

All day catering **\$25pp** (minimum 8 attendees)

We can cater an all-day event with the following menu

Morning tea – seasonal fruit platter and 2 cheese selection platter

Lunch – mixed sandwiches and 2 salads

Afternoon Tea - seasonal fruit platter and mixed sweets

Extras

Disposable cutlery **\$0.10** per piece

Napkins 2 ply **10** for **\$1**

Double walled paper cup **30c** each

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We make everything on premises using seasonal, high quality ingredients.

Please allow 48 hours notice on all catering requests.

Our team is always happy to discuss dietary replacements if needed.



The Hope Street Café is a not-for-profit social enterprise connecting the community with people who have been excluded from the workforce, in defence of local food production and a diverse, inclusive local neighbourhood.

A social enterprise is a business that aims to maximise social benefit, rather than capital. We create opportunities for people facing barriers to employment, assisting them to learn new skills and gain hands-on experience in the hospitality industry.

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Hope Street Café

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Hope on Boundary Café

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hopestreetcafe.com.au

micahprojects.org.au

AN ACTIVITY OF  MICAH PROJECTS

HOPEST

EAT & DRINK
CONNECT & CREATE

Catering

Opportunity
through social enterprise



Platters

Fruit platter – Fresh seasonal cut fruit **\$45**

3 Dips w/crackers and crudites (gfo, v) – trio of dips served with crackers and crudites **\$45**

2 Cheese selection (gfo, v) with accompaniments, crackers and turkish bread **\$50**

+ 3rd cheese **\$10**

+ Charcuterie **\$20**

Sweets

All prices per piece

Our famous brownie (gf, vegan option) **\$4**

- Nutella
- Peanut butter
- Turkish delight
- Raspberry

Scones with house made preserves and whipped cream **\$3**

Old school caramel slice **\$4**

Cinnamon and walnut scrolls (minimum order 6) **\$5**

Seasonal fruit and custard danishes **\$5**

- Raspberry
- Blueberry
- Apple
- Apricot

Buttermilk muffins **\$4**

- Raspberry, white Chocolate
- Chocolate, Banana
- Apple, Blueberry, Cinnamon
- Blueberry, Vanilla

Savouries

Minimum of 6 per order for savouries

All prices per piece

House made mini sausage rolls with tomato relish **\$2.5**

Vegetarian frittata bites **\$2.5**

Mini quiche **\$3**

Savoury scrolls **\$5**

Lunch

Basic sandwiches **\$6** each

Cut into quarters on white, 12 grain or rye

Flavours may include

- Ham, Cheese and Tomato
- Curried Egg, Lettuce and Mayo
- Roast Chicken, Lettuce and Mayo
- Salad – Lettuce Tomato, Cucumber Carrot, alfalfa, mayo

Gourmet sandwiches on turkish or baguette **\$8.5** each

Flavours may include

- Pastrami, sauerkraut, swiss, russian dressing, pickles
- Leg ham, tomato, swiss and mustard pickles
- Falafel, garlic yoghurt, pickle, spinach
- Salami, brie, pickles, dijon, rocket
- Roast pumpkin, red capsicum, red onion, pesto, fetta

Quiche and frittata **\$40** each (serves 8-12)

Flavours may include

- Roast pumpkin, spinach and parmesan
- Red capsicum, feta, olives
- Potato, bacon and brie
- Zucchini, kale and onion

Salads **\$35** each (serves 5 as a main or 10 sides)

- Classic caesar salad – cos, bacon, croutons, egg, parmesan,
- Vietnamese coleslaw – cabbage, rice noodles, capsicum, cashews, herbs, shallots
- Potato salad – potato, bacon, egg, capers, dill, creamy dressing (vegetarian available)
- Roast pumpkin – roast pumpkin, rocket, red onion, quinoa, roasted capsicum, house dressing
- Roast cauliflower – turmeric roasted cauliflower, pomegranate, mint, chickpeas, red onion

Adjustments to salads may be made according to seasonal availability.

Lunch boxes from **\$12** each

Choose a sandwich, a salad and a sweet bite packaged. Gourmet version available for **\$15**