



Drop off catering menu

HOT CLIMES 2019

CHOMP

BRIGHTEN YOUR PLATE

Drop-off Catering Menu

BREAKFAST of CHOMPIONS



BREKKY POTS Minimum 6 **\$7.00**
Raspberry Ripple Coconut Chia Pots
Chia seeds soaked in nut milk layered with vanilla cashew cream and a raspberry compote. **[Vegan]**

Coco Cups Minimum 6 **\$5.00**
A delicious date, cacao and nut base tart filled with coconut yoghurt and topped with fresh berries and mint. **[Vegan/GF/Contains Nuts]**

Berry Burst Yoghurt Crumble Pot Minimum 6 **\$7.00**
Greek yoghurt, Chomp's toasted muesli and berry compote, topped with fresh berries. **[Contains nuts]**

SLIDERS Minimum 12 **\$5.10**
Baby B&E
Brioche slider buns filled with free-range crispy bacon, scrambled eggs and our house tomato relish.

Baby B&E [Vegetarian] Minimum 12 **\$5.10**
Brioche slider buns filled with grilled mushroom, avocado, scrambled eggs and our house tomato relish.

Big B&E Roll Minimum 6 **\$9**
Free-range crispy bacon, scrambled egg and tomato relish on a soft organic dusted roll.

Soul Bowl Minimum 6 **\$9 or \$10.50 (with egg)**
Sauteed kale, grilled portobello mushrooms & tomatoes, avocado, hummus and quinoa topped with toasted seeds and a hint of chilli. **[GF]**

Oui Oui Croissant Minimum 6 **\$9**
All butter croissants loaded with relish and cut in half to share...or not.
- Crispy prosciutto, tomato and sliced brie
- Grilled mushrooms, brie and roasted tomato **[Vegetarian]**

Smashed avo on sourdough Minimum 6 **\$9**
Smashed avo on sourdough toast with a choice of goats cheese, thyme roasted mushrooms or smoked salmon.

MORNING OR AFTERNOON TEA TREATS

Minimum 6 of each



Mad Hatter's Muffins **\$4.10**
House made daily and decadently topped, you will receive a mix of our specials of the week.

Plant Based Muffins **\$4.10**
Try our selection of Plant Based Muffins and see if you can tell the difference. **[Vegan/Contains Nuts]**

Guilt Free Sweet Treats [Vegan] Min 12 total **\$3.50**
- Bounty popsicles - creamed coconut dipped in vegan dark chocolate on a stick
- Cacao cashew butter truffles
- Vitamin balls - beetroot, dates, cashews and pistachio
- CocoNUTS bliss ball - coconut cream, desiccated coconut, dried apricot and lemon
- Snickers bliss ball - toasted peanuts, dates, cacao powder and peanut butter

Bad Boy Brownies **\$4.50**
Our MOST WANTED double trouble chocolate brownies with our secret recipe of indulgent cacao, dark, milk and white chocolate **[GF/ Nut Free]**

Brownies Bites **\$2.50**
Bite sizes of our Bad Boys

Coconut and Banana Loaf Slice **\$5.50**
Coconut and banana loaf, sliced with a serve of cashew cream **[GF/ DF]**

Frittata **\$4.50**
Garden pea, kale, tomato and capsicum with cheddar cheese and fresh herbs
[GF / Vegetarian]

NEW!

Roots - Plant Bars Min 12 **\$3.50**
Plant-based, nutrient rich, raw, energy bars for a sustained energy boost. Packed with delicious fruits, veggies, seeds and nothing else!
[GF/DF/Nut Free/Vegan]

3 delicious flavours
- Apple & Cinnamon
- Goji Berry & Cacao Nib
- Dark Choc & Orange

ROOTS
HEALTH FOODS

CHOMP

BRIGHTEN YOUR PLATE

LUNCH



SOURDOUGH SANDWICHES AND WRAPS

SOURDOUGH WICHES'

Organic sourdough, cut in half

\$ 11

WRAPS

Perfect for meetings, cut in half

\$ 9

GLUTEN FREE

BREAD

\$ 13

Order a Pot Luck Platter to receive a variety of our weekly specials:

Smokey Peach Ham - Sliced, free range ham, grilled peach, cheddar cheese with dijon mayo and baby spinach

Cuban Chomp - House roasted porchetta with Swiss cheese, pickles, hot english mustard mayo and greens

Coconut chicken - Poached free range chicken in coconut cream, crunchy greens and sriracha mayo

Spanish Chicken - Slow cooked, free range chicken in a warm spiced tomato, paprika, olive and thyme sauce with roasted red onion and greens

Green Machine [Vegan] - Chickpeas with grilled zucchini, sliced radish, dill and parsley "mayo" and crunchy greens

Grilled mushrooms [Vegan] - house made sun-dried tomato "pesto", roasted red onion and zucchini

SUPER SALAD SELECTION

SMALL

Minimum 6 per flavour. A light snack, perfect for meetings

\$8.85

MAIN MEAL

Minimum 4 per flavour. Hands off, this is all yours!

