

**BREAKFAST, MORNING & AFTERNOON TEA**

*Minimum ten per item*



*Sweet items*

**Sweet bites.....\$4.00**

- Assorted mini fruit danish & croissants
- Peanut butter banana bread
- Breakfast cakes - parmesan & sour cream *(gluten free)*
- Chewy granola bars *(gluten free, dairy free, vegan)*
- Maple almond bliss balls *(gluten free, dairy free, vegan)*
- Fresh fruit skewers

**Sweet muffins.....\$4.00**

- Lemon, chia seed & ricotta
- Banana & coconut
- Bircher muesli
- Strawberry cheesecake
- Chocolate fudge

**Sweet waffles.....\$4.50**

- Banana, pecan & caramel
- Lemon ricotta cheesecake
- French brioche with maple syrup

**Breakfast mini cups.....\$4.50**

- Banana & honey mousse, strawberries *(gluten free)*
- Fresh fruit cups
- Chia seed pudding, fruit, coconut *(gluten free, vegan)*
- Granola, fruit compote & yoghurt *(gluten free)*

*Savoury items*

**Savoury bites.....\$4.50**

- Bacon & egg tarts
- Roasted cherry tomato & feta tarts *(vegetarian)*
- Caramelised onion & cheese scones *(vegetarian)*
- Breakfast toasties: Ham/cheese, Tomato/cheese (half)

**Savoury muffins.....\$4.00**

- Cheddar & chive *(vegetarian)*
- Bacon, cheese & mustard
- Roasted zucchini & parmesan *(vegetarian)*

**Savoury waffles.....\$4.50**

- Potato roesti with smoked salmon *(gluten free)*
- Corn & bacon with avocado salsa *(gluten free)*
- Buckwheat & avocado smash *(gluten free, vegetarian)*
- Crispy tofu, avocado salsa *(gluten free, vegan)*

**Mini sliders.....\$5.50**

- Smoked salmon & horseradish cream
- Avocado, feta & basil oil *(vegetarian)*
- Bacon & scrambled egg



## CAKES



### *Mini Cakes & Sweet Things*

**Minimum 10 per serve .....\$3.50 ea**

- Sticky ginger teacake, brown sugar icing
- Single origin chocolate brownie (*gluten free*)
- Brulée lemon tart
- Hummingbird cake, cream cheese icing
- Pecan & white chocolate blondie
- Orange, yoghurt & cardamom cake
- Blueberry almond slice (*gluten free*)
- Almond friand with confit berries
- Fruit tart with creme patisserie
- Maple almond bliss balls (*gluten free, dairy free, vegan*)
- Passionfruit & white chocolate puff
- Homemade scones with jam & cream (\$5.00)
- Hazelnut & ricotta torta
- Apricot & mandarin amaretti (*gluten free*)
- Coconut & cranberry macaroon (*gluten free*)
- Chocolate ganache tart



**EVERYDAY**

Minimum ten rounds



**Sandwiches, mini rolls & wraps ..... \$8.80**

- Poached chicken, rocket & mayonnaise
- Double-smoked ham, cheese & grain mustard
- Rare roast beef, semi-dried tomatoes & Dijon mustard
- Tuna, red pepper & mayonnaise
- Chicken schnitzel, cos lettuce & mayonnaise
- BLT, bacon, lettuce & tomato
- Turkey, swiss cheese & cranberry
- Pastrami, cheese, pickles & dijon mustard
- Smoked salmon, horseradish, capers & rocket
- Devilled egg & cos lettuce *(vegetarian)*
- Sweet potato fritter, kasoundi & hummus *(vegan)*
- Garden salad, cheddar & beetroot relish *(vegetarian)*
- Californian - salad, avocado, whipped tofu *(vegan)*
- Serving size:  
 – Sandwich: 4 points or 2 halves per serve  
 – Rolls: 1.5 per serve  
 – Wraps: 1 per serve, cut in half
- Per round, our selection.....\$8.80
- Per round, your selection.....\$10.50
- Gluten free sandwiches..... \$11.50
- Some fillings available as ribbons, 3 per round.....\$10.50
- We are happy to discuss any other dietary requirements.

