



MASON

ROSE

FINE FOODS

Corporate Catering Menu 2024

Mason Rose Fine Foods
events@masonrose.com.au
02 9558 3355

BUFFET MENU

\$24.95 per person

CHINESE BUFFET

Included

Fried Rice, Asian Greens with Black Bean Sauce, Cucumber Salad, Prawn Crackers

Included Protein

Honey Soy Chicken Breast, Sweet & Sour Tofu

Additional Protein - \$3pp additional

Beef & Broccoli, Shallot and Ginger Barramundi

THAI BUFFET

Included

Lemongrass-Coconut Rice, Thai Vegetable Stir Fry, Thai Noodle Salad, Chili & Fresh Asian Herbs

Included Protein

Green Curry Chicken Thighs, Garlic Pepper Tofu

Additional Protein - \$3pp additional

Massaman Beef Curry, Yellow Ling Curry

MEDITERRANEAN BUFFET

Included

Spiced Yellow Rice, Grilled Mediterranean Vegetables, Quinoa Tabouli Salad, Flatbread, Baba Ganoush, Hummus, Toum, Pickled Turnips

Included Protein

Lamb Tagine, Chickpea Harira

Additional Protein - \$3pp additional

Chicken Shawarma, Grilled Halloumi

MEXICAN BUFFET

Included

Mexican Rice, Mexican Chopped Salad, Corn Chips & Tortillas, Pico De Gallo, Guacamole, Sour Cream, Cheese

Included Protein

Chilli con Carne, Black Bean and Pumpkin Chilli

Additional Protein - \$3pp additional

Beef Barbacoa, Chicken Tinga

WINTER WARMER

Included

Mash Potato, Steamed Seasonal Veg, Damper Rolls, Green Salad w/ French Dressing, Onion Gravy, Dijon Mustard

Included Protein

Coq au Vin, Vegan Mushroom Bourguignonne

Additional Protein - \$3pp additional

Lamb and Rosemary Sausages

INDIAN BUFFET

Included

Rice Pilau, Kachumber Salad, Saag Aloo, Naan Bread, Raita

Included Protein

Chicken Korma, Red Lentil Dahl

Additional Protein - \$3pp additional

Beef Rogan Josh, Barramundi Masala

BUFFET MENU

\$24.95 per person

ITALIAN BUFFET

Included

Italian Herb Roasted Potato, Rocket & Pear Salad, Tomato, Fennel & Orange Salad, Parmesan Cheese

Included Protein

Chicken Cacciatore, Vegan Lasagna

Additional Protein - \$3pp additional

Beef Lasagna, Fish Puttanesca

POKE BOWL SALAD BAR

Included

Brown Rice, Pickled beetroot, Bean sprouts, Kale, Mixed Leaf, Julienne Carrot, Shredded cabbage, Roasted Sweet potato, Cucumber, Tomato, Edamame, Crispy Shallots, Toasted seeds, Miso Dressing, Coconut Sambal, Nahm Jim, Soy Lime Dressing

Included Protein

Lemon Herb Chicken Breast, Marinated Chili Soy Tofu

Additional Protein - \$3pp additional

Lemongrass Beef,
Cured Salmon Fillet - **\$5 pp additional**

LEAN & MEAN BUFFET

Included

Steamed Brown Rice, Quinoa, Kale & Pumpkin Salad, Charred Broccolini & Mushrooms, Smashed Avocado, Lemon Wedges, Coconut Yoghurt, Lemon Dressing

Included Protein

Grilled Chicken Breast, Turmeric Tofu

Additional Protein - \$3pp additional

Grilled Rump Steak, Hard Boiled Eggs

MEDITERRANEAN SALAD BAR

Included

Quinoa, Pickled beetroot, Broccoli, Kale, Mixed Leaf, Julienne Carrot, Sundried tomato, Dolmades, Cucumber, Tomato, Greek Feta, Capsicum, Black olives, Beetroot hummus, Avocado crema, Coconut flakes, Toasted seeds, Citrus Dressing, Balsamic Vinaigrette

Included Protein

Lemon Herb Chicken Breast, Falafel

Additional Protein - \$3pp additional

Pepper Roasted Beef, Tuna



LUNCH MENU

MASON
ROSE
FINE FOODS

Bowls - \$18

Includes Protein Choice

Lemon Herb Poached Chicken Breast, Slow Roasted Pepper Crusted Beef, Chili and Lime Tofu, Hard Boiled Eggs, Falafel

MISO BOWL

Brown Rice, Pickled Beetroot, Roasted Sweet Potato, Bean Sprouts, Kale, Coconut Sambal, Miso Dressing

