

BREAKFAST, MORNING & AFTERNOON TEA

Minimum 10 items / per flavour

**Sweet items****\$5.50**

Assorted mini fruit danish & croissants
 Breakfast cakes; parmesan & sour cream (gf)
 Chewy quinoa bars (gf, dairy free, vegan)
 Strawberry cheesecake muffins
 Chia seed & coconut pudding cup (gf, vegan)
 Granola, fruit compote & yoghurt (gf)

Savoury items**\$6.25**

Free-range egg & bacon tarts
 Roasted cherry tomato & feta tarts (vegetarian)
 Cheddar & chive muffins (vegetarian)
 Sweet potato fritters (gf, dairy free, vegan)
 Sesame & green olive power bar (gf, dairy free, vegan)
 Hummus & crackers (gf, dairy free, vegan)

Cakes**\$5.50**

Sticky ginger teacake, brown sugar icing
 Single origin chocolate brownie (gf)
 Almond friand, confit berries
 Maple almond bliss balls (gf, dairy free, vegan)
 Passionfruit & white chocolate puff
 Lemon drizzle cake (gf)
 Basque cheesecake (gf)

Mini sliders**\$6.95**

Smoked salmon, horseradish cream
 Caprese; tomato, basil, fior de latte cheese (vegetarian)
 BLT; bacon, lettuce, tomato

Fresh fruit

Fresh fruit skewers
 Fresh fruit platter

each **\$5.50**each **\$9.00****Beverages**

Fresh orange, apple or pineapple juice, 2L **\$12.50**
Simple Juicery natural juices, 325ml **\$6.00**
Tiro flavoured mineral water, 330ml **\$6.00**
Splitrock sparkling/still mineral water, 750ml **\$9.00**
Quists Fresh Batch coffee, *Elmstock* teas (Airpots),
 full-cream, skim & soy, sugar, biocups, spoons pp **\$6.00**
 Working Day Beverage package pp **\$17.00**
*Continuous replenishment of the above beverages for
 workshops, conferencing, seminars (minimum 15 pax)*

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Email eat@goodiegroup.com Tel 03 9081 2833 Order online goodiegroup.com
 All price are inclusive of GST

ALL DAY, EVERYDAY

Minimum 10 items / per flavour

**Sandwiches, mini rolls & wraps****\$10.95**

Our best-selling selection rotates frequently. Daily menu may include:

Poached chicken, rocket & mayonnaise
 Double-smoked ham, cheese & grain mustard
 Tuna, red pepper & mayonnaise
 Devilled egg & cos lettuce (vegetarian)
 Smashed pea falafel (vegan)
 Garden salad, cheddar & beetroot relish (vegetarian)

Serving size (minimum 10 rounds, assorted):

– Sandwiches & wraps: 2 halves per round

– Mini rolls: 1.5 per round

Gluten free sandwiches **\$12.95**

Vegan sandwiches **\$12.95**

We are happy to discuss any other dietary requirements.

Pita pockets

Lamb souvlaki **\$10.95**

Smashed pea falafel (vegetarian) **\$9.95**

Chicken, green olive & lemon **\$9.95**

Sliders **\$8.50**

Slow-roasted lamb, caramelised onion

Karaage chicken & slaw

Herb-crumbed fish & tartare sauce sliders

Mini rice paper rolls, assorted (gf, vegan option) **\$6.50**

Sushi bites, assorted (gf, vegan option) **\$6.50**

Cheese Board each **\$15.00**

A selection of perfectly ripe local & imported cheese served with a variety of breads & crackers, quince paste, dried fruit & nuts

Antipasto each **\$15.00**

Salami, prosciutto, olives, Lebanese lamb sausages, tortilla, hummus & bread

Salads, per serve

Served on share platters, individual cups, meal bowls

Our salads change daily and are based on the freshest, healthiest and most seasonal ingredients available. Daily menu may include:

Cleansing salad; zucchini, edamame, almonds & feta
 Sushi rice salad; brown rice, cucumber, avocado & miso dressing (gf, vegan)

Red rice, green olive & walnut tapenade (gf, vegan)

Broccoli tabbouleh: quinoa, cranberry & seeds (gf, vegan)

