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**CORPORATE  
CATERING  
MENU**

September 2019

# BREAKFAST | MORNING TEA | AFTERNOON TEA



## SAVOURY PLATTERS

### Savoury Breakfast Tray

incl. Frittata (GF) | Savoury Slice | Breakfast Burrito \*  
Small (feeds up to 5 people) \$45  
Medium (feeds up to 10 people) \$70  
11+ serves = \$6.70 per person

### Sweet Breakfast Tray

incl. Banana Bread | Muffin | Fruit Toast  
Small (feeds up to 5 people) \$25  
Medium (feeds up to 10 people) \$45  
11+ people = \$4.4 per person

### Toasted Bagels

incl. Plain | Seeded | Blueberry - with flavoured cream  
cheese schmears  
Small (feeds up to 5 people - 2 types) \$23  
Medium (feeds up to 10 people - 3 types) \$40

### Breakfast Sliders

Bacon, Cheese, Egg, Tomato Sauce  
Mushroom, Spinach, Egg  
Small (12 sliders - 1 type) \$70  
Large (20 sliders - 2 types) \$100

### Breakfast Burritos \*

Bean, Bacon, Cheese, Egg, Brown Rice  
Spinach, Feta, Sun-Dried Tomato, Egg, Brown Rice  
Small (12 pieces - 1 type) \$70  
Large (20 pieces - 2 types) \$100

### Savoury Snacks

incl. Traditional Sausage Rolls | Veg Sausage Rolls |  
Frittata (GF) | Mini Tarts (GF)  
Small (30 pieces) \$70  
Large (60 pieces) \$120

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## VEGAN & GLUTEN FREE

from quality supplier DARRINGTON'S - FREE OF GLUTEN

### Mixed Cocktail Savoury Pastries

Herb & Potato Pie | Lentil Sausage Roll | Vegetable Pastie  
| Mushroom & Sun-Dried Tomato Quiche  
Small (20 pieces - 5 of each flavour) \$60  
Large (40 pieces - 10 of each flavour) \$100

### Curry Puff

Spicy Pea & Potato  
Small (20 pieces) \$60  
Large (40 pieces) \$100

\* can be gf at an additional cost

# BREAKFAST | MORNING TEA | AFTERNOON TEA



## SWEET PLATTERS

### Mini Breakfast Cups

Small (12 cups - 1 type) \$45

Large (20 cups - 2 types) \$74

Housemade Toasted Muesli with yoghurt and fruit

Bircher with yoghurt and fruit (can be vegan)

Seasonal Fruit & Yoghurt (gf)

### Seasonal Fruit Platter (GF)

Sliced fresh and served with assorted nuts and yoghurt

Small (feeds up to 7 people) \$45

Large (feeds up to 12 people) \$70

### Mixed Sweet Slices

can incl. Choc Raspberry Brownie (gf)/Muesli Bar/Coconut  
& Dark Chocolate Caramel Slice (gf)/Peach Crumble

Small (10 pieces/2 types) \$20

Medium (20 pieces/3 types) \$40

Large (30 pieces/3 types) \$55

### Morning Tea Basket

a simple selection of Mini Muffins and Italian handmade  
Biscotti

Small (5 muffins & 400g Biscotti) \$25

Medium (10 muffins & 600g Biscotti) \$35

Larger orders available, ask for a quote

### Pastries

Assorted Mini French Pastries & Danishes

Small (20 pieces) \$25

Medium (40 pieces) \$48

Large (60 pieces) \$70



# BREAKFAST | MORNING TEA | AFTERNOON TEA



## SAVOURY INDIVIDUAL SELECTIONS

### Breakfast Sliders \*

\$6 per unit (minimum order of 10 per variety)

Bacon, Cheese, Egg, Tomato Sauce

Mushroom, Spinach, Egg

### Breakfast Burritos \*

\$6 per unit (1 unit = ½ burrito)

Bean, Bacon, Cheese, Egg, Brown Rice

Spinach, Feta, Sun-Dried Tomato, Egg, Brown Rice

### Filled Mini Croissants

\$3.5 per unit (minimum order of 5 units per variety)

Ham and cheese

Tomato and Cheese

Cheesy Bechamel w Capsicum & Corn

### Mini Pies

\$4 (minimum of 12 units per variety)

Premium Handmade by our Chef - FRESH

Beef and Black Pepper

Chicken & Mushroom

Japanese Vegetable Curry

### Small Savoury Tarts (GF)

\$3.5 per unit (minimum of 12 units per variety)

