



CORPORATE GRAZERS

plate Hospitality Group

Chef
MATT ATKINS

Wilka
THALTA



ngawua
venues



NGUWALAANA
INDIGENOUS FUSION DINING

nunka.
HAMPERS & GIFTS

CORPORATE GRAZERS

ORDER ONLINE VIA www.plateevents.com.au & save upto 20% on Corporate Grazing Platters!

includes bio-degradable grazing boxes with eating utensils that require them (ie yoghurts)

prices exclude GST, delivery, food/beverage staff fees, additional kitchen equipment, event extensions & servingware

please respect the originality—menu changes & alterations are not available, enquiries available for bespoke catering

v-vegan, veg-vegetarian, gf-gluten free, df-dairy free, opt-optional please advise, **we do not cater for nut free allergies**

menu selections and final numbers must be confirmed and paid a minimum of 14 calendar days prior to event

menu selections are subject to availability and substitutions may be used without notice

please notify us of any dietary requirements when confirming menu selections, prices may vary for optional items

20% price surcharge applies to orders placed for a Saturday or Sunday



denotes Indigenous Australian products sourced from remote Aboriginal Communities



SALADS & SUSHI

SLAW SALAD GRAZER

2.5kg delivered chilled
tangy kale slaw w/ beetroot & sea parsley *veg, gf* 🥗
120.00p/box+

BEETROOT SALAD GRAZER

1.5kg delivered chilled
baby spinach w/ beetroot, lentils, red onion, soft feta & pepitas *veg, gf*
sunrise lime & anise myrtle dressing 🥗
120.00p/box+

ROCKET SALAD GRAZER

1.5kg delivered chilled
rocket, pumpkin, parmesan, cranberries & pine nuts *veg, gf*
white balsamic & pepperleaf dressing 🥗
120.00p/box+

CHICKEN CAESAR SALAD GRAZER

1.5kg delivered chilled
cos, parmesan, crispy bacon, egg, croutons & poached chicken
creamy saltbush caesar dressing 🥗
150.00p/box+

INVERTED SUSHI GRAZER

56pcs delivered chilled
(8) salmon & avocado *gf*
(8) crab salad & caviar *gf*
(8) tuna & avocado *gf*
(8) tempura prawn & cucumber
(8) teriyaki chicken & avocado *gf*
(8) chicken katsu & avocado
(8) avocado & cucumber *veg, gf*
served w/ soy sauce & wasabi
150.00p/box+

*Salads serve 20-25 portions

**Salads do not include servingware—plates, napkins & cutlery are available as an add-on





SAVOURY

MINI CROISSANT GRAZER

16pcs delivered chilled: suggested to leave at room temp.

(8) kangaroo truffle & pepperleaf salami w/ red cheddar 🍷

(4) saltbush bruschetta & parmesan *veg* 🍷

(4) mesclun & pepperberry feta *veg* 🍷

95.00p/box+

MINI QUICHE GRAZER

24pcs delivered chilled: optional oven available for re-heating

(12) lamb & lemon myrtle sun dried tomato 🍷

(6) corn, haloumi & native oregano *veg* 🍷

(6) tomato, onion, saltbush & parmesan *veg* 🍷

95.00p/box+

gluten free frittatas 100.00p/box+

BREAKFAST WRAP GRAZER

24pcs delivered warm: optional oven available for re-heating

(12) bacon, scrambled egg, red cheddar & bush tomato relish *gf opt* 🍷

(12) beetroot kaleslaw, haloumi, bruschetta & pepperberry ranch *veg, gf opt* 🍷

120.00p/box+

gluten free 130.00p/box+

BREAKFAST SLIDER GRAZER

12pcs delivered warm: optional oven available for re-heating

(6) bacon, egg, american cheese & pepperleaf chipotle *gf opt* 🍷

(6) mushroom, corn, feta, slaw & bush tomato relish *veg, gf opt* 🍷

95.00p/box+

gluten free 100.00p/box+

SAVOURY

GOURMET WRAP GRAZER

24pcs delivered chilled

- (8) chicken, veggie slaw, red onion & smokey chipotle *gf opt* 🍷
- (8) lamb, capsicum, feta, mesclun & native oregano romesco *gf opt* 🍷
- (8) pumpkin falafel, mixed leaf, saltbush bruschetta & aioli *v, gf opt* 🍷

