



CATERING PACKAGES

#embracetaste
#embracequality
#embraceinclusion



CONTENTS

BREAKFAST

page 2

BREAK TIME (MORNING TEA / AFTERNOON TEA)

page 3

SANDWICHES

page 4

SALADS

page 5

HOT STUFF

page 6

CANAPES

page 7

RSC SEATED MENU

page 8

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BREAKFAST

YOGHURT & FRUIT

Individual fruit skewers (gf, df, v, vg) | **\$4**

Individual fruit salad cups (gf, df, v, vg) | **\$7**

seasonal fruit platters (gf, df, v, vg) | **starting at \$50**

yoghurt cups with fruit coulis and granola (gfa, dfa, v, vga) | **\$7**

PASTRIES

banana bread, butter (gf, v) | **\$5**

assorted cafe style muffins (v) | **\$5**

croissant, butter, jam (v) | **\$7**

croissant, ham, cheese | **\$8.5**

zucchini and lime loaf (gf, v) | **\$7**

quiche - bacon, fetta, tomato, shallot (gfa) | **\$7.5**

quiche - mushroom, spinach, onion, thyme (gfa, v) | **\$7.5**

TEA, COFFEE, JUICE

tea bags, coffee bags, urn, milk, sugar | **from \$5 per person**

assorted fruit juices | **\$3.5**

individual spring water | **\$2**

minimum quantities apply - please contact our team for more information.

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croissant, butter, jam (v) | **\$7**

croissant, ham, cheese | **\$8.5**

mini quiche - bacon, fetta, tomato, shallot (gfa) | **\$4**

mini quiche - mushroom, spinach, onion, thyme (gfa, v) | **\$4**

mini sausage rolls (df) | **\$4.5**

mini spinach and ricotta rolls (v) | **\$4.5**

SWEET STUFF

basque cheesecake (gf, v) | **\$5**

chocolate & walnut brownie (gf, v) | **\$5**

lemon meringue tart (v) | **\$5**

melting moments (v, vg) | **\$5**

rocky road (gf, v) | **\$5**

raspberry bliss balls (gf, df, v, vg) | **\$5**

coconut almond cake (gf, df, v) | **\$5**

salted caramel slice (gf, v) | **\$5**

portuguese tarts (v) | **\$5**

minimum quantities apply - please contact our team for more information.

SANDWICHES

BASIC SANDWICHES & WRAPS

sandwiches \$9 | wraps \$11

- double smoked ham, cheese, mixed lettuce, carrot, seeded mustard, aioli
- turkey, avocado, brie, mixed lettuce, cranberry jam
- chicken, mixed lettuce, cheese, carrot, aioli
- roast beef, beetroot chutney, caramelised onion, spinach, horseradish cream
- egg, herbed mayo, mixed lettuce
- smoked salmon, cream cheese, red onion, cucumber, caper aioli

GOURMET SANDWICHES

\$13.5ea

- mediterranean vegetables, haloumi, basil pesto, capers, balsamic glaze (served open) (v)
- turkey, avocado, brie, mixed lettuce, cranberry jam
- chicken, pear, spinach, celery, aioli, toasted pepitas, pumpkin bread
- prawns, crisp lettuce, shallot, avocado, kewpie, sriracha, lemon, baguette
- corned beef, swiss cheese, sauerkraut, thousand island dressing, rye bread
- salami, mozzarella, roasted red peppers, red onion, basil, herbed aioli
- smoked ham, goat cheese, apple, honey, wild roquette, baguette

minimum quantities apply - please contact our team for more information.

SALADS

VEGETARIAN SALADS

individual \$12 | 6 people \$70 | 10 people \$110

- **crisp garden salad:** mixed lettuce, cherry tomato, red onion, cucumber, carrot, avocado, vinegerette (gf, df, v, vg)
- **roast pumpkin salad:** pumpkin, red onion, sun-dried tomato, pepitas, pistachio, fetta, sesame and miso dressing (gf, v)
- **pear salad:** wild roquette, pear, red onion, walnuts, blue cheese, blueberries, candied dressing (gf, v)
- **coleslaw:** wombok, red cabbage, carrot, shallots, apple, mint, mayonnaise (gf, df, v, vga)

NON-VEGETARIAN SALADS

individual \$14 | 4 people \$55 | 8 people \$100

- **chicken caesar salad:** shredded chicken, cos lettuce, bacon, parmesan, egg, croutons, caesar dressing
- **thai beef salad:** beef, mint, shallots, cucumber, tomato, chilli, rice noodles, house-made dressing (gf)
- **roasted vegetable salad:** mixed lettuce, mustard vinaigrette, pumpkin, red pepper, baby beetroot, red onion, quinoa, fetta, prosciutto shards, balsamic glaze (gf)

minimum quantities apply - please contact our team for more information.

