

# M E N U

FIVE  
SENSES  
COFFEE  
PREMIUM  
HERBAL  
TEA RANGE  
FRESHLY  
BAKED  
PASTRIES  
TRADITIONAL  
FAVOURITES  
DECADENT  
CAKES  
SWEETS  
GOURMET  
DELECTABLE  
SAVOURIES

## Morning & Afternoon

### MORNING TEA BEVERAGES

<i>Freshly Brewed Five Senses Coffee &amp; Selection of Premium Herbal Teas</i>	<i>\$3.50 PP</i>
	<i>per session</i>
<i>All Day Five Senses Coffee &amp; Selection of Premium Herbal Teas</i>	<i>\$12.00 PP</i>
<i>Fresh Juices</i>	<i>\$1.50 PP</i>
	<i>per session</i>
<i>All Day Fresh Juices</i>	<i>\$5.50 PP</i>
<i>All Day Mints</i>	<i>\$2.80 PP</i>
<i>Sparkling Water</i>	<i>\$2.50 EA</i>
<i>Chilled Bottled Water</i>	<i>\$1.50 EA</i>
<i>In House Chilled Fresh Water</i>	<i>\$1.00 PP</i>

### HOUSE RECOMMENDATIONS

#### Classic

*\$4.50 per person*

#### Silver

*\$6.50 per person*

#### Gold

*\$8.00 per person*

#### OPTION 1

*Assorted Mini French  
Pastries  
& Gourmet Sweet Slices  
Seasonal Fruit Platter*

*Assorted Savoury  
Croissants  
Mini Sausage Rolls  
Seasonal Fruit Platter*

*Assorted Breakfast Tarts  
Gourmet Sweet Slices  
Seasonal Fruit Platter*

#### OPTION 2

*Assorted Savoury  
Croissants  
Seasonal Fruit Platter*

*Assorted Quiche  
Tartlets  
Gourmet Sweet Slices  
Seasonal Fruit Platter*

*Mini Sausage Rolls &  
Quiche Tarlets  
Gourmet Sweet Slices  
Seasonal Fruit Platter*

#### OPTION 3

*Assorted Mini Muffins &  
Gourmet Cookies  
Seasonal Fruit Platter*

*Assorted Mini Muffins  
Savoury Croissants  
Seasonal Fruit Platter*

*Assorted Savoury  
Croissants  
Mini French Pastries  
Seasonal Fruit Platter*

*\* Prices valid for 2014*

la mint.

EVENTS + GOURMET CATERING

V.119314

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## Pick 'N' Choose

### Sweet

#### MINI MUFFINS

Blueberry, Apple & Spice,  
Banana Nut

\$2.00 each

\$3.30 for 2

GOURMET TEXAS MUFFINS  
Choc banana

\$3.60

Mixed berry

Raspberry white choc

Orange and passionfruit

Black forest

Apple and chai

Strawberry and cream cheese

#### GOURMET COOKIES

Triple Chocolate

\$2.50

Scottish Shortbread

\$2.50

Vanilla Melting Moment

\$3.00

Marble Melting Moment

\$3.00

Roasted Hazelnut & Chocolate

\$2.50

Macadamia & White Chocolate

\$2.50

Anzac

\$2.50

Florentine Squares

\$2.50

#### GLUTEN FREE, DAIRY FREE

Orange Jaffa Slice (GF)

\$3.50

Chocolate Caramel Slices (GF)

\$3.50

Raspberry Friand (GF)

\$3.50

Blueberry Friand (GF)

\$3.50

Lemon Friand (GF)

\$3.50

Orange & Almond Loaf (GF/DF)

\$3.80

Date & Honey Loaf (GF)

\$3.80

Banana & Walnut Loaf (DF)