**Savoury tarts..... \$4.50**

- Bacon & egg
- Roasted cherry tomato & feta *(vegetarian)*
- Tuna, olive & red pepper
- Caramelised onion & goats cheese *(vegetarian)*

**Toasties..... \$12.50**

- Bacon, fried free-range egg & BBQ sauce
- Fresh mozzarella, pesto & tomato *(vegetarian)*
- Prosciutto, mozzarella, semi-dried tomato & rocket
- Tuna, red pepper & tasty cheese
- Meatballs, cheddar, spinach & tomato sugo
- Chicken schnitzel, sugo & melted cheese
- Fried egg, caramelised onion, garlic aioli *(vegetarian)*
- Mozzarella, jalepeno & semi dried tomato *(vegetarian)*

**Sliders ..... \$6.80**

- Smoked salmon & horseradish cream
- Bacon, lettuce & tomato
- Sautéed mushroom & taleggio cheese *(vegetarian)*
- Avocado, feta & basil oil *(vegetarian)*
- Bratwurst, smoked mozzarella & caramelised onion
- Pulled pork, mustard & apple
- Tempura tofu, zucchini, Kewpie mayonnaise *(vegetarian)*
- Herb-crumbed Trevally & tartare sauce
- Slow-roasted lamb & caramelised onion
- Karaage chicken & slaw
- Lamb kofta & tzatziki

**Beverages**

- Organic orange juice, 2L.....\$12.00
- Organic apple juice, 2L.....\$12.00
- San Pellegrino mineral water, 750ml.....\$6.00
- Oracle natural juices, 350ml.....\$5.00
- Bottled Australian spring water, 600ml.....\$4.00
- Tiro flavoured mineral water, 330ml.....\$5.00
- Coffee & tea, please call to discuss your requirements



**ALL DAY***Minimum ten serves per item***Salads, per serve .....\$7.50***Served on share platters or individual cups*

Cumin-spiced cauliflower, fried lentils &amp; yoghurt

Black barley, cranberry, labne &amp; almond

Beetroot, pomegranate, apple &amp; walnut

Roasted sweet potato, harissa, chickpea &amp; spinach

Crisp greens, sugar snaps &amp; herbs

Classic Caesar

Roast potato with honey mustard dressing

Green tea soba noodle, edamame &amp; sesame

Eggplant, quinoa, almond &amp; feta

Super green kale, basil, avocado &amp; pistachios

Blackbean, corn &amp; avocado

Pear, salted ricotta &amp; baby kale

Chargrilled broccoli, zucchini &amp; pea

Thai glass noodles, cucumber, coriander &amp; tomato

Add: Roast chicken, beef or preserved tuna.....**\$2.50**Smoked or seared salmon.....**\$3.50***Meal-sized salads \$12.50.***Savoury bites**Spinach & cheese triangles (*vegetarian*).....**\$5.00**Game pies with tomato relish.....**\$5.00**Okonomiyaki, Japanese pancake (*vegetarian, gf*).....**\$5.00**Spicy lamb filo, pinenuts & pomegranate.....**\$5.00**Chicken, leek, bacon & mushroom pies.....**\$5.00**Beef & Guinness sausage roll, tomato sauce.....**\$5.00**Smoked fish pies.....**\$5.00**Chickpea & quinoa fritters (*gluten free, vegan*).....**\$5.00**Zucchini vegetable cakes (*gluten free, vegetarian*).....**\$5.00**Vegetable crudites, whipped tofu (*gf, vegan*).....**\$5.00**Smashed pea falafel (*gluten free, vegan*).....**\$5.00**Lamb souvlaki pita pocket.....**\$7.50**Smashed pea falafel pita pocket (*vegetarian*).....**\$7.50****Spikes, per serve .....\$7.90**

Karaage chicken &amp; sesame mayonnaise

Herb-crumbed trevally &amp; tartare sauce

Mediterranean vegetable & haloumi (*gf, vegetarian*)Teriyaki salmon (*gluten free*)Korean beef & spring onion (*gluten free*)Chipotle chicken (*gluten free*)Squid & chorizo & lime aioli (*gluten free*)

Lamb kofta &amp; cumin yoghurt

Tandoori beef & raita (*gluten free*)Crispy fried soy & ginger tofu (*gluten free, vegetarian*)**Mini rice paper rolls, assorted\***Tiger prawn & green mango.....**\$5.60**Turmeric chicken & cucumber.....**\$4.80**Sauteéd mushroom & tofu (*vegan*).....**\$4.80**Roast duck & pickled carrot.....**\$5.60**Sashimi salmon & avocado.....**\$5.60***\*Minimum 30 serves, 15 serves per filling***Cheese Board (minimum 10 serves).....each \$12.50**

