

brew catering menu



At brew we provide you with healthy, delicious food using the best quality produce. We design our menus to suit all occasions. Your food will be presented on time by friendly staff on stylish platters, bowls or baskets. We deliver Monday to Friday from 7.00am until late, however other delivery times can be pre-arranged with us. Corporate accounts are available.

2012 brew

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breakfast, morning and afternoon tea



sweet stuff.....

- assorted mini muffins **1.5**
- assorted mini danishes **2.5**
- mini croissants or mini bagels (plain or blueberry) w butter and berry jam **3**
- freshly baked friands **3.5**
- plain or fruit scones w berry jam and whipped cream **2.5**
- low fat sweet yoghurt w choice of topping muesli, mixed berry, mango and coconut, banana and passion fruit, strawberry
 - small **25**
 - medium **30**
 - large **35**

savoury stuff.....

- * mini breakfast rolls or toasted sandwiches **5**
 - bacon and egg
 - blt
 - egg and roasted tomato
 - sausage and caramelized onion
- * mini croissants or mini bagels **4**
 - ham, cheese, tomato
 - smoked salmon, cream cheese, capers
 - turkey, cranberry, brie and rocket
- * triple decker finger sandwiches **6**
 - rare roast beef, horseradish and rocket
 - egg, aioli and cucumber
 - smoked salmon, cream cheese and capers
 - chicken, avocado and asparagus
 - turkey, brie, cranberry and snow pea sprout

brew morning and afternoon tea platters....

- our daily selection of muffins, danishes, banana breads and slices 3.5

brew high tea

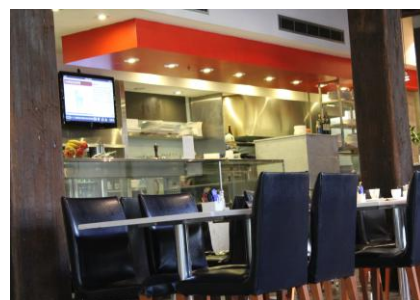
- sweet selection, finger sandwiches, fruit/plain mini scones 10 p/p (minimum 10 pax)

Gluten free muffins, cakes, brownies, and other sweets are available upon request
4.5

corporate lunches.....

brew can provide seasonal hot food upon request....

- Frittata
- Quiche
- Pasta and Risotto
- Roast Meats
- Stuffed Chicken
- Lasagne



platters seasonal



fruit platter....

a mix of seasonal fruit

- small **35**
- medium **50**
- large **70**
- fruit skewers **3.3**

fruit and cheese platter....

a mix of cheese, seasonal and dried fruit, and nuts served w/ mixed crackers

- small **45**
- medium **65**
- large **80**

cheese platter...

Australian farmhouse cheeses served w/ dried fruits, nuts, and mixed crackers

- small **45**
- medium **65**
- large **80**

antipasto platter....

Assorted deli meats, fresh cheeses, marinated olives and vegetables

- small **45**
- medium **65**
- large **85**

homemade dip platter...

served w grilled flatbread and fresh vegetables, carrots, red and green capsicum, cucumber and celery

choice of

- hommus	- tzatziki	- roasted pumpkin and basil
- chilli avocado	- roast beetroot	
- baba ganoush	- spinach and fetta	
small 35	medium 55	large 75

salads

25 per bowl (serves 8-12)

24 hours notice is required

- Roast Pumpkin w beetroot, basil and fetta
- Moroccan chicken w a spiced cous cous
- Smoked trout or tuna nicoise
- Potato salad w bacon, boiled egg, seeded mustard and shallots
- Wild rice salad w roasted peppers and mixed herbs
- Vegetable thai noodle salad w beef or chicken
- Asparagus prosciutto chilli walnut salad w bocconcinni
- Waldorf salad – pear, walnut, celery, red grapes and lemon pepper mayo
- Broccolini slivered almond, spinach, ricotta and lemon zest
- Chicken Caesar



Sandwiches

6.5 per sandwich

gourmet sandwich platters (We recommend 1 and 1/2 sandwiches p.p for lunch)

A daily selection of:

- thin sliced white, wholemeal and grain breads
- wraps
- baguettes and paninis
- turkish focaccias

with a range of tasty ingredients including

gluten free bread is available upon request

meats

- double smoked ham, turkey breast, pastrami and salami
- roast beef
- grilled and tandoori chicken
- homemade schnitzels

cheeses

-tasty, swiss, brie, cream cheese and fetta

smoked salmon, tuna and homemade veggie patties

then we combine these with fresh and marinated
veggies, mustards, tapenades and homemade mayo...

individual sandwiches

with assorted fillings as above.....

