



External Catering Menu

Available Tuesday – Saturday

OFFICE CATERING
BREAKFAST
LUNCHES
MORNING & AFTERNOON TEA
TEA + COFFEE
PLATTERS
SMALLER BITES

DYLAN'S ON THE TERRACE
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CORPORATE CATERING PACKAGES

*We serve 20% vegetarian as standard. Please advise if you require alternative amounts.
Gluten free packages available \$3.00 surcharge per package applies. (Chef's choice of GF products)
For other dietary requirements please advise 48 hours notice. An additional surcharge may apply.*

BREAKFAST PACKAGES Minimum order 10 people

A Light Breakfast {min 10} _____ \$8.50pp

Mini Quiche (1), Freshly baked petite Danish (1) & a Fresh fruit platter

Breakfast Graze {min 10} _____ \$13.00pp

Breakfast Roll (1/2) Savoury Muffins (1) Petite Danish Pastry (1) & a Fresh fruit platter

Boardroom Breakfast {min 10} _____ \$15.00pp

Avocado Toasts (1/2) Savoury Croissant (1) Yoghurt & Muesli Pot OR Coconut Chia Pot (1) & Fresh Fruit Skewers (2)

LUNCH PACKAGES Minimum order 10 people

A Quick Bite {min 10} _____ \$12.00pp

Assorted Sandwiches (1.25) and a Fresh Fruit Platter

Working Lunch {min 10} _____ \$15.00pp

Option A) Assorted Sandwiches (1/2), Assorted Rolls (1/2), Mini Beef Sausage Rolls (2) and a fresh fruit platter.

Option B) Assorted Sandwiches (1/2), Assorted Wraps (1/2), Mini Savoury Tarts (2) and a fresh fruit platter.

Keep it Light {min 10} _____ \$16.50pp

Assorted Mini Wraps (1), Vietnamese Rice Paper Rolls (1), Small Quiche (1) and a Dips & Bits Platter

The Lunchtime Graze {min 10} _____ \$17.50pp

Assorted Sandwiches, Mixed Savoury Finger Food Platters and a Fruit, Cheese & Nut Platter

*For full and half day catering packages choose from our morning and afternoon tea and platters selection
- or get in touch and we can customise a package for you.*

BREAKFAST ITEMS

Mini Quiches {min 6 per flavour} _____ \$3.70ea	Croissants {min 6} _____
- Bacon & Egg _____	- Traditional, served with jam & butter _____ \$4.00ea
- Spinach & Fetta (V) _____	- Savoury, ham & cheese or pesto, tomato & cheese _____ \$4.50ea
Breakfast Roll Served cut in half {min 6} _____ \$9.00ea	Chia Cups {min 6} _____ \$5.00ea
- Bacon, egg, spinach and house relish or _____	Topped with fresh fruit (GF,DF) _____
- Egg, avocado, spinach and house relish (V) _____	
Avocado Toasts {min 6} _____ \$5.00ea	Yoghurt & Muesli Cups {min 6} _____ \$5.00ea
Smashed avocado with mint and fetta served on ciabatta toasts (V) _____	With apple + rhubarb compote _____

SANDWICHES, WRAPS + ROLLS

As a standard we serve 20% vegetarian, plated separately unless requested otherwise.

Assorted Sandwiches {min 6} _____ \$7.50ea
Traditional point sandwiches with a delicious selection of fillings.
Recommend 1.25-1.5 per person.

Assorted Rolls {min 6} _____ \$9.00ea
A selection of ciabatta, multigrain and country style rolls. Served cut in half.
Recommend 1 per person.

Wraps {min 6} _____ \$9.00ea
Thin flat bread with healthy and delicious fillings, served cut in half.
Recommend 1 per person.

Mini Wraps {min 6} _____ \$6.50ea
Choose between tandoori chicken, chicken caesar or roast sweet potato, fetta & spinach. Served cut in half for a great addition to a finger food style lunch.
Recommend 2 per person.

