



CATERING MENU



For all catering orders, contact 0434 552 646
or email catering@rorys.com.au

ROLLS, WRAPS, SANDWICHES & BAGUETTES

ASSORTED SANDWICHES

16point	\$36.40	24point	\$54.60	36point	\$81.90
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ASSORTED WRAPS

16pce	\$43.60	20pce	\$65.40	36pce	\$98.10
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ASSORTED BAGUETTES

9pce	\$32.50	12pce	\$43.50	24pce	\$87.50
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GLUTEN FREE SANDWICHES OR ROLLS LG

6pce	\$32.70	14pce	\$76.30	24pce	\$130.80
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GOURMET BRIOCHE SLIDER

9pce	\$50.50	16pce	\$90.00	25pce	\$140.00
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BANH MI – VIETNAMESE CHICKEN ROLL

Vietnamese roll filled with marinated chicken breast, cucumber, carrot, lettuce and mild Sriracha aioli **\$7.20ea**

4pce	\$16.60	8pce	\$32.20	12pce	\$49.80
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BANH MI – VIETNAMESE TOFU ROLL V VG

Vietnamese roll filled with marinated tofu, cucumber, carrot, lettuce and mild Sriracha aioli **\$8.20ea**

4pce	\$16.60	8pce	\$32.20	12pce	\$49.80
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INDIVIDUAL MEALS

SALADS Minimum 5 per order

PESTO CHICKEN SALAD LG VG

Pesto marinated chicken tenderloins, lettuce mix, cucumber, roasted capsicum, cherry tomatoes, toasted pepitas and balsamic vinaigrette **\$11.40**

ROAST ROOT VEGETABLE SALAD LG VG V DF Option available

Baby Spinach, roast pumpkin, roast beetroot, cherry tomatoes, red onion, pomegranate pears, fetta and green goddess dressing **\$11.40**

GOURMET CHICKEN CAESAR SALAD

Seasoned roast chicken tenderloin, romaine lettuce, crispy bacon, boiled eggs, shaved parmesan, and garlic butter croutons with creamy Caesar dressing **\$11.40**

VIETNAMESE NOODLE SALAD LG VG V DF Option available

Vermicelli noodles lightly coated in sesame oil and Asian style dressing with Vietnamese style chicken breast, carrots, Chinese cabbage, cucumber, edamame beans & fresh herbs **\$11.40**

KIT BOXES Minimum 5 per order

GOURMET KIT BOX (Min 5 order)

2 assorted gourmet slider, veg sticks and dip, Portuguese tart and seasonal fruit salad. **\$25.00**
(Gluten Free / Vegan Option available) POA

SANDWICH KIT BOX

2 Assorted Sandwich halves with muffin, fresh in season fruit. **\$16.50**
(Gluten Free / Vegan Option available) POA

BAGUETTE KIT BOX

3pc Assorted baguette pieces, chocolate croissant, fresh in season fruit **\$17.90**
(Gluten Free / Vegan Option available) POA



Low Gluten



Vegan



Vegetarian



Dairy Free

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PLATTERS

FRESH FRUIT PLATTER

Small up to 8 serves **\$40.00** Medium up to 28 serves **\$85** Large up to 45 serves **\$110**

DIP PLATTER

3 dips, crudités & toasted assorted breads. **DF** **V** optional

up to 35 serves **\$105.00**

CHEESE & ANTIPASTO PLATTER

Arrangement of cheeses with a combination of deli style meats, antipasto mix and crackers

up to 15 serves **\$88.00** up to 35 serves **\$132.00**

CHEESE & DRIED PLATTER

Arrangement of cheeses with a medley of dried fruit and crackers

up to 15 serves **\$88.00** up to 35 serves **\$129.50**

PLATTERS - FINGER FOOD (COLD OPTIONS)

Minimum 20 pcs

Chorizo, Haloumi & Cherry Tomato Sticks **LG** **\$3.60**

Tomato, Mushroom & Vegan Fetta Sticks **LG** **DF** **VG** **V** **\$3.60**

Marinated Chicken Sticks **LG** **\$3.60**

Thai Style Chicken Meatballs **LG** **DF** **\$3.60**

Sticky BBQ Beef Meatballs **LG** **DF** **\$3.60**

Corn & Zucchini Fritter **LG** **DF** **VG** **V** **\$3.60**

Cold Rolls - Chicken or Tofu **LG** **DF** 2 pcs **\$4.20**

Sushi - Chicken, Tuna, or Pumpkin **LG** **DF** 10 pcs **\$8.50**

PLATTERS - FINGER FOOD (HOT OPTIONS)

