

## BUSINESS MENU

We Mind your Own Business & the People who Contribute to your Growth.  
For your Meetings, Presentations, Reviews, Staff Functions, we will create with you the  
Perfect Food Experience.

I can't help but quoting my Grandmother as she used to say  
*"Never make a decision on an empty stomach" g.i.*

### Breakfast & Brunch

(From \$25 pp)

- Assorted Mini French Pastries (Croissants, Chocolate Croissants, Escargots..)
- Mini Waffles with Melted Belgium Chocolate
- Seasonal Fruit Platter
- Raspberry Friands - gf
- Cheese Board
- Vegetarian Frittata - gf
- Rolled Savoury Crêpes
- Sliced Small Goods Board & Condiments
- Assorted Finger Sandwiches (Smoked Salmon, Eggs, Cucumber & Cream Cheese...)
- Assorted Mini Muffins (Caramel, Raspberry, Choc Chip)
- Bircher Muesli Verrine with Greek Yogurt & Strawberry
- Fresh Scones with Jam & Cream
- Mini Croissants Collection (Ham/Cheese, Tomato /Rocket, Salmon/Avocado..)
- Brie & Strawberry Baguette Canapé
- Toasties with Bacon, Eggs, Tomato & Home-made Bbq Sauce
- Assorted Mini Quiches - gfo
- Assorted Macaroons - gf
- Petit-Fours Selection
- Assorted Biscuits

Tea & Coffee Station  
Fresh Juices  
Water

Tel.: 0413 006 544 / [info@blackpearlcatering.com.au](mailto:info@blackpearlcatering.com.au)

Lunch  
"Le Paris-New York"

1. Choose Baguettes and/or Bagels
2. Choose your Fillings :
  - Leg Ham, Brie and Dijon Mustard
  - Roast Beef, Salad & Béarnaise
  - Roasted Chicken, Avocado and lemon pepper Mayonnaise
  - Roast Pumpkin, Hummus, & Spinach
  - Tuna, Cucumber with Lemon Aioli & Capers
  - Smoked Salmon, Cream Cheese & Dill
  - Egg & Salad with Mayonnaise
  - Cheese & Salad with Cornichons

Gourmet Salads

Served in individual recycle bowl & cutlery  
(From \$9.00 per person)

- Traditional French Salad "Nicoise"(eggs, greens beans, tuna, potatoes, olives, cherry tomatoes)
- Crispy Rocket & Roasted Pear Salad, Parmesan Flakes & Toasted Pine Nuts, served with Truffle oil Dressing - gf, v
- Ultimate Potato Salad Sour Cream, Capers & Chives - v
- Roasted Beetroot & Green Bean Salad, Caramelised Walnuts, with Aged Balsamic & Xvoo Dressing - gf, v, vn
- The Classic "Caesar"
- Mixed Beans Salad with Pomegranate Dressing - gf, v, vn
- Grated Carrots & Crystallised Ginger Salad served with Coconut Vinaigrette - gf, v, vn

Platters to Share

For a minimum of 10 person  
(From \$60)

"Le Parisien"

- Sliced Small Goods Selection
- Terrines, Patés, Rillettes
- Condiments
- Fresh Baguette, Bread & Crackers - gfo

"Le Fromage"

- Cheese Selection
- Dried Fruits, Nuts & Pastes
- Fresh Baguette & Bread Selection - gfo

"Le Sweet"

- Fruit of the Season
- Eric's Chocolate Brownies - gf
- Mini Crème Brulée Tart Shells
- Assorted Macarons - gf
- Assorted Mini Tartlets

"Le Savoury"

- Mini Sausage Rolls
- Mini Beef Pies
- Mini Quiches - gfo
- Lamb Pastizzi



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