

# CATERING PACKAGES + MENUS



Simple Coffee House and Catering is all about just that; simple, delicious, and fresh food. We love food and we love our customers and always aim to provide exceptional service as well as food. We pride ourselves in selecting the best quality ingredients, locally sourced where possible with an emphasis on flavour and stand out presentation at a price that is affordable.

We cater to all events, big and small.

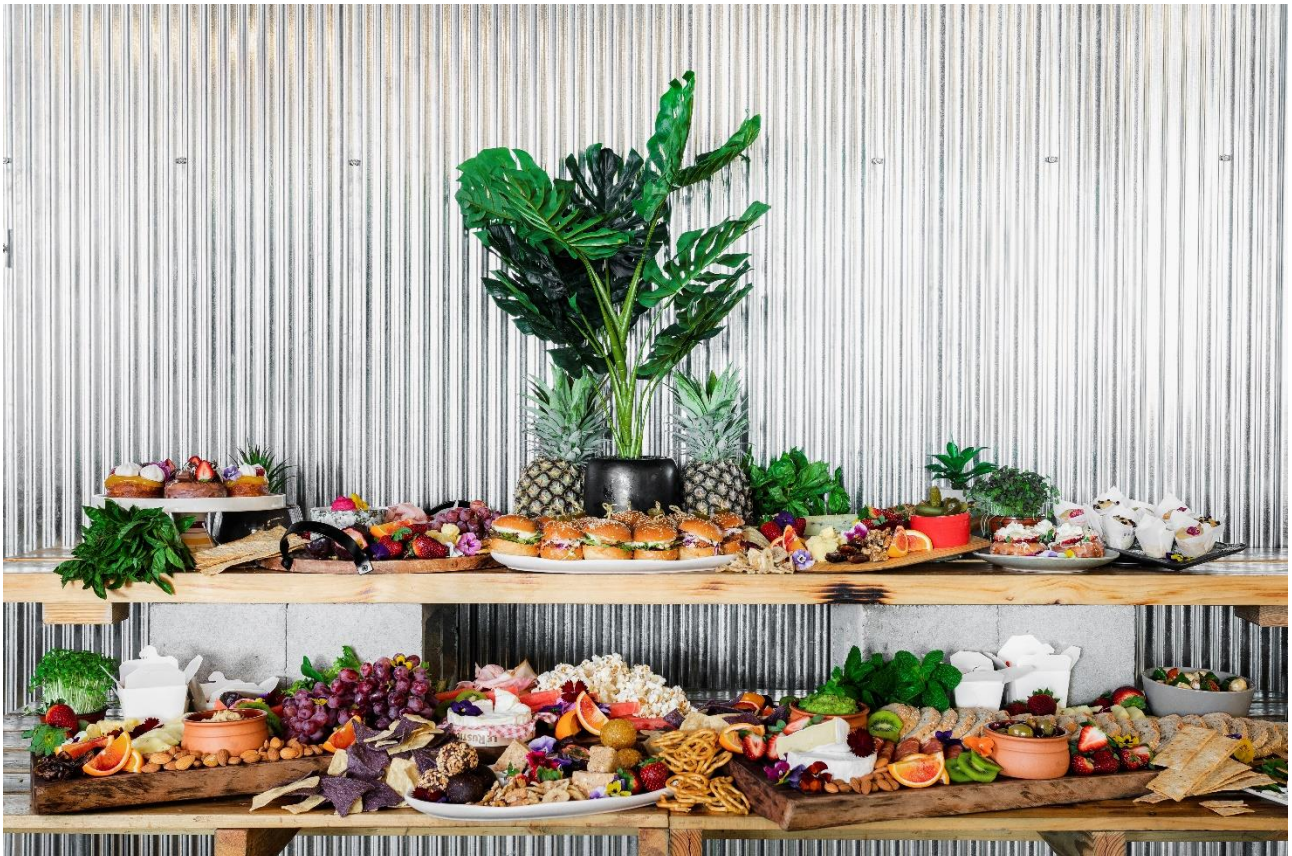
From family get togethers, birthday parties, baby showers, bridal brunches, weddings and engagement parties to corporate lunches, excursions, picnics, boardroom meals and everything in between.



