



If you've been hunting
for a great caterer, you've
just found them.



black truffle
catering

Breakfast



Breakfast Combo 1

A mixture of sweet muffins, Danish pastries, and a serve of fruit

\$13.35 per serve
(minimum 6 serve)



Breakfast Combo 3

A mixture of fresh Scones, petite sweet muffins and a serve of fruit.

\$13.90 per serve
(minimum 6 serve)



Savoury Croissants - Ham & Cheese

Freshly baked and delivered warm.

\$4.10 per each
(minimum 6 each)



Savoury Croissant - Vegetarian

Freshly baked, filled and delivered warm.

\$4.10
(minimum 6)



Breakfast Pies - Vegetarian

Freshly baked gourmet pies filled with egg, cheese, capsicum and cracked pepper baked in puff pastry. Delivered warm

\$5.50
(minimum 6)



Breakfast Pies

Freshly baked gourmet pies filled with bacon, egg, cheese & cracked pepper baked in puff pastry. Delivered warm

\$5.50
(minimum 6)



Fresh Scones - with jam and double cream

Freshly baked and accompanied with double cream and strawberry jam

\$3.60
(minimum 12)



Breakfast Combo 2

A mixture of Banana bread slices, Almondine pastries, petite sweet muffins and half a serve of fruit

\$13.25 per serve
(minimum 12 serve)



Muffins - Assorted

Varieties may include blueberry, apple, chocolate or raspberry

\$3.40
(minimum 6)



Muffin - Petite Sweet

Freshly baked bite sized portions

\$2.15
(minimum 12)



Croque Monsieur

A French classic - filled with smoked ham between slices of brioche topped with grated cheese and baked in the oven.

\$7.50



Danish Pastries - freshly baked

Varieties may include apple, apricot, berry, chocolate & almond

\$3.10
(minimum 6)



English Muffin - Toasted filled with egg, bacon, cheese and tomato relish

Toasted muffins filled with egg, bacon, cheese and tomato relish. Delivered warm (dairy free available)

\$6.20
(minimum 6)



English Muffin - Vegetarian filled with egg, tomato, cheese, avocado and tomato relish

Toasted muffin filled with egg, tomato, cheese, avocado and tomato relish. Delivered warm (dairy free available)

\$6.20
(minimum 6)



Almondine French Pastries

A french croissant filled with sweet almond meal, baked fresh and topped with icing sugar

\$3.60
(minimum 6)



Breakfast Burgers w scrambled eggs, bacon & tomato chutney in brioche (medium size)

\$4.90
(minimum 8)



Breakfast Burgers w scrambled eggs and smoked salmon in brioche (medium size)

\$4.90
(minimum 8)



Breakfast Burgers w scrambled eggs, cheese, spinach & tomato chutney in brioche (medium size)

\$4.90
(minimum 10)



Chocolate Croissant

Freshly baked Chocolate Croissants

\$3.00
(minimum 6)



Muffin - Savoury Medium Size Ham & Cheese with Butter Portions

Savoury Muffins baked fresh
\$4.70
(minimum 8)



Yoghurt Cups topped with toasted muesli & sliced strawberry and kiwi fruit

96% fat free vanilla yoghurt topped with toasted muesli & fresh fruit
\$5.90
(minimum 8)



Fruit Platter

Freshly sliced seasonal fruit arranged elegantly for you to enjoy

\$6.50 per serve
(minimum 6 serve)



Bacon, Lettuce & Tomato Bap Roll with Mayonnaise

\$5.20
(minimum 8)



Portuguese Tart

\$3.60
(minimum 6)



Mini Croissant - with jam & butter on the side

\$2.90
(minimum 6)



Banana Bread - with honeyed butter

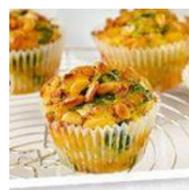
Homemade loaf sliced and served with honeyed butter

\$3.70
(minimum 12)



Smoked Salmon New York Mini Bagels -filled with smoked salmon, cream cheese, cucumber and lettuce

\$5.95 per bagel



Muffin - Savoury Medium Size (V) - Pumpkin, Spinach & Feta with butter portions

\$4.70
(minimum 6)



Savoury Croissant (Cold) - Brie, Tomato and Avocado

\$4.20
(minimum 6)



Yoghurt Cups (GF)

96% fat free vanilla yoghurt with fresh fruit coulis

\$5.00
(minimum 8)



Fruit Skewers - with yogurt and berry dipping sauce

Seasonal fruits served with yoghurt and berry dipping sauce - Large Size rec 1/person

\$4.90 per skewer
(minimum 15 skewer)



Soy Yoghurt Cup with Fruit Coulis - (Gluten, Lactose & Dairy Free)

Soy Yoghurt served with with fresh fruit coulis. Vegan

\$5.20

Sweets



Assorted Sweet Platter

A mixture of slices, cakes, petite sweet muffins, corporate biscuits and petite sweet tarts - 3.5 pieces/serve

\$7.75 per serve
(minimum 10 serve)



Muffin - Petite Sweet

Freshly baked bite sized portions

\$2.15
(minimum 12)



Fresh Scones - with jam and double cream

Freshly baked and accompanied with double cream and strawberry jam

\$3.60
(minimum 12)



Assorted Sweet Tarts

Our sweet tartlets come in a huge range which change on a weekly basis.

\$3.50



Lamingtons - filled with jam and cream

Homemade sponge cake soaked in quality chocolate, filled with jam and cream and coated with shredded coconut

\$3.60
(minimum 8)



Mini Croissant - with jam & butter on the side

\$2.90
(minimum 6)



Petite Assorted Tartlets - Platter of 24

Mini assorted tarts, varieties may include, pecan tarts, almondine, chocolate ganache, custard, etc

\$72.00 per per platter



Muffins - Assorted

Varieties may include blueberry, apple, chocolate or raspberry

\$3.40
(minimum 6)



Danish Pastries - freshly baked

Varieties may include apple, apricot, berry, chocolate & almond

\$3.10
(minimum 6)



Slices and Cakes

Varieties may include chocolate brownies, dried apricot and white chocolate, muesli and honey, rocky road, carrot cake, banana cake, red velvet cake, or peanut butter slice.

\$3.00
(minimum 6)



Executive Sweet Platter - 2 cakes per serve (GF)

A platter of individual decadent cakes, a selection that may include chocolate curls, carrot cake, banana cake, flourless orange.