\$ 14

SHARING IS CARING

Serves 6-10 as part of your Chomp spread

\$65

ADD FREE RANGE POACHED CHICKEN FOR EXTRA PROTEIN

SMALL - \$1

MAIN - \$2

SHARING - \$5

Packed full of mouthwatering ingredients, make friends with one of our hero salads for a healthy and exciting lunch that won't leave you hankering for a portion of fries!

Zesty Noodle [Vegan/Contains Nuts] - Asian flavours packed into this vibrant salad of zucchini, cucumber and carrot zoodles, edamame beans and a spicy cashew sesame dressing

Simple Summer [GF] - Chunks of watermelon, slices of colourful heirloom tomatoes, crumbly feta, rocket and quinoa with a tangy watermelon basil dressing, topped with toasted paprika sunflower seeds. Ask for no feta to make it vegan!

Talum Taster [Vegan - Request no tortilla chips for GF] - Crunchy slaw, baby spinach, charred corn and black beans, topped with a cucumber and capsicum salsa, smashed avo guacamole and pickled red onion with tortilla chips to dip the guac!

Sunshine Buddha Bowl [Vegan/GF] - Roasted zucchini, charred corn, raw snow peas, chopped capsicum, chopped iceberg lettuce and brown rice with our green goddess herb dressing and topped with smokey coconut "bacon" chips.

SUPERHERO SLIDERS

MIN 12 PER FLAVOUR

\$5.50

Sesame topped brioche slider buns with your choice of fillings:

Feelin Peachy - Grilled peaches, brie (or goat cheese), nut free pesto and baby spinach

Chicken Schnitzel - Free range chicken schnitzel, kimchi slaw and spicy mayo

CHOMP

BRIGHTEN YOUR PLATE

STAFF LUNCH MENU

MIN 20 ppl

\$17.60 per person

Tokyo Taster

vegan option available

Teriyaki beef, crispy tofu, an Asian zoodle salad, steamed sesame soy greens with edamame, pickled onions and steamed rice

Baked Salmon Banquet

no Monday service

Citrus and herb baked salmon fillet, sourdough stuffed portobello mushrooms, crushed baby new potatoes with dill and mustard, buddha bowl brown rice salad

Spicy Satay box

GF/vegan option available

Grilled chicken thigh and whole field mushrooms with a spicy peanut satay sauce, Asian style slaw and veggie fried rice

The Real Italian

vegan option available

Sicilian style grilled chicken thigh, rosemary baked potatoes, steamed garlic greenbeans and house made focaccia

Vegan - Green pea, lemon and zucchini pasta

Build Your Own Antipasti Sandwich

vegan option available

House made olive and herb focaccia served with cured meats, grilled chicken, local cheeses, grilled veg and pesto to load into your own sandwich

Per person serving: approx 400g with 150g protein and a 70/30 meat/vegetarian split

Food is served hot and ready to eat in aluminium drop off catering containers. For an additional cost, chaffing dishes can be provided to keep food warm for an extended period, please advise us when placing the order.

Please also advise if you require biodegradable disposable cutlery packs. Serving utensils are only provided with chaffing dishes.

CHOMP

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AMAZE & GRAZE SHARING BOARDS



Share a memorable moment with one of our delicious sharing boards that are a feast for all the senses.

MEDIUM
Feeds 5-10

LARGE
Feeds 10-20

MEGA
Feeds 20-25

Mediterranean Magic Platter - M \$90, L \$130, Mega \$180

Heaving with a fine cheese selection, cured meats, artisan olives, house made fruit pastes, fresh berries, toasted nuts, medjool dates, crackers, pickled veg and more...

Endless Summer - M \$55, L \$80

A tropical party of seasonal fruit and berries conveniently sliced and ready to eat with handy cocktail sticks.

