

Fox

CATERING & CONCIERGE



Breakfast

Morning Pots

Kiwi Granola, Parfait

Carrot Cake Overnight Oats

Coconut Chia Pudding

Apple Pie Breakfast Parfait

Finger Food Breakfast

BAE Bap, Fried Egg, Cheddar & Bacon on a Ciabatta Roll

Mini Breakfast Burrito, Chorizo Scram, Avocado & Paprika Cream

Cheese, Spinach & Artichoke Bagels

Individual Breakfast Yorkshire Pudding, Breakfast Sausage, Mushroom & Egg

Ham & Cheese Puff Pastry

Bacon & Egg Hashbrown Cup

Breakfast Sliders

- Egg, Maple Bacon,
- Souffle Egg, Capsicum, halloumi & Paprika Cream
- Truffled Egg Salad Sliders
- Bacon, Egg & Hashbrowns Spring Rolls

Mini Quiches

- Sundried tomatoes, Olives & Feta
- Zucchini, Thyme & Parmesan
- Bacon, Egg & Cheddar
- Maple Pork Sausage

Morning Teas & Afternoon Teas

Muffins Standard Size with Butter

Gluten Free Options Available

Blueberry

White Chocolate Raspberry

Espresso Chocolate Chip Muffins

French Toast Muffins

Cinnamon Crumble

Spinach Feta Muffins

Chilli, Corn Muffins

Mixed Box of 12 Muffins

Bacon, Cheddar & Green Onion Scone

Ricotta, Green Herb Scones

Jalapeno, Cheddar scones

Espresso Maple Scones

Raspberry Scones

Orange, Cranberry Scones

Mixed Box of 12 Scones

Ginger Loaf

Banana Loaf

Blueberry Lemon

Carrot Cake Loaf with Cream Cheese Icing

Chocolate Loaf

Olives, Bacon & Cheddar

Mixed Box of 12 of Loaves

Chocolate Chip

Molasses

Oatmeal Raisin

Chocolate Crinkle Cookies

Snickerdoodle Cinnamon Cookies

Cornflake Chocolate Chip Marshmallow Cookies

Oatmeal Breakfast Bars *(GV) (DF) (V)*

Mixed Box of 12 of Cookies

Muffins \$3.75 Each

\$42.00

Scones \$3.50 Each

\$40.00

Mini Loaf / Catering Box Whole Loaf

\$5.00 / \$40.00

Individual Loaves

Gluten Free Options Available

Biscuits

Gluten Free Options Available

\$2.50 Each

\$28.00

Morning Teas & Afternoon Teas

Hot Savoury		
Tarts	Ham, Cheese & Egg Flaky Pastry Tart	\$4.25
<i>Gluten Free Options Available</i>	Bacon & Egg Tarts	\$4.25
	Mediterranean Quiche, Sundried Tomatoes, Capers, & Feta Tart (V)	\$4.25
	Mushroom & Leek Puff Pastry (V)	\$4.50
	Hashbrown Crusted Bacon & Tarts (GF)	\$4.50
	Mixed Box of Savoury Tarts 12 x Pieces	\$53.00
Mini Pies	Beef Bolognese & Mozzarella Pie	\$4.50
<i>Gluten Free Options Available</i>	Mince, Cheese & Potato	\$4.50
	Chicken & Leek Pie	\$4.50
	Ratatouille Pie (V)	\$4.50
	Mixed Box of Mini Pies 12 Pieces	\$55.00
Frittata & Savoury Slices	Kumara, Potato, Feta & Herb Frittata (V,GF)	\$4.75
	Broccoli, Potato, & Cheddar Frittata (V,GF)	\$4.75
	Hashbrown, Bacon & Egg Slice (GF)	\$4.75
	Zucchini, Pesto, & Feta Slice (V,GF)	\$4.75
	Mixed Box of Slices & Frittatas 12 Pieces	\$56.00
Sausage Rolls	Beef Sausage Rolls Tomato Sauce	\$4.25
<i>Gluten Free Options Available</i>	Spicy Chicken Sausage Rolls Chili Sauce	\$4.25
	Spinach Ricotta Sausage Roll (V) Tomato Chilli Jam	\$4.25
	Mushroom Sausage Roll (V,VE, GFO,DF,EF)	\$4.75
	Mixed Boxes of Sausage Rolls 12 Pieces	\$55.00
Empanadas	Ham & Cheese Empanada	\$4.75
All Empanadas Served with Tomato Chilli Jam	Spicy Beef Empanada	\$4.75
<i>Gluten Free Options Available</i>	Black Bean & Corn Empanada (V)	\$4.75
	Buffalo Chicken Empanada	\$4.75
	Potato & Cheese Empanada (V)	\$4.75
	Mixed Boxes of Empanadas 12 Pieces	\$56.00

