

Little Coco's Party/ Function Food

Please note that there will be a minimum order on most of the following menu items. All prices include service staff where applicable.

- **Breakfast:** Got a breakfast function? Please get in touch to discuss possible menu options specific to your event.
- **Picnics:** See everyday day menu.
- **Graze tables/boards:** Minimum of ten people per order. Includes eco friendly disposable plates and cutlery where applicable. Dietary requirements can be accommodated upon request.
 - **Breakfast(18.5 pp plus gst):** Start the day with a delicious selection of croissants, savoury pastries, banana bread, fruit, yoghurt and muesli.
 - **Morning/afternoon tea(12.5 pp plus gst):** Cover all bases with a variety of cheeses, crackers, fruit, homemade slices and Italian biscuits.
 - **Cheese and fruit(10.0 pp plus gst):** Cheese, fruit, crackers and chutney. Simple but perfect.
 - **Dessert(13.50 pp plus gst):** Cheese, fruit, crackers, brownie bites, and macarons.
 - **Starter/Entrée(18.5 pp plus gst):**Wow your guests with a spectacle of cheeses, homemade dips, specialty olives, pickles, cured meats, fruit, bread, chutneys and crackers(If you're anticipating lighter nibbles, but still want the graze table effect with a lower price tag then get in touch and we can put together something that suits your needs).
 - **Main meal(35.0 pp plus gst):** Picture a sprawling table of seasonal salads, cheeses, dips, chutneys, marinated olives, pickles and delicious breads, as well as a selection of cured and roasted meat. Add quiches for an additional \$6.0 pp plus gst. Minimum of 20 people for this one please! Ceramic plates and stainless steel cutlery included.
- **Bread and dip starter:** 11.5 pp plus gst

Warm up your guest's bellies with a selection of sourdough breads, homemade dips, olive oil, caramelised balsamic and dukkah. Bread plates included.
- **Platter food : Some of our suggestions.....**

These are priced per item. Please let us know if you require plates, napkins, cutlery etc. Many of these items can be made gluten free if they are not already.
- **Slider rolls** 5.5 plus gst
 - Slow cooked beef brisket and slaw
 - BBQ Pulled pork and slaw
- **Soft shelled tacos**
 - Pulled pork with slaw, guacamole and sour cream 6.0 plus gst
 - Crispy southern fried chicken, slaw, guacamole and sour cream 7.5 plus gst
- **Mini hot dogs**
 - Mini gourmet American style hotdogs with mustard mayo, saur kraut and cheese 4.9 plus gst

- Skewers 3.3 plus gst
 - Satay chicken
 - Harissa lamb and minted yoghurt (\$3.80)
 - Asian style tofu with vegetables
 - Chilli and garlic beef

- Chicken wings 2.0 plus gst
 - Chipotle chilli
 - Honey mustard
 - Harissa and minted yoghurt

- Homemade party size sausage rolls 2.2plus gst

- Spinach and fetta party rolls 2.5plus gst

- Mini bruschetta 3.5 plus gst
 - Traditional cherry tomato, basil and bocconcini
 - Roasted pumpkin, pesto and feta
 - Smoked salmon, herbed cream, avocado and capers
 - Rare roast beef, horseradish cream and red onion jam

- Fried polenta bruschetta w/ olive tapenade, cherry tomato, and anchovies 5.5 plus gst

- Corn and herb fritters with avocado salsa and crème fraiche 4.5 plus gst

- Antipasto skewers 2.5 plus gst

- Meatballs w/ dipping sauce 2.0 plus gst
 - Traditional beef
 - Spicy Thai chicken

- High tea sandwiches 2.5 plus gst
 - Smoked salmon and herbed cream cheese
 - Leg ham and Dijon mustard
 - Chicken, walnut, aioli and fresh greens
 - Smashed egg, chives and aioli
 - Cucumber, cream cheese and dill

- Mini quiches 3.2 plus gst
- Potato skins 2.8 plus gst
 - - Cherry tomato, pesto, fetta and cheese
 - - Bacon, jalapeno and cheese
 - - Leg ham, pineapple and cheese
- Prawn and avocado garlic crostini 4.0 plus gst
- Fire roasted corn and guacamole crostini with red pepper tapenade 3.5 plus gst
- Baked mushroom stuffed with semi dried tomato, olive tapenade, ricotta and shaved parmesan 3.0 plus gst
- Mini beef wellingtons 6.5 plus gst
- Arancini 2.8 plus gst
 - Vegetarian
 - Italian beef ragu

Canapes:

- Chef's selection: Leave it up to us to choose the right canapes to suit your event, just choose from one of the following packages for traditional style canapes. Minimum orders may apply (Please note, these are not the same as the above 'platter foods'. We tailor canapes to suit a particular event. Please get in touch if you would like further information).
 - 4 per person: \$10.0 pp plus gst
 - 5 per person: \$12.0 pp plus gst
 - 6 per person: \$14.0 pp plus gst
 - 7 per person: \$15.5 pp plus gst

A Friendly Feast:

- Paella starting at 15.0 per person plus gst

Chris will set up one or more of our super paella pans at your venue and create his masterpiece. Paella is a great choice for a filling a hoard of hungry mouths at a reasonable price. Eco friendly, disposable plates/boxes, napkins and cutlery are included.