Toasted Turkish Rolls {min 6} _____ \$9.50ea
Served toasted and cut in half or quarters for a warmer treat.
Recommend 1 per person.

Gluten Free Rolls or Wraps {min 6} _____ \$9.50ea
Your choice of a gluten free organic wrap or Strange Grains roll with mixed fillings. Recommend 1 per person.

MORNING & AFTERNOON TEA ITEMS

Muffins Freshly baked, sweet or savoury {min 6 per flavour} _____
- Small Muffins _____ \$3.60ea
- Large Muffins _____ \$4.60ea

Petite Danish Pastries 2 per serve {min 6 serves} _____ \$4.60 serve

Mini Fruit & Almond Friands
- 2 per serve, gluten free {min 6 serves} _____ \$3.50 serve

Scones Freshly baked, served with jam & cream {min 6} _____ \$3.50 serve

Banana + Seed Bread Gluten & dairy free {min 6} _____ \$4.50 slice

Assorted Sweets Selection {min 6 serves} _____ \$6.50 serve
Perfect for morning tea or as a dessert course with lunch. Includes a different daily selection of cakes, cheesecakes, slices, friands, pastries and biscuits.
3 pieces per serve. GF options available.

Biscuits selection {min 6 serves} _____ \$4.50 serve
All baked in house. 2 pieces per serve.

Whole Cakes – Enquire about our range of whole cakes perfect for birthdays, launches, farewells and office celebrations. Decoration available.

*For savoury morning & afternoon tea options please refer to
our Platters and Smaller Bites selections.*

PLATTERS

Add a platter to finish off a lunch order, perfect with morning or afternoon tea, or treat the office with one of our grazing platters for after work drinks.

Fresh Fruit Platter {Minimum platter \$33.00} _____ \$5.50 serve
Freshly sliced seasonal fruit perfect for self service.

Fruit + Cheese Platter {Minimum platter \$45.00} _____ \$7.50 serve
Freshly sliced seasonal fruit with premium Australian cheeses served with water crackers. {Minimum platter \$45.00}

Dips & Bits Platter {Minimum platter \$52.00} _____ \$6.50 serve
Vegetable crudités, fresh fruit, nuts, dips and crackers.
Gluten free/dairy free available.
- Add some cheese (vintage cheddar & brie) - Add \$15.00 per platter

Grazing Platters

A delicious and beautifully presented selection of cold meats, premium cheeses, fresh & dried fruit, nuts, olives, fresh, marinated or pickled vegetables, fruit paste, dip, sweet treats and accompanied with assorted crackers and bread.

- Mini Box (serves 3-4) _____ \$60.00
- Medium Platter (serves 5-7) _____ \$90.00
- Large Platter (serves 8-12) _____ \$120.00

Vegetarian and gluten free available upon request (additional fees apply for GF)

BUFFET SELECTION

Soup with savoury damper or bread (min 6 serves per flavour)
- Main Serve (400ml pp) _____ \$12.50 serve
- Small Serve (250ml pp) _____ \$9.50 serve
Choose from a wide selection of delectable soups to suit all tastes, delivered in electric soup urns ready for self service.

- *Chicken & Vegetable*
- *Vegetable Minestrone(v)*
- *Zucchini & Bacon*
- *Potato & Bacon*
- *Spicy Lentil (v)*
- *Pea & Ham*
- *Thai Sweet Potato (v)*
- *Leek, Corn & Bacon*

Lasagne {48 hours notice required, min order 1 tray} _____ \$90.00
Choose from traditional beef or roasted vegetable lasagne. Serves 9-12.

Whole Quiche {min order 1 quiche} _____ \$50.00
Choose from traditional quiche lorraine, spinach & ricotta or roasted vegetable and fetta. Try pairing with one of our fresh salads and crusty bread.
Served whole or cut in portions (serves 8-12)

Cold Meat Platter {Minimum platter \$60.00} _____ \$6.00 serve
A selection of cold meats including premium ham, deli meats, smoked or marinated chicken, cornichons, condiments and accompanied with crusty bread.

