CLUB SANDWICHES **\$12.00 pp.**

Bacon, lettuce, tomato, mayo, cucumber, ham, avocado, turkey & cranberry

GF & SALAD PLATE OPTIONS **\$12.00 pp.**

Individual puff pastry quiche & salad / The best chicken caesar salad / Chicken or ham and salad (GF) / Crustless quiche & salad (GF) / Vege/gluten free/lactose free/dairy free salads



HEARTY SOUPS

\$12.90 pp.

Pumpkin / Potato, leek & bacon / Hearty vegetable (served with croutons)
(minimum 10 persons) - 24hrs notice

PICNICS & SPECIAL EVENTS

PRICING \$32.00 pp.

\$20.00 per child

\$10.00 under 5

Seafood platters also available price on application

BIG BBQ LUNCH minimum 10 people

Rib fillet steak, sausage, mixed salad platter, dips, crackers, chips, nuts & fresh breadrolls
Provided packed and ready to cook - enquire if you need cooking

AUSSIE DAY PICNIC minimum 10 people

Cheesy bacon muffins, BBQ chicken, fresh garden salad, creamy macaroni salad, fresh ham & cheese decker sandwiches & lamingtons

FAMILY ANTIPASTO HAMPER minimum 10 people

BBQ chicken pieces, leg Ham, fresh green salad, continental potato salad, coleslaw or crunchy noodle salad, cheeses, antipasto crackers, dips & fresh crusty bread

BREKKY PACK minimum 10 people

Bacon, egg, sausage, tomatoes, mushrooms, hash brown, fresh fruit platter/basket, orange juice, cereal & milk
Provided packed and ready to cook - enquire if you need cooking

GOURMET PICNIC minimum 10 people

Antipasto picnic loaf, honey & soy chicken pieces, prawn & avocado salad, selection of cheese & crackers



BBQS & BUFFETS

SAUSAGE SIZZLER

\$3.50 pp.

Beef sausage, sliced onion, buttered fresh bread, sauce & napkins (1 pp..)

BBQ MENU 1

\$20.50 pp.

Rib fillet steak, beef sausage, sliced onion, tossed garden salad, continental potato salad, coleslaw & fresh bread rolls

BBQ MENU 2

\$26.00 pp.

Rib fillet steak or marinated chicken breast steaks (can choose 1/2 and 1/2), beef sausage, sliced onion, tossed garden salad, continental potato salad, curried rice salad or sundried tomato pasta salad & fresh dinner or bread rolls

BBQ MENU 3

\$28.00 pp.

Rib fillet steak or marinated chicken breast steaks (can choose 1/2 and 1/2), beef sausage, baked spuds or potato bake, corn on the cob, honey glazed carrots, Mediterranean vege bake & sliced fresh crusty bread

DELUXE BBQ

\$36.00 pp.

Rib fillet steak marinated, garlic prawn skewer, honey soy chicken kebab, tossed garden salad, continental potato salad, crunchy noodle salad, curried egg salad, sliced fresh French or crusty bread

COLD BUFFET MENU 1

\$30.00 pp.

Baked ham, bbq chicken pieces, tossed garden salad, continental potato salad or curried rice salad, crunchy noodle salad or sundried tomato pasta salad, curried egg salad, fresh dinner rolls or crusty bread

COLD BUFFET MENU 2

\$36.00 pp.

Baked ham, marinated chilli & garlic chicken pieces, summer mango salad (seasonal) or prawn & avocado salad spinach, fetta & pumpkin salad, continental potato salad, tossed garden salad, fresh dinner rolls or crusty bread

HOMESTYLE SIZZLER

\$18.00 pp.

Home-made rissole, 2 beef sausages, sliced onion, shredded lettuce, coleslaw, beetroot & fresh bread rolls



SALADS

HOMEMADE SALAD 1

\$4.50 per salad

minimum 20 people

A selection of home made salads ready to serve.

Curried rice salad / Continental potato salad / Crunchy noodle salad / Sundried tomato pasta salad / Caesar salad / Greek salad

MIXED SALAD PLATTER

\$9.50 per salad

Beautifully presented selection of basic salads including shredded lettuce, slices or wedges of tomato, grated cheese, sliced cucumber, sliced beetroot & bowl of coleslaw

HOMEMADE SALAD 2

\$7.50 per salad

minimum 20 people

Caesar salad / Pumpkin, feta, spinach & pinenut salad / Curried egg salad / Mango summer salad

Add chicken \$5.00

DESSERTS

DESSERTS

\$8.50 pp.