Leek, Bacon, Cheese

Chorizo and Feta

Sun-Dried Tomato and Cheese

Spinach and Cheese

### Sausage Rolls

\$3 per unit (minimum of 12 units per variety)

Premium Handmade by our Chef - FRESH

Served w tomato sauce

Traditional Meat

Spinach, Feta, Pumpkin

### Frittata (GF)

\$3 per unit (minimum order of 12 units per variety)

5cm x 5cm

Pumpkin, Spinach, Cheese

Bacon, Leek, Cheese

Corn, Feta, Spinach

\* can be gf at an additional cost

# BREAKFAST | MORNING TEA | AFTERNOON TEA



## SWEET INDIVIDUAL SELECTIONS

### Mini Breakfast Cups

\$4 per unit (minimum 10 per variety)  
Housemade Muesli w Yoghurt, Fruit  
Housemade Bircher w Fruit (can be vegan)  
Seasonal Fruit & Yoghurt (gf)

### Individual Fruit Skewers

\$2.5 per unit (minimum order of 6) (gf)

### Buttermilk Scones

\$2.5 (minimum order of 10 units per variety)  
\$2 (Bulk Order of 20+ per variety)  
Baked fresh in our kitchen in the morning  
Plain  
Raisin  
Blueberry

Served with Strawberry Jam and freshly Whipped Cream

### MUFFINS

#### Full Size - cut into halves

\$3.7 (minimum of 6 units)

#### Mini - individual

\$2 (minimum of 6 units)

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### Gluten Free by Strange Grains

#### Gluten Free Cakes

\$5 (minimum of 12 units per variety)  
3cm x 4cm  
Carrot Cake w Frosting (DF)  
Chocolate Beetroot (DF)  
Hummingbird (Vegan, Nut Free)  
Chocolate Mud (Vegan, Nut Free)

#### Gluten Free Sweet Slices

\$3.5 (minimum of 12 units per variety)  
3cm x 3cm  
White Chocolate Blondie  
Honey & Almond

# BREAKFAST | MORNING TEA | AFTERNOON TEA



## SWEET INDIVIDUAL SELECTIONS

### Sweet Slices

\$2 (minimum of 10 units per variety)

2cm x 2cm - Bite sized

All baked in-house

Chocolate and Raspberry Brownie (v, gf)

Coconut, Dark Chocolate, Caramel Slice (v, gf)

Peach Crumble (v)

Muesli Bar (v, df)

### Cakes

\$4 (minimum of 10 units per variety)

3cm x 4cm

All baked in-house

Chocolate w Chocolate Custard Frosting

Vanilla w Buttercream Frosting

Pineapple w Pineapple Cream Whip

Friand (individual) – Strawberry & Pistachio (gf)

Orange & Almond w Orange Syrup (gf)

Carrot Cake w Cream Cheese Frosting

### Medium Sweet Tarts

\$4 (minimum of 12 units per variety)

Lemon Meringue (gf)

Creme Patisserie w Strawberries (gf)

Creme Patisserie w Fruit (gf)

Salted Caramel and Chocolate (gf)

Portugese Tarts

# LUNCH – SANDWICHES



## INDIVIDUAL SERVES

### WRAPS / GOURMET SANDWICHES \*

Wraps & Sandwiches per person  
(minimum of 6 units per variety)  
Wrap: 1 unit = 2 halves of a wrap  
Sandwich: 1 unit = 1 round  
1 Unit per person \$8.5  
1.5 Units per person \$13

### LITE ROLLS

Rolls per person  
(minimum of 6 units per variety)  
Roll: 1 unit = 2 halves of a roll  
1 Unit per person \$9  
1.5 Units per person \$14

### FILLINGS

Leave it up to us, we make our fillings fresh using quality ingredients. If you have any dietary requirements, please let us know and we will look after you.

Some fillings include:

- Poached Chicken w Mayo, Capsicum, Spinach
- Roast Beef w Aioli, Tomato, Rocket
- Beetroot Hummus, Cheese & Salad
- Smashed Egg, Mayo & Lettuce
- Ham, Cheese & Salad
- Roasted Paprika Chicken, Avocado & Salad
- Tuna, Mayo & Spinach
- Smoked Salmon, Dill Cream Cheese, Rocket

