

CATERING



SHOP 5/25-31 KYLE PDE, KYLE BAY NSW 2221 | (02) 9547 1111
EVENTS@CUPANDCOOK.COM.AU | WWW.CUPANDCOOK.COM.AU



BREAKFAST

COLD

- Mini fruit cups \$8.50
- Mini granola, fruit & yogurt cups \$8.50
- Mini bircher cups \$8.50
- Mini black sticky rice with passionfruit curd, banana, berries, strawberries & coconut crumbe \$8.50

HOT

Wrapped in Al foil to keep warm

- Bacon & scrambled egg, baby spinach, cheese choice sauce wrap \$10
- Haloumi, scrambled egg, relish and baby spinach wrap \$10
- Ham & cheese croissant \$8.50

PASTRIES

(Minimum 4 pieces each item)

- Croissant \$5.00
- Banana Bread \$6.50
- Almond Croissant \$6.50
- Pain au chocolat \$6.50
- Berry Danish \$6.50
- Mango & Passionfruit Danish \$6.50
- House made fruit muffins \$6.00
- Chocolate brownie \$5.50
- Custard tarts \$4.50
- Carrot cake \$6.50
- Mini assorted cupcakes \$4.00

3 DAYS NOTICE REQUIRED FOR ALL CATERING





WRAPS

All wraps cut into 2 or 3

\$14 each

- **VEGETARIAN** - spiced sweet potato, smashed avo, halloumi, ricotta, grilled eggplant, grilled zucchini and mesclun salad
- **BUTTERMILK FRIED CHICKEN** - Buttermilk fried chicken with sweet potato, feta, onion, honey & mesclun salad
- **SMOKED SALMON GRAVALAX** - smoked salmon, gravlax, dill cream cheese, pickled cucumber, tomato and onion
- **DOUBLE SMOKED HAM, CHEESE AND TOMATO**
- **PESTO POACHED CHICKEN BREAST** - aioli, almonds, spring onion, tasty cheese, spinach, mesclun, tomato and basil pesto.
- **SOPRESSO** - herb aioli, mixed leaf, sopressa, provolone cheese, sun dried tomatoes
- **FALAFEL** - hummus, capsicum puree, diced tomato, cucumber, falafel, mesclun salad.
- **TURKEY** - cranberry, swiss cheese & mesclun salad
- **CLASSIC SALAD** - lettuce, carrot, tomato, cucumber & red onion

Mixed wrap medium box \$110 (24 pieces) | Mixed wrap large box \$150 (33 pieces)

SAMBOS

Sandwiches cut into 2 or 4

\$6 - 12 each

Gluten free available

- **TUNA** - mayo & red onion
- **CURRIED EGG** - mayo & cheese
- **TURKEY** - Cranberry, swiss cheese and mesclun salad
- **CLASSIC SALAD** - lettuce, carrot, tomato, cucumber & red onion
- **PESTO POACHED CHICKEN BREAST** - aioli, almonds, spring onion, tasty cheese, spinach, mesclun and tomato
- **DOUBLE SMOKED HAM, CHEESE & TOMATO**
- **CHEESE & TOMATO**
- **CHEESE**

KIDS SAMBOS - crust cut off into triangles

- **CHEESE** - \$5 each
- **HAM AND CHEESE** - \$6 each





SLIDERS

\$8.50 Each Min.10

- **MINI MILK BUN BUTTERMILK BURGER** with buttermilk fried chicken, herb aioli, slaw, swiss cheese & pickles
- **MINI MILK BUN BEEF BURGER** with tasty cheese, aioli, tomato & pickles
- **MINI MILK BUN SMOKED SALMON GRAVLAX SLIDER** with dill cream cheese, capers, onion tomato and mixed leaf

SALAD & PASTA BOXES

	Small	Large
• Decorative Fruit Platter	\$40 (6-8)	\$80 (10-12)
• Signature Salmon Salad - grilled Atlantic salmon fillet, chipotle cashew cream, roasted sweet potato, cucumber, corn, currants, shaved white cabbage, coriander, spring onion, dijon dressing & caramelised apple balsamic	\$80 (4)	\$120 (6)
• Village Chicken Salad - juicy chicken breast w/ grilled white nectarine, fetta, pomegranate, onion, heirloom tomatoes & lemon dressing	\$80 (4)	\$120 (6)
• Crab Linguini - linguini tossed with blue swimmer crab, chilli, garlic, roasted tomato sugo, baby spinach	\$140 (6)	
• Chicken Caesar - juicy chicken breast with cos, croutons, anchovies, bacon bits and creamy caesar dressing	\$60 (4)	\$100 (6)