Minimum 25 pcs

PASTRIES

Pies, Pasty & Sausage Rolls **\$2.50**

Cocktail Quiche **\$3.20**

Cocktail Croissants **\$4.20**

Spinach & Feta Triangle **\$3.20**

Vegan Empanadas **DF** **VG** **V** **\$2.50**

Served with Smokey Chipotle Sauce **\$2.50**

GOURMET PIZZA

BBQ Chicken

Diced Chicken breast, bacon. Sliced red onion and BBQ sauce 32pcs **\$64.40**

Margarita

Fresh tomato bruschetta and mozzarella cheese blend topped with fresh basil 32pcs **\$64.40**

Salami and Basil Pesto

Salami, roasted cherry tomatoes and fresh bocconcini on top of a basil pesto base 32pcs **\$64.40**



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PLATTERS - SWEET

PORTUGUESE TARTS

Small 9pce **\$40.70** Medium 15pce **\$66.00** Large 24pce **\$104.50**

FRENCH DONUT BALLS WITH FILLING

Small 6pce **\$49.50** Medium 28pce **\$82.50** Large 40pce **\$115.50**

COCKTAIL DANISHES/CHOCOLATE CROISSANTS

Small 20pce **\$44.00** Medium 36pce **\$82.50** Large 80pce **\$121.00**

GOURMET MEDIUM MUFFINS

Medium 15pce **\$74.50** Large 24pce **\$118.00**

MINI ICED DONUTS

Small 19pce **\$44.00** Medium 32pce **\$71.50** Large 50pce **\$110.00**

ASSORTED BANANA BREAD SLICES WITH BUTTER

Mixture of banana, choc chip & banana, mango coconut

Small 12pce **\$38.40** Medium 20pce **\$64.00** Large 36pce **\$115.20**

SCONES WITH JAM & CREAM

12 whole scones **\$44.00** 20 whole scones **\$66.00**

GLUTEN FREE / VEGAN CAKE LG DF VG V

Small 20pce **\$104.50** Medium 40pce **\$203.50** Large 54pce **\$275.00**

MIXED SWEET BOXES

GOURMET ASSORTED SWEET BOXES

Samples box Portuguese Tart, Donut ball, cake slice

Small 20pce **\$65.00** Medium 42pce **\$142.00** Large 67pce **\$219.00**

EVERYDAY ASSORTED SWEETS BOX

Sample box pastry, muffin, donut

Small 26pce **\$57.50** Medium 41pce **\$91.00** Large 63pce **\$135.00**



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COLD BUFFET SELECTIONS

MAIN MEAL

\$22.20 per person, minimum 15.

OPTION 1 - MEAT & GOURMET SALADS

Honey Mustard Chicken Tenderloins LG DF

Chicken tenderloins marinated in our honey mustard and herb dressing served with cracked pepper mustard mayo. Includes bread and butter portion.

Caesar Salad

Romaine lettuce, crispy bacon, boiled eggs, shaved parmesan, and garlic butter croutons with creamy Caesar dressing.

Potato Salad LG VG V DF

Baby potatoes, pickles, fresh chives, dill with a vegan mustard mayo.

OPTION 2 - MEAT & GOURMET SALADS

Asian Chicken Tenderloins or Beef Strips LG DF

Chicken tenderloins or beef strips marinated in mild chili, lime, ginger, sesame, fresh coriander and mint served with an Asian style sipping sauce. Includes bread and butter portion.

Crispy Asian Noodle Salad VG DF

Red Cabbage, Wombok, shredded carrot, spring onion, coriander, mint crispy shallots and dried noodles with a sesame and soy dressing.

Garden Salad LG VG V DF

Cucumber, cherry tomatoes, red onion, dried cranberries, edamame beans, lettuce mix and a balsamic vinaigrette.

OPTION 3 - MEAT & GOURMET SALADS

Moroccan Style Chicken Tenderloins or Beef Strips LG

Juicy Chicken Tenderloins or beef strips marinated in slightly tangy Moroccan marinade served with a beetroot and herb dipping sauce. Includes bread and butter portion.

Greek Salad LG VG

Cucumber, tomato, pitted kalamata olives, red onion, red capsicum, Greek feta with a lemon, garlic Greek dressing.

Winter Root Vegetable Salad LG VG V DF optional

Baby Spinach, roast beetroot, roast pumpkin, cherry tomatoes, red onion, feta and pomegranate pearls with a pomegranate and red wine vinaigrette

VEGETARIAN OPTIONS

Stuffed Butternut Pumpkin LG VG V DF

Stuffed with Quinoa, Roasted Chickpeas, Roasted Capsicum, and Garnished with Fresh Parsley and Pomegranate Pearls

Vegetarian Fritta Platter (25pce) LG VG V DF

Zucchini, corn, onion, polenta fritta served with tomato relish

\$123.20 / Platter



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SALAD TRAYS

All Salad Options are available as a Low Gluten / Vegetarian option

Large \$100 Medium \$56 Small \$34

GARDEN SALAD LG VG V DF

Cucumber, cherry tomatoes, red onion, dried cranberries, edamame beans, lettuce mix and a balsamic vinaigrette.