A selection of perfectly ripe local &amp; imported cheese served with a variety of breads &amp; crackers, quince paste, dried fruit &amp; nuts

**Antipasto (minimum 10 serves).....each \$12.50**

Salami, prosciutto, olives, char-grilled vegetables, spicy lamb sausages, tortilla, hummus &amp; bread

**Fresh fruit**Fresh fruit skewers .....each **\$4.00**Fresh fruit platter (*minimum 10 serves*).....each **\$7.50****goodie**Email [eat@goodiegroup.com](mailto:eat@goodiegroup.com) Tel 03 9081 2833

## BOARDROOM LUNCHES

Minimum 15 serves



We love putting on a spread! Talk to us about customising a boardroom lunch or dinner for you. Our accomplished chefs can prepare a buffet to be dropped in to your office, or can be on-site to serve up for a more formal occasion.

### Sample menu 1

**Per head** ..... **\$29.00**

Antipasto selection  
House-made premium veal lasagne, fresh tomato sugo  
Crisp greens, sugar snaps & herb salad  
Rustic bread and butter

### Sample menu 2

**Per head** ..... **\$39.00**

Free-range lamb cutlets, crispy herb crust  
Chicken involtini, smoked mozzarella & prosciutto  
Chargrilled broccoli, zucchini & pea salad  
Beetroot, pomegranate, apple & walnut salad  
Boulangere potatoes  
Bread and butter

*48 hours notice. Delivered on platters, ready to serve buffet-style. Where appropriate, we can deliver food on oven-ready trays for reheating. Cheese, fruit & dessert are optional extras. We can arrange chefs, food and beverage servers if required. Cutlery, crockery and linen are not included but can be provided, hire costs apply.*

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## CANAPÉS

Minimum 25 pieces each



*Cold*

**Per piece ..... \$5.00**

- Peking duck in a lettuce cup *(gluten free)*
- Caesar salad tart
- Green pea & ricotta crostini *(vegetarian)*
- Rare roast beef & paté on puff pastry
- Parmesan crisps with prawn & avocado *(gluten free)*
- Chicken mayonnaise ribbon sandwich
- Prawn cocktail mini slider - \$6.80
- Smoked salmon & horseradish choux pastry
- Porcini mushroom tart *(vegetarian)*
- Spring green tarts with parmesan cream *(vegetarian)*
- Smoked trout mousse on black sesame *(gluten free)*
- Mini rice paper rolls *(see Page 5)*
- Squid ink tapioca crisps with tuna tataki *(gluten free)*

*Warm*

**Per piece ..... \$5.00**

- Mini game pie, beetroot chutney
- Spicy lamb filo, pinenuts & pomegranate
- Mini spikes *(select canape versions of our Spikes, Page 4)*
- Herb-cruste d fish finger
- Squid & chorizo skewer with lime aioli *(gluten free)*
- Bao with crisp pork, Sriracha mayonnaise & slaw
- Mini chicken, leek, bacon & mushroom pie
- Tuna & piquillo pepper empanada
- Chilli corn fritter *(vegetarian)*
- Arancini of prosciutto & mozzarella
- Arancini of pea & Fontina cheese *(vegetarian)*
- Haloumi & mint filo parcel *(vegetarian)*
- Mini sliders *(select mini versions of our Sliders, Page 3)* - \$5.50
- Mini beef & Guinness sausage rolls
- Fried artichoke hearts with prosciutto & cheese
- Brandade croquettes
- Thai fish cakes, chilli dipping sauce *(vegetarian)*
- Cheese & Jalapeno empanada *(vegetarian)*



## SUPPER BOWLS

Minimum 25

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**Per bowl.....\$15.00**

Patatas bravas with paprika mayonnaise (*vegetarian*)

Slow-cooked lamb shoulder, ancient grain salad

Pulled pork, chipotle, black bean salad

Red duck curry, coconut rice

Orecchiette with peas, pancetta, mint & parmesan

Crisp sweet pork belly salad with noodles & thai basil

## DESSERT CANAPÉS

Minimum 25

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**Per canapé.....\$6.00**

Pedro Ximinez tiramisu

Lemon brulée & lavender tarts

Coconut & palm sugar mini cheesecakes

Dark chocolate mousse cups with honeycomb

Campari & blood orange jellies with marscapone cream

Eton mess (smashed meringue, berries, cream)

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## BEVERAGE PACKAGES

Minimum twenty



### #1 The Starting Gate ..... One Hour: \$20

\$7 per person per hour following. Please select three.

