

NORTH STREET STORE

Catering Menu

— To Order —

| catering@northstreetstore.com.au |

(08) 9286-2613

— Filled Baguettes —

We are famous for our French style baguettes – these are not your ordinary sandwiches.

- Continental – Leg ham, salami, mortadella, lettuce, tomato, pickle, aioli
- Roast Beef – Rare roast beef, dijonnaise, rocket, fresh tomato, cheddar, pickled onion
- Roast Pumpkin – Pumpkin, rocket, sundried tomatoes, chilli, goat's cheese (Veg)

Available whole or cut in 3 for platters | \$12 per half baguette



LOOKING FOR SOMETHING SPECIAL TO IMPRESS YOUR FRIENDS?
YOU NEED A...

Continental™

\$99 Our 1.2m long Continental roll on our Sesame Italian Mega-Loaf **SERVES 10**

— Deck oven pizza —

Our 18 hour pizza dough, hand pulled and stone baked with the best toppings.

NSS Favourites:

- Margherita – fresh basil, mozzarella
- Ham, ricotta, Herbes de Provence, mozzarella
- Hot salami, chilli, mozzarella
- Ham and pineapple
- Caper, olive, mozzarella
- Mushroom, thyme, Swiss
- Roast Vegetable, tomato base (Vegan)

Full tray 40 x 60cm (10 slices or cut to suit your event) | \$50

— *Deli selection* —

NSS Picnics

BYO your basket and fill it up with:

- 2 x NSS dips
- 1 x Marinated Albany olives
- 1 x Cheese
- 1 x Sausage
- 1 x French butter
- 1 x Bread of your choice (we will slice it for you!)

Serves 2–4 | \$50

Grazing Board

Beautiful boards for the table, minimum 10 people

Best Ever (\$15pp):

- 2x dips (hommus, explosion)
- 3x premium deli meats (mortadella, soppressa, French saucisson)
- 3x premium cheeses (blue, soft rind, hard)
- Marinated Albany olives
- NSS Baguette with French butter
- Crudites
- Dried fruit and nuts

— Savoury pastries —

Party favourites made with our all-butter, hand-made pastry.

Quiches

- Lorraine
- Tomato, basil, goat's cheese (Veg)
- Spinach, pumpkin, feta (Veg)

Single size – 10cm: \$6.00 | Family size – 32cm: \$50.00

Sausage Rolls

- Pork & Fennel sausage roll
- Potato, kale & leek roll (Veg)

Canapé size (minimum 20): \$3.00

Single size: Pork & Fennel - \$8.00, Potato, kale & leek roll - \$6.00

Pies

- Beef, rosemary & red wine

Canapé size (minimum 20): \$3.50

Single size – 10cm: \$7.00 | Family size – 32cm: \$39.00

— Canapés —

- Arancini – Field mushroom and thyme, aioli (Veg) – \$3.50
- Satay chicken skewer, peanut sauce (GF) – \$3.50
- Beef Kofta, Tzatziki – \$3.50
- Pork & Fennel sausage roll – \$3.00
- Potato, kale & leek roll (Veg) – \$3.00
- Beef party pie – \$3.50

Minimum order 20 pieces of any one type

— Set Price Menu —

20 person minimum – please provide at least one week notice for set menus

Tier 1 - \$35 per person

Spatchcock grilled chicken (GF)
Duck fat rosemary roast potatoes (GF)
Zucchini, mint, almonds, chilli & garlic (GF, Vegan)
Cherry tomato, capsicum, basil & chickpea salad (GF, Veg)
Selection of NSS breads

Tier 2 - \$45 per person

Slow roasted lamb shoulder with olives, tomato, rosemary (GF, DF)
Dauphinoise potatoes (GF)
Eggplant, zucchini, mint, tahini, pine nuts (GF, Vegan)
Farro, capsicum, olive & feta salad (VEGO)
Selection of NSS breads

+ Tiramisu or Crumble

Tier 3 - \$55 per person

Whole roasted porchetta with crackling, mostarda (GF, DF)
Potato and rosemary gratin (GF)
Green beans, snow peas, zucchini, walnut & shallot vinaigrette (GF)
Bitter leaves with honey and orange dressing (GF, Vegan)

+ Tiramisu or Crumble

+ Cheese board

*Please note, tier menus are subject to seasonal changes.