Salads (per bowl, serves 8-12 as a side)

A great addition to a sandwich lunch, or to complement a finger food buffet. Served in large bowls to share. Vegetarian, vegan and gluten free options available.

- Garden Salad with Dylans Signature Dressing _____ \$49.50
- Traditional Coleslaw _____ \$49.50
- Dylans Caesar Salad, with cos, croutons, bacon, parmesan and egg _____ \$54.00
- Creamy Potato Salad with bacon, egg & chives (veg option avail) _____ \$54.00
- Roast Pumpkin + Cashew Cous Cous Salad _____ \$54.00
- Greek Salad with fetta, olives and a red wine vinaigrette _____ \$54.00
- Quinoa + Broccoli Superfood Salad _____ \$58.50
- Grilled Green Salad with grilled seasonal vegetables + spinach _____ \$58.50
- Add grilled chicken or smoked salmon \$5.00 per serve

Sides Dishes

- Roasted Potato Wedges with herb salt (serves 3) _____ \$9.50
- Mixed Greens with herb butter & almonds (serves 3) _____ \$9.50

SMALLER BITES

MINIMUM QUANTITIES APPLY

Crostini {2 pieces per serve, Min 10 serves per flavour} _____ \$4.80 serve

Artisan baguette slices served with a selection of delectable toppings including:

Pumpkin, Ricotta + Caramelised Onion (V)

Smoked Salmon, Avocado & Dill

Prosciutto, Brie & Basil

& other seasonal varieties.

Nori Rolls

Platter 40 pieces _____ \$60.00

Platter 60 pieces _____ \$80.00

Available with a selection of fillings comprising teriyaki chicken, smoked salmon, omelette & vegetarian with soy dipping sauce & pickled ginger.

V, DF, GF Available on request.

Vietnamese Rice Paper Rolls {Min 6 per flavour, GF & DF}

Vegetarian _____ \$4.00ea

Chicken _____ \$4.50ea

Frittata Bites {Min 10 serves, V & GF available} _____ \$3.00 serve

Individual portions of potato & herb frittata with either chorizo or roast capsicum and sweet potato.

Mini Tarts {2 per serve, Min 6 serves per flavour} _____ \$4.50 serve

Available with Beetroot Relish, Goats Cheese & Walnut,

Caramelised Onion, Fetta & Thyme or Roasted capsicum, olive & fetta.

(Gluten Free available \$5.00 serve)

Small Quiche {Min 6, V available} _____ \$3.70ea

Available in a range of classic flavour combinations in a shortcrust pastry shell.

Spinach + Goats Cheese Pastries {2 per serve, Min 6 serves} _____ \$4.50 serve

Wrapped in delicate filo pastry and flavoured with thyme and walnuts.

Mini Sausage Rolls {2 per serve, Min 6 serves}

Traditional beef _____ \$4.00 serve

Pork & fennel or Chicken, fetta & rocket _____ \$4.50 serve

Spring Rolls {2 per serve, Min 6 serves} _____ \$4.50 serve

Hand rolled in house - choose from vegetarian or pork, served with sweet chilli sauce

Lamb Kofta {Min 10, GF} _____ \$3.80ea

Spiced lamb skewers served with a minted yoghurt dipping sauce.

Portugese Chicken Skewers {Min 10, GF} _____ \$4.00ea

Paprika, lemon & thyme marinated chicken skewers served with coriander yoghurt dipping sauce.

Cocktail Pies {Min 10 per flavour} _____ \$4.50ea

Choose your favourite filling:

Beef burgundy

Slow Cooked Lamb & Rosemary

Thai Chicken Curry

Mixed platters available - Please enquire for a quote.

