



Black Elk

ESPRESSO

CATERING

BLACK ELK CATERING

Thank you for your interest in having Black Elk provide you with catering for your event!

Whether it is an informal gathering at home, office, birthday, anniversary or corporate event, we can happily cater for such occasions. Please feel free to look over our catering options available.

To place your order, please select the number of platters you require for your event, ensuring any dietary requirements are specified. We require 48 hours notice for any catering requests, to be completed and sent via email to info@blackelk.com.au

Our platters are available for pick up and delivery, subject to confirmation. A minimum spend of \$200 is required for any delivery requests.

Please note a **cancellation fee of \$80** is incurred if any catering is cancelled within 24 hours from the date the catering is required.



Prices are inclusive of GST. Please specify dietary requirements. We cater for vegan/gluten free (incur charge) requirements. Card payments incur a 1.5% surcharge.

Images used are for illustrative purposes only.

Orders must be placed as platters.

BREAKFAST AND MORNING TEA

BREAKFAST CUP PLATTER

\$6.5PP (12 PIECES)

- coconut chia pudding with mango, granola and seasonal fruits (6)
- apple and cinnamon bircher, mixed berry compote, toasted coconut and seasonal fruits (6)

FRUIT PLATTER

\$85 (10 SERVES)

- fresh Australian fruits including pineapple, watermelon, rock melon, honey dew, oranges, grapes, passion fruit, strawberries & blueberries (this platter may be subject to change due to seasonality)

PATISERIE PLATTER

\$9.5PP (10 SERVES)

- an assortment of cocktail pastries including portuguese tarts, passionfruit tarts, lemon lime tarts, pear & almond tarts, fruit tarts, pineapple danish, apricot danish, apple glaze danish, chocolate croissants, almond roissants and assorted dessert breads



SLIDERS & SANDWICHES

SLIDERS/ROLLS PLATTER

\$9.5PP (CHOICE OF 4) (8 SERVES)

YOUR CHOICE OF SLIDER BUN OR MINI HOTDOG BRIOCHE ROLL

- tempura prawns, sriracha mayo, lettuce
- scrambled eggs, crispy bacon, tomato relish, onion jam
- fried chicken, dill mayo, cheese, lettuce + (\$2)
- sausage, grilled onion, bbq sauce, aioli
- pulled chicken, caesar dressing, onion, parsley, carrots + (\$2)
- crumbed halloumi, vegan spicy mayo
- tempura enoki mushrooms, miso aioli, corn & cabbage slaw
- benedict roll - (choice of bacon, salmon + (\$3) or halloumi), spinach, hollandaise



SANDWICH/BAGEL/WRAPPS

\$7.9 PER SERVE (CUT IN 4)

YOUR CHOICE OF WHITE BREAD, SOURDOUGH (\$2) OR GLUTEN FREE (\$2)

- ham, cheese, tomato
- fried chicken, lettuce, mayo + (\$2)
- house-cured salmon, cream cheese, chive, capers, pickled red onion + (\$3)
- mushroom patty, vegan mayo, spinach, chilli jam
- bacon, lettuce, tomato, aioli
- grilled chicken, spinach, onion, sriracha aioli + (\$2)



CROSSIANT PLATTER

\$7.5 PER CROSSIANT (9 SERVES)

- double smoked ham and Jarlsberg cheese
- cured salmon cream cheese and confit red onions + (\$3)
- semi dried tomatoes and shaved parmesan

HOT FOODS & SALADS

SKEWERS PLATTER

\$13PP (12 SERVES)

- eggplant with tamarind glaze
- satay chicken with peanut sauce
- cumin lamb with tzatziki
- crumbed chicken with chilli lime mayo
- halloumi with honey glaze

SALT & PEPPER CALAMARI PLATTER

\$95 (10 SERVES)

- lightly fried calamari with a crunchy asian slaw and sriracha aioli

SOUTHERN FRIED WINGS PLATTER

\$95 (10 SERVES)

- southern fried chicken wings with celery sticks and sriracha aioli



FINGER FOOD PLATTER

\$13PP (10 SERVES)

- vegetarian spring roll with sweet chilli sauce
- arancini with garlic aioli
- mac & cheese balls with chilli mayo

SALAD - CHOICE OF 2

\$9.5PP (10 TO 15 SERVES)

- greek salad - tomato, cucumber, capsicum, olive, feta, onions
- caesar salad - lettuce, egg, croutons, shaved parmesan, caesar dressing
- chicken & haloumi salad - chicken, haloumi, lettuce, onion, honey mustard dressing + (\$2)
- roast vegetable salad - quinoa, roasted vegetables, feta, lettuce, balsamic dressing



CATERING FORM

NAME

CONTACT NO.