\$3.80

#### GOURMET SWEET SLICES

Ginger Date Chocolate

\$3.20

Honey Snap

\$3.20

Double Chocolate

\$3.20

Chewy Fruit & Yoghurt

\$3.20

American Brownie

\$3.20

Cherry Slice

\$2.80

#### FRUIT

Fresh Seasonal Fruit Platter

\$2.80

per person

Seasonal Whole Fruit Basket

\$2.50

per piece of fruit

Fresh Fruit Skewer

\$3.80 each

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Pick 'N' Choose

## Pastries, Cakes & Tart

### PASTRIES

<i>Classic French Pastries</i>	\$3.40
<i>Classic Apple Turnover</i>	
<i>Apricot Danish</i>	
<i>Pecan Maple Danish</i>	
<i>Custard &amp; Raisin Snails</i>	
<i>Vanilla Cream Danish</i>	
<i>Chocolate Croissant</i>	
<i>*Old Time Favourite*</i>	\$2.50
<i>Apple Berry Square Danish</i>	
<i>Assortement of Mini French Pastries</i>	\$3.30 <i>per serve of 2</i>
<i>Petite Cake Assortment</i>	\$3.50
<i>Banana Caramel, Classic Carrot, Chocolate Decadence</i>	<i>per serve of 2</i>

### FULL CAKE & TART SLICES

*(Minimum May Apply)*

<i>Passion Fruit Cheesecake</i>	\$5.40
<i>Blueberry Brulee Cheese Cake</i>	\$5.40
<i>Classic Red Velvet</i>	\$5.40
<i>Orange &amp; Almond (GF)</i>	\$5.40
<i>Classic Carrot Cake</i>	\$5.40
<i>Classic Blackforest</i>	\$5.40
<i>Cherry Cheese Crumble Tart</i>	\$4.60
<i>Lemon &amp; Lime Tart</i>	\$4.60
<i>Key Lime Tart</i>	\$4.60
<i>Blueberry &amp; Almond Tart</i>	\$4.60
<i>Citrus Lemon Tart</i>	\$4.60
<i>Classic Granny Smith's Apple Pie</i>	\$4.60
<i>Butterscotch Pecan Pie</i>	\$4.60

**WHOLE BIRTHDAY CHOCOLATE CAKE \$50.00**  
*Includes Standard Candles*

### INDIVIDUAL TARTS & CAKE

<i>Portugese Egg Tarts</i>	\$2.80
<i>Chocolate &amp; Macadamia Tart</i>	\$4.80
<i>Caramel Tart</i>	\$4.80
<i>Lemon Meringue</i>	\$4.80
<i>Banoffee</i>	\$4.80
<i>Citrus Tart</i>	\$4.80
<i>Orange &amp; Almond (GF)</i>	\$4.80
<i>Caramel &amp; Sticky Date</i>	\$4.50
<i>Chocolate Mud</i>	\$4.50
<i>Vanilla Slice</i>	\$4.50

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## Pick 'N' Choose

### Breakfast snacks

#### SAVOURY

Egg Florentine Tart (V)	\$6.00	Mini Quiche Tartlets	\$2.60
Bacon & Egg Breakfast Tart	\$6.00	Sundried Tomato & Caramelised Onion (V)	
		Bacon & Leek	
		Creamy Mushroom & Spring Onion (V)	
Creamy Mushroom & Caramelised Onion (V)	\$6.00	Gourmet Frittata Slice (GF)	\$3.50

Pumpkin Spinach Fetta (V)	
Creamy Mushroom & Leek (V)	
Bacon & Sundried Tomato	

#### CROISSANT

Champagne Leg Ham & Swiss Cheese Croissant	\$5.50 large \$3.50 small	Classic Sausage Roll	\$1.80
Avocado, Jarlsberg & Roma Tomato (V)	\$6.00 large \$3.80 small	Spinach & Ricotta Roll (V)	\$1.80
Smoked Salmon & Cream Cheese	\$6.00 large \$4.00 small	Vegetarian Curry (V)	\$1.80
		Spanakopitas (V) (Spinach & Fetta Triangles)	\$2.50
		Mini Gourmet Pies	\$2.60

#### MINI ROLLS

Malaysian Satay Chicken	
Beef Rendang	
Curry Lentil & Potato	
Chicken & Mushroom	

(V) Vegetarian

(GF) Gluten Free

The above menu can also be provided for at external locations but equipment and setup surcharge may apply

- Minimum serves of 10 Guests required. Surcharge may apply otherwise.
- The above menus are provided as samples from our Autumn/Winter 2014 Range.
- Please do let us know if you would have item you would prefer and we will be happy to tailor to your requirements.
- Weekend/Public Holiday Surcharge may be applicable
- Special Dietary Requirements can be catered for upon request.
- Our Terms & Conditions are included within our booking form or available upon request

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