TEA & COFFEE

Tea & Coffee Station (Min 10 people)

Includes a selection of premium black & herbal teas, freshly brewed Belaroma Julius Coffee, milks, sugars/sweeteners, stirrers. plus options for disposable cups or ceramic cup & saucer sets.

Own Cups: Single session \$3.00pp / Half Day \$4.50pp / Full Day \$6.00pp

Disposables: Single session \$3.50pp / Half Day \$5.00pp / Full Day \$6.50pp

Ceramics: Single session \$4.00pp / Half Day \$5.50pp / Full Day \$7.00pp

COLD BEVERAGES

2L 100% Orange or Apple Juice _____ \$10.00

One bottle recommended for up to 10 people.

Individual Drinks

Nippys 100% Juices 500ml _____ \$4.00ea

Soft Drinks 350ml, Water 600ml _____ \$3.50ea



Catering Menu External

CURRENT SEPTEMBER 2018

ORDERING, FAQ'S, TERMS & CONDITIONS

SPECIAL DIETARY REQUIREMENTS

If you require catering for a guest who has a special dietary requirement (vegetarian, gluten or lactose intolerance etc) please inform us when ordering and we can discuss the options we can provide.

Although we will endeavour to assist to the best of our ability, unfortunately due to the severity of some allergies or intolerances (eg peanuts) we may not be able to satisfy all requests.

Please note that some of these special requests may require 48 hours notice and may incur a surcharge.

PRICES AND PAYMENTS

The prices quoted are all inclusive of GST. All prices are correct at time of printing and are quoted on current costs. These may vary at any time. Due to seasonal or supplier shortages, Dylans reserves the right to alter or adapt menus or services.

For your convenience the following payment methods are accepted:
Cash, Company cheque, VISA, Mastercard, AMEX, Direct Credit.
If you require an account please discuss with us when placing your order.

ORDERING

We accept orders in person or via phone (Kelly or Gwen 98418720) or email (catering@dylans.com.au).

Where possible please use our catering order form
(download from the catering section at www.dylans.com.au)

We will always confirm receipt of your order. Please contact us if we have not confirmed your order within 24 hours.

SAME DAY ORDERS

We understand that late orders are a reality and we will do our best to accommodate. Same day orders must be placed by phone.

So that we can give you a fast and confident response when you call, we will put you on hold and check with the kitchen for product and delivery availability.

ORDER ALTERATIONS

We will always try to accommodate changes in catering numbers. Smaller office/seminar catering changes must be lodged by 3pm the day prior to the order. For larger orders, some charges may apply.

HOURS OF OPERATION

Catering is available Tuesday to Saturday 7am til 6pm.
Please phone us to discuss if your catering needs are outside these times.

CANCELLATIONS

Cancellation charges may apply when your catering requirements have been confirmed verbally or in writing, and where costs have been incurred in regards to food, labour or other services.

Cancellations to be received by:

- Up to 20 people: by 4pm the day prior
- Up to 50 people: 2 business days prior
- More than 50 people: 4 business days prior

Full amounts may be payable for cancellations not meeting the required notice.

EQUIPMENT

Catering is available on either timber and ceramic platters or disposable trays. In the interest of sustainability it is our preference to serve on reusable platters where possible. If you have a preference please let us know. Any lost or broken equipment, including platters, will be charged at replacement cost.

If you are unable to return platters & equipment by the following day please advise us and we will arrange to collect them.

DELIVERIES

Dylans delivers to your door between 7am and 6pm Tuesday to Saturday.

Orders may be collected from our premises outside these times.

Delivery charges are:

Within the Albany CBD \$10.00

Outside CBD (within 5km) \$12.00

Further away? Please ask for a quote!

CONTACT US – OR PLACE YOUR ORDER

For further details or to place your order please contact Kelly or Gwen:

Email: catering@dylans.com.au

Phone: 08 9841 8720

Please note: Management reserves the right to refuse large or last minute orders.