MEDITERRANEAN BOWL

Golden Beetroot, Sweet Potato, Yellow Spiced Rice, Cucumber, Artichoke Hearts, Feta, Cherry Tomato, Kale, Olives, Roasted Seeds, Green Goddess

COUSCOUS BOWL

Kale, Couscous, Roasted Eggplant, Cucumber, Semidried Tomato, Capsicum, Chickpeas, Roasted Seeds

NOODLE BOWL

Vermicelli Noodles, Kale, Asian Slaw, Cucumber, Pickled Daikon, Roast Pumpkin, Miso Dressing

MEXICAN BOWL

Brown Rice, black Bean and Charred Corn Salsa, Avocado Crema, Mixed Leaf, Pico de Gallo, Jalapeño Lime Dressing, Tortilla Chips

LEAN & MEAN BOWL

Brown Rice, Steamed Broccoli, Julienned Carrots, Avocado, Spinach, Pickled Onion, Beetroot Hummus

Classic Sandwiches

\$10.50

SMOKED HAM

Smoked Ham, Cheese, Dijonaise

TURKEY & CRANBEERY

Sliced Turkey Breast, Cranberry Sauce, Lettuce

EGG & CHIVE

Egg and Chive Salad, Lettuce, Cucumber

HONEY MUSTARD CHICKEN

Honey Mustard Chicken Salad, Lettuce

VEGAN CHEEZE

VEGAN Cheeze & Onion Salad, Mustard, Lettuce

Premium Wraps

\$15

SOUTHWEST CHICKEN

Chicken Schnitzel, Lettuce, Tomato, Chipotle Mayo

GREEN GODDESS

Chicken, Tomato, Avocado, Baby Spinach, Green Goddess

GRILLED HALLOUMI

Grilled Halloumi, Swiss mushroom, Tomato, Peppers, Rocket, Aioli

FALAFEL

Falafel, Roasted Pumpkin, Spinach, Cucumber, Beetroot Hummus, Coconut Yoghurt

THAI STYLE BEEF

Sweet Chili Beef, Asian Slaw, Lettuce, Kimchi Mayo

BALSAMIC GRILLED EGGPLANT

Balsamic Grilled Eggplant, Mushroom, Sundried Tomato, Spinach, Tarragon Aioli

Premium Sandwiches

\$15

PASTRAMI

Pastrami, Pickled Red Cabbage, Swiss Cheese, Caper Aioli, Padron Peppers, Horseradish

DOUBLE SMOKED HAM

Double Smoked Ham, Cheese, Tomato, Lettuce, Tomato Relish, Aioli

CHICKEN WALDORF

Poached Chicken, Shredded Apple, Celery, Sultana, Lettuce, Tarragon Aioli

GRASS FED STEAK

Swiss Cheese, Tomato, Rocket, Dill Pickle, Dijonnaise

BLACKFOREST SMOKED BACON

Blackforest Smoked Bacon, Brie, Cranberry Sauce, Lettuce

MUSHROOM REUBEN

Grilled Swiss mushrooms, sauerkraut, vegan cheese, dill pickles, Russian dressing

• All prices are Ex GST



BREAKFAST MENU



Power Pots - \$8

CHIA PUDDING

Chia Pudding, Mango Compote, Toasted Coconut and Seeds

GRANOLA

Granola, Greek Yoghurt & Compote

OVERNIGHT OATS

Overnight Oats, Apricot, Pepitas, Coconut

FRUIT CUPS

Seasonal Fruit Cups

Brekkie Wraps & Rolls- \$8

Served on Milk Bun or Tortilla Wrap
GF available

HALLOUMI & EGG

Scrambled Eggs, Tasty Cheese, Halloumi & Spinach, Tomato Relish

BACON & EGG

Scrambled Eggs, Tasty Cheese, Smoked Bacon, Spinach & Tomato Relish

VEGAN

Tofu Scramble, Spinach, Semi Dried Tomato & Smashed Avocado

Croissants- \$11

HCT CROISSANT

Shaved Ham, Cheddar Cheese & Tomato

CHEESE & TOMATO CROISSANT

Swiss Cheese and Tomato

Breakfast Salads - \$14

GREEN GODDESS BREAKFAST SALAD

Baby Spinach, Chickpeas, Cherry Tomato, Ham, Roast Pumpkin, Boiled Egg, Green Goddess Dressing