HOT LUNCH

- soup of the day, bread roll, butter | **\$8**
- beef lasagne (gfa)
\$14 individual | \$55 serves 4 | \$100 serves 8
- butter chicken, rice (gf)
\$14 individual | \$55 serves 4 | \$100 serves 8
- thai style yellow curry, rice (gf, df, v, vg)
\$14 individual | \$50 serves 4
- house-made sausage rolls (mini) | **\$4.5**
- house-made sausage rolls (large) | **\$7.5**
- house-made spinach and ricotta rolls (mini) | **\$4.5**
- house-made spinach and ricotta rolls (large) | **\$7.5**
- house-made beef and chilli pie | **\$11**
- house-made lamb shank and rosemary pie | **\$11**
- goat cheese, zucchini, spinach and onion quiche (v, gfa) | **\$7.5**
- pumpkin, chorizo, fetta and onion quiche (gfa) | **\$7.5**
- mini quiches (gfa) | **\$4.5**

minimum quantities apply - please contact our team for more information.

CANAPES

COLD CANAPES

\$6.5 per piece

- smoked salmon blini, herbed creme fraiche, salmon roe, candied lemon, chives (*gf, df*)
- freshly shucked oysters, lemon (*gf, df*)
- blue swimmer crab bruschetta, pickled shallots (*df*)
- heirloom tomato and goat cheese tart (*gfa, v*)
- tartlet of asparagus, onion, spinach, mushroom (*gfa, v*)
- rice paper rolls, nam jim (*gf, df, v, vg*)

HOT CANAPES

\$6.5 per piece

- confit chicken and mushroom tart (*gfa*)
- wagyu beef tart w caramelised onion and potato (*gfa*)
- crispy polenta, tomato vinaigrette, olives (*gf, df, v, vg*)
- sweet corn fritters, tomato salsa, vegan aioli (*gf, df, v, vg*)
- prawn goujons, caper aioli (*df*)
- duck pancakes, chilli jam (*df*)
- cauliflower arancini, chipotle mayo (*v, vg*)

SUBSTANTIAL CANAPES

\$10.5 per piece

- spinach and eggplant moussaka stack (*gf, df, v, vg*)
- prawn baguette, crisp iceberg lettuce, marie rose dressing (*df*)
- kingfish taco w avocado, fennel, chilli (*df*)
- beer battered flathead tail, curly fries, tartare (*df*)
- pulled pork slider, curly fries, house-made bbq sauce (*df*)
- thai style yellow vegetable curry w rice (*gf, df, v, vg*)
- marinated beef kebabs, asian slaw, nam jim (*gf, df*)

minimum quantities apply - please contact our team for more information.

ENTREE

- deconstructed prawn cocktail (*gf, df*)
- kingfish sashimi, fennel, lime, mandarin (*gf, df*)
- pumpkin and ricotta, cannelloni, burnt butter, sage, lemon (*v*)
- beef carpaccio, truffle oil, wild rocket (*gf, df*)
- beet tartare, cashew cream, capers, pickled cucumber, tortilla crisps (*df, v, vg*)
- truffle and mushroom risotto, pecorino (*v, gf*)

MAIN FARE

- crispy skin salmon, cauliflower puree, wilted spinach, baby carrots, lemon beurre blanc (*gf*)
- eye fillet, hasselback potato, baby carrots, seasonal greens, green peppercorn sauce (*gf*)
- lamb shank, creamy mashed potato, roasted onion, seasonal greens, red wine jus (*gf*)
- cauliflower steak, romesco, bean ratatouille (*gf, df, v, vg*)
- pork cutlet, roasted chats,, baby carrots, seasonal greens, candied apple, jus

DESSERT

- white chocolate and honeycomb parfait, champagne jelly, caramelised popcorn (*v, gf*)
- sticky date pudding, butterscotch, vanilla bean ice cream (*v*)
- chocolate fondant, pistachio, cream, toffee (*v*)
- macadamia and toffee coated brie, house-made lavosh (*v*)
- deconstructed lemon meringue pie, gingerbread, mint (*v*)
- vegan pistachio cheesecake (*df, v, vg*)

TWO COURSES | **\$65 per person**

THREE COURSES | **\$75 per person**

Regional Sports Complex | Environa Drive | Jerrabomberra

