

# Sip & Savor

CORPORATE CATERING- BREAKFAST/MORNING TEA

## SEASONAL FRUIT PLATTER

A variety of delicious fruits including melons, pineapples, grapes, berries, and other seasonal items. Selections may vary depending on season.

Serves 5-10

Serves 10-20

Individual cups per item (min 10)

## BANANA BREAD

Our thick sliced banana bread served with butter or non dairy spread.

Serves 8-10

Serves 15-20

Individual slices per item (min 5)

## FILLED CROISSANTS/BAGELS MINI OR FULL SIZED

Freshly baked croissants or bagels filled with either:

- leg ham, aged Irish cheddar and house made chutney
- prosciutto, heirloom tomatoes, mozzarella and basil
- smoked salmon, dill cream fraiche and capers
- goats cheese, wild rocket and marinated vegetables

### MINI

Per item (min 10)

### FULL SIZED

Per item (min 8)

## BREAKFAST BOX

Seasonal fruit, assorted mini pastries and filled mini croissants.

Serves 8-10

Serves 15-20

Individual boxes per item (min 5)

## ASSORTED MINI PASTRIES

Assortment of sweet mini pastries served with fresh berries.

10 pieces

20 pieces

## ASSORTED FULL SIZED PASTRIES

Assortment of sweet pastries served with fresh berries.

10 pieces

20 pieces

## FRESH BAKED SCONES

House baked scones served with jam and cream

Serves 8-10

Serves 15-20

## YOGURT AND GRANOLA CUPS

pot set yogurt topped with house made granola and seasonal fruit served in individual cups

Per item (min 10)



CATERING &  
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# Sip & Savor

CORPORATE CATERING- LUNCH

## SEASONAL SALADS

Gourmet seasonal salads served in catering boxes to share (contact us for current choices)

Serves 4-6

add protein

Serves 8-12

add protein

Individual boxes per item (min 10)

add protein

## LUNCH BOXES

Light - 4x points assorted sandwiches, seasonal fruit cup and sweet pastry

Standard - 2x points assorted sandwiches, 1x mini filled baguette, 1x mini filled wrap, seasonal fruit cup, sweet pastry and mini brownie

Premium - 2x mini filled baguette, seasonal salad with protein, seasonal fruit cup, sweet pastry and mini brownie

Light (min 6)

Standard (min 6)

Premium (min 6)

## ASSORTED SWEETS BOX

Assortment of sweet pastries, mini brownies, slices and fresh berries

10 pieces

20 pieces

## ASSORTED GOURMET SANDWICHES

Fillings include:

- leg ham, aged Irish cheddar and house made chutney
- rare roast beef with wild rocket, aged cheddar and caramelised onions
- roast chicken, pistachio and dill
- egg, lettuce and chives
- goats cheese, wild rocket and marinated vegetables

8 rounds (32 points)

16 rounds (64 rounds)

## ASSORTED GOURMET WRAPS

Fillings include:

- chicken Caesar
- rare roast beef with wild rocket, aged cheddar and caramelised onions
- leg ham and fresh salad
- house made vegan beet slaw

10x halves

20x halves

## ASSORTED FILLED MINI BAGUETTES/PANINIS/FOCCACIA

Fillings include:

- leg ham, aged Irish cheddar and house made chutney
- rare roast beef with wild rocket, aged cheddar and caramelised onions
- roast chicken, pistachio and dill
- goats cheese, wild rocket and marinated vegetables
- house made vegan beet slaw

10 pieces (serves 5-8)

20 pieces (serves 10-15)



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CORPORATE CATERING- LUNCH/DINNER

## ASSORTED COLD CANAPE BOX

Includes:

- 10x caramelised onion and goats cheese mini tarts
- 10x crostini with chicken terrine and apple, current and stout chutney
- 10x smoked salmon and dill blini
- 10x mini bruschetta
- 10x rare roast beef, charred asparagus and horseradish bundles

50 pieces

## ASSORTED HOT CANAPE BOX

Includes:

- 10x Spiced duck croquettes (vegetarian sub available)
- 10x House made pork and fennel sausage rolls (vegetarian sub available)
- 10x Marinated chicken skewers
- 10x Marinated beef skewers
- 10x Mediterranean vegetable pearl cous cous cups

\*Can be delivered hot or cold

50 pieces

## ARGENTINIAN STYLE BBQ

2x fire cooked meats, 3x hot or cold sides, cooked and served hot on site. Served buffet style with dinner rolls and condiments. Additional meat and side options can be added. (Outdoor cooking space must be available on site)

per person

## STANDARD BUFFETS AND FOOD STATIONS

3x protein options, 4x side options, cooked and served hot on site. Served buffet style with dinner rolls and condiments.

Additional meat and side options can be added.

per person

## FINGER FOOD/ CANAPES

6x finger food options served by roaming wait staff (1hr service only). Cooked and served hot on site. Additional options can be added.

per person



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CORPORATE CATERING- SWEETS

## ASSORTED MINI SWEETS BOX

Includes:

- Mini slice serves
- Macarons
- Hand made tea cakes

30 pieces

60 pieces

## ASSORTED SLICES BOX

Includes 3x varieties of full sized slices

15 pieces

30 pieces

## ASSORTED TEA CAKES

Includes 3x varieties

12 pieces

24 pieces

## ASSORTED FULL SIZED SWEETS BOX

Includes:

- Full sized slices
- Full sized pastries
- Full sized doughnuts

15 pieces

30 pieces

## SWEET CANAPE BOX

Includes a variety of sweet canapes, beautiful enough not to eat but too delicious to resist

30 pieces

60 pieces

Individual cakes, slices and sweets available on request. Vegan and gluten free items available on request.

All options include delivery to Geelong, The Surf Coast and The Bellarine. Areas outside these locations may incur a delivery/travel fee. All options are delivered cold in catering boxes unless otherwise stated. A minimum of 3 days notice is required for all orders. These options are available Mon-Fri 7am-5pm. All prices do not include GST. Total amount must be paid at time of order being placed. Additional charges may apply. Large quantities and bulk orders may require additional notice. Corporate accounts with discounted rates available. For tailored options or more information, please email: [info@sipandsavor.com.au](mailto:info@sipandsavor.com.au)



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