Dunk & Crunch Veggie Dip - M \$65, L \$115

Super moreish house roasted veggie chips, a Chomp trio of dips, raw veg sticks and toasted seeds - the perfect healthy snack box. **[Plant Based]**

Nordic Nibble Board - M \$85, L \$120

Top your own sandwich with flaked salmon fillet, roast free-range chicken breast, roast beef slices, pumpernickel bread, sauerkraut, pickles and relish.

Blissful Bites Board [GF / DF] - M \$60, L \$120

A healthier alternative for sweet-toothed Chompers! Raw nutella balls, mint & cacao bites, matcha fudge, salted cinnamon popcorn, gluten-free brownie bites & banana loaf squares, nuts, chocolate bark, fresh berries and cashew cream. Contains Nuts

Grazing Stations - Enquire to info@chomplife.com.au

A show stopping spread heaving with an indulgent selection of fine cheeses, cured meats, antipasto, artisan olives, Iggys sourdough wheel-bread, house made dips and crackers. Everything you need to snack away. Top it off with Chomp's signature styling, tablecloths, biodegradeable plates, cutlery and napkins. All platters included, contact Chomp to include florals and foliage.

OFFICE PARTY FAVES



Treat the hard-working team to a mix of the below Chomp favourites. Minimum 12

House made pies in golden puff pastry **\$5.00**
Free range chicken, cheddar and pea
Zucchini, mushroom and potato **[Vegetarian]**

Vietnamese rice paper rolls **\$4.10**
Prawn, Tofu and Chicken **[GF/DF]**

House made sausage rolls **\$3.80**
Free-range pork, fennel and apple

Mediterranean Chicken skewers **\$4.50**
Lemon & thyme chicken thigh skewers with aioli **[GF]**

Arancini **\$3.50**
Traditional eggplant, tomato ragu and pea
with lemon aioli **[Vegetarian]**

Mini Frittata **\$3.50**
Mini frittata with feta and chive whip
[Vegetarian]

Teriyaki Tempeh Skewers **\$3.00**
Sticky, sweet and tangy tempeh skewers with
a crisp coating ready to dip into a fresh ginger
and peanut dipping sauce **[Vegan]**

HYDRATION STATION



Emma & Tom's Juice 350ml 350ml **\$4.20**

Carton & Co. Boxed Water – 500ml 500ml **\$3.50**

San Pellegrino Sparkling Mineral Water 250ml **\$3.00**
500ml **\$4.50**

Tea and Coffee Minimum 12 **\$3.50**
Freshly ground coffee served in a
plunger or coffee percolator and hot
water urn (coffee percolator and urn hire separate). Includes
an assortment of quality teas, milk, sugar, stirrers and dispos-
able cups.

Coffee Percolator and Hot Water Urn Hire \$60.00 each

EXTRAS

Biodegradeable cutlery pack **\$1.50**
Plate, cutlery and napkin



BRIGHTEN YOUR PLATE

EVENT MANAGEMENT

WE'VE GOT YOU COVERED

- PRIVATE EVENTS
- FINE FOOD / CANAPES
- ALCOHOL PACKAGES
- BABY SHOWERS
- CORPORATE IN-HOUSE LUNCHES
- FILM SHOOT CATERING
- PRODUCT LAUNCHES

Rest assured, we've got your special event covered with our unique style.

Chomp provide:

- Food & Beverage Staff**
- Qualified Chefs**
- Styling including floral arrangements**
- Equipment Hire**

Please enquire for a quote

info@chomplife.com.au

0413507450

FOR THE LOVE OF GOOD FOOD

Our food options are far from limited to this menu, in fact some of our most memorable food comes from having a quick chat with a customer to design a bespoke spread fit for your awesome occasion!

T'S + C'S

The simplest way to order is online at www.chomplife.com.au otherwise email your order to info@chomplife.com.au

Orders to be placed by 1pm the day before.

Last minute orders, give us a call can we will do our best to fit you in.

Platter collection: Please could you keep platters ready for collection at your reception or return to our address.

As everything is made fresh to order, a cancellation within 24 hours will be charged at 50% of order. 50% deposit required one week prior to events and balance payment the day before.

Minimum order:

Weekdays: \$150.00 Weekends: \$800

Delivery fee: \$10 within 5km of CBD, 5km+ and weekend delivery fees vary - please enquire.

www.chomplife.com.au

info@chomplife.com.au

0424 344 009

