

CATERING MENU

BREAKFAST

Granola – (Min. 6 per order) 7

Toasted muesli, berry compote, seasonal fruit, berries with honey greek yogurt

Mini Banana Bread – (Min. 6 p.o) 3 ea

Served with butter

Mini Bagels – (Min. 6 p.o) 4.5 ea

– Smoked salmon, crème fraiche & rocket salad
– Avocado & cream cheese

Mini Sandwiches – (Min. 6 p.o) 5 ea

– Ham, cheese & tomato
– Cheese & tomato
– Ham & tomato

Mini Croissants – (Min. 6 p.o) 4.5 ea

– Ham, cheese & tomato
– Cheese & tomato
– Ham & tomato

Cocktail Scones – (Min. 10 p.o) 2 ea

– Served with strawberry jam & cream

Mini muffins – (Min. 6 per flavour) 4.5 ea

– Raspberry
– Blueberry
– Chocolate
– Apple & Cinnamon

Avocado Smash Platter 30/40

– (10 pieces of toast + Avocado bowl)
– (15 pieces of toast + Avocado bowl)
Toasted sourdough served alongside a bowl of smashed avocado, sliced tomato and lemon (Available in white & soy linseed sourdough).

LUNCH

SANDWICHES 9 ea

– (Min. 6 per order)
– (2 choices of fillings)

Italian Club: Double smoked ham, sopressa salami, herb mayo, basil, tomato, provolone lettuce on sourdough.

Chicken & Bacon: Chicken breast, mayonnaise, avocado spread, semi dried tomato & lettuce on sourdough.

Walnut Chicken Tarragon: Double smoked ham, sopressa salami, herb mayo, basil, tomato, provolone lettuce on sourdough.

Reuben: Pastrami, pickled vegetable, double cheese, rocket & mustard mayo on sourdough.

Haloumi Toastie: Grilled haloumi, avocado, tomato, rocket & caramelised onion on turkish bread.

SALADS 30/50

– (Serves 4) 30
– (Serves 10) 50

Greek Salad

Cucumber, tomato, red onion, feta, marinated olives and lemon dressing.

Haloumi Salad

Grilled Haloumi, cucumber, avocado, cherry tomato, rocket and greek lemon dressing.

COLD PLATTERS 100/80

Antipasto Platter (Serves 10) 100

Assortment of cured meats, cheese, marinate vegetable, olives, feta & crackers.

Cheese Platter (Serves 10) 80

Assortment of cheese, dips, fruit & crackers.

TERMS & CONDITIONS

Please place your order by 12:30pm (order deadline) the day prior to your event.

- » Orders will be confirmed by email, if no confirmation is received within 2 hrs, please contact us.
- » Last minute orders must also be placed over the phone.
- » If the event is cancelled on the day a cancellation fee may apply.
- » Free delivery within surrounding areas.

CATERING MENU

SWEETS & PASTRIES

Paleo Brownies – (Min. 6 per order)
Gluten Free

Caramel Slices – (Min. 6 per order)
Gluten Free

Friends – (Min. 6 pieces per flavour)
Gluten Free

- Lemon & coconut
- Raspberry
- Blueberry
- Almond

Small Scrolls – (Min. 6 p. per flavour)
– Salted Caramel
– Nutella
– Cinnamon

Paleo Brownies – (Min. 6 per order)
Gluten Free

BEVERAGES

Freshly Brewed Tea & Coffee

Served with:

- Disposable Cups
- Stirrers, Sugars and Milk.

Freshly Squeezed Juices

(1 L Bottle)

- Orange
- Apple

Water – Premium Capi

- Still
- Sparkling

5ea

5ea

4.5ea

5ea

5ea

4pp

15

3.8/4.2

3.8

4.2

DEALS

Morning Tea Deal – 1

100

(4–6 ppl)

x6 – Friends

x6 – GF Brownies

x6 – GF cheesecakes x6

Served with freshly brewed coffee & tea.

Morning Tea Deal – 2

130

(6–8 ppl)

x6 – Friends

x6 – GF Brownies

x6 – GF Cheesecakes

x6 – Scones (Strawberry Jam & Cream)

Fruit Platter serves 6pp

Served with freshly brewed coffee & tea.

Morning Tea Deal – 3

160

(10 ppl)

x6 – Friends

x6 – GF Brownies

x6 – GF Cheesecakes x6

x6 – Mini tomato & Cheese Croissants

x6 – Scones (Strawberry Jam & Cream)

Fruit Platter serves 6pp

Served with freshly brewed coffee & tea.

Open 5 days Monday – Friday 7^{am} – 4^{pm}

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