*The fruit for these wines is sourced from various pristine, hand-tended vineyards in South Australia. Only the best fruit is selected by multi award winning wine maker, Peter Dawson.*

- Growers Gate Sparkling Brut
- Growers Gate Sauvignon Blanc
- Growers Gate Chardonnay
- Growers Gate Cabernet Sauvignon
- Growers Gate Shiraz
- Local beer
- Soft drinks

### #2 Local Heroes ..... One Hour: \$30

\$7 per person per hour following. Please select three.

*This selection is sourced entirely from Victorian vineyards. We make great wines in the state and we like to keep those wine miles down.*

- B Minor Blanc de Blancs, Cuvee Sparkling – Grampians
- Punt Road, Pinot Gris – Yarra Valley
- Shadowfax, Sauvignon Blanc – Macedon
- Ros Ritchie, Chardonnay – Mansfield
- Fighting Gully Road, Rose - Beechworth
- Seville Estate 'Barber' Pinot Noir – Yarra Valley
- Balgownie 'Black label' Cabernet – Bendigo
- Dalwhinnie 'Mesa' Shiraz - Pyrenees
- Beer, brewed in Melbourne, Soft drinks

### #3 Cult ..... One Hour: \$40

\$10 per person per hour following. Please select five.

*These wines are being poured in Melbourne's coolest wine bars and restaurants.*

- Andre Delorme, Cremant de Bourgogne - France
- Stift Göttweig Messwein Grüner Veltliner - Austria
- Inkwell Viognier - McLaren Vale
- Vino Atletico, Chardonnay - Macedon
- Onannon, Pinot Noir - Mornington Peninsula
- Head 'The Contrarian' Shiraz - Barossa
- SC Pannell, Tempranillo Touriga - Adelaide Hills
- Beer: Napoleone Brewers, Helles Lager - Yarra Valley
- Soft drinks

### #4 Classic ..... One Hour: \$50

\$10 per person per hour following. Please select five.

*A selection of the best known varietals by region, by well known producers - hands down classics.*

- Stefano Lubiana, Brut Reserve - Derwnt Vally
- Grosset 'Springvale' Riesling - Clare Valley
- Geoff Weaver, Sauvignon Blanc - Adelaide Hills
- Seville Estate, Chardonnay - Yarra Valley
- Farr Rising, Pinot Noir - Geelong
- Glaetzer, Bishop Shiraz - Barossa
- Cullen, Cabernet Merlot - Margaret River
- Beers: Imported & Craft
- Soft drinks

### #5 Work With Me ..... POA

*Formerly a sommelier of 25 years, our director Jane Semple can tailor a package to suit your every whim.*

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## TERMS & CONDITIONS



Orders can be placed directly by telephone on (03) 9081 2833; or via email: [eat@goodiegroup.com](mailto:eat@goodiegroup.com)

A minimum of 24 hours is usually required for orders. If you have an urgent requirement please get in touch with us, we can often make things happen. A VIP surcharge will apply for late orders.

We deliver between 8:00am and 5:00pm weekdays. Deliveries can be requested outside these hours, including weekends, additional charges may apply. Delivery is included for CBD orders over \$150. Orders under \$150 will attract a \$25 delivery fee (delivery fees are waived for Platinum clients). Cancellation charges will apply when your catering order has been confirmed and where we have incurred costs.

Food is generally delivered on platters or boxes ready to serve. Collection of platters and boxes is usually scheduled for same day or next business day. Please have all serving ware accounted for and ready for collection. Losses will be invoiced at replacement cost.

We can cater for most dietary requirements (when required to be boxed and labelled separately a small surcharge applies).

Payments for all orders must be made prior to delivery unless you are an approved account holder. Payment methods include Visa, Mastercard, Amex (fees apply) and EFT.

All prices are exclusive of GST.

Food Safety: All food should be stored safely and, if not refrigerated below 5C, or heated above 65C, consumed within 2 hours of delivery. After 2 hours, all food not consumed can be refrigerated for later consumption. Any food not consumed within 4 hours cannot be refrigerated or reheated and must be disposed of.

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