— Meat —

Porchetta

Heritage breed Black Berkshire pork belly filled, rolled and tied with rosemary, garlic, toasted fennel seed and dried chilli. Slow roasted and finished with a blast of heat for perfect crackling.

Serves 12–15 | \$140

Spatchcock Grilled Chicken

Free range chicken, flattened, marinated in lemon and fresh thyme, grilled.

Minimum 4 per order | 1.5kg each | \$35ea

— Tray Bakes —

Perfect for picnics, family dinner parties, friends' houses etc...

- Lasagne bolognese
- Shepherd's pie

Tray (20 x 30cm) | 6–8 portions | \$40

— Sides —

- Duck fat roasted potatoes
- Cauliflower cheese
- Maple roasted carrots, almonds & soft herbs
- Roasted Japanese pumpkin, caper-raisin dressing
- Zucchini's, mint, almonds, garlic & chilli

Serves 8 | \$50 each

— Salads —

The best, the freshest, ample servings.

- Eastern grain salad – freekeh, lentils, currants, toasted seeds, capers, pistachio, parsley, mint, lemon (Vegan)
- Classic Caesar – cos, croutons, bacon, egg, anchovies, parmesan
- Penne – grilled broccoli, basil pesto, fresh ricotta, chilli (Veg)
- Roasted beetroot – lentil, goat's cheese, toasted walnut, mint, baby spinach (Veg, GF)
- Best potato salad – sour cream, aioli, capers, pickles, dill, boiled egg (Veg, GF) (+ bacon optional)
- Slow roasted pumpkin – rocket, chickpeas, basil pesto, toasted seeds, fresh ricotta, chilli (Veg, GF)
- Greek salad – fresh tomato, cucumber, kalamata olives, red onion, feta, fresh herbs (Veg, GF)
- Vietnamese noodle salad – cabbage, rice noodles, cucumber, carrot, fresh herbs, caramelised peanuts, nuoc cham dressing, fried shallots (Veg opt., GF)

Platter for 10 | \$50

— Functions & Special Orders —

We can cater for any function and tailor the menu, budget and service to suit your needs.

Here is a list of functions we have done in the past:

- 'Help yourself' style functions for numbers ranging between 20–200
- Large birthday canape party at private houses with full service, including bar
- 'Rolls and scrolls' lunch catering for after church services, office events, morning teas, conferences etc.
- Various wakes catered events with sandwiches, cakes, biscuits, tea, coffee
- Intimate restaurant style dinners in private houses for Christmas parties, book clubs and work functions

Delivery, pickup, your plates, our plates, disposable plates can all be arranged.

Please feel free to discuss with our kitchen team at any time on (08) 9286-2613.

Note: Larger catering events will be prepared at one of our alternative venues. Rest assured the quality, service, and products will be executed to the same high standard.

— Sweets —

Individual portions

- Cinnamon buns – \$5.00
- Vanilla slice – \$7.00
- Jam donuts – \$5.00
- Custard donuts – \$5.00
- Apple pies – \$6.00
- Finger buns – \$4.00
- Plain croissant – \$5.00
- Chocolate croissant – \$6.00
- Almond croissant – \$6.50

Minimum 6 per order

Cakes

Single 26 cm | 12 dessert portions

- Cinnamon bun cake with bun glaze – \$45.00
- Chocolate mud, ganache – \$50.00
- Lamington cake, filled with jam & cream, then dipped in chocolate and coconut – \$55.00
- Victoria sponge, filled with jam and cream, dusted with icing sugar – \$50.00
- Orange and almond (GF, Dairy free option) – \$50.00
- Carrot cake with cream cheese frosting and walnuts – \$50.00

We also offer a rotational cakes, so please give us a call to find out what is available.

Prices will vary, dependent on the style of cake.

Catering Order Slip

Name:		#Attendees:	
Date of event:		Budget (If known):	
Pick up time:			
Phone:	Disposable (✓)	Returnable (✓)	
How would you like your food? (Hot, ready for reheat, or uncooked):			

Catering Dishes:

QTY	Item	Price <i>(office use)</i>
		\$
		\$
		\$
		\$
		\$
		\$
		\$
		\$
		\$
Total cost (office use)		\$

Custom requests and additional information:

Request for staffing quote (✓):