



Catering Menu

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SAVOURY

Individual Yoghurt	\$5.00
Bacon & Egg Roll	\$7.50
Ham & Cheese Croissant	
Large	\$6.50
Mini	\$4.00
House Mini Sausage Roll	\$4.00
Beef or Pork	
House Mini Quiche	\$4.00
Lorraine, Pumpkin & Fetta or Tomato, Basil & Parmesan	
Individual Dip Box	\$4.50
Assorted Dips & Vegetables	
Whole Seasonal Fruit	\$2.00

LUNCH

Traditional Sandwiches A selection of three point sandwiches with traditional fillings	\$7.90
Premium Sandwiches A selection of sourdough & Turkish with premium fillings	\$9.90
Specialty Sandwiches A selection of ciabatta & torpedo rolls with specialty fillings	\$12.90
Premium Wraps	\$9.90
Individual Salads Greek, Caesar, Basil Pesto Pasta	\$9.00
Individual Hot Bowls Fish Cocktails & Chips Honey Mustard Chicken & Rice Hokkien Noodles w/ Vegetables Veal Tortellini in a Cream Pesto Sauce	\$12.50
Individual Soups Pumpkin, Potato & Leek, Laksa, Chicken & Corn, Lentil & Sweet Potato, Pea & Ham, Traditional Minestrone	\$9.50

SWEET

House Made Muffin	\$4.50
Banana Bread Varieties	\$4.50
Scones with Jam & Cream	\$4.50
Lamingtons	\$4.50
Slices	\$5.00
Tortes	\$6.50
Tarts	\$6.50
Gourmet Cookies	\$4.00

WE LOOK FORWARD TO WORKING WITH YOU! HERE ARE A COUPLE OF THINGS TO KEEP IN MIND WHEN PLACING YOUR ORDER:

ORDERING

Wild Honey accepts catering orders up until 12noon the business day prior. This is inclusive of amendments & cancellations. Any notification received after this time may incur a cancellation fee.

MINIMUM ORDER

Minimum catering order value is \$35 per order or 6 people for any package.

DELIVERIES

All orders for the Department of Environment & Energy are to be collected in person, in store. Delivery is available to Parkes, Barton, Forrest & the Parliamentary Circle free of charge. All other deliveries will incur a delivery fee of \$10.

We recommend delivery 30-45mins prior to your service time for cold food & 10-15 minutes prior to your service time for hot food.

DIETARY REQUIREMENTS

We request that dietary requirements be specified at time of ordering. Gluten & Dairy free options can be supplied however will incur an additional fee of \$1.00 per item.



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PLATTERS

Fruit Platter

Seasonal Fresh Fruits

Small	\$35.00
Medium	\$65.00
Large	\$95.00

Cheese Platter

Assorted Cheeses, dried fruit, nuts & water crackers

Small	\$45.00
Medium	\$75.00
Large	\$105.00

Assorted Dip Platter

Hommus, Tzatziki & Spicy Capsicum Dip with Vegetable Crudités and Assorted Cheese

Small	\$45.00
Medium	\$75.00
Large	\$105.00

Antipasto Platter

Assorted Cured Meats, Roasted Capsicum, Olives, Fetta & a mix of crackers & house breads.

Small	\$45.00
Medium	\$75.00
Large	\$105.00

Platter Size Guide:

Small	2-6 PAX
Medium	7-11 PAX
Large	12-16 PAX

PACKAGES

Lunch Package A \$14.50 pp

Traditional Sandwiches
Fruit Platter
Individual Drink

Upgrade to a Premium Sandwich or Wrap \$2.00pp

Lunch Package B \$17.50 pp

Individual Salad
Fruit Platter
Individual Drink

Upgrade to an Individual Soup or Hot Bowl \$3.00pp

Conference Package A \$29.00 pp

MT- Assorted Banana Bread
L – Traditional Sandwiches
Fruit Platter, Individual Drink
AT – Assorted Gourmet Cookies

Conference Package B \$34.00 pp

MT- Daily Bakes Scones, Jam & Cream
L – Premium Sandwiches or Wraps,
Fruit Platter, Individual Drink
AT – Cheese Board

SPECIALTIES

Quiche	
Individual Portion	\$7.50
Whole	\$55.00

Lasagne	
Individual Portion	\$8.50

House Made Pies	\$9.50
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