CATERING INFORMATION

**Email**: cafe@onetablecafe.com.au

Email this notification as soon as possible and no later than 3 days prior to event.

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| --- | --- |
| **Date of event**:  | **Name of event**:  |
| **Name of organiser**:  | **Mobile**:  |
| **Email**:  |  |
| **Location:**[ ]  Seminar room [ ]  Auditorium [ ]  Head office + Location: Click or tap here to enter text. |
| **Session and time:** | **No. of attendees:** |
| [ ]  M/teaComments: | [ ]  LunchComments: | [ ]  A/teaComments: | [ ]  OtherComments: |  |
| Special dietary requirements or notes for catering team: |

Internal group catering & order form

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[ ]  **Half-day Package**  [ ]  **Full-day Package**

**With orange lunch selections $17 pp With orange lunch selections $23 pp
With green lunch selections $20 pp With green lunch selections $25 pp**

[ ]  **Morning tea** (only check if Morning Tea is to be provided)

Seasonal fruit selection; melons and berries – plus choose 1 of the following:

[ ]  Yogurt pot w. granola & raspberry coulis
[ ]  Slice selection – 3x petite slices per plate
[ ]  Scone, jam,& cream – 2 halves already dressed with raspberry jam, cream & fresh berry
[ ]  Cheese plate – 2 cheeses with dried fruit and biscuit selection

[ ]  **Lunch** (only check if Lunch is to be provided)

|  |
| --- |
| [ ]  **Sandwich selection – with side of fruit and a sweet treat.** Mixed – 4 points per person individually served* Egg, lettuce & mayo
* Chicken, avocado & mayo
* Ham, brie, leaves & plum sauce
* Salad & mayo
 |
| [ ]  **Gourmet roll selection – with side of fruit and a sweet treat.** Mixed – 2 x half gourmet rolls per person individually served with mixed fillings |
| [ ]  **Noodle bowl selection (50/50)** * Satay chicken noodle and salad bowl
* Char sui pork noodle and salad bowl
* Meats replaced with tofu or falafel for VEG/VEGAN
 |
| [ ]  **Salad bowl selection, served with dinner role (50/50)** * Chicken Caesar salad bowl
* Mediterranean salad bowl
* VEGAN bowl available on request for special dietary
 |
| [ ]  **Warm quiche w. 2 side salads selection (50/50)** * Quiche: Lorraine – ham and cheese
* Quiche: Pumpkin and pine nut V
* Vegetable frittata GF VEGAN (supplied for special dietary)
 |
| [ ]  **Chicken breast w. 2 side salads selection, served with dinner roll** Additional salad will be supplied for dietary requirements only.  |

[ ]  **Afternoon tea** (only check if afternoon tea is to be provided)

Dried fruit and nuts plus choose 1 of the following:

[ ]  Slice selection - 2 x ½ slices per plate
[ ]  Scone, jam & cream
[ ]  Dip and dippers plate
[ ]  Cheese plate with dried fruit and biscuit selection