All our catering is presented in eco-friendly, kraft look cardboard boxes. There is also the option with any of our catering packages to have your catering presented on our wooden boards and set up on site by our staff for a more polished finished product.

As well as our set catering menus and packages we also offer custom catering for those looking for something specific to their group or event. Please don't hesitate to get in contact to discuss any of our menus further.

We look forward to working with you!





# GRAZING PLATTERS

Please note that the below is a guide and starting point only. We can also build any of our platter options into your grazing tables. We have done countless grazing tables and boards for our customers over the years, and no two have ever been the same because no two customers are the same. If you would like to make any additions, adjustments, or changes to the below then please get in touch with the team and we'll do our best to accommodate.

**BOXES** - Our boxes are a smart looking kraft cardboard with clear window top and are perfect for casual events, boating or picnics.

**BOARDS** - Our boards are all made of solid timber and will be set up by one of our team in your location. The price includes a return visit from us to collect the boards later.

**GRAZING Option 1** – \$23 per person boxes / \$26 per person boards

**MINIMUM OF 12 PEOPLE**

Includes, GST, napkins and bamboo boats

Gluten Free add \$1 per person – must be the whole group

- 12 month aged Manchego cheese, Vintage Cheddar, Double Brie
- Premium Australian leg ham, Italian Sopressa salami
- Olives, roasted capsicum, cornichons, pickled onions, hommus
- Freshly cut seasonal fruit, almonds, cashews
- Assorted wafer crackers, pretzels, popcorn



**GRAZING Option 2** – \$30 per person boxes / \$33 per person boards **MINIMUM OF 12 PEOPLE**

Includes, GST, napkins and bamboo boats

Gluten Free add \$1 per person – must be the whole group

- 24month aged Manchego, French Triple cream D’Affinois, Tarago River ‘Shadows of Blue’
- Premium Australian leg ham, Spanish ‘pata negra’ Chorizo, hand-cut cacciatore, prosciutto
- Olives, roasted capsicum, cornichons, pickled onions, hommus
- Freshly cut seasonal fruit, almonds, cashews
- Assorted wafer crackers, pretzels, popcorn

**MORNING TEA GRAZING** - \$13.5 per person boxes / \$16.5 per person boards **MINIMUM OF 12 PEOPLE**

Includes, GST, napkins and bamboo boats

- Our signature handmade beef sausage rolls (or swap for handmade spinach + feta roll (v))
- Triple choc fudge brownie (gf)
- Selection of mini muffins
- Mini quiche – ham + cheese (or swap for mushroom + feta)
- A selection of freshly cut seasonal fruit

**GLUTEN FREE MORNING TEA GRAZING** - \$15.5 per person boxes / \$18.5 per person boards **MINIMUM OF 12 PEOPLE**

Includes, GST, napkins and bamboo boats

- Our signature gluten free handmade beef sausage rolls (or swap for GF vegan pumpkin roll (v))
- Triple choc fudge brownie (gf)
- Selection of mini friands (gf)
- Roasted capsicum, mushroom, spinach + feta frittata (v,gf)
- A selection of freshly cut seasonal fruit (gf)

**CONTINENTAL BREAKFAST GRAZING** - \$18.5 per person boxes / \$21.5 per person boards **MINIMUM OF 12 PEOPLE**  
Includes, GST, napkins and bamboo boats

- Mini avo smash on sourdough w. cherry tomato, feta, mixed seeds (vegan available)
- Ham + cheese croissant (or cheese and tomato croissant)
- House granola cup, natural yoghurt, berries
- A selection of freshly cut seasonal fruit
- Selection of sweet mini muffins



