



Specialising in eco catering/ Ali 0447044777/ pachamama2257@live.com

Orders over 50 guests from \$20 pp

Brunch Boxes

Choose 3 from \$24 pp

4 from \$32

5 from \$40 pp

Mini sliders with bacon, egg and tomato chutney

Brekkie wraps with tofu, pan fried kale & mushrooms, tomato chutney and hash browns

Mini bacon and egg pies with garden pesto

House made fried hashbrowns with herb aioli and spicy sauce

Mini muesli cups with yogurt, berry compote and toasted coconut

Banana bread bites with sweet butter, honey and fresh strawberries

Avocado on sourdough with Persian feta, dukkah and balsamic glaze

Mini croissants with ham & cheese and cheese & tomato

Salmon, cream cheese, dill and shredded lettuce on mini rolls

*Bagels with pastrami, sauerkraut and pickles

*Bagels with smoked salmon and dill cream cheese

*Homemade kale and sage vegan mini sausage rolls with spicy BBQ sauce

*Handmade sausage rolls with spicy BBQ sauce

Mixed sandwiches platter including ham/ tomato, cucumber/ cheese, egg/ lettuce and more

Fruit platter with selection of seasonal fruits and nuts GF

(*available to order half/ half or 80/20 etc)

Lunch

Buffet

From \$25 pp for 3 options

\$33 for 4 options

\$41 for 5 options

Mini pizzas with selection of toppings including meat lovers, ham & pineapple, vegetarian

Platter of quiches including ham/ cheese and spinach/ feta

Salmon, dill and potato frittata served with pesto

Fresh prawns with udon noodles with a soy and sesame dressing and fresh mint & vegetables

Caesar salad with crispy cos, grilled chicken and croutons with creamy Caesar dressing

Kale salad with baked kale, cos lettuce, marinated Tempe with creamy dressing

Wraps platter includes; Egg, Mayonnaise, fresh lettuce and cucumber, Salad and mayo,

Roast vegetable with feta and sundried tomato pesto and Chicken salad

Fried rice with prawns, green onion, egg and bok choy

Fattoush salad with pita, feta, parsley, tomato, lemon and sumac

Falafel wraps with sweet potato hummus, tabbouleh and fresh salad

Platter of freshly made sandwiches with various fillings including;

Egg/ lettuce/ mayo, Ham/ tomato, Cheese/ salami/ tomato and vegan salad

Sushi platter with mixed seafood/ chicken and veggie options served with soy dipping sauce

Individual Lunch Boxes

From \$28 pp

(Includes compostable packaging and wooden cutlery)

Nourishing Buddha Bowl (available vegan/gf)

Herbed rice with lemon, cashews and dried figs

Grilled chicken, salmon or tofu

Sweet potato hummus and butter bean dip

Potato salad with vegan mayo and fresh dill

Roast vegetables

Macadamia dukkah

Spanakopita (vegan/gf or vegetarian available)

Creamy organic spinach with feta in crispy pastry with Greek salad side or lettuce, tomato, olive and vegan feta.

Pesto Pasta

Organic herb pesto with pine nuts, macadamia and cashews with gluten free pasta, roast veggies, vegan parmesan and spiced, roasted chickpeas.
(Available with smoked salmon)
(Available vegan and/ or gf)

Sushi Bowl

Black and white rice with pickled ginger, cucumber, snow peas, seaweed. Sesame seeds, tofu and miso eggplant with vegan mayo dressing.
(Add Salmon or chicken)
(Vegan option available)

Thai peanut noodle salad (vegan/ gf)

Combination of veggies (including carrot, spring onions, cabbage, bok choy, mushrooms, Thai basil, Vietnamese mint), with vermicelli rice noodles, crispy shallots, roasted peanuts, tofu with satay dressing.
(Add prawn or chicken)

Chicken and Rice Bowl (gf)

Grilled chicken with paprika and lemon served with white rice, broccoli and mint yogurt

Prawn and Pesto Pastry

Creamy pesto pastry scrolls with prawn and fresh herb cous cous salad

Falafel Bowl (vegan or vegetarian/ gf)

Fresh made falafels with hummus, pickled veggies, Tzatziki, feta and roast vegetable brown rice salad

Frittata

Brown rice, roast veggies, feta with spinach and sun-dried tomato. Served with side of creamy potato salad
(Vegan option available)

Savoury box includes choice of

Baby bagels with pastrami, sauerkraut and pickles

Tarts of gryere, Mushroom and leek, Tomato and basil

Homemade kale and sage vegan mini sausage rolls with spicy BBQ sauce

Morning Tea
From \$8.50 pp

Mini honey cakes with orange syrup and vanilla cream

Brownie with raspberry

Date and walnut loaf with honey

Banana bread with whipped butter

Croissants with butter and jam

Scones with jam and cream

Lemon cheesecake

Individual sticky rice pudding with grilled banana and caramelised coconut

Apple pie muffins

Chocolate and raspberry cake

Vegan cheesecake slice with lime and coconut

Selection of homemade cookies including choc/ macadamia and peanut/ candied berry

Pachamama will be responsible for total kitchen clean up and pack up, removal of all Pachamama equipment and props.

Menu is finalised one month before the event so as to use the best seasonal ingredients.

Extras

Pachamama may need to charge for extra equipment such as portable ovens, tables and cool rooms if required for your event.

Travel to events is charged at \$1.50 per km past our 30km circle around Killcare.

Mismatched vintage plates and cutlery from \$4 pp

Wooden cutlery and bamboo plates \$1.50 pp

Tea and coffee station \$1.80 pp include selection of teas, coffee, sugar, milk and plant milk, paper tea cups, wooden tea spoons.

Staff

Wait staff ~ \$38 per hour per person

Bar staff ~ \$40 per hour per person

Booking Confirmation

A non-refundable deposit of 30% of the quoted function value is required to confirm your booking. A final invoice will be issued once final numbers are provided and any extras including all staff.

Number of Guests

We require confirmation of final numbers 14 days prior to the event. We can accept an increase in

final numbers, increases will be charged accordingly. Number decreases within 14 days of event will not lead to a decrease in your final balance; however, we can offer a credit for additional food.

Final Payment

Event payments are required 10 days before the event.

Cancellations

All cancellations will result in the loss of deposit. If an event is cancelled within 7 days of the event, Pachamama will also charge for all staff booked for your event.

Keep in touch!

Feel free to call, text or email us to discuss details, help with designing menu and/or ask any questions you may have.

Once your deposit is paid, please email the following information to pachamama2257@live.com;

Any special dietary requirements, names of guests with requirements,

Address of event and location for parking our van, (close to kitchen please),

Run sheet or time of food service, dessert etc

Your name and phone numbers plus the phone number of our best contact on the day

Contact person at the venue and number, if applicable.