



# TWO TARTS

- CATERING -

*Morning Tea, Lunch & Afternoon Tea*

*Delivery only*

*2019 - 2020*



The sharing of food is one of life's greatest pleasures - and the centrepiece of all successful functions. It is an element that brings joy and excitement, along with a statement of style to each and every event.

At Two Tarts Catering our dedicated team of chefs love what they do - and take great pride in delivering an exceptional culinary experience. Using only the freshest seasonal produce, the team take an innovative approach to ensure your menu reflects the vision you hold for your special event, while meeting special dietary needs and other preferences.

The results are always spectacular, delicious and delectable.

We look forward to the opportunity to meet with you and take your conference or event to another level. If you book with us, you will not be disappointed.

For further enquiries please call Lorelle on 0414 966 588 or simply email us at [lorelle@twotarts.com.au](mailto:lorelle@twotarts.com.au)



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## Morning Tea, Lunch & Afternoon Tea

### Minimum quantity of 10 per selection

One item.....	<b>\$4.50 per person</b>
Two items.....	<b>\$8.00 per person</b>
Three items.....	<b>\$11.50 per person</b>
Four items.....	<b>\$15.00 per person</b>

- Scones with jam & cream
- Freshly baked biscuits
- Freshly baked muffins
- Mini lemon tarts
- Assorted slices - brownie/lemon slice
- Crispy chicken sushi
- Hoi sin chicken rice paper rolls
- Quiche
- Sausage rolls
- Party pies
- Mini chicken satay sticks
- Charred leek and pea croquettes
- Arancini: roast pumpkin

Mixed sandwiches per round.....	<b>\$7.50 per person</b>
Full wraps .....	<b>\$9.00 per person</b>
Half wrap.....	<b>\$5.00 per person</b>
Bowl of soup.....	<b>\$8.50 per person</b>
Orange/Apple Juice.....	<b>\$2.50 per person</b>
Fruit Platters.....	<b>\$3.50 per person</b>
Cheese & biscuits.....	<b>\$7.50 per person</b>

*Choose any combination on this page to make  
the menu your own...*





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## Lunch Options

**Option 1.....\$22.00 per person**

Quiche – mini 1 roasted vegetable, 1 Lorraine  
Tossed green salad  
Duo of sweet potato and potato salad  
French stick

**Option 2 .....\$23.50 per person**

Lasagne and Quiche  
Tossed green salad  
Duo of sweet potato and potato salad  
French stick

**Option 3.....\$25.00 per person**

Selection of shaved ham, roast chicken and rare beef  
Duo of sweet potato and potato salad  
Quinoa salad  
Tossed green salad

**Option 4.....\$35.00 per person**

Slow roasted lamb  
Lemon and oregano chicken breast  
Greek potatoes  
Tossed salad  
Tzatziki  
Warm pita bread



## Delivery Fees

Mon – Fri 9:00am to 5:00pm..... **\$15.00 per delivery**  
Sunday .....**\$25.00 per delivery**  
Public Holiday.....**\$35.00 per delivery**  
All other times outside the above.**\$18.00 per delivery**

*All items are delivered in disposable  
packaging*

# *Terms & Conditions - Quote*

## **Confirmation & Payment**

Dates will not be confirmed until a deposit has been received. We will then be able to secure your booking. **Confirmation of guest numbers is required 14 days prior to your event and this will be the minimum amount charged.** Final payment is required to be paid 7 days prior to your function.

## **Cancellations & Refunds**

In the event of a cancellation, deposits paid are non-transferable and non-refundable.

## **Pricing**

All prices are GST inclusive

Pricing and menu ingredients are subject to change

Pricing does not include travel, crockery/cooking equipment when working offsite

Menus are samples only and packages can be tailored to meet your requirements

Quotes are valid for 3 months

Surcharges apply on Sundays and public holidays

Pricing current til 31st July 2020

***We look forward to receiving your feedback and tailoring a package that meets your requirements and budget***