Classic Caesar salad; Bacon, croutons & anchovy dressing

Roast potato with honey mustard dressing (gf)

Side salad, cup, per serve **\$8.50**

Share platter, per serve **\$8.50**

Meal-sized bowl, per serve **\$17.00**

Add roast chicken or preserved tuna **+\$6.50**

Savoury bites **\$6.50**

Spinach & cheese triangles (vegetarian)

Game pies, tomato relish

Spicy lamb filo, pinenuts & pomegranate

Sweet potato fritter, hummus (gf, vegan)

Chicken, leek, bacon & mushroom pies, Kasoundi

Beef & Guinness sausage roll, tomato sauce

Vegetable crudites, hummus (gf, vegan)

Smashed pea falafel, tahini (gf, vegan)

Spikes **\$6.95**

Herb-crumbed fish, tartare sauce

Mediterranean vegetable, Haloumi (gf, vegetarian)

Chipotle chicken (gf)

Lamb kofta, cumin yoghurt

Preserved lemon & green olive chicken (gf)

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BUFFET MENUS

Minimum 15 serves



Our buffet selection lets you design a menu to match your mood and your budget. From \$31.50 per head, delivered ready to serve. Or, where appropriate, we can deliver food on oven-ready trays for reheating. We can arrange chefs and food & beverage servers if required. Cutlery, crockery and linen are not included but can be provided, hire costs apply. For hot drinks, soft drinks or wine please call to discuss. 48 hours notice required when ordering.

SAMPLE MENUS

Classic	\$36.50	Thai	\$47.50
Roast free-range chicken with stuffing		Red pumpkin curry, peanuts, boiled egg (vegetarian)	
Classic Caesar salad		Sticky grilled pork skewers	
Roasted heirloom carrots		Green mango salad, chilli, peanuts, beans & tomatoes	
		Coconut rice	
Italian	\$42.00	Mexican	\$36.50
Herb rolled roasted porchetta		Chilli con carne (vegan version available)	
Peperonata; capsicum, olives & capers		Black bean, corn & avocado salad	
Gnocchi a la romana		Cheddar chilli cornbread	
Red onion focaccia		Guacamole & sour cream	
Euro	\$52.50	Middle Eastern	\$31.50
Confit salmon, Tarator crust		Moroccan chicken tajine	
Pancetta green beans		Beetroot, pomegranate, apple & walnut salad	
Potatoes boulangere		Warm Turkish bread	

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CANAPÉS

Minimum 10 items

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Per piece

\$6.95

Peking duck in a lettuce cup *(gf)*
Caesar salad tart
Smoked salmon & horseradish choux pastry
Summer green tarts, parmesan cream *(vegetarian)*
Spicy lamb cigars, pinenuts & pomegranate
Brisket bao, ssam sauce, slaw
Prosciutto & mozzarella arancini
Mini beef & Guinness sausage rolls
Cheese & Jalapeno empanada *(vegetarian)*
Smashed pea falafel, tahini dressing *(gf, vegan)*
Crunchy salted fish croquettes
Slow-roasted lamb, caramelised onion slider
Fior di latte, tomato & basil oil slider *(vegetarian)*
Spikes *(select from our Spikes, page 2)*

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BEVERAGE PACKAGES*Minimum 15*

All beverage packages require a RSA trained staff member for the event. One food & beverage attendant per 30 people.

#1 The Starting Gate**One Hour: \$25**

\$5 per person per hour following. Select three wines.

The fruit for these wines is sourced from various pristine, hand-tended vineyards in South Australia. Only the best fruit is selected by multi award winning wine maker, Peter Dawson.

Grower's Gate Sparkling Brut
 Grower's Gate Sauvignon Blanc
 Grower's Gate Chardonnay
 Grower's Gate Cabernet Sauvignon
 Grower's Gate Shiraz
 Local beer
 Soft drinks

#2 Local Heroes**One Hour: \$35**

\$5 per person per hour following. Select four wines.

This selection is sourced entirely from Victorian vineyards. We make great wines in the state and we like to keep those wine miles down.