\$9.90 per serve
(minimum 6 serve)



Petite Donuts - 2/serve

Freshly baked mini donuts filled and topped with a mix of fillings including; Nutella, Creamy Caramel and Forest Fruits

\$3.80
(minimum 9)



Cup Cakes

Dainty cakes topped with creamy frosting - 24 hours notice required

\$4.10
(minimum 20)



Portuguese Tart

\$3.60
(minimum 6)

Sweets



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Friands - Gluten and Wheat Free

A moist almond meal French cake. Gluten Free

\$3.80
(minimum 6)



Corporate Biscuits - 3 per serve

A selection that may include - Short bread jam hearts & apricot diamonds, yo -yo's & muesli cookies 3 per serve

\$3.60 per serve
(minimum 12 serve)



Gluten Free - Sweet (Chefs Choice)

\$4.50



Raw Vegan & Gluten Free Slices

Raw. Organic. Gluten Free. Dairy Free. Vegan. Hand Crafted In Melbourne. No Added Nuts.

\$7.00

Sandwiches & Rolls



Executive Points

Schwobb square sandwich cut into four triangular points

\$7.50 per sandwich (4 pieces)



Wraps

Flat tortilla bread, tightly rolled and cut for stylish presentation - 2 pieces/serve (halal available)

\$8.80 per serve (2 pieces)



New York Mini Bagels - Including Salmon

Our bagels are baked fresh and have a soft chewy texture that are sure to please. your mix will include smoked Salmon.

\$5.70 per bagel



Baps

Soft round dinner rolls filled with quality ingredients

\$5.50 per bap



Panini Roll - Semolina Dusted Soft Roll

A beautifully presented soft roll filled with various fresh fillings

\$5.80

(minimum 10)



Standard Turkish Pide

Open textured rolls filled with popular lunch gourmet fillings

\$10.60 per pide



Assorted Lunch Platter 1

A mix of sandwiches that includes Executive Points, Baps and Wraps. (serve is 1 Bap & 1/2 Ex. Point & 1/2 Wrap per person)

\$13.65 per serve

(minimum 6 serve)



Assorted Lunch Platter 3

An assortment of Demi Baguettes, Wraps and Executive points. (serve is 1 Demi Baguette & 1/2 Ex. Point & 1/2 Wrap per person)

\$13.90 per serve

(minimum 6 serve)



Ribbon Sandwich

Three layers of bread with gourmet filling with the crusts cut off and cut into three fingers

\$7.80 per sandwich (3 pieces)



Rustic Cobbs

Country style sandwiches, filled with a variety of quality ingredients

\$8.90 per sandwich (2 pieces)



French Baguettes

One of our most popular rolls. Stylishly filled and presented.

\$6.00 per baguette



Smoked Salmon New York Mini Bagels -filled with smoked salmon, cream cheese, cucumber and lettuce

\$5.95 per bagel



Demi Baguette

A french style rustic roll filled with your favourite fillings. 1 piece per serve

\$5.80



Mini Ciabatta - standard gourmet fillings

\$4.90



Assorted Lunch Platter 2

An assortment of Ribbon Sandwiches, French Baguettes and Wraps. (serve is 1 French Baguette & 1/2 Wrap & 1 Ribbon per person)

\$13.90 per serve

(minimum 8 serve)



Artisan Lunch Platter 1

A popular hearty mix which may include point sandwiches, rustic cobb, pides and baguettes. A generous portion, perfect for that long meeting or a very hungry crowd. (serve is 1 Baguette & 1 Ex. Point or Rustic Cobb/Turkish Pide per person)

\$15.10 per serve

(minimum 6 serve)

Sandwiches & Rolls



Artisan Lunch Platter 2

A selection of wraps, Turkish pides, baps and cobs. (serve is 1 Bap & 1 Wrap or Turkish Pide or Rustic Cobb per person)

\$14.70
(minimum 6)



Gluten Free - Sandwich

Gluten free bread filled with various fillings, cut in half (recommended 2 sandwiches/person)

\$7.90



Gluten Free - Bap

\$6.90



Bacon, Lettuce & Tomato Bap Roll with Mayonnaise

\$5.20
(minimum 8)



Gluten Free - Bagel

\$10.95

Fruit & Cheese Platters



Fruit Platter

Freshly sliced seasonal fruit arranged elegantly for you to enjoy

\$6.50 per serve
(minimum 6 serve)



Fruit and Cheese Platter

Freshly sliced seasonal fruit with local and imported cheeses served with water crackers, nuts and fruit bread

\$9.70 per serve
(minimum 6 serve)



Cheese Platter

A choice selection of local and imported cheeses served with nuts, dried fruit, fruit bread, water crackers and quince paste includes grapes and strawberries

\$11.40 per serve
(minimum 6 serve)



Fruit Skewers - with yogurt and berry dipping sauce

Seasonal fruits served with yoghurt and berry dipping sauce - Large Size rec 1/person

\$4.90 per skewer
(minimum 15 skewer)



Fresh Fruit Salad

Cubed seasonal fruit, served in a salad bowl

\$5.80 per serve
(minimum 10 serve)



Mini Fruit Skewers - with yoghurt & berry dipping sauce

Seasonal fruits served with yoghurt and berry dipping sauce (rec 1.5 - 2 per serve)

\$3.70
(minimum 10)

Cold Finger Food



Salmon Rosti

Homemade sweet potato roesti topped with smoked salmon, cream cheese and fresh dill

\$4.10
(minimum 18)



Rice Paper Rolls Vegetarian - served with sweet chilli sauce (GF) (VEGAN) (DF)

Blanched thin vermicelli noodles, with fine sliced vegetables and Asian mint wrapped in rice paper (Gluten Free option available upon request)

\$3.20
(minimum 12)



Rice Paper Rolls with Tom Yum Chicken (GF)

Thai Style Tom Yum Chicken and noodles wrapped in rice paper

\$3.60
(minimum 12)



Smoked Duck with Sweet Shiraz Shallots and Toasted Oats (DF)

\$4.00
(minimum 12)



Sushi Rolls - vegetarian

Assorted vegetarian fillings

\$2.80
(minimum 30)



Frittata (GF) (VEG)

Freshly baked and topped with pepperonata and chives

\$3.60
(minimum 12)



Confit Chicken with Creme Fraiche, Cucumber and Candied Walnut Salad

\$4.20
(minimum 18)



Lemon cured tuna in a sesame wafer basket

\$4.40
(minimum 30)



Peking Duck Crepes

Fresh crepes filled with asian style BBQ duck, fine sliced capsicum, spring onion and served with plum sauce

