

everyday range **MIENU**

Surprise & delight guests with these delicious bites, morsels & sumptuous creations.

PETER ROWLAND



BREAKFAST

DELIVERY MENU

Three items

\$15.00 per person

Four items

\$20.00 per person

SAVOURY

Mini bagel, hot smoked salmon, avocado and lemon cream, snow pea cress

Dill crumpets, smoked salmon, caper crème fraiche, red radish shoots

Creamy egg and bacon sandwich fingers

Ham, caramelised leek and cheddar tart

Mushroom, candied onion, thyme tart v

Zucchini and quinoa fritter, whipped ricotta, roast peppers v

SWEET

Poached cinnamon spiced winter fruits, vanilla mascarpone, pistachio crunch v gf

Pots of honey and almond granola, rhubarb confit, thick yoghurt v

Freshly baked Danishes and pain au chocolat v

Banana bread, whipped vanilla butter v

Minimum of 10 guests per order

Please allow \$10.00 for delivery & collection of pre-plattered items

Dietary codes: dairy free *df* gluten free *gf* vegetarian *v* *vegan*

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Whilst all care is taken to ensure dietary friendly items contain no allergens, Peter Rowland is unable to guarantee that any meal will be 100% free to all traces of dairy, gluten, nut or other products that may produce allergic reaction in certain people. For extreme allergies please advise your Event Planner. Menu valid until January 2019

MENU

MORNING & AFTERNOON TEA

*Two Items per person
\$10.00*

*Three items per person
\$15.00*

*Minimum order of 10 of
any item*

*Please allow \$10.00
each way for platter
delivery and collection*

MUFFINS

Peach, yoghurt and coconut muffin
Banana, honey and pecan brittle muffin
Berry, white chocolate, pistachio crunch muffin
Carrot, feta and sage muffin
Three cheese, thyme and candied onion muffin

COOKIES

Vanilla yo-yo, passionfruit filling
Shortbread finger, raspberry jam, torched meringue
Macadamia and salted caramel chunk cookie
Chocolate and cherry oat biscuits
Assorted colourful macarons **lg**
Garibaldi

PASTRIES

Freshly baked fruit Danishes
Cinnamon and walnut sticky buns
Lamington éclairs
Mini croissant, olive tapenade, roasted capsicum, thyme,
goat's cheese **v**
Pea, soft feta and mint filo tart **v**

SCONES

Homemade scones, berry jam, thick cream
Pumpkin and date scones, whipped maple butter

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MENU

MORNING & AFTERNOON TEA

TARTS & FRITTATAS

Rhubarb crumble tart
Lemon curd tart topped with candied zest
Baked egg custard tartlets, crunchy praline crumble
Pea, ricotta and mint filo tart **v**
Sundried tomato, basil, feta and prosciutto tart
Smoked salmon, potato and fill frittata **lg**
Mushroom and balsamic onion frittata **v lg**

CAKES & SLICES

Homemade granola and dried cranberry bars, dark choc drizzle **lg**
Chocolate and honeycomb brownie **lg**
Passionfruit lamingtons, passionfruit curd
Chocolate quinoa cake, chocolate glaze **lg**
Hummingbird cake, honey cream cheese frosting
Tiramisu éclair, chocolate dust

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LUNCH DELIVERY

DAYTIME MENU

SANDWICH SELECTION

Traditional sandwich points (white or whole grain) Per 4 points (one round)	\$9.00
Gluten free wraps – 10cm each	\$6.00
New York bagels – 7cm each	\$5.50
Soft rye rolls – 7cm each	\$5.50
Chunky baguettes – 12cm each	\$10.00

FILLINGS

Minimum order of five rounds per filling type

- Salmon, dill and mascarpone mousse, cucumber, capers
- Hot smoked trout, green apple, celery, walnuts, mayonnaise, snow pea cress
- Tuna, cos, egg, tomato, kalamata olives, lemon mayonnaise
- Rowlands chicken sandwich – Poached chicken bound with house made mayonnaise and parsley
- Herb crusted roast chicken, bocconcini, tomato, basil pesto, rocket
- *Crumbed chicken, celeriac, mustard seed and tarragon remoulade
- Turkey BRT – Roast turkey, bacon, tomato, lemon mayonnaise, rocket
- Ham, Swiss cheese, fruit chutney, spinach
- Salami, onion jam, cheddar, black olive tapenade, mixed leaves
- *Char sui pork, pate, Asian slaw, coriander
- Roasted beef, horseradish, candied shallots, spinach
- Corned beef, sliced dill pickle, sauerkraut, mustard mayo
- Spiced lamb, grilled zucchini, mint and tomato salad, tahini yoghurt
- Chopped egg, Parmesan mayonnaise, rocket
- Classic salad sandwich – Carrot, cucumber, mixed leaves, tomato, cheddar, mayo v
- Smashed lemon avocado, alfalfa, tomato, pickled red onion, cheddar v
- Roasted eggplant, zucchini and red pepper, feta, basil pesto v

***Not available as traditional sandwich points**

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LUNCH DELIVERY

DAYTIME MENU

LUNCH BOX

Individual noodle boxes of salad with bamboo cutlery

Minimum order of five per box type

16oz boxes are designed to accompany a sandwich order

26oz boxes are designed as a stand-alone meal

*16oz Boxes - \$14.00 pp
26oz Boxes - \$22.50 pp*

Hoi sin glazed chicken, rice noodles, sugar snaps, snow peas, pickled papaya, crisp shallots, chilli caramel **df gf**

Hot smoked salmon, roasted peppers, coloured tomatoes, cucumber, capers, red onion, toasted sourdough, basil, red wine dressing **df**