**SWEET BRUNCH GRAZING** - \$22 per person boxes / \$25 per person boards  
Includes, GST, napkins and bamboo boats **MINIMUM OF 12 PEOPLE**

- Freshly baked almond croissants, rhubarb Danish, butter croissants, jam, lime marmalade
- Hand-made beef sausage rolls (or spinach + ricotta rolls) with tomato sauce
- Freshly cut seasonal fruit, natural yoghurt, house granola (mini cup)
- House specialty – triple chocolate fudge brownie, berries
- Selection of sweet mini muffins
- Mini pikelets, Chantilly cream, nutella

**SAVOURY BRUNCH GRAZING** - \$26 per person boxes / \$29 per person boards **MINIMUM OF 12 PEOPLE**  
Includes, GST, napkins and bamboo boats

- Freshly baked savoury Danish, ham + cheese croissant
- Hand-made beef sausage rolls OR spinach + ricotta rolls with tomato sauce and relish
- Freshly cut seasonal fruit, natural yoghurt, house granola (mini cup)
- Double brie, cornichons, Australian leg ham, olives, hummus, crackers
- Selection of sweet mini muffins

**KIDS PARTY GRAZING** - \$12 per person boxes / \$15 per person boards **MINIMUM OF 12 PEOPLE**  
Includes, GST, napkins and bamboo boats

- Finger sandwiches – Ham + cheese and vegemite triangles on fresh white bread.  
*Upgrade finger sandwiches to cheeseburger sliders + \$2.5 per person*
- Party pies
- Sausage rolls w. tomato sauce
- Triple choc fudge brownie (gf)
- Freshly cut selection of kid friendly fruit + popcorn

Optional add ons: Selection of sushi + \$4 per person  
Pop Top Juices (apple or orange) + \$3 per person

Please note that the specific cheeses and meats mentioned in this menu may change due to seasonal availability but if we have to substitute them, the replacement will be of equal or greater calibre. We reserve the right to change the ingredients at our discretion.

*Please note that all food is prepared in kitchens that contain allergens (soy, nuts, crustaceans, dairy and gluten). While every precaution will be taken to ensure your safety, we cannot guarantee that some traces of other food don't remain.*

# PLATTER MENU



Mix and match from our list of platters to create your own perfect selection of dishes to suit your group's tastes and dietary needs. Prices include GST. These items can also be added to your selected grazing table as part of overall set up.

All of our platters are available to be set up on wooden boards at your chosen location for an extra 12% on top of the order total. Please advise us when ordering if you would prefer this option.

## BRIOCHE SLIDERS (10 per serve)

### HOT

**Cheeseburger.** Grass-fed beef, cheddar, smoky bbq sauce, pickle \$75

**Chicken Parm.** Chicken schnitzel, ham, Napoli, cheese + Japanese mayo \$75

**Cajun Chicken.** Grilled cajun spiced chicken, ranch dressing, mixed leaves \$75

**Pulled Beef.** Slow cooked pulled beef in chipotle relish w. dressed slaw \$75

**Grilled Halloumi.** Halloumi, roast capsicum, roast mushroom, spinach, pesto \$75 (V)

### CHILLED

**Pulled Chicken.** Pulled chicken breast, celery, pine nuts + ranch dressing \$69

**Corned Beef.** Premium corned beef, butter, mustard pickle, Spanish onion, leaves \$69

**Pulled Pork.** Slow cooked pork in a smokey bbq sauce w. classic slaw + mayonnaise \$69

**Roast Pumpkin.** Roast pumpkin, baby spinach, cream cheese, sundried tomato \$69

**Chilled Prawn.** Chilled prawn, butter lettuce, avocado, dill + Japanese mayo \$95



## TACOS (10 per serve) w jalapenos and coriander on the side

**Beef.** Pulled beef, tomato chipotle, lettuce, sour cream, black bean corn and capsicum salsa, cheese \$75 (GFO)

**Chicken.** Pulled chicken, mild tomato salsa, lettuce, cheese, sour cream \$75 (GFO)

**Veg.** Guacamole, lettuce, sour cream, cheese, black bean corn and capsicum salsa \$75 (V,GFO)(Vegan available)

\*Add \$5 per platter for gluten free tortillas

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy free (GFO)  
Gluten free option avail (VGO) Vegan option avail.