\$4.10
(minimum 18)



Rice Paper Rolls Prawn - served with sweet chilli sauce (GF) (DF)

Blanched thin vermicelli noodles, Coriander and prawns, with fine sliced vegetables and Asian mint wrapped in rice paper (Gluten Free option available upon request)

\$3.60
(minimum 12)



Rice Paper Roll - BBQ Pork (DF)

Asian BBQ sliced pork with noodles and vegetables. (Gluten Free Option Available)

\$3.60
(minimum 12)



Sushi Rolls

Sushi rolls wrap and served with soy sauce, ginger and wasabi

\$2.80
(minimum 30)



Sushi Rolls - VEGAN

\$2.80
(minimum 30)



Chicken Tandoori Tarts

Tartlets filled with diced tandoori chicken fillet, cucumber and yogurt

\$3.50
(minimum 12)



Creamy chive smoked salmon roulade with tandoori yogurt

\$4.10
(minimum 18)



Garlic roasted prawn with romesco and micro herbs

\$4.50
(minimum 24)

Cold Finger Food



Smoked trout mousse tart with fried capers & salmon roe

\$4.20
(minimum 18)



Smoked chicken tart with hazelnut lemon mayonnaise

\$4.20
(minimum 18)



Parmesan wafer, micro herbs, olive tapenade & goats cheese crostini square (VEG)

\$4.00
(minimum 24)



Chicken & pistachio galantine, goats cheese, volcanic sea salt on crisp bread disc

\$4.10
(minimum 18)



Sesame crusted yellow fin tuna w wakame salad (gf)

\$4.20
(minimum 30)



Sweet Potato Rosti - Vegetarian

\$3.75
(minimum 18)



Honey Roasted Pumpkin with Sweet Corn Puree and Toasted Almonds - (Veg) (GF)

\$5.20
(minimum 18)



Sushi - Gluten & Dairy Free

\$2.80
(minimum 30)



Japanese Sushi Platter

A selection of nori rolls, San Francisco rolls, inside out rolls and nigiri, served with pickled ginger, soy and wasabi paste

\$109.00 per platter



Japanese Sushi Platter - Vegetarian

\$109.00 per platter

Hot Finger Food



Gourmet Pies - with Tomato Sauce

Made with quality ingredients and always a favourite. Varieties may include: Lamb & Rosemary, Chunky Beef with Red Wine, Beef, Thai Chicken, Tandoori Chicken and Mushroom and Gruyere Cheese

\$3.40
(minimum 6)



Gourmet Pies - Forest mushroom and gruyere cheese (VEG)

\$3.40
(minimum 6)



Homemade Sausage Rolls - with tomato sauce

A mixture of sausage and beef mince with herbs and seasoning wrapped in puff pastry

\$3.50
(minimum 6)



Homemade Spinach & Ricotta Rolls (VEG)

A mixture of ricotta and spinach wrapped and baked in a light puff pastry

\$3.35
(minimum 6)



Quiche - Mini - Lorraine

\$3.35



Quiche - Mini - Vegetarian

\$3.35
(minimum 6)



Mini Parma Burger

Crumbed chicken fillet in a soft baby bun with napoli sauce and cheese

\$3.75
(minimum 12)



Mini Beef Sliders w vintage cheddar, pickles and tomato relish in a brioche bun

Lean beef pattie in a soft baby bun with cheese, tomato and relish

\$3.75
(minimum 12)



Mini Hot Dogs

A baby Frankfurt with grilled onion and gherkin in a baby roll with tomato sauce

\$3.35
(minimum 12)



Mini Pizza

An authentic pizza dough base topped with fresh ingredients and melted with cheese. Varieties may include salami, olives & feta, caramelised onion and artichoke (min six per variety)

\$3.45
(minimum 6)



Risotto Balls (VEG) - served with tomato relish

Made on the premises, using fresh risotto with roasted pumpkin and parmesan cheese. Coated with panko breadcrumbs and fried till golden brown

\$3.10
(minimum 12)



Thai Chicken Balls - with sweet chilli sauce (GF) (DF)

Homemade Thai inspired chicken balls skewered with kaffir lime leaves and served with homemade Thai sweet chilli dipping sauce

\$3.10
(minimum 12)

Hot Finger Food



Indian Samosas - with cucumber yoghurt sauce (VEG)

Homemade, crisp and spicy, these tasty pastries are filled with sweet potato, green peas and cashew nuts. Served with cucumber yoghurt

\$3.25
(minimum 6)



Chicken Skewer - Tandoori with Cucumber Yoghurt Sauce

Marinated, grilled and served with mint raita

\$3.50
(minimum 12)



Chicken Skewer - Satay

Homemade skewers marinated and grilled in Thai style peanut sauce

\$3.40
(minimum 12)



Chicken Dukkah Skewer grilled in a lemon herb marinade (GF)

\$3.70
(minimum 12)



Vegetarian Dukkah Skewer grilled in a lemon herb marinade (GF)(Vegan)

\$3.60
(minimum 12)



Mini Pizza - Vegetarian

\$3.45



Vegan Slider - Lentil and Chickpea Patty with Tomato Relish

\$3.80



Coconut King Prawns - with Thai mayonnaise

Coated with shredded coconut, fried and served with citrus Thai style mayonnaise

\$3.90
(minimum 12)



Chicken Skewer - Teriyaki (GF available on request)

Tenderloin of chicken basted in Teriyaki marinade and grilled. Gluten Free available only on request.

\$3.40
(minimum 12)



Spring Rolls - with sweet chilli sauce 2/serve (VEG)

Deep fried spring rolls filled with vegetables and Asian noodles served with homemade spicy sauce (2 small rolls per serve)

\$2.50 per serve
(minimum 12 serve)



Chicken Goujons - Homemade - with pesto mayonnaise on the side

\$3.30
(minimum 12)



Quiche - Mini - Assorted

\$3.35



Lamb Kofta (GF/DF) with Tahini Dipping Sauce (GF)

\$3.90
(minimum 12)

Entertainment Platters



Spanish Tapas Platter

May include a selection of marinated green olives, prosciutto, feta stuffed red capsicums, sundried tomato, vine leaf, spicy chicken, arancini balls, frittata, chorizo sausage and crispy bread

\$13.90 per serve
(minimum 10 serve)



Vegetarian Platter

Items may include semi dried tomatoes, asparagus spears, char grilled pumpkin, boconcini, olive and pimento skewers, marinated mushrooms, frittata, dips, served with grissini sticks and crispy garlic brushetta