- triangle sandwiches 4.5
- turkish finger sandwiches 6
- gourmet wraps 7.5
- gourmet rolls 6.5
- toasted round turkish sandwiches 7.5
- char grilled steak sandwich w caramelized onion,
salad and sauce 8.5

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canapés

3 - 3.5

24 hours notice is required

COLD

- Mixed sushi w ginger, wasabi and soy
- Sydney rock oysters w chilli, lime and pickled ginger dressing
- Smoked salmon and asparagus roulade
- Vietnamese rice paper rolls (peking duck, chicken or vegetarian)
- Mini prawn cocktail cups
- Tomato, basil and goats cheese bruschetta
- Roast pumpkin tartlet w prosciutto and basil oil
- Prosciutto, sage and bocconcinni crostini
- Peppered pear and blue cheese crostini
- Caprese skewers

HOT

- Thai style fish cake w chilli lime sauce
- Peking duck tartlets w hoisin and cucumber
- Cocktail beef burger
- Spinach and fetta pies
- Lemon and garlic prawns skewers w aioli
- Grilled chorizo and haloumi skewers w fresh lemon
- Seared sesame salmon w/ wasabi mayo chicken san choy bow cups
- Mini quiche



party food

1.5

Served with dipping sauce

- Pies
- Sausage rolls
- Fish cocktail bites
- Chicken tenderloins
- Patsatzis
- Mini skewer – chicken, beef
- Curried samosas (x2)
- Vegetarian spring rolls (x2)
- Spicy meatballs
- Aranchinni

BEVERAGES - freshly brewed coffee or tea

3.5 p/p

(includes hire of crockery and urn, plus set-up)

2L juices	9.5		
- apple, orange or pineapple		-diet coke	
1.25L bottles	3.8	Emma & Tom juices (individual)	3.8
- mineral water,		2L milk	4.5
-coke,			
-lemonade,			



brew is a licensed catering company - we can supply alcohol for functions upon request.

We can also supply you with - crockery and cutlery glassware, linen, specialty cakes and flower arrangements.

ORGANISE YOUR: Christmas Party, Private Function Awards, or even a Wedding Reception.

Also available is "Harrington Room" for hire. This room is located at the rear of the cafe, seats approximately 20 guests for a sit down meal, or 50 stands up for cocktail or drinks. Book this perfect venue for your next business lunch, private meetings, cocktail parties or even a wedding reception.

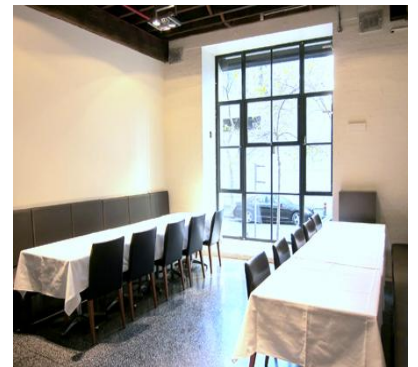
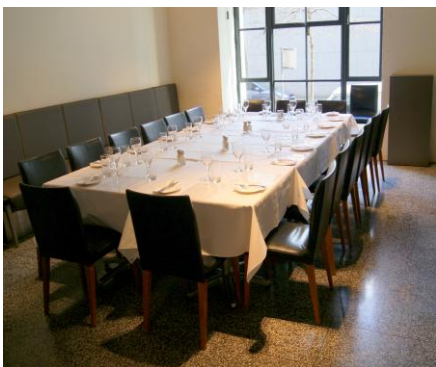
Brew can provide professional wait staff and chefs for your in-house function or you can hire our historic cafe situated at the entrance to The Rocks.

We can customize a quote to suit your requirements. For more details, please contact Marwin or Dennis on the below phone number or email address.

Please note: All orders must be placed prior to 2pm the day before delivery.

Hot food and canapés require 24 hour notice. Prices are GST inclusive.

It is appreciated if all crockery and equipment are placed together for our staff to pick up the following day. Charges will occur for missing or damaged crockery and equipment.



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