CATERING DATE

PLEASE SELECT

☐

PICKUP

☐

DELIVERY

TIME

ADDRESS

NOTES

BREAKFAST & MORNING TEA

	QUANTITY
BREAKFAST CUP PLATTER \$6.5PP (12 PIECES) <ul style="list-style-type: none">- coconut chia pudding with mango, granola and seasonal fruits (6)- apple and cinnamon bircher, mixed berry compote toasted coconut and seasonal fruits (6)	
FRUIT PLATTER \$85 (10 SERVES) <ul style="list-style-type: none">- fresh Australian fruits including pineapple, watermelon, rock melon, honey dew, oranges, grapes, passion fruit, strawberries & blueberries (this platter may be subject to change due to seasonality)	
PATISERIE PLATTER \$9.5PP (10 SERVES) <ul style="list-style-type: none">- an assortment of cocktail pastries including portuguese tarts, passionfruit tarts, lemon lime tarts, pear & almond tarts fruit tarts, pineapple danish, apricot danish, apple glaze danish, chocolate c,roissants, almond roissants and assorted dessert breads	

SLIDERS & SANDWICHES

	QUANTITY
SLIDERS/ROLLS PLATER \$9.5PP (CHOICE OF 4) (8 SERVES) <i>YOUR CHOICE OF SLIDER BUN OR MINI HOTDOG BRIOCHE ROLL</i> <ul style="list-style-type: none">- tempura prawns, sriracha mayo, lettuce- crambled eggs, crispy bacon, tomato relish, onion jam- fried chicken, dill mayo, cheese, lettuce + (\$2)- sausage, grilled onion, bbq sauce, aioli- pulled chicken, caesar dressing, onion, parsley, carrots + (\$2)- crumbed halloumi, vegan spicy mayo- tempura enoki mushrooms, miso aioli, corn & cabbage slaw- benedict roll - (choice of bacon, salmon + (\$3) or halloumi), spinach, hollandaise	
SANDWICH / BAGEL / WRAPS \$7.9 PER SERVE <i>YOUR CHOICE OF WHITE BREAD, SOURDOUGH (+\$2) OR GLUTEN FREE (+\$2)</i> <ul style="list-style-type: none">- ham, cheese, tomato- fried chicken, lettuce, mayo + (\$2)- house-cured salmon, cream cheese, chive, capers, pickled red onion + (\$3)- mushroom patty, vegan mayo, spinach, chilli jam- bacon, lettuce, tomato, aioli- grilled chicken, spinach, onion, sriracha aioli + (\$2)	
CROISSANT PLATTER (8) \$7.5 PER CROSSAINT (9 SERVES) <ul style="list-style-type: none">- double smoked ham and Jarlsberg cheese- cured salmon cream cheese and confit red onions + (\$3)- semi dried tomatoes and shaved parmesan	

HOT FOODS & SALADS

	QUANTITY
SKEWERS PLATTER \$13PP (12 SERVES) <ul style="list-style-type: none">- eggplant with tamarind glaze- satay chicken with peanut sauce- cumin lamb with tzatziki- crumbed chicken with chilli lime mayo- halloumi with honey glaze	
SALT & PEPPER CALAMARI PLATTER \$95 (10 SERVES) <ul style="list-style-type: none">- lightly fried calamari with a crunchy asian slaw and sriracha aioli	
SOUTHERN FRIED WINGS PLATTER \$95 (10 SERVES) <ul style="list-style-type: none">- southern fried chicken wings with celery sticks and sriracha aioli	
FINGER FOOD PLATTER \$13PP (10 SERVES) <ul style="list-style-type: none">- vegetarian spring roll with sweet chilli sauce- arancini with garlic aioli- mac & cheese balls with chilli mayo	
SALADS - CHOICE OF 2 \$9.5PP (10-15 SERVES) <ul style="list-style-type: none">- greek salad - tomato, cucumber, capsicum, olive, feta, onions- caesar salad - lettuce, egg, croutons, shaved parmesan, caesar dressing- chicken & haloumi salad - chicken, haloumi, lettuce, onion, honey mustard dressing + (\$2)- roast vegetable salad - quinoa, roasted vegetables, feta, lettuce, balsamic dressing	



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