Mustard rubbed beef, green lentil, beans, hazelnuts, spinach, salsa verde **gf**

Grilled lamb, chunky quinoa tabouli, lemon yoghurt **gf df**

Brown rice, avocado, cucumber ribbons, spring onion, nori, toasted sesame seeds, tamari mirin dressing vegan **gf df**

ADDITIONAL PLATTERS

Minimum order of five serves per platter variety

Prices are per guest

Sushi \$15.00

Assorted meat, seafood and vegetarian hand rolls, nigiri and sashimi with soy, pickled ginger and wasabi (3 per guest)

Rice paper Rolls \$10.00

Selection of fresh Vietnamese rice paper rolls – choice of beef, chicken, duck or vegetarian (2 per guest)

Charcuterie \$14.00

Boards of smoked and cured meats, terrine and pates, served with cornichons, pickled vegetables, mustards and crunchy white baguette

Antipasto \$10.50

Prosciutto, sopressa, bresaola, pickled and marinated vegetables, olives, hummus, feta, grissini and spiced pita

Cheese \$12.00

Selection of local and imported cheeses accompanied by red grapes, fruit paste, candied walnuts, lavosh & oat crackers

Fruit \$8.50

Freshly cut seasonal fruit platter **v gf df**

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COCKTAIL

DELIVERY MENU

SAVOURY CANAPES

Herb blinis with flaked trout, citrus crème fraiche

Zucchini, pea and mint frittata, spinach and almond pesto **v, gf**

Green egg and spinach filo tart with gruyere and tomato relish **v**

Melted forest mushroom tartlet with truffled mascarpone topped with chiffonnade basil **v**

Confit duck tartlet with cherry relish, baby watercress and crispy straw chips

Vietnamese rice paper rolls filled with crisp Asian vegetables and a sweet chilli sauce **v**

Sesame nori triangles with wasabi, ginger and soy **v**

Roasted pumpkin and feta mini quiche dusted with Moroccan spice

Mini bagels of rare beef, lemon zested hummus, semi-dried tomato and baby rocket

Smoked duck, pancetta and onion jam, crème fraiche, brioche roll

Rowland's chicken sandwich with parsley and house made mayonnaise

Hot smoked trout, sauce grebiche, shaved radish, cucumber cup **gf**

Peking duck rice paper rolls with plum hoisin dipping sauce **df**

Cajun Mozzarella, corn & ricotta fritters with gazpachio salsa **v**

Blackened seared tuna on bamboo fork with olive tapenade and lime aioli **df, gf**

Smoked salmon sushi crepe with wasabi, soy and pickled ginger

Ocean trout tartare served in a cucumber cup with salmon roe **df, gf**

SWEET CANAPES

Pear and pecan galette with cinnamon crème fraiche

Mini lime curd tart with baked meringue

Petite berry and mascarpone cheesecake with ginger biscuit base

Mint crème brûlée tart with confit lemon

For a 2 hour cocktail party, we suggest 8 canapés at \$40.00 pp

For a 3 hour cocktail party, we suggest 10 canapés at \$50.00 pp



For a 4 hour cocktail party, we suggest 12 canapés at \$60.00 pp

Please allow \$10.00 each way for delivery & collection

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EVERYDAY MENU

*Two courses either entree & main or main & dessert
Three courses entree, main & dessert*

PLATED OPTIONS *

CANAPÉS

*Requires a minimum of
10 guests.*

For all plated options, please contact Peter Rowland directly on 03 9825 0000 to speak with our Event Planners and obtain a quote.

Please note that plated options must be prepared at your premises, and a site inspection and necessary equipment will be provided.

If the required equipment is not on site, additional equipment charges may apply.

Labour charges will be quoted separately (please see Terms and Conditions).

**Labour charges may be applicable *At least 3 business days notice required*

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EVERYDAY

MENU

TERMS & CONDITIONS

CATERING ORDERS

Daily function requests must be received at least 48 hours prior to the function.

However, we do understand that occasionally this level of notice is not always possible and we would ask that contact with Como Concierge or Peter Rowland Reception as soon as possible.

We will endeavour to meet your needs but please be aware that this is not always possible at short notice. Catering arrangements that will definitely require 72 hours notice are those that require any of the following:

- Alcohol
- Staff
- Crockery, Cutlery and Linen
- Specialty Cakes
- Floral Arrangements

Confirmation of catering numbers is required at least 24 hours prior to the event. This confirmed number will be the minimum number charged to your function.

SURCHARGES & LABOUR

Depending upon the size and nature of your function, labour charges may apply. Rates are as follows:

- \$48.00 per hour Monday to midnight Friday
- \$50.00 per hour Saturday to midnight Sunday
- \$70.00 Public Holiday

Additional charges may apply for linen, flowers, hire goods, etc

ACCOUNTS

All organisations will be invoiced by mail or email and payments must be received prior to the function.

CANCELLATIONS

Functions cancelled within 48 hours will be charged for.

DELIVERY

All deliveries of catering will be delivered to Como Concierge.

All deliveries from the Peter Rowland production kitchen will incur a \$10.00 delivery & collection fee.

PRICES

All prices are GST inclusive.

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Peter Rowland is committed to serving the highest quality products made from a diverse list of ingredients that we source from our best seasonal suppliers. Given the wide selection of ingredients we use, we are unable to absolutely guarantee that any products noted on our menu as being "free" of a particular substance do not contain traces of that substance that may cause you illness or discomfort if you suffer from allergies. Peter Rowland is happy to answer any questions about the menu, the ingredients we use and particular dietary requirements, but we take no responsibility in relation to the choice you make and the selections you chose. Menu valid until January 2019.