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## SALAD CUPS (10 per serve)

**Vietnamese chicken.** Noodle salads w fine vegetables, shallot, mint, coriander and nam jim (GF,DF,VGO) \$75

**Greek.** Baby salad cups w baby spinach, cucumber, capsicum, tomato, fetta, olives, red onion (V,GF) \$70

**Beetroot and Feta.** Roast pumpkin, beetroot, spinach, roast capsicum, fetta, seeds, balsamic dressing (GF,VGO) \$70

**Caprese Panzanella.** Fresh vine tomato, baby bocconcini, basil, croutons, EVOO, lemon juice, balsamic. (V) \$70

**House Potato Salad.** Baby potato, roast sweet potato, shallot, peas, boiled egg with mayo dressing (GF,V,DF) \$70

## PASTRY + SAVOURIES



**Pies.** Beef party pies w tomato sauce (12) \$36

**Mini Sausage Rolls.** Our signature hand-made, mini beef sausage rolls w tomato sauce (12) \$36

**Mini Spinach Rolls.** Our secret recipe, spinach, fetta and ricotta rolls w chunky tomato relish (V) (12) \$36

**Quiche.** 12 Leg ham and cheese mini quiches \$45

**Vege Quiche.** 12 Roast garlic mushroom and fetta mini quiches (V) \$45

**GF Mini Sausage rolls.** 12 Hand-made, mini beef sausage rolls w tomato sauce (GF) \$45

**Mini Vegan rolls.** 12 Gluten free pastry w. caramelised onion + vegetable filling (GF,VG) \$45

**Veg Frittata.** 20 pieces of spinach, mushroom, capsicum frittata with whipped fetta (GF,V) \$45

**Leg Ham Frittata.** 20 pieces w leg ham, truss tomato and shredded cheese (GF) \$45

**Mini Spring Rolls.** 40 small vegetarian spring rolls with sweet chilli sauce (VG, DF) \$35

## FINGER FOOD

**Avo Smash.** 12 mini sourdough toasts, freshly smashed avo, cherry tomato, fetta, mixed seeds (V,VGO,DFO) \$39

**San choy bau.** 12 Chicken mince san choy bau w. sesame, crispy shallots and fresh chilli (DF,GF,VGO) \$42

**Caprese Skewers.** 30 skewers w baby bocconcini, cherry tomato, fresh basil, olive oil and balsamic (GF,V) \$50  
*(great to build into a grazing platter)*

**Cherry Tomato Tart.** 12 savoury tarts with whipped fetta, cherry tomato and pesto oil \$54

**Smoked Salmon Tart.** 12 savoury tarts topped with smoked salmon, cream cheese, fresh dill + capers \$80

**Mac N Cheese Croquettes.** 12 crumbed mac and cheese croquettes w. warm cheese dipping sauce (V) \$49

**Tandoori Chicken.** 20 Tandoori chicken skewers w a minted yoghurt dressing (GF) \$65 *(one of our most popular dishes)*