SMOKED SALMON BREAKFAST SALAD

Smoked Salmon, Baby Spinach, Cherry Tomato, Avocado, Boiled Egg

VEGAN BREAKFAST SALAD

Kale, Quinoa, Roasted Pumpkin, Chickpeas, Beetroot Hummus

Open Bagels - \$12

SMOKED SALMON OPEN BAGEL

Smoked Salmon, Herbed Cream Cheese, Dill Pickle, Rocket

PEANUT BUTTER & BANANA OPEN BAGEL

Peanut Butter, Banana, Honey & Chia

SMASHED AVOCADO OPEN BAGEL

Smashed Avocado, Feta, Sundried Tomato, Dukkah Spice

BLUEBERRY OPEN BAGEL

Blueberry Schmeear, Fresh Seasonal Berries



PLATTERS & SALAD

MENU



Platters

BACON & EGG ROLLS (12) - \$130

Platter of 12 Bacon & Eggs Rolls

CROISSANTS (12) - \$120

Platter of 12 Croissants with HCT or Cheese & Tomato

CLASSIC SANDWICHES - \$80/ \$120

16PC/24PC

Variety of Classic Sandwiches all served on sliced white sandwich bread

PREMIUM SANDWICHES - \$115/ \$175

16PC/24PC

Variety of Premium Sandwiches all served on Sourdough bread

PREMIUM WRAPS - \$115/ \$175

16PC/24PC

Variety of Premium Wraps all served on Tortilla Wraps.

FRUIT PLATTER - \$89 /\$129

SMALL OR LARGE

Variety of Seasonal Fruit

ANTIPASTO PLATTER - \$129/\$169

SMALL OR LARGE

Contains a Selection of Cured Meats, Local & Imported Cheeses, Pickles, Olives, Spice Roasted Nuts, Assorted Dips, Relishes, Sauces, Dried Fruits, Assorted Breads & Crackers

CHARCUTERIE PLATTER - \$129/\$169

SMALL OR LARGE

Contains a Selection of Cured Meats, Pickles, Olives, Spice Roasted Nuts, Assorted Dips, Relishes, Sauces, Dried Fruits & Assorted Breads & Crackers

CHEESE BOARD - \$129/\$169

SMALL OR LARGE

Contains a Selection of Local & Imported Cheeses, Pickles, Olives, Spice Roasted Nuts, Assorted Dips, Relishes, Sauces, Dried Fruits, Assorted Breads & Crackers

Salads

Serves 8-10 \$80

Serves 12-14 \$120

THAI NOODLE SALAD

Vermicelli Noodles, Kale, Asian Slaw, Cucumber, Pickled Daikon, Roast Pumpkin, Fresh Herbs, Miso Dressing

MEDITERRANEAN SALAD

Beetroot, Sweet Potato, Yellow Spiced Rice, Cucumber, Cherry Tomato, Kale, Olives, Feta, Green Goddess

MEXICAN CHOPPED SALAD

Cos Lettuce, Capsicum, Spanish Onion, Corn, Black Beans, Avocado, Tomato, Cucumber, Coriander

GOODNESS SALAD

Quinoa, Kale, Roasted Pumpkin, Broccolini, Avocado, Coconut Yoghurt, Lemon Dressing

GREEK SALAD

Cos Lettuce, Cucumber, Cherry Tomatoes, Spanish Onions, Feta, Kalamata Olives, Yoghurt Dressing

COUSCOUS SALAD

Kale, Couscous, Roasted Eggplant, Grilled Zucchini, Semidried Tomato, Capsicum, Chickpeas, Roasted Seeds

GARDEN SALAD

Mixed Leaf, Tomato, Cucumber, Pickled Beetroot, Fresh Herb

Add Protein to any salad

\$20 additional (Serves 8-10)

\$30 additional (Serves 12-14)

- Lemon Herb Poached Chicken Breast
- Slow Roasted Pepper Crusted Beef
- Chili & Lime Tofu
- Hard Boiled Eggs
- Falafel

• All prices are Ex GST



SWEETS



Platters
Mixed 12/24 Piece
\$72/139

PROTEIN BALLS PLATTER

Vanilla Bean, Chocolate & Salted caramel

BROWNIE PLATTER

Triple Chocolate Brownie

BLONDIE PLATTER

White Chocolate & Macadamia Blondie

ASSORTED FRIENDS PLATTER

Raspberry, Lemon, Rosewater & Pistachio

PERSIAN ORANGE CAKES PLATTER

Persian Orange Cakes

RAW CACAO BAR PLATTER

Raw Cacao Bars

FNG BARS

Fruit, Nuts & Grain Bars

MIXED SWEETS PLATTER

Variety of Sweets