



# STRATFORD DELI

CAFE + CATERING

## CATERING MENU

Last minute catering crisis? We'll solve your problem!

Over 20 years serving the food and people we love

Well-established reputation for fresh and creative breakfasts and lunches

Birthdays, parties, weddings, divorces, corporate events and training

Delivery 7 days a week – \$15 delivery fee for all Cairns deliveries (limits apply)

Corporate card payment facility available

Buffet and banquet menus available

Staff available to cater at your venue

Tropical courtyard garden available for hire

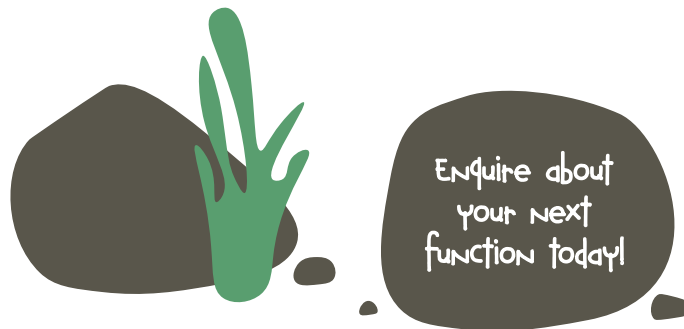
Non-alcoholic drinks package available

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CATERING TO YOUR TASTES AND BUDGET | DELIVERY 7 DAYS



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# CATERING

## BREAKFAST

### Breakfast favourites

Sun-dried tomato, ricotta, and baby spinach frittatas **\$3.50 ea**

Homemade savory mini quiches **\$3.50 ea**

Freshly baked mixed fruit Danish pastries **\$3.00 ea**

Fresh fruit skewer with Greek yoghurt and local honey **\$4 ea**

Croissant with your choice of two fillings (ham / cheese / tomato / avocado) **\$8.50 ea**

Homemade granola with rolled oats, wheatgerm, walnut, pecans, hazelnuts, maple syrup, flaxseed, organic honey, coconut oil, and dried cranberries **\$11 each**

## Corporate Breakfast

### Light Breakfast

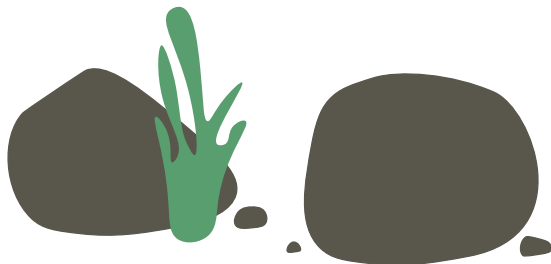
Tropical fresh fruit, fresh danishes, homemade muffins, premium orange juice, freshly brewed tea and coffee **\$10.50 per person**

### Continental Breakfast

Tropical fresh fruit, fresh danishes, premium orange juice, freshly brewed tea and coffee, selection of cereals and milk alternates with yoghurt, toasted ham and cheese mixed croissants **\$15.50 per person**

### Boxed individual breakfast

Mini homemade toasted granola served with yoghurt and local honey, mini ham and cheese croissant, fresh tropical fruit, low fat sundried tomato, ricotta & spinach frittata, fresh danish. **\$18.50 per person**



## PLATTERS

### Delicatessen platters

Two homemade dips and gourmet crusty bread **\$40**

Two homemade dips, gourmet bread, and vegetable sticks **\$45**

Gourmet mixed cheese and crackers, with dried fruit **\$55**

Gourmet mixed cheese and crackers, with fresh tropical fruit and dry fruit **\$60**

Antipasto platter of olives, sun-dried tomatoes, salami, two gourmet cheeses, water crackers (add roasted vegies for \$7 extra) **\$60**

Your choice of freshly sliced cold meats (smoked turkey breast / roast beef / salami (hot or mild) / corned beef / honey smoked ham / roast chicken) (40 slices) served with matching accompaniments **\$60**

### Cakes and fruit platters

Freshly baked mixed fruit danishes (10) **\$30**

Scones, strawberry jam and fresh cream (10 cut in half) **\$40**

Selection of basic mixed cakes and slices (40) **\$50**

Tropical seasonal fruit platter (half size for \$30) **\$50**

Platter of bite-sized slices (40) **\$55**

Platter of fresh muffins (vegan & gluten free available) (40 pieces) **\$55**

Platter of gluten-free cakes (40) **\$60**

Selection of premium cakes and slices (40) **\$60**

Mini Croissant and Mini Muffin platters available

## COLD LUNCH

### Sandwiches, rolls, and wraps

Gourmet mixed rolls (add Turkish bread for \$1 extra) **\$9.50**

Gourmet Bannette Rolls **\$9.50**

Meat and vegetarian wraps **\$9.50**

Crusty focaccia loaves with assorted fillings (cut into 8) **\$25**

Gourmet mixed sandwiches (cut into 4) **\$8.50**

Simple assorted sandwiches (cut into 4) **\$7.50**

Individual packed lunches (Gourmet Roll, piece of fresh fruit, drink & cake) **\$17.50**