120.00p/box+

gluten free 130.00p/box+

SLIDER BURGER GRAZER

12pcs delivered warm: optional oven available for re-heating

- (4) angus beef, lettuce, american cheese & bush tomato relish 🍷
- (4) chicken schnitzel, crunchy slaw & pepperleaf chipotle 🍷
- (4) pumpkin falafel w/ spinach, tomato, red onion & aioli *v* 🍷

95.00p/box+

gluten free 100.00p/box+

GOURMET SANDWICH GRAZER

18pcs delivered chilled

- (6) ham, red cheddar, tomato & sea parsley aioli *gf opt* 🍷
- (6) calabrese salami, egmont, spinach & olive tapenade *gf opt* 🍷
- (6) grilled eggplant, roasted capsicum & warrigal greens pesto *v, gf opt* 🍷

120.00p/box+

gluten free 130.00p/box+

MINI SUB GRAZER

12pcs delivered warm: optional oven available for re-heating

- (4) chicken, bacon & cheese w/ creamy pepperberry ranch 🍷
- (4) lamb, capsicum & parmesan w/ native oregano romesco 🍷
- (4) roasted vegetables, warrigal greens pesto & aioli *v* 🍷

95.00p/box+

SAVOURY

NATIVE PIE GRAZER

18pcs delivered warm: optional oven available for re-heating

(9) lemon myrtle chicken 🇺🇸

(9) pepperberry beef 🇺🇸

110.00p/box+

NATIVE COCKTAIL ROLL GRAZER

20pcs delivered warm: optional oven available for re-heating

(10) pepperleaf beef 🇺🇸

(10) saltbush, spinach & feta 🇺🇸

110.00p/box+

FROMAGE & CHARCUTERIE GRAZER

serves 20-25 nibbles delivered chilled

selection of smoked ham, hungarian salami, chorizo,

triple cream brie, aged cheddar, gouda,

olive tapenade, pepperberry hommus, bush tomato dip,

seasonal/dried fruits & assorted *kurrajong kitchen* lavosh *veg opt, gf opt* 🇺🇸

175.00p/box+

PREMIUM FROMAGE & CHARCUTERIE GRAZER

serves 20-25 nibbles delivered chilled

a fine selection of kangaroo truffle salami, smoked salmon, mild twiggy,

smoked cheddar, red leicester, blue vein,

warrigal greens pesto, pepperberry hommus, native oregano romesco,

seasonal/dried fruits & assorted *kurrajong kitchen* lavosh *veg opt, gf opt* 🇺🇸

195.00p/box+



SWEET

YOGHURT POT GRAZER

8pcs delivered chilled
(8) blueberry & lilli pilli yoghurt
w/ *unexpected guest* freestyle granüesli veg, gf opt 🎮
55.00p/box+
gluten free 55.00p/box+

BIRCHER MUESLI POT GRAZER

8pcs delivered chilled
(8) apple, cranberry & strawberry gum bircher muesli
w/ *unexpected guest* freestyle granüesli veg 🎮
55.00p/box+

CHIA PUDDING POT GRAZER

8pcs delivered chilled
(8) almond, bush honey, coconut & berry chia pudding
w/ *unexpected guest* freestyle granüesli veg, gf, df 🎮
gluten free/dairy free 55.00p/box+

DAMPER SCONE GRAZER

24pcs delivered at room temp.
(12) wattleseed choc chip w/ nutella veg 🎮
(12) nanna's classic w/ blueberry lemon aspen compote veg 🎮
95.00p/box+

MINI MUFFIN GRAZER

24pcs delivered at room temp.
(8) blueberry & lemon aspen veg 🎮
(8) wattleseed & chocolate veg 🎮
(8) banana veg
75.00p/box+

LOADED COOKIE GRAZER

15pcs delivered at room temp.
(5) peppermint gum & double choc chip v, gf 🎮
(5) chai & Davidson plum v, gf 🎮
(5) blood lime & white chocolate v, gf 🎮
95.00p/box+

SWEET

FRENCH PASTRY GRAZER

16pcs delivered at room temp.

- (2) bush apple coronet *veg* 🍓
 - (2) raspberry & satinash crown *veg* 🍓
 - (2) cinnamon myrtle swirl *veg* 🍓
 - (2) vanilla crème crown *veg*
 - (2) maple & pecan plait *veg*
 - (6) croissant w/ *nutella* & blueberry lemon aspen compote *veg*
- 95.00p/box+

TARTLET GRAZER

24pcs delivered chilled

- (6) cherry & satinash w/ meringue *veg, gf opt* 🍓
 - (6) *biscoff* & macadamia puff *veg, gf opt* 🍓
 - (6) blueberry & lemon aspen crumble *veg, gf opt* 🍓
 - (6) choc *nutella* & davidson plum *veg, gf opt* 🍓
- 95.00p/box+
- gluten free 95.00p/box+

SIGNATURE BROWNIE GRAZER

24pcs delivered at room temp.

