

Catering

product list & price guideline

MASH
C A F E & R E S T A U R A N T

Canapés

Smoked salmon blinis with cream cheese & pesto

Rye crostini topped with duck liver pate & mango chutney

Pear, avocado & tomato bruschetta

Spiced meatballs with a yoghurt dipping sauce

Paella croquettes topped with harissa aioli

Mediterranean tartlet with tomato, olive, Spanish onion & feta

Vegetarian spring rolls with an Asian dipping sauce

Bread & dips

parsley pesto, sundried tomato pesto, hummus & olive tapenade

Canapés range in price from
\$2.00 - \$2.50 per piece
& can be tailored to suit
dietary requirements.

Lunch

Beef & Guinness pie

Chicken, feta & pesto quiche

Smoked cod pie

Mushroom & blue cheese pastry puff

Mediterranean tart

Roast pumpkin filo parcel with almond, spinach & cream cheese

Roast vegetable salad

tossed with feta, spinach & marinated capsicum

Pasta salad tossed with bacon, spinach, parmesan, pesto & aioli

Raw vegetable salad

seasonal vegetables dressed with a mustard vinaigrette

Tabouli salad

Greek salad

Pastries range from \$5.50 - \$6.00
for a large size, or \$4.00 - \$4.50
for a smaller size.

All salad bowls are \$60.00 each
and will cater for 15 – 20 people.

Morning & afternoon teas

We have a large range of sweets, friands & pastries to choose from and can be priced according to your individual needs.

This is a guideline. We are very flexible and are happy to cater to your specific requirements.

Please phone Jo to discuss your catering options. 471 7372 or 027 200 6108