\$11.40 per serve
(minimum 10 serve)



Japanese Sushi Platter

A selection of nori rolls, San Francisco rolls, inside out rolls and nigiri, served with pickled ginger, soy and wasabi paste

\$109.00 per platter



Dip Platter - Four Assorted Vegetarian Dips served with Crisp Bread & Veg Batons

Dips may include: Hummus, Sweet Potato & Cashew, Baba Ghanoush and Tzatziki

\$6.60
(minimum 10)

Salads



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Salad - Champagne potatoes with semi dried tomatoes, fried capers, shallots and sweet dill dressing - Side Serve

\$10.20
(minimum 10)



Salad - Balsamic fig, goat's cheese and rocket with crisp prosciutto and honey vinaigrette - Side Serve

\$10.50
(minimum 10)



Salad - Crunchy cos lettuce with fried chicken shredded apple and buttermilk dressing - Side Serve

\$10.40
(minimum 10)



Salad - Roast Chat Salad - Side Serve (GF) (VEG) (VEGAN) (DF)

Roasted potatoes cooked with garlic and rosemary

\$6.70
(minimum 10)



Salad - Garden - Side Serve (GF) (VEG) (VEGAN) (DF)

Mixed greens, green peppers, tomato and cucumber and dressing on the side

\$6.30
(minimum 10)



Salad - Caesar - Side Serve

With crispy bacon, croutons, free range egg, cos lettuce, shaved parmesan & anchovy dressing

\$7.70
(minimum 10)



Salad - Chicken, rocket, fennel, walnuts & orange - Side Serve (GF) (DF)

Chicken, rocket, fennel, walnuts & orange segments and citrus dressing on the side

\$7.90
(minimum 10)



Salad - Moroccan pearl couscous - Side Serve (VEG)

Moroccan pearl couscous with preserved lemon, roasted sweet potato and honey yoghurt dressing

\$7.90
(minimum 10)



Salad - Beetroot, Rocket Feta & Walnut - Side Serve (GF) (VEG)

Beetroot, Rocket, Feta and Walnut

\$7.70
(minimum 10)



Salad - Spinach, Roast Pumpkin, Chickpea & Feta - Side Serve (GF) (VEG)

Spinach, Roast Pumpkin, Chickpea & Feta

\$7.70
(minimum 10)



Salad - Roast Vegetable w, Pesto Dressing - Side Serve (GF) (VEG)

Roasted sweet potato, capsicum, pumpkin, onion, parsnip and beetroot tossed in olive oil and flavoured with thyme

\$7.70
(minimum 10)



Salad - Greek - Side Serve (GF) (VEG)

with feta, kalamata olives, tomatoes, cucumber, capsicum, & Spanish onion and dressing on the side

\$7.30
(minimum 10)



Salad - Falafel Salad - Side Serve - (GF) (VEG) (VEGAN) (DF)

mixed leaves, pickled cucumbers, tomato wedges, cucumber, olives, roasted red capsicum and pumpkin- served with homemade hummus.

\$7.50
(minimum 10)



Salad - Chicken, rocket, fennel, walnuts & orange - Main Serve (GF) (DF)

Chicken, rocket, fennel, walnuts & orange segments and citrus dressing on the side

\$15.95

Salads



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Salad - Thai Beef - Main Serve and dressing on the side (GF) (DF)

Marinated chargrilled grilled beef steak on a salad of mixed leaves, blanched snow peas, cashew nuts and served with Thai sweet chilli dressing. Main course size

\$15.95



Salad - BBQ Veg, Greens and Bocconcini with balsamic dressing - Main (GF) (Vegan available on request)

\$14.95



Salad - Garden - Main Serve (GF) (VEG) (VEGAN) (DF)

Mixed greens, green peppers, tomato and cucumber, served with French dressing

\$14.95



Salad - Moroccan pearl cous cous - Main Serve (Veg)

Moroccan pearl cous cous with preserved lemon, roasted sweet potato and honey yoghurt dressing - Main Serve

\$15.95



Salad - Grilled vegetable, bocconcini, chic peas and toasted pepita with fresh basil and apple balsamic dressing - Side Serve (VEG)

\$9.40

(minimum 10)



Salad - Beetroot, Rocket Feta & Walnut - Main (GF) (VEG)

\$14.95



Salad - Chicken Caesar - Main Size

\$16.95



Salad - Falafel Salad - Main Serve (GF) (VEG) (VEGAN) (DF)

mixed leaves, pickled cucumbers, tomato wedges, cucumber, green olives, avocado, roasted red capsicum and pumpkin- served with homemade hummus.

\$15.95



Salad - Spinach, Roast Pumpkin, Chickpea & Feta - Main Serve (GF) (VEG)

\$14.95



Salad - Roast Vegetable, Red Onion, w, Pesto Dressing - Main Serve (GF)

\$15.00



Salad - Greek - Main Serve (GF) (VEG)

\$14.95



Salad - Ancient Grain w broccoli, zucchini, red pepper, currants, olives, pumpkin seeds, almonds & Tahini dressing (Vegan) - Side Serve

\$9.00

(minimum 10)

Salad- Vegan, Grilled vegetables and mixed lettuce -Main Serve (Vegan)

\$14.50

Buffets

All buffets require a minimum of 2 days notice



Buffet - Puttanesca beef cheeks with salsa verde crushed potatoes (GF)

\$24.95
(minimum 10)



Buffet - Beef Bourguignon (Gluten Free Available upon request)

French style casserole with onion, garlic, bacon, mushroom & red wine served potato mash or pasta

\$25.50
(minimum 10)



Buffet - Lasagne Bolognese

Layers of rich bolognese and bechemel sauce between flat pasta sheets (available in multiples of 6 only)

\$22.95 per serve
(minimum 12 serve)



Buffet - Gnocchi Vegetarian

Potato dumplings tossed in a homemade tomato sauce with Italian herbs and parmesan cheese

\$20.95
(minimum 10)



Buffet - Beef Osso Bucco (GF)

Tender Beef on the Bone with Vegetable Ragu served with Paris Mash

\$29.95
(minimum 10)



Buffet - Thai Green Chicken Curry

Flavours and aromas of lemongrass, chilli, coconut milk and lime together with tender chicken make this dish one of the most popular out of Thailand.

\$22.95 per serve
(minimum 10 serve)



Buffet - Lamb Rogan Josh (GF)

Tender lamb braised with Indian spices and served with steamed basmati rice

\$29.95 per serve
(minimum 10 serve)



Buffet - Butter Chicken (GF)

Chicken in a mildly spiced curry sauce.