- (12) triple chocolate *veg*
 - (6) *nutella* & wattleseed *veg* 🍓
 - (6) matcha peppermint gum crème *veg* 🍓
- 95.00p/box+
- gluten free 95.00p/box+

SEASONAL FRUIT GRAZER

serves 20-25 delivered chilled

selection of seasonal fresh fruits cut to serve *v, gf, df*

120.00p/box+





INDIVIDUAL

individually boxed serves

MAINSTREAM BREAKFAST

kangaroo truffle & pepperleaf salami w/ red cheddar 🇺🇸
assorted native danish pastry 🇺🇸
assorted native mini muffin 🇺🇸
blueberry & lilli pilli yoghurt w/ *unexpected guest* granûesli 🇺🇸
seasonal fruit serve
30.00p/box+

GLUTEN FREE & VEGAN BREAKFAST

orange & almond loaf
assorted native *cooe* cookies 🇺🇸
chocolate mud & wattleseed mini muffin 🇺🇸
blueberry & lilli pilli coconut yoghurt w/ *unexpected guest* granûesli 🇺🇸
seasonal fruit serve
30.00p/box+

MAINSTREAM LUNCHEON

chicken, veggie slaw, red onion & pepperleaf chipotle wrap 🇺🇸
corn, haloumi & native oregano mini quiche 🇺🇸
blueberry & lemon aspen crumble tartlet 🇺🇸
triple chocolate brownie
seasonal fruit serve
30.00p/box+

GLUTEN FREE & VEGAN LUNCHEON

pumpkin falafel, mixed leaf, saltbush bruschetta & aioli wrap 🇺🇸
pepperberry hommus & crackers 🇺🇸
blueberry & lemon aspen crumble tartlet 🇺🇸
assorted native *cooe* cookies 🇺🇸
seasonal fruit serve
30.00p/box+



INDIVIDUAL

individually boxed salads & cheese

SALMON POKE BOWL

fresh atlantic salmon, avocado, shredded cabbage, alfalfa, mixed leaf, carrot, lemon, caviar & sesame w/ pepperberry miso dressing

veg opt, gf 

25.00p/box+

CHICKEN PROTEIN BOWL

poached chicken, sweet potato, green beans, spiced pearl cous cous, boiled egg, avocado & mesclun w/ preserved lemon aspen oil dressing

veg opt, gf opt 

25.00p/box+

CAESAR SALAD BOWL

cos, parmesan, bacon, egg & croutons w/ saltbush caesar dressing

veg opt, gf opt 

20.00p/box+

Add Chicken +5.00p/box+

VEGETARIAN PASTA BOWL

penne pasta, warrigal greens pesto, capsicum, spinach, tomato & onion w/ creamy sriracha aioli

veg, gf opt 

20.00p/box+

Add Chicken +5.00p/box+

CHEESE GRAZING BOX

mature aged cheddar, hungarian mild salami, pepperberry hommus, water crackers, kurrajong kitchen lavosh, assorted nuts & seasonal fruit

veg opt, gf opt 

20.00p/box+

gluten free +2.50p/box+





ADD-ONS

INDIGENOUS GRAZING TABLE STYLING

Aboriginal artefacts & tools display
Aboriginal artworks & weaving pieces
native faux floral arrangement
assorted boards, platters & servingware
tablecloth, raisers & styling
staff for 1hr (setup & pack up)
395.00p/event*

BIO-DEGRADABLE SERVINGWARE

bamboo plates, napkins & bamboo cutlery
0.90pp+

CUSTOM GRAZING TABLE STYLING

customised styling palette
faux floral arrangement to suit
assorted boards, platters & servingware to suit
tablecloth, raisers & styling to suit
staff for 1hr (setup & pack up)
295.00p/event*

TEA, COFFEE + BEVERAGE PACK

refer to our beverage menu
from 4.00pp+

PORTABLE OVEN

ideal for heating grazing boxes where an office/venue
does not have the facilities (delivery & pickup additional)
125.00+

*Styling not available for Fromage & Charcuterie Grazers & Fruit Grazers—food will be served in boxes