- Vegetarian (\$15.0 plus gst)
- Chicken and chorizo (\$16.9 plus gst)
- Seafood (\$18.90 plus gst)
- Add seasonal garden salad (\$5.0 per person plus gst)

- Mezze platter 22.90 per person plus gst

A crowd pleaser! Lamb kofta, falafel, tabouleh, hommus, minted yoghurt and flat bread. Eco friendly, disposable plates/boxes, napkins and cutlery are included.

- Coco's Barbeque 28.50 per person plus gst

Sit down and let us do all the hard work! A (not so) basic Coco's barbeque includes sausage, scotch steak, corn cobette, baked spud with sour cream, bread roll, relish/sauce and salad for each person. Dietary requirements can be catered for and if you'd like to indulge you can add more of the following! Talk to us if you are interested in seafood as options and prices will be subject to seasonal availability. Eco friendly, disposable plates/boxes, napkins and cutlery are included.

- Chicken/Veg skewers 3.3 each plus gst
- Extra Sausage 2.0 each plus gst
- Dessert 5.0 each plus gst

- Alternate Drop Starting at 38.50 per person plus gst

For the special occasion that requires extra special attention, we have two packages to choose from. Get in touch to view our **'standard' alternate drop menu (\$38.5 pp plus gst)** or our **'special' alternate drop menu (\$43.50 pp plus gst)**. Plates and cutlery included.

- Buffet and Banquet

Starting at 40.0 per person plus gst

Enjoy a combination of delicious roasted meats and sides and have it served either **buffet style (\$40.0 pp plus gst)** or **banquet (\$44.50 pp plus gst)**. Choose two mains and four sides from the following list and you're set! This is naturally served with delicious bread and butter. Plates and cutlery included.

Mains

- Slow roasted beef brisket with a rich, red wine jus
- Chinese style roasted pork belly w/ star anise, cinnamon and Szechuan peppers (we recommend pairing with Chris's pickled slaw!)
- Pistachio and rosemary crusted lamb shoulder with minted tzatziki
- Herb roasted chicken with jus lie
- Honey and orange glazed ham(good for Christmas!)
- Eggplant parmigiana with chargrilled vegetables, bocconcini, basil and cherry tomatoes

Hot sides

- Honey roasted baby Dutch carrots
- Roasted garlic and rosemary chat potatoes
- Green beans drizzled with olive oil
- Medley of seasonal roast vegetables
- Maple roasted sweet potato mash
- Grilled asparagus drizzled with olive oil
- Herb roasted butternut pumpkin
- Garlic baked eggplant, topped with crumbled feta and fresh basil

Cold sides

- Caprese salad (truss tomato, basil and fresh mozzarella)
- Shaved fennel salad with orange segments, baby capers, toasted fennel seeds and a citrus vinaigrette
- Chris's pickled slaw with fennel, crispy apple and cucumber
- Zesty green bean salad with lemon zest, olive oil and toasted almonds
- Roasted beetroot salad with baby spinach, herbed goat's cheese and toasted pepitas
- Persian cauliflower salad with lentils, dates and toasted almonds dressed with a creamy and slightly sweet tahini dressing
- Orecchiette pasta salad with chorizo, chargrilled veg, rocket and sundried tomato pesto
- Herb marinated cous cous, tossed with chargrilled vegetables
- Fresh fig salad with rocket, marinated feta and a vibrant pomegranate vinaigrette (available seasonally approx late summer to early autumn).

- **Entrees** 19.50 per person plus gst

Need something extra? Tarts, terrines, you name it. Get in touch and we'll send you our extensive list of appetizers. Plates and cutlery included.

- **Cakes, high teas and desserts.**

There's a special place in Clem's heart for baking. Buttercream cakes with fresh flowers and macarons she's especially fond of. Dessert platters or brownie stacks are popular with bite sized pieces of sugary goodness. High teas are fun and let's not forget about the traditional sticky date pudding, tiramisu, or panna cotta. Contact us to talk about your sweets needs and we'll do our best to accommodate you!

Beverages:

- **Percolated Coffee/Tea** 3.0 per person plus gst

Served with milk, sugar, and eco friendly disposable cups

- **Juice from dispenser** comes with eco friendly disposable cups 2.5 per person plus gst

- **Espresso Coffee** comes with eco friendly disposable cups. 4.0 per person plus gst

Additional charges/discounts:

- **Travel expenses:** If we are required to travel further than 20km for a function there will be a surcharge added that will need to cover time spent travelling, accommodation if necessary and motor vehicle expenses. Should staff be required for the event, the surcharge will also need to cover their time spent travelling and related expenses. A quote can be provided once enough information for a function is collected.
- **Discounts to menu prices** may be given if there are sufficient facilities to be used for a function, for example, a commercial kitchen on site. We can also offer a small discount if plates and cutlery are provided, however, if they are needed to be cleaned by us, that will also be accounted for. Please make us aware if any of these things apply.
- **Penalty rates on public holidays** may apply