

A photograph of a catering event. In the foreground, a silver tray holds several salmon and cucumber appetizers on skewers. To the right, a three-tiered silver tray holds sandwiches. The background is blurred, showing people in a bright, indoor setting. The text "Group Catering" is overlaid in a large, dark blue font.

Group Catering

Packages - boxed & ready to go

European Breakfast

- \$52 for 2 people (extra person \$26 each)

2 x Medium granola cups - coconut yogurt & seasonal fruit (vegan, gfi)
2 x Fresh croissants with butter & jam (v)
Wood smoked ham (gfi)
Swiss cheese (gfi)
2 x Fruit juice

Celebration Box

- \$74 for 2 people - extra person \$35 each

8 x Point sandwiches+
2 x Petite chicken & camembert pies
2 x House made petite pork & fennel sausage rolls with relish
2 x House made scones with whipped cream and jam (v)
2 x House made chocolate brownies (v)
Seasonal fresh fruit

Grazing Box

- medium \$150 (4 or more people) large \$300 (8 or more people)

Fresh ficelle
Gluten free crackers
2 x House made dips+
Salami
Wood smoked ham
Tea smoked salmon
2 x Cheese varieties+
Semi sun dried tomatoes
Mixed marinated olives
Vegetable crudites+
Nuts, dried fruit & popcorn
Seasonal fresh fruit

**gluten free & vegetarian option available - may incur extra cost*



Group catering - choose your own menu

Breakfast - individual items

Granola cup - coconut yogurt & seasonal fruit (vegan, gfi)	\$12
Coconut chia breakfast pudding - seasonal fruit & almond flakes (vegan, gfi)	\$12
Fresh baked croissant - jam & butter (plain or almond)	\$7
Breakfast burger - castlemaine bacon, 2 x free range fried eggs, spinach & relish (gfi available)	\$16
Egg & bacon toasted sandwich - castlemaine bacon & 2 x free range fried eggs on sourdough (gfi available)	\$12
Ham & cheese toasted sandwich - wood smoked ham & tasty cheese on sourdough (gfi available)	\$9
Frittata with relish - choose from bacon & spinach, OR baked veg & feta (gfi)	\$9

Morning/Afternoon Tea - individual items

Scones with jam & cream	\$5
House made sweet muffins	\$5
Assorted sweet biscuits	\$4
House made sweet slices	\$5
House made whole cakes (30cm / 12-16 slices)	\$80

Seasonal Fresh Fruit Platter

- small \$50 - 10 people, medium \$90 - 20 people, large \$150 - 30 people



Petite Sweet Treats

- small \$50 - 30 pieces, medium \$100 - 60 pieces, large \$150 - 90 pieces

Assorted mini sweet treats+ such as chocolate brownies, mini macarons, vanilla slice, truffles...

Group Catering - Choose Your Own Menu

Lunch

Point sandwiches+	\$9
Fresh filled wraps+	\$12
Fresh mini filled ciabatta rolls+	\$6
Fresh filled ficelle+	\$14
Large toasted filled turkish roll+	\$14
Toasted filled bagel+	\$14
Pulled meat sliders+	\$6
House made mini quiche with relish+	\$5
House made petite pork & fennel sausage rolls with relish	\$5
Petite pies (chicken & camembert pies or beef & mushroom)	\$5
Large cup of seasonal soup+ with toast	\$10
Whole gourmet savoury tart+ (serves 4-6)	\$35



BLUE MINI

eatery emporium events

Salads

- 16 oz serving bowls (1-2 people)



Garden salad (gfi, dfi)	\$12*
Caesar salad (no bacon)	\$12*
Moroccan spiced veg & cous cous (dfi)	\$12*
Asian noodle salad (gfi, dfi)	\$12*
All salads vegetarian, or add chicken, bacon or salmon	\$8* each

price per person based on minimum of 10 people / +flavours at chef's selection
dietary requirements can be catered for upon request

THE
FUNCTION
GROUP

Terms & Conditions

- \$50 Delivery Fee applies (on order of minimum \$100)
- 48 Hours notice required
- Payment in full required upon confirmation
- A full quote will be confirmed at the time of the order
- All prices GST inclusive
- Minimum orders may apply on some items
- All items subject to availability. Blue Mini and The Function Group reserve the right to change menu items based on seasonal availability
- Please notify of any dietary requirements at time of booking
- Whilst all attempts are made to maintain published prices, they may be subject to change at the discretion of Blue Mini and The Function Group
- If prices differ, the client will be informed prior to the event date

Allergens & Dietary

(v) vegetarian, (vegan) vegan, (gfi) made with gluten free ingredients, (dfi) made with dairy free ingredients

Blue Mini Enterprises Pty Ltd & The Function Group can not guarantee a total absence of allergens in our food and beverage items. Customers with food allergies or intolerances must be aware of this risk. The Function Group and Blue Mini will not assume any liability for adverse reactions from food consumed. Please notify staff of any allergies or intolerances.

Local Producers

- Somerville Egg Farm
- Wallace Family Produce
- Merricks Farm
- Red Hill Confectionary
- ETCH sparkling
- Hawkes Farm
- Boneo Road Roasters
- Ridge Estate Olives
- Baker Boys Bakery

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Blue Mini & The Function Group
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