**Sesame Soy Chicken.** 20 Honey soy chicken skewers w. sesame + spring onion (GF) \$65

**Meatballs.** 40 Italian beef meatballs in a rich napolitana sauce with shaved parmesan and fresh basil (GF) \$80

**Lamb Kofta Skewers.** 32 honey + mint lamb mince skewers w a cumin, mint + cucumber yoghurt dressing \$80

**Tempura Prawns.** 24 tempura prawn torpedos w house recipe tartare mayo \$85



## FRIES

**Regular Fries** - shoestring fries with chicken salt. (Enough as a side for about 6 people) \$16

**Large Fries** - shoestring fries with chicken salt. (Enough as a side for about 10 people) \$25

## SWEETS + CHEESE

**Triple chocolate fudge brownie.** 10 full sized pieces of our signature gluten free brownie (GF) \$55

**Salted caramel triple choc brownie.** 10 of our best full sized brownies topped with salted caramel (GF) \$60

**Homemade Cookies.** 12 pieces of our own special recipe vanilla sea salt + triple choc chip cookies \$25

**Mini Muffins.** 15 freshly baked muffins in a range of flavours \$30

**Mini Muffins.** 30 freshly baked muffins in a range of flavours \$45

**Mini Friands.** 12 pieces of our homemade raspberry and almond friands (GF) \$40

**Baked caramel and macadamia tartlets.** 12 freshly baked tarts \$52

**Lemon meringue tartlets.** 12 lemon curd tarts w crumbled meringue \$52

**Healthy Treats.** 10 pieces of bliss balls + our own peanut butter protein bar (GFO,VGO) \$50

**Macarons.** 12 colourful macarons in selected flavours \$30

**Cheese Platter.** (Serves 10) Australian brie, whipped feta, cheddar, cornichons, grapes, selection of crackers \$90

## FRUIT

**Large Platter** – freshly cut seasonal fruit (enough for around 15 people) \$50 (VG, DF, GF)

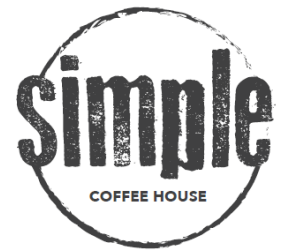
**Extra Large Platter** – freshly cut seasonal fruit (enough for around 30 people) \$90 (VG, DF, GF)

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy free (GFO) Gluten free option avail (VGO) Vegan option avail.



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# LUNCH CATERING PACKAGES



Our lunch catering menus are available only to groups of at least 10 people. If you have a smaller group please phone us on (07) 5532 0335 to discuss your needs and we may be able to put something together ad hoc.

Please see our platter menu's for possible additions including our sweets selection.

**SANDWICHES:** \$13 per person

A selection of (3) sandwiches or wraps from our attached menus

**INDIVIDUAL SALAD LUNCH BOX** \$14 per person

A selection of (2) salads for 10+ people or (3) salads for 20+ people individually boxed in a lunch sized portion

**SANDWICHES AND SALADS:** \$15.5 per person

A selection of (2) sandwiches or wraps and (2) salads served in small individual cups (great for gluten free options)

**ADD FRIES:** \$3.5 per person

Because who doesn't like fries?!

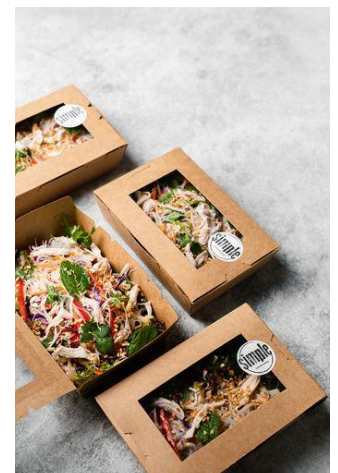


## CHILLED DRINKS (individual purchase)



Soft drink can (coke, coke no sugar, diet coke, lemonade, solo)	\$3.5
Soft drink 600ml bottle (coke, coke no sugar, sprite)	\$5.5
Bundaberg ginger beer	\$4.2
Emma & Tom's Fresh Juice (orange, apple, green smoothie)	\$5
Powerade (blue, red, yellow)	\$5.5
Simply spring water 600ml	\$3
Nu sparkling water 500ml	\$3.6
Fiji Water 1lt	\$6

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## SANDWICHES

**Chicken Caesar Salad Wrap.** Poached chicken breast, bacon, cos lettuce, parmesan cheese, traditional Caesar dressing.

**Chicken and Avocado Wrap.** Poached chicken breast, fresh avocado, mixed leaves, Spanish onion, fetta and mayonnaise.

**Chicken Pesto Finger Sandwich.** Pulled chicken, house recipe pesto, Japanese mayonnaise + avocado on fresh soft, white bread

**Chicken + Swiss Focaccia.** Pulled chicken, Japanese mayo, fresh tomato, Swiss cheese + mixed leaves on fresh baked focaccia bread.

