LEWERS CAFÉ CATERING MENU

Café at Lewers is very excited to offer you our delicious range of catering choices. We can happily cater for your in-house events/corporate meetings at the Penrith Regional Gallery or deliver within the Penrith region. We have a variety catering options available and can accommodate all dietary requirements. We source our produce locally & seasonally where possible. All catering jobs must be ordered <u>48hrs</u> ahead of the required date. For all catering orders and enquiries please email us: catering@cafeatlewers.com.au

Please inform us of any allergies

Menu items are priced per person Please be aware there are minimum purchase numbers for each choice. Catering for small groups can purchase from our in-house Café menu instead.

DRINKS

(In-house only)

Espresso Coffee and Loose leaf Tea from \$4pp Instant coffee and Tea station \$2.50pp Orange Juice \$3.50pp Sparkling Water \$4pp House made passion fruit mint lemonade \$17 Jug (serves 5) Tropical fruit punch w/ mint & berries \$17 Jug (serves 5)

MORNING AND AFTERNOON TEA

(Minimum of 10 pieces per choice)

SWEET

- Seasonal Fruit Platter \$4 (V,GF)
- Almond and mixed seed granola w/seasonal fruit and natural yogurt \$8(V, GF)
- Chocolate dipped strawberries \$3 (V,GF)
- Freshly baked Muffins \$6(V)
- Mini seasonal fruit Danish \$5(V)
- Belgian chocolate and walnut brownie \$5 (V)
- Persian love cake square \$5(V,GF)
- Banana bread \$4 (V)
- Mini Lemon curd tart with blueberries \$4 (V)
- Rosewater and pistachio cannoli \$4 (V)

SAVOURY

- Goats cheese, spinach & mushroom frittata \$5 (GF,V)
- Trunky Creek bacon, cheddar & cherry tomato frittata \$5(GF)
- Smoked salmon, dill labneh, caper & sprout mini croissant \$6
- Smoked ham, Swiss cheese & chutney mini croissant \$6
- Smashed avocado, Danish feta, tomato & watercress mini croissant \$6 (V)
- Mini Bacon and scrambled egg slider w/Smokey BBQ sauce \$8
- Gourmet Cheese board: Double brie, vintage cheddar, blue, dried fruit, fig paste and crackers \$9

LUNCH

(Minimum of 10 items per choice)

Sandwiches

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Served in a mixed seed Artisan roll, Baguette or Wrap
(GF bread +$0.50)
$13 EACH
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- Roast turkey, double brie, tomato relish and cress
- Smoked ham, Swiss cheese, tomato, cress and chipotle aioli
- Asian poached chicken with sesame slaw and herbs
- Corned beef, Dijon mustard, roast capsicum, Spanish onion & cress
- Grilled vegetable, basil pesto, goats cheese, rocket and hummus (V)
- Raw vegetable, sprout and beetroot tahini (VV)
- Smoked salmon, avocado tahini, radish, baby spinach and sprout

Salads

\$14 Per Person

- Thai beef salad with Asian slaw, rice noodle, peanuts, herbs and nam jim dressing
- Poached chicken, cucumber, cabbage, edamame, herb and peanut salad with sesame dressing
- Rocket and pine nut pesto pasta salad with sundried tomatoes, olives and feta
- Roast pumpkin & beetroot salad with Danish feta, rocket & toasted seeds
- Roasted Cauliflower, chick pea, baby spinach & herb salad with lemon tahini dressing
- Caesar salad w/Trunky creek bacon, toasted croutons, free range egg, pecorino cheese & ranch dressing

Soups

\$12 Per person

- Asian Chicken and Corn
- Pea and Ham hock (GF)
- Spicy Italian Minestrone
- Roast pumpkin & coconut \$6pp (VV,GF)

All served with bread (GF \$0.50 Extra pp)

FINGER FOOD

Minimum 20 pieces of each choice

\$3.50 EACH

- Roast Pumpkin, feta, leek and herb arancini w/ Aioli
- Italian Pork Meatballs w/ Romesco dipping sauce
- Vegetarian and pesto mini quiche
- Home made Pork and Fennel sausage roll pieces
- Persian lamb and pine nut filo cigar w/Mint yogurt

\$7.00 EACH

- Korean chicken slider with sesame slaw
- Mini cheeseburger slider
- Chicken, tarragon and leek mini pie

All menu items are subject to change (dependent on seasonality and availability).

Catering menu only available 8am-5pm Mon-Saturday

10% Surcharge for Public Holidays

Delivery

- Delivery for Penrith basin and lower mountains only
- Delivery fee of \$10
- Free delivery for all orders over \$200