Salads	*Boxed Catering Salad Sizes	Individual	Small	Med	Large	
	Small Catering Box Feeds 3–4 As a Main / 6–8 As a Side Salad Medium Catering Box Feeds 6–8 As a Main / 12–16 As a Side Salad Large Catering Box Feeds 10–14 As a Main / 20–22 As a Side Salad	Pottle				
		Prices For Vegetable Salads	\$14.50	\$48.00	\$95.00	\$164.00
Vegetable	Grilled Zucchini Salad , Roasted Corn, Feta, & Rocket with a Lemon Vinaigrette (GF,V,EF,VEO)					
	New Potato Salad , Crispy New Potatoes, Rocket, Pesto, Spring Onion, & Pecorino (GF,V,EF,VEO)					
	Spicy Roasted Golden Kumara , Chili Rubbed Golden Kumara, Avocado, Kale, Feta & Sesame Seeds, with a Spicy Aioli (GF,V,EF,VEO)					
	New Waldorf , Apples, Red Cabbage, Dill, & Cranberries with a Dijon Mayo Dressing (GF,V)					
	Chicken Caesar Salad , Cos, Bacon, Grated Egg, Ciabatta Croutes, with Caesar Dressing (GFO,VO,EFO)					
	Wasabi Slaw , Capers, with a Wasabi Mayo (V,GF)					
	Lavish Coleslaw , Carrots, Fennel, Radicchio, Red Pepper, Savoy Cabbage, Spiced Cashews with a Dijon, Honey Dressing (GF,V,EF,VE)					
	BBQ Style Creamy Potato Salad , Agria Potatoes, Gherkins, Celery, Boiled Egg, with a Creamy Mayo Dressing (GF,V)					
	Grilled Carrot and Beetroot Salad , Roasted in Pomegranate Glaze, Feta, Popped Quinoa, & Rocket Leaves (GF,V)					
	Roasted Broccoli Salad , Barely & Spicy Pumpkin Seeds with a Salsa Verde Dressing (GF,V,VE,EF,DF)					
	Cauliflower, Chickpea, Avocado Salad , with a Maple Tahini Dressing (GF,V,VE,DF,EF)					
	Southern Macaroni Salad , with a Creamy Mustard Dressing Corn, Peas & Cherry Tomatoes (V,)					
	Cucumber Crunch Salad , Carrots, Cherry Tomatoes, Red Onions, & Curried Cashews with a Tamarind Dressing (GF,V,VE,DF,EF)					
	Green Goddess Salad , Avocado, Cucumbers, Broccoli, Red Onion, Green Beans, & Heirloom Tomatoes with a Green Goddess Dressing (GF,V,VE,EF)					
		Prices For Seafood Salads	\$17.50	\$68.00	\$120.00	\$185.00
Seafood Salads	Salad Niçoise , Seared Tuna, Cherry Tomatoes, Beans, Capers, Kalamata Olives, New Potatoes, Boiled Eggs, & Red Onion, with a Lemon Dijon Vinaigrette Dressing (GF,EF,VO,VEO)					
	Mediterranean Roasted Salmon Salad , Avocado, Chickpeas, Tomatoes, Feta, Quinoa, & Kalamata Olives, with a Yogurt Dressing (GF,EF)					
	Smoked Salmon , Grilled Broccoli, Barley, & Spicy Pumpkin Seeds, with a Chimichurri Dressing (GF,EF)					
		Prices For Protein Salads	\$14.50	\$58.00	\$105.00	\$176.00
Proteins	Chicken Caesar Salad , Cos, Bacon, Grated Egg, & Ciabatta Croutes, with a Caesar Dressing					
	Spicy Chicken Salad , Cucumber Strips, Capsicum, Cherry Tomatoes, Olives, & Avocado with a Green Goddess Dressing (GF,EF)					
	Citrus Chicken Salad , Ginger Citrus Roasted Chicken, Green Cabbage, Broccoli, Avocado, Orange, & Crispy Wonton Shards, Sesame Dressing (GFO)					
	Chicken Taco Salad , Grilled Tequila Lime chicken, Black Bean, Cherry Tomatoes, Grilled Corn, Cheddar, & Avocado, with a Creamy Lime Dressing (GF)					
	Broccoli Bacon Salad , Cranberries, Red Onion, & Sunflower Seeds, Yogurt, with a Mayo Dressing (GF,VO)					
	Antipasto Orzo Salad , Artichokes, Olives, Chorizo, Sundried Tomatoes, & Mozzarella with a Herb Dressing (VO,EF)					
	Balsamic Glazed Sirloin , Cherry Tomatoes, Red Onion, Baby Spinach, Grilled Corn, Artichoke Hearts, Blue Cheese, & Salad Greens, with a Mustard Vinaigrette (GF,EF)					
	Thai Beef Noodle Salad , Seared Beef, Red Onion, Cucumbers, Cherry Tomatoes, Mint, Peanuts, & Egg Noodles, with a Thai Dressing (EF)					

