



## CORPORATE CATERING MENU PRICING

*The Red Kitchen corporate menu is designed with your convenience in mind, ever the while, offering a fresh & unique catering experience for you and your colleagues and guests!! We are passionate about using only locally grown chemical free produce, and with our strong environmental ethos it's good to know your supporting a truly ethical and local business!*

---

### **RUSTIC SANDWICHES using locally made sourdough! Ask about gluten free lunch options!**

*Interesting hand-made fillings using unsalted butter, and locally grown produce!*

---

### **LEBANESE BREAD WRAPS**

*Interesting hand-made fillings such as our own felafels, roast vegetables, ethical meats and locally grown produce!*

---

### **FINGER FOOD**

Cauliflower Fritters + Tahini + Lemon Sauce (V)  
Indian Savoury Cake + Spiced Yoghurt (V, GF)  
Lamb Pistachio Koftas + Muhummara (GF)  
Coconut Prawns + Mango Sauce  
Moroccan Chicken + Saffron Pies  
Bengali Fish Cakes + Spiced Yoghurt (GF)  
Lebanese Omelette + Parsley Yoghurt (GF, V)  
Potato + Roast Eggplant Filo Rolls + Tomato Chilli Relish (V)  
Masala Omelette Rolls + Mango Slaw (GF, V)  
Lebanese Falafel + Tahini Sauce + Tomato Chutney (GF, VGN)  
Beetroot + Carrot Fritters + Garlic Yoghurt (V, GF)  
Pumpkin + Nutmeg Tarts + Crème Fraiche (VGN)  
Eggplant + Fetta + Herb Kuku + Tomato Chutney (V, GF)  
Persian Cauliflower + Current Kuku + Tomato Chutney (GF, V)  
Carrot + Walnut Chilli Labne Roulade + Apple Currant Relish (GF, V)  
Mushroom Stuffed Vine Leaves + Sumac + Mint Labne (VGN, GF)

---

### **SLIDERS**

Felafel + Pickled Vegetable Brioche Sliders + Tahini + Chutney  
Chimmi Burgers + Pickled Cabbage + Chimchirri Mayo  
Chicken Shawarma + Carrot Currant Slaw + Yoghurt Sauce  
Roast Vegetable Brioche Rolls + Beetroot Mayonnaise

(GF) = Gluten Free or option available (V) = Vegetarian or option available (VGN) = Vegan or option available

---

## **RUSTIC SALADS**

Roast Pumpkin + Mint Labne + Roast Almond + Radish Salad + Carob Molasses Dressing (V, GF)

Indian Bhelpuri + Duo of Chutneys (VGN, GF)

Middle Eastern Vegetable Salad + Pomegranate Molasses Vinaigrette (GF, DF, VGN)

Roast Beetroot + Walnut Labne + Mulberry Molasses + Pickled Onions + Rocket (GF, V)

Chickpea + Caper + Eggplant + Roast Tomato Wild Green Salad (GF, VGN, DF)

Quinoa + Roast Vegetable + Fetta Salad (GF, V)

Spiced Cauliflower + Roast Almonds + Dried Mulberries + Tahini Salad (GF, DF, VGN)

Raw Zucchini + Cherry Tomato + Fetta + Oregano Salad (GF, V)

White Bean + Pickled Grape + Red Capsicum + Anchovy Salad (GF)

---

## **RUSTIC DIPS + ZA'ATAR PITTA CHIPS + VEGETABLE CRUDITES**

*Served with home baked pitta chips seasoned with Za'atar & Extra Virgin Olive Oil as well as Vegetable Crudités for those with Gluten intolerances. All dips are Gluten Free.*

### ***Suitable for morning tea and/or Afternoon Tea***

Roast Cauliflower + Almond Dip

Humus

Roast Red Capsicum, Walnut + Pomegranate

Turkish Parsley

Beetroot + Mint

Babaganoush

Mauritian Tomato + Coriander

Turkish Carrot + Olive

---

## **LOCAL CHEESE PLATTERS**

Served with local baguette, dried fruits and nuts

---

## **LOCAL SOURCED FRUIT PLATTERS**

Sourcing locally grown in season fruit wherever possible

---

## **HAND MADE INDIVIDUAL SWEETS**

Orange + Almond Cakes (DF, GF)

Friands Mixed (GF)

Walnut Baklava (VGN)

Strawberry Coconut Muffins

Blueberry Muffins

Chocolate Brownie

Date + Polenta Slice

Banana Halva Muffins

Spiced Carrot Cakes + Crème Icing

Beetroot Chocolate Cakes + Choc Butter Cream

---

## **SHORTBREADS**

(GF) = Gluten Free or option available (V) = Vegetarian or option available (VGN) = Vegan or option available

## **BREAKFAST OPTIONS**

*We can offer various breakfast options including tea and coffee with local milk and herbal teas.*

Cinnamon Myrtle Granola + South Coast Yoghurt + Poached Fruit

Savoury Muffins

Barley Breakfast Salad + Soft Boiled Egg

Spiced Chickpeas + Soft Egg + Sourdough

Fruit Sourdough or Croissants

+ Red Kitchen Strawberry Cardamon Jam, Apricot Jam, Vegemite or Fresh Peanut Butter

*Hot breakfasts available on request and subject to kitchen facilities*

## **CORPORATE CATERING MENU PRICING**

---

### ***Minimum 10 pax per order***

<b>SANDWICHES @ 1pp</b>	\$7.50 each
<b>SANDWICHES @ 1.5pp</b>	\$9.50 each
<b>LEBANESE BREAD WRAPS</b>	\$9 each
<b>FINGER FOOD + SLIDERS</b>	\$4.50 each
<b>SALADS</b>	\$8 per person
<b>DIPS + PITTA CHIPS</b>	\$5 per person
<b>CHEESE DRIED FRUIT</b>	\$7 per person
<b>FRESH FRUIT</b>	\$7 per person
<b>HOUSE SWEETS</b>	\$5 each
<b>SHORTBREADS</b>	\$3 each
<b>BREAKFAST OPTIONS</b>	tailored to suit
<b>TEA/COFFEE</b>	\$3.50 per person (+ eco cups + spoons \$4 per person)
<b>HIRE CROCKERY CUPS/SAUCERS /</b>	\$1 each (may include delivery fee)
<b>TEASPOONS</b>	.50c each
<b>PARKERS ORGANIC JUICES</b>	\$4.50 each
<b>LOCAL APPLE JUICE</b>	\$3 per person
<b>STAFF</b>	From \$30 per hour for at least 3 hours
<b>DELIVERY/PLATTER PICK UP</b>	Port Kembla FREE Wollongong \$15 Greater Wollongong \$20

*For bookings email [caroline@theredkitchen.com.au](mailto:caroline@theredkitchen.com.au) or phone 0418 263 237 and request a quote with pricing! If you have a request for options not included on our current menu please feel free to discuss with us!*