Stewart & Prentice 'Cuvee Celebration' - Gippsland
 Punt Road, Pinot Gris - Yarra Valley
 Bannockburn, 1314AD Blanc - Geelong
 Livewire, Chardonnay - Geelong
 Ros Ritchie, Rose - Mansfield
 Nunc, Pinot Noir - Yarra Valley
 Toolangi, Shiraz - Yarra Valley
 Balgownie 'Black Label' Cabernet - Bendigo
 Beer: Two Birds, Pale Ale
 Coldstream Cider
 Soft drinks

#3 Cult**One Hour: \$45**

\$5 per person per hour following. Select five wines.

These wines are being poured in Melbourne's coolest wine bars and restaurants.

Andre Delorme, Cremant de Bourgogne - France
 Stift Göttweig Messwein Grüner Veltliner - Austria
 Inkwell Viognier - McLaren Vale
 Vino Atletico, Chardonnay - Macedon
 Onannon, Pinot Noir - Mornington Peninsula
 Head 'The Contrarian' Shiraz - Barossa
 SC Pannell, Tempranillo Touriga - Adelaide Hills
 Beer: Napoleone Brewers, Helles Lager - Yarra Valley
 Soft drinks

#4 Classic**One Hour: \$55**

\$5 per person per hour following. Select five wines.

A selection of the best known varieties by region, by well known producers - hands down classics.

Stefano Lubiana, Brut Reserve - Derwent Valley
 Grosset 'Springvale' Riesling - Clare Valley
 Geoff Weaver, Sauvignon Blanc - Adelaide Hills
 Seville Estate, Chardonnay - Yarra Valley
 Farr Rising, Pinot Noir - Geelong
 Glaetzer, Bishop Shiraz - Barossa
 Cullen, Cabernet Merlot - Margaret River
 Beers: Imported & Craft
 Soft drinks

#5 Work With Me**POA**

Formerly a sommelier of 25 years, our director Jane Semple can tailor a package to suit your style.

Hire

Service staff (minimum 3 hours)

\$60 p/h

Glassware

\$7.00 pp**goodie**

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TERMS & CONDITIONS

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Online ordering is available on our website goodiegroup.com For further enquiries telephone (03) 9081 2833; or email eat@goodiegroup.com

A minimum of 24 hours is usually required for orders. If you have an urgent requirement please get in touch with us, we can often make things happen. A VIP surcharge will apply for late orders.

We deliver between 8:00am and 5:00pm weekdays. Deliveries can be requested outside these hours, including weekends, additional charges apply. Minimum orders are \$200, orders under \$200 will attract a \$15 minimum order fee. All CBD orders above \$200 are delivered for \$15, inner city suburbs from \$20

We can cater for most dietary requirements (when required to be boxed and labelled separately a \$7 surcharge applies).

For regular corporate catering (under \$1,500) payments for all orders must be made at least two business days prior to delivery unless you are an approved account holder. Payment methods include Visa, Mastercard, Amex (fees apply) and EFT. If you are ordering catering for a third party and they are responsible for settling the account, the order must be paid for in full prior to delivery.

Our payment terms are as follows:

Payment is required at the time of ordering to confirm your order, unless you are a pre-approved account customer. Account customer payments must be received no later than 7 days after the date of invoice. Please note that the hospitality industry has been financially devastated by the pandemic, complying with our payment terms is critical at this time.

Any regular corporate catering cancelled less than 2 business day prior to the delivery date must be paid for in full.

For corporate or private events over \$1,500, a 50% deposit is required to secure your booking. The balance is required 72 hours prior to the event date. Any cancellations less than 72 hours prior to the event date must be paid for in full.

Guest numbers and dietaries can be confirmed 2 business days prior, we are happy to accommodate variations in numbers where possible, but if numbers are reduced significantly and we have incurred costs, charges will apply.

Goodie offers a satisfaction guarantee service. If you are unhappy with our service or product please get in touch.

All prices are inclusive of GST.

Food Safety: All food should be stored safely and, if not refrigerated below 5C, or heated above 65C, consumed within 2 hours of delivery. After 2 hours, all food not consumed can be refrigerated for later consumption. Any food not consumed within 4 hours cannot be refrigerated or reheated and must be disposed of.

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