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10% surcharge applies on all public holidays



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## Finger food platters

- Bruschetta toasts topped with homemade hummus, fresh tomato and basil (10) **\$30**
- Homemade Turkish Falafels with dipping sauce (10) **\$35**
- Homemade Salt and Pepper Squid (20) **\$35**
- Bruschetta toasts, avocado and caramelised onion (10) **\$30**
- Thai vegetarian vermicelli noodle cakes (10) **\$35**
- Pumpkin risotto balls with dipping sauce (10) **\$38**
- Handmade Indian samosas with chutney (10) **\$30**
- Mini chicken skewers with satay or hoisin sauce (10) **\$35**
- Greek kofta skewers with yoghurt dressing (10) **\$30**
- Homemade savory mini quiches (10) **\$35**
- Sun-dried tomato, ricotta, and spinach frittata (10) **\$35**
- Spicy meatballs with dipping sauce (50) **\$40**
- Vietnamese rice paper rolls with crispy Asian salad, coriander, mint, and dipping sauce (10) **\$45**
- Bruschetta toasts with Mediterranean salsa (20) **\$40**
- Chicken Vietnamese rice paper rolls with crispy Asian salad, coriander, mint, and dipping sauce (10) **\$45**
- Crispy bread cups filled with choice of salad (10) **\$45**
- Gourmet Mini Pies (20) **\$50**
- Smoked salmon blini (mini pancake) topped with dill cream and smoked salmon (20) **\$60**
- Assorted premium sushi platter (50) **\$100**

Tandoori Chicken Skewers with Tzatziki dipping (10) **\$35**

## Hot platters

Basic – Cocktail vegetable spring rolls and moneybags, spicy meatballs, and mini chicken dim sims with sweet chili dipping sauce (60) **\$40**

- Premium – Your choice of four of the following
- Vegetable spring rolls (10)      Tempura fish bites (15)
  - Spinach and feta rolls (10)      Crumbed prawns (15)
  - Pumpkin and ricotta rolls (10)      Chicken dim sims (15)
  - Vegetable curry puffs (15)      Crumbed prawns (15)
  - Sausage rolls (15)      Spicy meatballs (20)

(all condiments included) **\$55**

## HOT LUNCH

- Pumpkin and coconut or potato and leek soup (add a crunchy bread roll for \$1 extra) **\$9.50**
- Grilled fish with seasonal salsa, and choice of salad **\$16**
- Variety of sliced meats, with a trio of salads, fresh dinner roll and butter **\$15**
- Homemade quiche with garden salad **\$16**
- Beef, vegan or vegetable lasagna with garden salad **\$16**
- Chicken cacciatore and rice **\$17**
- Beef stroganoff and rice **\$17**
- BBQ lunch with marinated chicken pieces, sausages, Greek kofta skewer, your choice of salad, and bread rolls with butter **\$15.50**
- Variety of homemade chicken or beef curries with rice, papadams, and tzatziki dip **\$17**
- Homemade pasta served with homemade Garlic bread and salad **\$16.50**
- Fish Tempura nuggets served with chips, homemade tartare and lemon in an individual box **\$11.50**

## SALADS

### Homemade salads

	Half	Full
Moroccan cous cous and date	<b>\$30</b>	<b>\$50</b>
Mediterranean vegetable	<b>\$30</b>	<b>\$60</b>
Garden salad with avocado	<b>\$30</b>	<b>\$50</b>
Chickpea, pumpkin, and feta	<b>\$30</b>	<b>\$50</b>
Sweet potato and capsicum	<b>\$30</b>	<b>\$50</b>
Tabbouleh quinoa salad	<b>\$30</b>	<b>\$60</b>
Potato, egg, and gherkin	<b>\$30</b>	<b>\$50</b>
Sun-dried tomato, rocket, and feta	<b>\$30</b>	<b>\$50</b>

## DESSERT

- Baked apples filled with fruit and nuts, glazed in maple syrup and served with ice cream **\$6**
- Flour-less chocolate brownie served with strawberries **\$6**
- Homemade mini pavlovas served with fresh double cream and tropical fruit **\$8**

**Gluten free, vegan, vegie and many more options available! | DELIVERY 7 DAYS**

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