\$23.95
(minimum 10)



Buffet - Mediterranean Chicken Cacciatore (GF)

Chicken pieces cooked in a rich tomato sauce with fresh herbs, olives and Parmesan cheese

\$25.50
(minimum 10)



Buffet - Asian BBQ Char Sui Lamb Cutlets Lamb - 4 cutlets per serve

\$34.95
(minimum 10)



Buffet - Moroccan Chicken (GF)

Braised with Moroccan spices and chickpeas. Served with couscous

\$23.95 per serve
(minimum 10 serve)



Buffet - Chicken Fillet stuffed with brie cheese and almond and served with a light mustard cream sauce (GF)

A tender chicken breast stuffed with brie cheese and almond and served with a light mustard cream sauce.

\$27.95 per serve
(minimum 10 serve)



Buffet - Cauliflower, Green Bean, Eggplant & Chickpea Coconut Curry (GF)

\$22.95
(minimum 10)



Buffet - Vegetarian Lasagne

Roasted vegetables with tomato concasse and cheese layered between fresh pasta sheets (sold in multiples of 6 only)

\$22.95
(minimum 6)

Buffets

All buffets require a minimum of 2 days notice



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Buffet - Greek - Slow Roasted Rolled Lamb Shoulder (GF)

Slow Roasted Rolled Lamb with Rosemary & Garlic Potatoes

\$29.90
(minimum 10)



Buffet - Sweet Potato and Coconut Vegetable Curry

\$26.50
(minimum 10)



Moroccan Couscous

With raisins, pine nuts, capsicum, coriander and spices

\$4.90 per serve
(minimum 10 serve)



Paris Mash

Potatoes steamed with a hint of garlic, smashed and folded with butter, cream and finished with chopped parsley

\$5.30



Seasonal Steamed Vegetables

\$6.50



Seasonal Roasted Vegetables

Assorted vegetables roasted with olive oil and fresh herbs

\$7.00 per serves
(minimum 10 serves)



Gluten Free - Roll - with butter portion

\$1.50



Roast Potatoes - With Rosemary and Garlic

Chat potatoes with garlic and fresh rosemary

\$7.00 per serves
(minimum 10 serves)



Steamed Rice

Steamed basmati rice

\$3.50
(minimum 8)

Soups

All soups require a minimum of 2 days notice



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Soup - French Onion with Gruyere Crouton (made with beef stock)

\$12.50
(minimum 10)



Soup - Cauliflower potato and parsnip soup (veg)

\$12.50



Soup - Creamy Mushroom (veg)

\$12.50
(minimum 10)



Soup - Pea & Ham

\$12.50
(minimum 10)



Soup - Zucchini & Parmesan (veg)

\$12.50
(minimum 10)



Soup - Lamb Shank, Vegetable & Barley

\$14.50
(minimum 10)



Soup - Chicken & Sweet Corn

\$12.50
(minimum 10)



Soup - Creamy Potato & Leek (veg)

\$12.50
(minimum 10)



Soup - Roast Tomato, Pepper & Mascarpone (veg)

\$12.50
(minimum 10)



Soup - Creamy Pumpkin (veg)

\$12.50
(minimum 10)

Noodle Boxes



Noodle Box Medium - Special Fried Rice

\$12.50
(minimum 10)



Noodle Box Large - Chicken Hokkien Noodle - Served Hot

\$17.50
(minimum 10)



Noodle Box Large - Moroccan Chicken with Cous Cous - served hot

\$17.90
(minimum 10)



Noodle Box Large - Creamy Chicken & Mushroom Pasta - served hot

\$17.50
(minimum 10)



Noodle Box Large - Chicken Pad Thai - served hot

\$17.50
(minimum 10)



Noodle Box Large - Vegetarian Hokkien Noodles

\$15.80
(minimum 8)

Special Dietary



Soy Yoghurt Cup with Fruit Coulis - (Gluten, Lactose & Dairy Free)

Soy Yoghurt served with with fresh fruit coulis. Vegan

\$5.20



Vegan Fudge Brownie (Contains Gluten)

\$5.50



Gluten Free - Bagel

\$10.95



Gluten Free - Sweet (Chefs Choice)

\$4.50



Gluten Free - Individual Chocolate Brownie (df,ff,yf,sf)

\$4.90



Gluten Free - Muffin Blueberry (DF/YF/FF)

Dairy & Yeast Free. Fructose Friendly

\$6.50



Gluten Free - Sandwich

Gluten free bread filled with various fillings, cut in half (recommended 2 sandwiches/person)

\$7.90



Gluten Free - Bap

\$6.90



Vegan Fruit Salad Cup - topped with soy yoghurt (V) (GF)

\$6.50



Vegan Slider - Lentil and Chickpea Patty with Tomato Relish

\$3.80



Gluten Free - Savoury Muffin Large (Spinach & Feta) with Butter Portions

\$7.50



Gluten Free - Pizza Vegetarian/Vegan

A medium sized pizza for one. Choose from Vegetarian with balsamic glaze or peperonata. Please advise if vegan is required

\$11.95



Gluten Free - Sausage Roll (Individual Mini) (DF/SF/YF/FF)

Dairy, Soy & Yeast Free. Fructose Friendly.

\$2.20



Gluten Free - Pizza Meat

A medium sized pizza for one. Your choice of Tandoori chicken, Medeteranian Salami or tropical bacon

\$14.95



Gluten Free - Individual Mini Pie

Dairy, Yeast & Soy Free & Fructose Friendly

\$3.50

(minimum 10)



Gluten Free - Individual Spinach & Ricotta Roll (YF,FF)

Yeast Free & Fructose Friendly.

\$2.20

Special Dietary



Raw Vegan & Gluten Free Slices

Raw. Organic. Gluten Free. Dairy Free.
Vegan. Hand Crafted In Melbourne. No
Added Nuts.

\$7.00



Gluten Free - Savoury Muffin large (Bacon & Cheese) with Butter Portions

\$7.50

Whole Cakes

All cakes require a minimum of 5 days notice, and are served uncut



Baci Bella (GF) - 9" (16 serves)

Dreamy flourless chocolate and hazelnut cake surrounds a centre of hazelnut nougat mousse and gianduja mousse. Finished with a collection of handmade Baci truffles. All cakes are sent uncut.