Selection of (2)

Pavlova / mudcake / caramel tart / fresh fruit salad / trifle

CHRISTMAS ADDITIONS

\$8.50 pp.

Selection of (2)

Rum balls / fruit & cheese platters / chocolate spiders / plum pudding / mini caramel tarts / sticky date pudding

CHRISTMAS PARTIES

CHRISTMAS MENU 1

\$44.00 pp.

Baked ham, roast turkey slices, chicken pieces, prawns, tossed garden salad, continental potato salad, curried rice salad, fresh dinner rolls or crusty bread, rum balls, mini caramel tarts seasonal fruit & cheese platter(3 prawns pp.)



CHRISTMAS MENU 2**\$47.00 pp.**

Marinated chicken breast (cold & sliced), shaved leg ham, salami, pastrami, fresh prawns, greek salad, sundried pasta salad, crusty bread, cheese & fruit platter rum balls/choc spiders mini caramel tarts (3 prawns per person)

KIDS MENU**\$17.00 pp.**

Chocolate brownies, Jelly cups, Fairy bread, Cupcakes, Sausage rolls, Mini sausage burgers and Chicken nuggets

*NOT AVAILABLE ON CHRISTMAS DAY

WAKES**MENU 1****\$12.00 pp.**

Selection of homemade slices, biscuits & muffins, fruit platter, savoury mini quiches, freshly baked scones with jam & cream

MENU 2**\$14.00 pp.**

Gourmet sandwiches, selection of homemade slices, biscuits & muffins, fruit platter, savoury mini quiches, freshly baked scones with jam & cream

MENU 3**\$16.50 pp.**

Oven baked hot finger food with dipping sauces, gourmet sandwiches, selection of homemade slices, biscuits & muffins, fruit platter, freshly baked scones with jam & cream

MENU 4**\$20.00 pp.**

Oven door hot finger food, Cheesecake slice & mini caramel tarts, fruit skewers, gourmet sandwiches & the Country cheese board

FINGER FOOD**FINGERFOOD****\$10.00 pp.**

Selection of oven baked finger food. Sausage rolls, filo pastries, spring rolls, party pies, mini quiches, chicken goujons, tempura chicken bites, meatballs, samosas, marinated chicken wingettes (selection varies & sauces included) (approx 8-10 pieces per person)



THE OVEN DOOR**\$14.50 pp.**

Selection of home made and gourmet fingerfood including chicken and coriander cocktail rolls, feta and cheese spinach triangles, chicken kebabs, bacon rollups, herb meatballs, cabanossi bites, arancini balls, garlic tempura prawns, mini quiches. (sauces included) (8-10 pieces pp.) (24 hour notice required)

ANTIPASTO PLATTER**\$8.50 pp.**

Platter of cheeses, salami, vegetable crudités with homestyle dips, marinated olives, semi-dried tomatoes & crackers

COUNTRY CHEESE BOARD**\$7.20 pp.**

Selection of cheeses with assorted crackers served with chilli/fig/or quince jams, nuts & crackers

HOT KIDS BASKET**\$9.00 pp.**

All the kid's favourites – sausage rolls, cocktail frankfurts, meatballs, mini pizzas, chicken nuggets (sauces included)(6 pieces per person)

SAVOURY PLATTER**\$7.20 pp.**

Kabana, cheese, cocktail onions, gherkins, crackers, dips & nuts

COB LOAF DIPS**\$35.00 per dip.**

-The very moorish creamy cheese & bacon dip served hot in crusty cob loaf with bread pieces

-Our famous spinach dip served hot or cold in crusty cob loaf with bread pieces

ADDITIONAL ADD-ONS & SERVICES

BEVERAGES

Tea & Coffee	\$0.70pp.
Orange Juice 2L	\$5.50 ea
Soft Drink cans	\$2.00 ea
Soft Drink 1.25L	\$4.00 ea
Small Juices	\$3.50 ea



CROCKERY & UTENSILS HIRE

Each menu comes with disposable plates, cutlery, napkins, condiment and serving utensils

\$2.50 per person CUP/SAUCER/PLATE/GLASSES

\$35 Hire of urn

\$0.70 cutlery (per item)

\$1.00 wine glasses

\$20.00 trestle table

COOKING, CLEANING & SERVING

\$35/hr

TRAVEL FEE: \$1/KM PLUS \$35/HR TRAVEL TIME

DELIVERY

Delivery available from 7am,

\$7.50 delivery on weekdays within Toowoomba \$20 delivery for weekends,
after 5pm or outside Toowoomba

15% SURCHARGE ON PUBLIC HOLIDAYS