\* can be gf at an additional cost

## PLATTERS

### ASSORTED LITE WRAPS \*

(2 types per platter) \$80  
1 unit = 2 halves of a wrap  
10 units

### ASSORTED LITE ROLLS

(2 types per platter) \$85  
1 unit = 2 halves of a roll  
10 units

### ASSORTED GOURMET SANDWICHES \*

(2 types per platter) \$80  
10 rounds cut into triangles

# LUNCH



## PLATTERS

### Premium Continental Meat & Antipasto \*

Small (3 meats) \$45

Large (4 meats) \$60

Includes continental sliced meats, olives, house pickled vegetables, bread, condiments

### Dips with Crudites (GF)

Small (2 dips) \$40

Large (3 dips) \$55

Includes delicious house made dips, crudités, gf biscuits, condiments

### Cheese \*

3 Cheeses – Soft/Hard/Feta \$70

4 Cheeses – Soft/Hard/Feta/Blue \$90

Gourmet – choice of 4 artisanal cheeses \$105

Super Gourmet – choice of 5 artisan cheeses \$140

All cheese platters include dried fruits, nuts, condiments, house made onion jam and crackers

### Chicken (gf)

24 pieces (1 type per platter) \$85

Honey Soy

Lemon Herb

Peri Peri

### Sushi

Made fresh by our Chef Tomori

Tuna, Teriyaki Chicken, Vegetarian, Salmon & Avocado

50 assorted pieces \$50

100 assorted pieces \$98

### Seasonal Fruit (gf)

Sliced and served with assorted nuts and yoghurt dips

Small (feeds up to 7 people) \$45

Large (feeds up to 12 people) \$70

## VEGAN & GLUTEN FREE

from quality supplier DARRINGTON'S - FREE OF GLUTEN

### Mixed Cocktail Savoury Pastries

Herb & Potato Pie | Lentil Sausage Roll | Vegetable Pastie

| Mushroom & Sun-Dried Tomato Quiche

Small (20 pieces - 5 of each flavour) \$60

Large (40 pieces - 10 of each flavour) \$100

### Curry Puffs

Spicy Pea & Potato

Small (20 pieces) \$60

Large (40 pieces) \$100

\* can be gf at an additional cost



# LUNCH



## SAVOURY INDIVIDUAL SELECTIONS

### WARM

#### Sliders \*

\$6.5 per unit (minimum order of 10 per variety)  
Roast Beef, Aioli, Tomato, Rocket  
Mushroom, Sundried Tomato & Feta  
Pulled Pork, Slaw & Mayo

#### Burritos \*

\$6 per unit  
(1 unit = ½ burrito)  
(minimum order of 10 units per variety)  
Pulled Pork, Beans, Brown Rice & Cheese  
Spinach, Feta & Egg  
Grilled Chicken, Beans, Brown Rice & Cheese

#### Mini Pies

\$4 (minimum of 12 units per variety)  
Premium Handmade by our Chef - FRESH  
Beef & Black Pepper  
Chicken & Mushroom  
Japanese Vegetable Curry

#### Savoury Tarts (gf)

\$3.5 per unit (minimum of 12 units per variety)  
Leek, Bacon, Cheese  
Chorizo & Feta  
Sundried Tomato & Cheese  
Roasted Capsicum, Spinach & Cheese

#### Sausage Rolls

\$3 per unit (minimum of 12 units per variety)  
Premium Handmade by our Chef - FRESH  
Served w tomato sauce  
Traditional Meat  
Spinach, Feta, Pumpkin

#### Skewers (gf)

\$3 per unit  
(minimum order of 12 units per variety)  
Chicken Satay  
Beef, Soy and Basil  
Grilled Vegetables w Dukkah Sprinkle & Housemade  
Vegan Cheese Sauce (vegan)

## EMPANADAS

### from our good friends at El Asador Argentinian Grill

Traditional Argentinian hand made pastries  
\$3.5 per unit (minimum of 12 per variety)  
Beef, Roast Capsicum & Olive (df)  
Chicken & Chorizo (df)  
Mozzarella, Tomato, Basil (v)

\* can be gf at an additional cost

# LUNCH



## SALADS

### GOURMET

1000ml Bowl – (serves approx. 3 people) \$25  
Small Platter (serves approx. 8 people) \$50  
Large Platter (serves approx. 15 people) \$85

#### Types

Roasted mediterranean vegetables (gf)  
Classic potato & bacon salad (can be vegetarian) (gf)  
Quinoa, pumpkin, kale and feta (gf)  
Pasta w basil, sundried tomatoes, capsicum and mayonnaise  
Gnocchi w pine nuts, spinach, sundried tomatoes and dried cranberries (served warm or at room temp)  
Rainbow Coleslaw (gf)  
Pumpkin, Israeli cous cous, cranberry, pepitas & feta  
Roast beetroot, feta, walnut, spinach (gf)  
Brown Rice, capsicum, corn, cucumber (gf vegan)  
Spiced roasted cauliflower, broccoli, with chickpeas and tahini dressing (gf vegan)  
Mixed Leaves w chickpeas, hemp seeds, orange segments, red onion, chilli, pomegranate, coriander (gf vegan)  
Cajun Chicken w tomatoes & cashews

