

# GAS

## CORPORATE CATERING & READY TO SERVE PLATTERS

Innovative, exotic and special are some of the words that have been used to describe the Gas approach to corporate catering. These ready to serve platters are suited to today's busy lifestyles, with ease of ordering and handling that suit a range of small to large corporate events.

### **THE WORKING BREAKFAST**

Worth getting out of bed for, choose from Gas' shared breakfast platters to kick start your day.

#### **Smashed egg, aioli and chive brioche sliders (v)**

20 on a platter / \$110

OR

\$5.50 each / minimum of 12

#### **Smoked salmon crème fraiche and dill brioche sliders**

20 on a platter / \$130

OR

\$6.50 each / minimum of 12

#### **Mini Spanish croissant platter**

w/ ham off the bone, gruyere cheese and dijon mustard aioli

20 on a platter / \$90

OR

\$4.50 each / minimum of 12

#### **Savoury breakfast tartlets platter (v)**

-Caramelised cherry tomato, ricotta & fresh basil

-Butternut pumpkin, ricotta, pine nuts & sage

24 on a platter / \$72

OR

\$3 each /minimum of a dozen per variety

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## Healthy cups to start the day

- Bircher muesli cup topped with apple slaw and poached rhubarb
  - Gas house made roasted muesli or natural muesli topped with greek yoghurt and poached rhubarb
- Minimum 6 per variety / \$7 each

## MORNING TEA SESSIONS

Can't wait till lunch? Our morning tea shared platters should hit the spot.

### Sweet treat pastry platter

- Mini pain aux raisin
  - Mini almond croissants
  - Mini berry & custard danishes
  - Mini apple & custard danishes
- 36 on a platter / \$96  
OR  
\$4 each / minimum of 12 ( 2 varieties per dozen)

### Mini Spanish croissant platter

- w/ ham off the bone, gruyere cheese and dijon mustard aioli
- 20 on a platter / \$90  
OR  
\$4.50 each / minimum of 12

### Healthy seasonal fruit platter

- Variety of seasonal fruits with flare & imagination
- \$11 per head / minimum 6

## LUNCH AND AFTERNOON TEA WORK MEETINGS

When time is of the essence, our shared platters are guaranteed to deliver.

### 72 Deluxe Tapas Platter

- Montadito topped with a potato tortilla & house made chutney (gf)
  - Beef Kofta skewer with capsicum, pistachio & parsley served with greek yoghurt (gf)
  - Pear & blue cheese tartlet with walnut
  - Sicilian Arancini slow cooked in tomato & white wine served with aioli
  - Greek chicken, mint & pumpkin fritter served with minted yoghurt
  - Spanakopita filo triangle filled with spinach, fetta, lemon zest & pine nut
- \$210 / Serves 10

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## **24 Ribbon Sandwich Platter**

- Salmon crème fraiche & dill
  - Chicken, aioli and basil
  - Smashed egg, avocado & chives
- \$72 / choose all 3 varieties, go half & half or pick one of your favourites

## **Bocadillo Platter**

- Spanish style crunchy long baguettes cut into 4 pieces
- Chicken, aioli and basil
  - Ham off the bone, gruyere cheese, avocado, roasted capsicum and dijon mustard aioli
  - Smashed egg, avocado, aioli and chives
- Minimum 6 per platter / \$84

## **Something lighter?**

- A great alternative to sushi, our quality rice paper rolls are first class
- Shitake mushroom (v)
  - Prawn Vietnamese mint
  - Peking duck
- 30 rice paper rolls / 2 varieties per platter / \$120

## **Artisan Cheese Platter**

- Milawa blue cheese, vintage cheddar, Gas' marinated sheep's milk fetta accompanied with corella pears, grapes, Iranian dates. Served with Yarra Valley fig & quince jam, grilled vine ripened fruit bread & crunchy baguette
- \$11 per head / minimum order of 6

## **Seasonal Salad & Mezzé**

- Call us to find out our daily selections
- 6-8 serve / \$60  
10-12 serve / \$80
- Add a punch of protein...
- Portuguese chicken skewers
  - Chimichurri beef
- 6-8 extra \$15 / 10-12 extra \$20

## **Drinks**

- Assorted splitrock flavoured mineral waters or boutique waters
- \$3.50 each