**Leg ham and Salad Baguette.** Smoked ham, cheddar, tomato, lettuce and salted butter on long white baguette w Dijon mustard.

**BLT Focaccia.** Bacon, cos lettuce, sliced heirloom tomato and Japanese mayonnaise on fresh baked focaccia (DF)

**Corned Beef Baguette.** Corned beef, Swiss cheese, Spanish onion, mustard pickles and mixed leaves on long rustic baguette.

**Pulled Beef Baguette.** Slow cooked and shredded beef in smoky tomato chipotle relish, cabbage coleslaw on long, rustic baguette. (Add \$1 per person)

**Grilled Halloumi Wrap.** Halloumi, garlic roasted mushrooms, roast capsicum, baby spinach and Spanish onion with basil pesto. (V)

**Vegan Focaccia.** Roasted mushrooms, grilled capsicum, baked zucchini + baby spinach with house pesto. (VG,DF,V)

## SALADS

**Chicken Noodle.** Poached chicken breast, bean thread noodles, finely sliced vegetables, bean sprouts, shallots, mint, coriander and nam jim dressing. (GF,DF,VGO)

**Beetroot and Feta.** Roast pumpkin, beetroot, spinach, roast capsicum, Danish fetta and seeds with balsamic vinegar and olive oil dressing. (GF,V,DFO,VGO)

**House Potato Salad.** Boiled, baby potato, roast sweet potato, spring onion, peas and egg with classic mayonnaise dressing. (GF,V,DF)

**Lentil + Parsley Salad.** Truss tomato, brown lentils, parsley, cucumber, baby spinach, lemon, extra virgin olive oil + salt and pepper (GF,DF,V,VG)

**Classic Greek Salad.** Baby spinach, red capsicum, Greek fetta, red onion, tomatoes, kalamata olives, and cucumber with a Greek dressing. (GF,V)

**Pesto Chicken Pasta Salad.** Poached chicken breast, olives, chargrilled red capsicum, cherry tomatoes, basil pesto, baby spinach, parmesan cheese, penne pasta.

**Caprese Panzanella.** Fresh vine tomato, baby bocconcini, basil, olive oil and sea salt croutons, extra virgin olive oil, balsamic vinegar, lemon juice, salt & pepper. (V)

**House Caesar Salad.** Baby cos lettuce, shaved parmesan, bacon, olive oil croutons, boiled egg + our own tangy Caesar dressing.

**Mexican Chicken + Rice Salad.** Brown rice, pulled chicken, avocado, capsicum, corn, red onion, black beans and coriander w sour cream, lime and olive oil dressing. (GF,VGO,DFO)



*GF = Gluten free V = Vegetarian VG = Vegan DF = Dairy free DFO = Dairy free option GFO = Gluten Free Option VGO = Vegetarian Option  
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# DELIVERY

If your suburb is not listed please contact the shop on (07) 5532 0335 to discuss further.



## Delivery Areas

### **Free over \$150 (or \$20 delivery fee):**

Southport 4214  
Bundall 4217  
Main Beach 4217

### **Free over \$250 (or \$30 delivery fee):**

Labrador 4215  
Surfers Paradise 4217  
Molendinar 4214  
Benowa 4217  
Ashmore 4214  
Arundel 4214

### **Free over \$500 (or \$50 delivery fee):**

Carrara 4211  
Broadbeach 4218  
Nerang 4211  
Gavin 4211  
Pacific Pines 4211  
Helensvale 4212  
Runaway Bay 4216  
Bigger Waters 4216

