



CATERING LIST

BREAKFAST - BRUNCH

Assortment of Mini Pastries (Pain au Chocolat, Fruit Danish, Raisin Scroll, Croissant,)	\$2.00
Mini Sweet Muffin	\$2.00
Mini Savoury Muffin	\$2.00
Yoghurt (Greek yoghurt, fruit coulis and fresh fruit) 100ml tub	\$3.50

COLD ITEMS (CANAPES)

Salami on dark rye with tomato chutney butter	\$2.20
Egg curry mousse on white toasts	
Brioche cushion with smoked trout mousse	
Cream of blue cheese with toasted walnuts on white toasts	
Ham and Brie on white toasts	

HOT ITEMS (AMUSE-GUEULES)

Mini quiche (vegetarian or Lorraine)	\$2.00
Mini pizza	
Mini pork sausage roll	
Vols-au-Vent (mushroom)	

SANDWICH-ROLL

Bread roll 13cm	\$4.00
Sandwich Triangles Cut in 2 or 4 (fillings include Smoked salmon/chicken/ham/vegetarian and salad)	

CHEESE AND FRUIT

Selection of cheeses, fruit and sliced baguette (Allow 2 portions of cheese per person)	\$6.50pp
Fruit brochette (skewered seasonal fruits)	\$1.80

DESSERT

Petits fours	\$2.00
Mini fruit/Lemon Tart	

SALAD 1KG MINIMUM

Pumpkin & spinach - Chickpea - Potato - Pasta - Caesar - Couscous - Coleslaw	\$15.50/KG
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IND CHICKEN SALAD

ORANGE JUICE (2 LITERS) – PER 10 PERSONS

IND CHICKEN SALAD	\$7.50
ORANGE JUICE (2 LITERS) – PER 10 PERSONS	\$8.50

Minimum Order of 20 each selection
This can be presented on platters with a refundable hire fee of \$20
If platters are not required food will be packed into boxes

**These catering packages are for all hospitals and corporate orders.
Payment must be made on the day the catering is supplied.**

*If you require any further information or have a special request, we would be happy to discuss this with you.
Phone: (03) 6228 4040 or email: orders@jeanpascal.com.au
www.jeanpascal.com.au*