\$75.00



Tiramisu - 9" (16 serves)

Delicious marsala mousse surrounding espresso soaked savoiardi biscuits, this classic dessert cake is wrapped in a perfectly striped jaconde and finished with the tiramisu signature. All cakes are sent uncut.

\$75.00



Caramel & Macadamia Cheesecake - 12" (24 serves)

Our velvety baked cheesecake filled with gooey caramel and roasted macadamia nuts. Finished with a swirl of caramel fudge and spiked with chunky homemade almond toffee shards. All cakes are sent uncut.

\$105.00



Caramel & Macadamia Cheesecake - 9" (16 serves)

Velvety baked cheesecake filled with gooey caramel and roasted macadamia nuts. Finished with a swirl of caramel fudge and spiked with chunky homemade almond toffee shards. All cakes are sent uncut.

\$75.00



Bugsy's Carrot Cake - 9" (16 serves)

Spicy moist carrot cake made with loads of fresh grated carrot and filled with creamy neufchatel cheese frosting. Finished with lashings of frosting with a crunchy walnut wrap. All cakes are sent uncut.

\$75.00



Bugsy's Carrot Cake - 12" (24 serves)

Spicy moist carrot cake made with loads of fresh grated carrot and filled with creamy neufchatel cheese frosting. Finished with lashings of frosting with a crunchy walnut wrap. All cakes are sent uncut.

\$105.00



Orange Clementine (GF) - 9" (16 serves)

This moist, flourless cake is made with whole fresh oranges and ground almonds. Wrapped with white chocolate praline crumb and finished simply with candied orange and pistachios. All cakes are sent uncut.

\$75.00



Orange Clementine (GF) - 12" (24 serves)

This moist, flourless cake is made with whole fresh oranges and ground almonds. Wrapped with white chocolate praline crumb and finished simply with candied orange and pistachios. All cakes are sent uncut.

\$105.00



Raspberry White Choc Decadence - 9" (serves between 10 -16)

White chocolate mud cake layered with a raspberry swirl buttercream and topped with creamy white ganache, white chocolate curls and gorgeous raspberry macarons.

\$95.00



Raspberry White Choc Decadence 12" (21 serves) (uncut)

White chocolate mud cake layered with a raspberry swirl buttercream and topped with creamy white ganache, white chocolate curls and gorgeous little raspberry macarons.

\$105.00

Whole Cakes

All cakes require a minimum of 5 days notice, and are served uncut



Heaven Sent Nougat Cake 12" (24 serves) (uncut)

Heavenly milk chocolate praline mousse layered with a delicate honey mousse creates a chocolate cake to die for! Finished with milk chocolate ganache and melt in the mouth chocolate shavings

\$115.00



12 inch - Cookies n Cream (uncut)

A light and silky vanilla mousse filled with Oreo biscuit pieces and layered within fudgy chocolate cake, creates this classic cake favourite! Finished with creamy quenelles and Oreo crumble.

\$105.00



Red Velvet Cake - 7" (uncut)

Classic red velvet cake doused with vanilla syrup and filled with cream cheese frosting. Coated in a sweet red velvet crumb and white choc buttercream.

\$55.00



Mars Attacks

Super moist, fudgy chocolate cake with a malted caramel filling and a layer of oozy caramel just like the famous bar.

\$75.00

Beverages



Brewed Filtered Coffee - with milk, sugar, stirrers & Disposable Cups

Quality Award Winning Ground Coffee, served in vacuum flasks and accompanied with, milk, sugar, stirrers and disposable coffee cups.

\$3.60 per serve
(minimum 10 serve)



Twinnings Tea - with milk, sugar, stirrers & disposable cups

Hot water supplied in vacuum flasks along with assorted Twining's tea, milk, sugar, stirrers and disposable cups.

\$3.60 per serve
(minimum 10 serve)



Fresh Orange Juice 2ltr

\$8.80



Fresh Apple Juice 2lt

\$8.80



Fresh Orange Juice 350 ml

\$3.80



Fresh Apple Juice 350 ml

\$3.80



Plain Sparkling Mineral Water 1.1lt

\$4.95 per bottle



Schweppes Infused Lime Mineral Water 1.1lt

\$4.95



Natural Spring Water 500ml

\$3.70 per bottle



Coke 1.25ltr

\$5.20 per bottle



Flavoured Sparkling Mineral Water 1.1lt

\$4.95



Coke Zero 1.25ltr

\$5.20



Diet Coke 1.25ltr

\$5.20 per bottle



Lemonade 1.25ltr

\$5.20 per bottle



Natural Still Spring Water 1.5 ltr

\$4.90



300ml Sparkling Mineral Water

\$4.20

Beverages



Full Service Coffee & Tea Station

This Package includes a 100 cup coffee percolator, a 60 cup water urn, 100% Arabica ground coffee, "Twinings of London" wooden tray of assorted Tea bags (including herbal), milk, sugar, disposable cups and stirrers - enough for two sittings. minimum 50 serves - please allow 1-1.25 hours for coffee to brew

\$6.90 per serve
(minimum 50 serve)

Standard Beverage Package - Four hours

Sparkling, white and red wines, heavy and light beer, orange Juice, mineral water, soft drinks, Champagne & wine glasses, tumblers, ice and ice buckets. Package requires on-site service staff

\$37.35 per person
(minimum 30 person)

Hire Equipment



Hire - Multi Purpose Glass
\$1.20



Hire - Beer Glass
\$1.20



Hire - Entrée Plate - China
\$2.00



Hire - Side Plate - China
\$1.10



Hire - Fork - Stainless Steel
\$1.10



Hire - Knife Stainless Steel -
Main Dinner Knife
\$1.10



Hire - Salad Serving Spoon
\$2.00



Hire - Water Jug (Glass) - large
\$3.50



Hire - Coffee Cup, Saucer &
Teaspoon
\$1.90 per set



Hire - Trestle Table (Seats 6)
Dimensions 1.8m (L) x 73cm (H)
x 76cm (W)
\$29.00



Hire - Wine Glass
\$1.20



Hire - Champagne Flute
\$1.20



Hire - Dinner Plate - China
\$2.50



Hire - Soup Bowl - China
\$2.20



Hire - Soup Spoon - Stainless
Steel
\$1.10



Hire - Spoon Stainless Steel -
Dessert Spoon
\$1.10



Hire - Tea Spoon - Stainless
Steel
\$1.00



Hire - Milk Jug - Small Ceramic
\$3.50



Hire - Sugar Bowl - Ceramic
\$2.00



Hire - Portable Electric Oven
(Black Truffle) - Small
small portable oven
\$150.00

Hire Equipment



Hire - Portable Electric Oven - large

\$300.00



Hire - Coffee Percolator

\$70.00



Hire - Hot Water Urn

\$35.00



Hire - Chafing Dish (portable food warmer - gas) - with inserts

\$29.00 per set



Hire - Linen Napkins

\$2.90



Disposable Fork

\$0.15



Disposable Drinking Cup

\$0.25



Disposable Cocktail Plate

\$0.25



Ice Bag

\$6.95



Hire - Serving Tongs

\$2.00



Hire - Barbecue Commercial Grade - gas

Hire of Barbecue includes gas bottle, delivery and pick up.

