

BLACK TRUFFLE

BT

**COFFEE
CATERING
DELI**

CATERING PACK

Whether it's a casual dinner party or a formal wedding, our team of chefs delicately prepare all food to order

Our friendly team of staff are also available on request to cater for your private event

ORDER HERE!



Please note all orders must be placed with 48 hours notice.

Please contact the team if you order within this time. All items are served cold and additional items are available for those wanting something extra. Pricing is for pick up from The Black Truffle, North Fremantle. Local delivery is available for a small fee

BOARDS & PLATTERS

All boards are served in brown eco friendly boxes with clear lids. The lid can simply be removed to serve, or you can put the items on your own serving dish.

CHEESE BOARD - \$80

serves 6 - 10

A beautifully presented Cheese Board ready to serve. This cheese board contains cheddar cheese, soft cheese, blue cheese, dry and fresh fruit, crackers, homemade chutney and nuts.

CHARCUTERIE BOARD- \$80

serves 6 - 10

A delicately prepared Charcuterie Board ready to serve. This Black Truffle Charcuterie Board contains 10 slices of prosciutto, mortadella, salami and ham and comes with a homemade chutney, cornichons, nuts and a mixture of dry and fresh fruits.

FRUIT PLATTER - \$80

serves 6-10

A refreshing selection of seasonal fruits ready to serve.

GRAZING BOARD- \$130

serves 10-12

A Black Truffle specialty. A combination of all the above boards ready to nibble. Our Grazing Board contains cheddar cheese, soft cheese, blue cheese, 10 slices of ham, salami and mortadella, along with a selection of fresh fruits with dry fruits, nuts, cornichons, homemade chutney, crackers, dips and bread.

CONTINENTAL BREAKFAST PLATTER

\$25pp (minimum of 6 pax)

A selection of mini danishes, croissants, fresh seasonal fruit, chia pudding, banana bread and a selection of sweet or savoury mini muffins.



SANDWICHES & WRAPS

SANDWICHES & WRAPS - from \$89

Mixture of white & multigrain bread available (gfo)

Sandwich triangles (40 pieces) - 10 sandwiches cut in quarters	\$89
Tortilla wraps (20 pieces) - 10 wraps cut in half	\$99
Crusty baguettes (20 pieces) - 10 rolls cut in half	\$110

Select your filling - Pick up to 4

House glazed ham, cheese, tomato, lettuce & mustard (dfo)

Mini conti with salami, mortadella, ham, cheese & garlic aioli (dfo)

Roast chicken with avocado, lettuce & garlic aioli (df)

Chicken schnitzel, cheese, slaw & chipotle mayo (dfo)

Crushed avocado, lettuce, fresh tomato & carrots (vg, dfo)

Cucumber, beetroot, & lettuce (vg, df)

Egg, cheese, lettuce, red onion & mayo (v, dfo)

Italian antipasto & rocket (vg)

QUICHES & LASAGNE

FAMILY SIZED QUICHE - \$30

Serves 4

Cherry tomato & ricotta (v)

Leek & cheddar

Bacon & mushroom

Pumpkin & feta (v)

FAMILY SIZED LASAGNE - \$30

Serves 4

Home cooked lasagne with tuscan beef & pork ragu with bechamel

Home cooked vegetarian lasagne



CANAPÉS

STANDARD CANAPÉS - \$80

Each canape below is served in an oven proof tray with 20 pieces
Homemade mini pork sausage rolls with tomato relish (vo)

Gourmet mini beef pies with tomato relish

Arancini with three cheeses & garlic aioli (v) (gfo)

Italian wrap, prosciutto, pesto, rocket & parmesan (vo, gfo, dfo, nfo)

Olive tapenade toast, red pepper (v, gfo, df, vgo)

Falafel, chimichurri sauce (vg)

Mac n cheese bites & chipotle mayo (v)

SUBSTANTIAL CANAPÉS - \$140

Each canape below is served in an oven proof tray with 20 pieces

BBQ brisket sliders with cheese, pickles (gfo)

Chicken slider with cheese & chilli mayo (gfo)

French croque monsieur (gfo, vo)

Mediterranean samosa (vo)

Cheese croquette & strawberry puree (gfo)

Stuffed mushroom (vg)

Cured salmon, rice and nori toast (gf)

DESSERT CANAPÉS - \$80

Each canape below is served in an oven proof tray with 20 pieces

White chocolate & lemon tart (gfo)

Dark chocolate brownie (gf)

Assorted macarons (gfo)

French creme brulee tartlet (gfo)

Coconut panacotta in a dessert rose (vg)



SALADS

CATERING SIZE SALAD - \$50

Serves 6-10

Each salad below is able to be made vegan, nut free, or gluten free, please specify on order

Greek salad (vgo)

Coleslaw salad (vgo)

Caesar salad with bacon (vo, gfo)

Creamy potato salad (dfo, vgo)

Chickpeas and mint salad (vgo)

Pasta Salad (dfo, vgo)

Chef's Salad of the day

+ Roast Chicken to any salad \$10



SWEETS & SAVOURIES

SWEET CAKES & ETC

Banana bread loaf (gfo)- \$40 (12 slices)

Whole orange & almond cake (gfo) - \$60 (8 slices)

Chef's cake of the day - \$60 (8 slices)

Got a special request for a different flavour?

Contact us! - price on request, at least 4 days notice required.

FRESHLY BAKED MINI MUFFINS - \$18

6 per serve

Sweet Muffins

Blueberry, ricotta & almond

Chocolate

Raspberry & white chocolate

Savoury Muffins

Leek & cheddar

Cherry tomato & mozzarella

Spinach & feta



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