From \$3.50 Each Min.20

HOT

Empanada

- Beef and black bean
- Shredded chicken and corn
- Mushroom and peperonata (VG)
- 3 cheeses (VG)

Mini savoury pastries

- Cheese
- Spinach & cheese
- Vegetarian

Minisliders

- Beef patty, special sauce, baby gem lettuce, tomato Beef, USA cheese
- Buttermilk fried chicken, Herb aioli, slaw, swiss cheese, pickles
- Corn fritters, lime tartar sauce, lettuce, slice tomato (VG)

Spring rolls

- Lobster
- Vegetarian (VG)
- Thai chicken

Skewers (GF)

- Wagyu beef
- Mediterranean chicken breast
- Lamb kofta

Arancini

- Beef bolognese
- Mixed vegetables (VG)

COLD

Mini tarts (GF options)

- Crab and scallop with wild fire aioli
- Bruschetta (tomato medley, onion, feta, balsamic vinegar) (VG)
- Bocconcini, cherry tomato, dill cream cheese crostini (VG)

Rice paper rolls (GF)

- Vegetarian vietnamese (VG)
- Chicken, mango & native mint
- Vietnamese prawns
- Vietnamese duck

Finger

- Prosciutto, bocconcini, roquette, tomato, balsamic, pistachio crumbs
- Salmon tartare on GF crostini (GF)
- Braised duck pancake with cucumber, chives, and hoisin sauce
- Prawn toast w/ herb aioli

CANAPES



FUNCTIONS



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FUNCTIONS



There's something about the warmth of retrograde timber materials set against the cool ambience of concrete floors and steel at Cup & Cook that makes this venue a trailblazer in industrial-vintage design. Talk to us about the event you'd like to celebrate, we'll add ideas of our own, and together we can create a spectacular dining & drinks experience. Perfect for a function of 60-80 guests. Fully licensed.



THE SHOW STOPPER

- Selection of 3 sliced meats
 - Selection of 3 cheeses
 - Smoked salmon gravlax
 - 1 x Vegetable salad
 - 1 x Frittata
 - Dolmades
 - Olives
 - Asparagus wrapped with prosciutto •
- Lavosh, crackers, breads and rolls
- Seasonal decorative fruits
 - House-made dips

Wooden props, accessories, foliage and linen as required

GRAZING TABLE



From \$3.50 Each Min.20

HOT

Empanada

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Mini savoury pastries

- Cheese
- Spinach & cheese
- Vegetarian

Minisliders

- Beef patty, special sauce, baby gem lettuce, tomato Beef, USA cheese
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Spring rolls

- Lobster
- Vegetarian (VG)
- Thai chicken

Skewers (GF)

- Wagyu beef
- Mediterranean chicken breast
- Lamb kofta

Arancini

- Beef bolognese
- Mixed vegetables (VG)

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- Chicken, mango & native mint
- Vietnamese prawns
- Vietnamese duck

Finger

- Prosciutto, bocconcini, roquette, tomato, balsamic, pistachio crumbs
- Salmon tartare on GF crostini (GF)
- Braised duck pancake with cucumber, chives, and hoisin sauce
- Prawn toast w/ herb aioli

CANAPES



SET MENU 1 - \$60 PP

SERVED TO SHARE - 1 DISH PER 4 PEOPLE

ENTREE TO SHARE

- Garlic hobs served with garlic butter drench
- Dips plates taramasalata, hummus, baba ghanoush, pitta
- Burrata pesto infused sicilian olives, cherry tomatoes, flake salt, black garlic crostini
- Calamari fritti with aoili (gf)

MAINS TO SHARE

- Wild caught Barramundi fillet with super salad quinoa, bok choy lemon dressing
- Lamb ragu pappardelle pasta slow-cooked with red wine, shaved parmesan & parsley
- Grass-fed 300 g bistecca sirloin steak sliced

SIDES TO SHARE

- Chips
- Greek salad
- Broccolini

DRINK PACKAGE \$25 PP

- Sunday Road tap beer
- House Shiraz
- House Sauvignon Blanc
- Sparkling
- Soft drinks

(V) - Vegetarian (VE) - Vegan (DF) - Dairy Free (NF) - Nut Free



SIT DOWN MEAL

*We look forward
to hosting your
function.*



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