\$400.00



Hire - Ice Tub

\$7.70



Hire - Tablecloth - standard rectangle - 2.1m (W) x 3m (L) BLACK

\$30.00



Hire - Vacuum Hot Box

\$35.00



Disposable Knives

\$0.15



Disposable Teaspoon

\$0.15



Disposable Coffee Cup

\$0.35



Disposable Dinner Plate

\$0.35



Hire - Non Slip Drink Serving Tray

\$2.50



Hire - Ice Tub - Stainless Steel Punch Bowl

\$6.50

CANAPE MENU



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Cold Canape

- Creole prawn's w sweet corn and lime **(gf)**
Sushi selection vegetable **(vegan) (gf)**
Sesame crusted yellow fin tuna w wakame salad **(gf)**
Yuzu cured salmon w shizo salad and toasted wasabi sesame seeds
Creamy chive smoked salmon roulade w tandoori dipping sauce **(gf)**
Hickory smoked duck breast w sweet onion confit and shitake chips **(gf)**
Shredded saffron chicken petite charcoal bun w Manuka honey flakes
Chicken galantine w pistachio and dates on wafer, and mango chutney
Miso butternut pumpkin cups w snake beans, toasted pepitas and white soy sauce **(vegan) (gf)**
Golden polenta w caramelized beetroot and creamed Persian feta **(vegetarian) (gf)**

Hot Canape

- Chilli and garlic prawn's w lime and coriander dipping sauce **(gf)**
Asian inspired steamed dumplings including Vegetable Chai gow, Scallop Hoi sin gow
and chicken Siu mai all served w a ginger infused white soy
Salt and pepper calamari w lime aioli **(gf)**
Spiced pork w chestnut puree and blood plum pearls
Pork croquette w apple gel and micro chervil
Peanut crusted chicken w enoki mushrooms and caramel miso glaze **(gf)**
Tennessee smokehouse pulled beef in mini olive ciabatta rolls
Roast beef fillet w truffled potato and baby radish **(gf)**
Crumbed lamb shoulder served w pickled cucumber and mint labne
Cocktail gourmet pies - beef & guinness / lamb & pomegranate

Vegetarian & Vegan

- Cocktail gourmet pies wild mushrooms & truffle **(vegetarian)**
Goat Cheese and Pumpkin arancini balls served w roasted garlic aioli **(vegetarian)**
Polenta and truffle chips served w black sea salt flakes **(vegetarian) (gf)**
Roasted cauliflower, parmesan and sweet corn croquettes w green tomato jam **(vegetarian)**
Macaroni and cheese croquettes served w tomato relish **(vegetarian)**
Pecorino crusted eggplant w saffron cream and micro herbs **(vegetarian)**
Three cheese arepas w piquillo hazelnut dressing **(vegetarian)**
Vegan slider w tahini and pickled radish **(vegan)**
Forest mushroom and thyme parcels served w jalapeno chutney **(vegan)**
Cauliflower, pinenut and current brik, served w fig chutney **(vegan)**

CANAPE MENU

Packages

Please review seasonal menus. Onsite chef, wait staff and hire equipment at additional cost. min 30 people

One Hour Function Package 6 items pp \$27.00; Beverage Package \$19.00

Two Hour Function Package 9 items pp \$38.00; Beverage Package \$25.00

Three Hour Function Package 12 items pp \$49.00; Beverage Package \$28.00

*Beverage Package includes full bar set up with table cloth, ice tabs, ice and all glassware
Package include sparkling wine, red wine, white wine, imported beer, light beer. Non-alcoholic beverages
including sparkling mineral water, flavoured soft drinks and juices.*

Service Staff

Onsite Chef, Waiters and Bar Staff bring the function to life.

Waiters [Monday to Friday] \$45.00 hour
[Saturday] \$50.00 hour; [Sunday] \$56.00 hour; [Public Holidays] \$80.00 hour

Bar Staff [Monday to Friday] \$45.00 hour
[Saturday] \$50.00 hour; [Sunday] \$56.00 hour; [Public Holidays] \$80.00 hour

Chefs [Monday to Friday] \$55.00 hour
[Saturday] \$60.00 hour; [Sunday] \$65.00 hour; [Public Holidays] \$95.00 hour

*All service staff are minimum 4 hours per event. Additional cost may apply if function runs overtime.
For large functions and events a Function Supervisor will be required at additional cost.*

SUBSTANTIAL CANAPE MENU



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Cold Substantial Canapés

Creole Spiced Prawns, Wild Rice Sweet Corn Salad with Lime Dressing (GF) (DF)

Spiced Sweet Potato and Pearl Cous Cous Salad with Currants and Honey Yoghurt Dressing

Hickory Smoked Duck Breast, Snow Pea Tendril, Shitake Mushroom Salad with Sweet Soy Ponzu Glaze (GF) (DF)

Cape Grim Beef Fillet with Watercress Fried Caper Salad and Lemon Saffron Aioli (GF) (DF)

Hot Substantial Canapés

Miso Baked Salmon with Charred Fennel Picked Vegetables and Sweet Carrot Puree (GF) (DF)

Red Wine Braised Beef with Soft White Polenta, Broccoli Floret and Rosemary Jus (GF)

Pan Fried Gnocchi with Toasted Cauliflower, Parmesan Cream and Sage Crumbs

Tunisian Lamb Shoulder with Almonds Fenugreek and Roasted Chickpea Braise (GF) (DF)

Chicken and Apricot Tagine with Pearl Cous Cous Preserved Lemon and Pomegranate Yoghurt

Dessert

Valrhona Chocolate Fondant with Caramelised Banana and Vanilla Bean Cream

Citrus Panna Cotta, Flamed Meringue and Freeze Dried Blueberries (GF) (DF)

