

Office and Corporate Catering

We have catered for many of Brisbane's largest firms, Government departments, along with many of the smaller intimate and boutique businesses & firms dotted throughout the city. Some of the most discerning clients include, KPMG, QLD Health, QLD Government, Bentleys, Caterpillar, NAB, CPL, QLD Hotels Association, QPS, Workover QLD, Padua college. Plus many many more...

We offer a bespoke service. However, please see our standard menu ideas below

Breakfast , Morning Tea & Afternoon Tea

English Muffins

Bacon, Fried Egg, Cheddar Cheese, BBQ Sauce



Filled Croissants

Savoury Croissants filled with champagne ham, cheese &



Toasted Brekky Wrap

Flour Tortilla, Bacon, Scrambled egg, Cheddar Cheese, Aioli, Spinach,



Yoghurt Pots

Greek style individual yoghurt, pots, filled with fresh fruit, nuts & berries.



Fruit salad Pots

Greek style individual yoghurt, pots, filled with fresh fruit, nuts & berries.



Chia Brekky parfait

Greek style individual yoghurt, pots, filled with fresh fruit, nuts & berries.



Danish Pastry's

Fresh baked Danish.



Muffin Basket

Fresh baked muffins. Flavours change daily .



Scones Jam & Cream

Fresh baked scones . Jam & whipped cream



House made Cookies

Flavours change daily.



2lt Bottle

Orange Juice



Individual Mix Noah's Juices . Varieties change



Sandwiches, Wraps and Pide Breads

Tradition & Gourmet Sandwiches

We recommend 1.5 Sandwich per person



Ribbon Sandwiches

Crustless Sandwiches, cut into fingers. We recommend 1.5 Sandwich per person



Gourmet Filled Wraps

Flour Tortilla, Bacon, Scrambled egg, Cheddar Cheese, Aioli, Spinach,



Pide & Turkey Breads

Greek style individual yoghurt, pots, filled with fresh fruit, nuts & berries.



Rice Paper Rolls

Including dipping sauces



Charcuterie Board A

selection of Cold Meat Cuts, Marinated Vegetables, Cheeses, Salad. Mixed Breads condiments



Fruit Platter Seasonal

slices, wedges & chunks of Fruit, melons & berries



Cheese Platter A selection

of local & imported chesses with nuts, dried fruits and crackers



Lunch Boxes Bespoke individual

lunch boxes/bags for onsite meetings or special events



Individual Salads

Varieties on request



Bespoke Catering

Designed to meet your expectations and requirements



Please note—Images are used as a guide and catering will vary depending on seasonal factors, packaging concepts and client specific requirements

Please identify all allergen & dietary requirement in advance. We have a dietary replacement for most lines.

Allergens disclosure;

Please note that all our Food, Drinks and Catering is prepared on site in our commercial kitchen that prepares milk, egg, soy, seafood including crustaceans, peanuts, sesame seed, tree nuts & gluten from wheat, rye, barley, oats & spelt. *Dietary key – GF = Gluten Free • GFA = Gluten Free • Vegan*