Chefs Choice - using season ingredients - let us decide

### SIMPLE

1000ml Bowl – (serves approx. 3 people) \$20  
Small Platter (serves approx. 8 people) \$40  
Large Platter (serves approx. 15 people) \$60

#### Types

Garden w balsamic dressing (gf)  
Rocket, pear & walnut (gf vegan)  
Traditional greek salad (gf)  
Rocket, grilled zucchini, asparagus and feta (gf)  
Spinach, sweet potato & red onion (gf vegan)  
Mixed leaves with lemon juice and cracked pink pepper (gf vegan)  
Rocket, shaved fennel and lemon mustard dressing (gf)

Chefs Choice - using seasonal ingredients - let us decide

# LUNCH



## LUNCH BOXES

Individually Packed Lunches

Minimum Order - 8 boxes

All boxes include the Aliment Snack Mix - a brain activating snack mix of dark chocolate, coconut, nuts & dried super fruit

### NOSH \*

Sliced Ham, leaves, feta, fruit, grain salad, Aliment snack mix, mini bread roll \$18

### PLENTIFUL \*

Sliced ham, prosciutto, cheddar, fruit, grain salad, leaves, Aliment snack mix, mini bread roll \$21

### IMPRESSIVE \*

Sliced ham, prosciutto, felino, camembert, char-grilled vegetables, fruit, grain salad, leaves, Aliment snack mix, mini bread roll \$28

### VEGETARIAN \*

Char-grilled vegetables, beetroot hummus, feta, fruit, grain salad, leaves, Aliment snack mix, mini bread roll \$18

### VEGAN\*

Falafel, beetroot hummus, char-grilled vegetables, fruit, grain salad, leaves, Aliment snack mix, sliced bread \$18

\* can be gf at an additional cost

## LUNCH BOWLS

Naked Sandwich Bowls (vegan, gf, df)

Minimum Order - 8 bowls

Super healthy mixed leaves, avocado, tomato, cucumber, carrot, cabbage, red onion, seed sprinkle, house dressing \$15

Add a protein \$4

Chicken / smoked salmon / boiled egg & hummus / cheese

Add Aliment Snack Mix \$1.5

### DRINKS

The following drinks can be added to Lunch Boxes and Lunch Bowls for \$2 ea

Charlies Juices - Orange & Mango, White Peach & Passionfruit, Old Fashioned Lemonade Quencher  
Antipodes Water 500ml - Sparkling or Still  
Coke, Coke Zero

# FAQs

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## PRICING

All prices quoted are exclusive of GST unless otherwise stated.

## ORDERING

Email: [admin@aliment.com.au](mailto:admin@aliment.com.au)  
Phone: Michelle 0409 114 674 OR Cafe 9388 8163  
Mon-Fri 8.30am-3pm

To guarantee delivery of your order, please ensure it is placed at least one working day prior to your event, no later than 12 noon, any orders received after this time may incur a fee.

## PAYMENT

Paying for your order is as easy as providing credit card details when you place your order; once we have confirmed the order with you, we will process the payment.

If you don't have a company credit card, don't worry, we also accept cash and direct deposit. Simply ask our customer service representative about these methods of payment when you place your order.  
All orders must be paid prior to delivery unless pre-approved for a 7 day Credit Account

## DIETARY REQUIREMENTS

Please advise of any dietary requirements and allergies prior to ordering, we can assist in meeting all requirements

## GLUTEN FRIENDLY v GLUTEN FREE

Our kitchen is 'Gluten Friendly', items are made using gluten free ingredients but we can't guarantee that gluten from within the kitchen may contaminate products unintentionally. Gluten Free items are brought in from external suppliers that operate in a strict gluten free environment.  
If you have an attendee that has a severe reaction to gluten please let us know and we will quarantine their items

## DELIVERY

By our delivery partner Mark from Just Hatched  
Local Delivery (<5km) \$10  
Metro Delivery (5km-10km) \$15  
>5km TBA

## CONTACT

Michelle Penniment 0409 114 674  
Cafe 9388 8163  
170 Railway Parade  
West Leederville

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