Chocolate Sponge Cake, Mascarpone Cream, Toasted Pistachio Nuts and Cherry Gel

Marsala Apricot Crumble with Honey Comb Ice Cream and Almond Praline

BOARD ROOM MENU



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Entree

Moreton bay bug raviolo with chestnuts, black barley, truffle beurre noisette and fried gremolata

Smoked duck breast with maple labneh, toasted grains, oats, shallot and fennel sherry dressing

Pressed pork terrine with tamarind chilli caramel, green mango salad and toasted coconut

Miso butternut pumpkin with sesame snake beans, crisp nori, ponzu, pepitas and white soy dressing (veg)

Wagyu bresaola, taro remoulade, fried haloumi, rockmelon shoots and freeze dried lime

Yuzu cured ocean trout with avocado, horseradish, popcorn and baby coriander

Masterstock pork belly with puffed crackle, apple aioli and green bean slaw

Endive, witlof and caramelised onion tarte tatin, goats curd, red elk lettuce, honey and white balsamic (veg)

Main

Roast beef fillet, smoked carrot puree, potato terrine, caramelised shallots and sauce bordelaise

Crisp skin barramundi with cauliflower silk, caponata, fried basil and herb oil

Slow roast lamb shoulder with soft white polenta, cavolo nero, parmesan and sage pangrattato and lamb jus

Broccoli, hazelnut and parmesan rotolo with raisin puree, mascarpone cream and watercress (veg)

Cape grim beef cheek with parsnip puree, raisins, kale and freekeh pilaf and oxtail jus

Blue eye cod with braised haricot beans, chorizo, fennel and tomato fondant and herb salad

Roast chicken ballotine with nettle butter, garlic yoghurt, marinated artichokes and mustard flowers

Spiced cauliflower with roast dutch carrots, broccoli cous cous, coconut yoghurt toasted nuts and curry oil
(veg)

Includes bread rolls and butter portions

BOARD ROOM MENU

Dessert

Triple chocolate cream with vanilla meringue and freeze dried raspberries

Salted caramel tart with café latte cream, galliano strawberries and manuka honey flakes

Green apple panna cotta with cinnamon tuile, toasted hazelnuts and blood orange syrup

Valrhona chocolate fondant with caramelised banana, crepe dentelle flakes and vanilla bean ice cream

Orange semolina cake with butterscotch wafer, pistachio floss and cointreau glaze

Vanilla honey ice log with pineapple orange melange, sauce anglaise garnished with micro mint

Packages

Requires onsite chefs and waiters

Onsite chef, wait staff, and hire equipment at additional cost. min 20 people

Two Course Sit Down Meal \$55.00 per person

Three Course Sit Down Meal \$69.95 per person

Alternative meal \$3.00 per course, per person

Service Staff

Onsite Chef, Waiters and Bar Staff bring the function to life.

Waiters [Monday to Friday] \$45.00 hour

[Saturday] \$50.00 hour; [Sunday] \$56.00 hour; [Public Holidays] \$80.00 hour

Bar Staff [Monday to Friday] \$45.00 hour

[Saturday] \$50.00 hour; [Sunday] \$56.00 hour; [Public Holidays] \$80.00 hour

Chefs [Monday to Friday] \$55.00 hour

[Saturday] \$60.00 hour; [Sunday] \$65.00 hour; [Public Holidays] \$95.00 hour

All service staff are minimum 4 hours per event. Additional cost may apply if function runs overtime.

For large functions and events a Function Supervisor will be required at additional cost.

BARBEQUES

Barbeques provide the perfect balance for a relaxed meal.

All Barbeque packages are a minimum of 30 people.

Barbeque hire and staff at additional cost.

Sausage Sizzle

Continental pork
or chicken sausages
Grilled Onions
Coleslaw
Garden Salad
Artisan Bread Selection
Canned Drink
A selection of condiments

Aussie BBQ

Beef Burger
Marinated Chicken Skewers
Continental Sausages
Grilled Onion
Coleslaw
Canned Drink
Artisan Bread Selection
Traditional Potato Salad
Garden Salad
A selection of condiments

Executive BBQ

Minute Steak
Lamb & Rosemary Cuttlets
Beef Burger
Marinated Chicken Skewers
Continental Sausages
Marinated Fish Skewers
Traditional Potato Salad
Greek Salad
Roasted Vegetables Salad
Ceasar Salad
Grilled Onions
Coleslaw
Artisan Bread Selection
Condiments
A selection of condiments

Terms & Conditions

Free CBD Delivery. Free delivery for CBD and St Kilda Road precinct for catering orders over \$60, otherwise a delivery fee may apply.

Delivery times. Black Truffle Catering delivers to your door between 7.30am and 5.30pm weekdays. Deliveries or pickups required outside these hours will be subject to an additional charge. Weekend delivery times and fees are available when ordering.

Terms of Trade. Net 7 days from invoiced date. Unless other arrangements have been agreed upon through management.

Goods and Services Tax (GST) All prices include GST.

Order Alterations. We always try to accommodate changes in catering numbers. Any changes must be lodged by 3.30pm the day prior to the order. (Alterations may attract fees if costs are incurred due to loss of stock or labour).

Cancellation. Penalties apply when orders have been cancelled and there were costs incurred through labour, ordered food and food preparation. Cancellations must be received by:

Up to 20 people – by 1.00pm the business day before

20 to 50 people – 2 business days prior

50 or more people – 3 business days prior

Some fees may be attracted due to loss of stock and labour incurred costs. This amount will be charged at the catering manager's discretion.

Same day cancellation. Fully produced order – Full invoice total charged.

Order not produced – 30% of invoice total charge will apply

Pricing Fluctuations. All prices are correct at time of printing and are quoted on current costs. These may vary at any time. Due to seasonal or supplier shortages Black Truffle Catering reserves the right to alter or adapt menus or services. Please visit our website www.blacktruffle.net.au for current prices.

Payment. For your convenience the following payment options are accepted:

Company Cheque. Corporate or private credit cards -VISA, MasterCard, AMEX (2% surcharge) EFT (conditions apply) Accounts are arranged at the Catering Managers discretion, Generally Black truffle prefers payment to be made through corporate credit card prior to delivered.

Same Day Orders. Our team is available to assist you and as a result we will make every effort to provide catering for last minute orders. So we can give you a confident response when you call, we will first check with the kitchen and dispatch department for product and delivery availability.

Lost or broken equipment Any lost or broken equipment will be charged at replacement cost.

Weekend Catering. A minimum order of \$500 applies to weekend orders. Due to penalty wage rates, a surcharge of an extra \$65 for Saturday and \$95 for Sunday.



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