WINTER ROOT VEGETABLE SALADS LG VG

Baby Spinach, roast beetroot, roast pumpkin, cherry tomatoes, red onion, feta and pomegranate pearls with a pomegranate and red wine vinaigrette, cucumber and cheddar cheese

CAESAR SALADS

Romaine lettuce, crispy bacon, boiled eggs, shaved parmesan, and garlic croutons with creamy Caesar dressing. Fetta cheese, rocket & classic balsamic dressing.

GREEK SALAD LG VG

Cucumber, tomato, pitted kalamata olives, red onion, red capsicum, Greek fetta with a lemon, garlic Greek dressing.

POTATO SALAD LG VG V DF

Baby potatoes, pickles, fresh chives, dill with a vegan mustard mayo.

ROAST VEGETABLE SALAD VG

Rocket, roast pumpkin, roast zucchini, roast eggplant, roast capsicum, bocconcini with a Green Goddess dressing.

CRISPY ASIAN NOODLE SALAD VG DF

Red Cabbage, Wombok, shredded carrot, spring onion, coriander, mint crispy shallots and dried noodles with a sesame and soy dressing.

SOUP

1 Soup Variety per 20 serves @ **\$9.90 per serve**
Served with Bread Roll and Butter Portion per serve

Chunky Chicken & Veg LG DF

Minestrone LG DF

Potato and Sauteed Leek LG VG

Spiced Pumpkin and Coconut LG DF V VG



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HOT BUFFET

MAIN MEAL

Minimum 20 – \$27.30 per person

OPTION 1

Butter Chicken ^{LG}, Beef Korma ^{LG} ^{DF} & Chick Pea Curry

- Braised Tandoori Chicken in a creamy mild spiced Butter Chicken Sauce served with fragrant rice
- Tender beef chunks in a mild creamy masala with fragrant rice
- Roasted Seasonal Vegetables with Chickpeas and lentils in a mild Indian coconut curry sauce served with basmati rice. Served with fragrant rice

Garden Salad ^{LG} ^{VG} ^V ^{DF}

- Cucumber, cherry tomatoes, red onion, dried cranberries, edamame beans, lettuce mix and a balsamic vinaigrette.

Naan Bread and accompaniments included

OPTION 2

Choo Chee Beef Curry ^{LG} ^{DF}, Thai Green Coconut Chicken Curry ^{LG} ^{DF} & Vegetable Thai Red Curry ^{LG} ^{VG} ^V ^{DF}

- Tender chunks of beef cooked in a creamy, slightly sweet and fragrant red curry sauce served with fragrant rice
- Thai Green Chicken & vegetables in a medium spiced green curry sauce served with fragrant rice
- Mixture of seasonal vegetables cooked in a spiced red curry sauce and coconut sauce

Crispy Asian Noodle Salad ^{VG} ^{DF}

- Red Cabbage, Wombok, shredded carrot, spring onion, coriander, mint crispy shallots and dried noodles with a sesame and soy dressing.

Dinner rolls and accompaniments included

OPTION 3

Creamy Sundried Tomato and Basil Pesto Chicken ^{LG}, and Vegetable Lasagna ^{LG}

- Braised Chicken Breast in a creamy sundried tomato, basil and garlic pesto sauce served with fragrant rice
- Layers of pasta cooked between house made beef bolognese and bechamel sauce

Greek Salad ^{VG} ^{LG}

- Cucumber, tomato, pitted kalamata olives, red onion, red capsicum, Greek feta with a lemon, garlic Greek dressing

Garlic Bread and accompaniments included

OPTION 4

Mexican Pulled Beef Birria ^{LG} ^{DF}, Chicken Fajitas ^{LG} ^{DF}, Mex Bean Chilli ^{LG} ^{VG} ^V ^{DF}

- Tender pulled beef cooked in a medium spicy chipotle sauce
- Tender strips of chicken cooked with fresh capsicum in a mild salsa sauce
- Mixture of tender beans, sweet corn and roasted capsicum, simmered in a rich, spiced Mexican sauce

Served with rice, chopped salsa, corn chips, guacamole, and sour cream



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ONSITE BBQ

Looking for something different?

Enquire about our onsite BBQ breakfast or lunch.

Ask us for the BBQ Corporate Menu and Details. Minimum 70 people from \$27.30 per person

BBQ BREAKFAST OPTION 1

Eggs, bacon, grilled mushrooms with assorted breads and condiments.

BBQ BREAKFAST OPTION 2

Eggs, bacon, mushroom, baked bean mix and breakfast sausages with assorted breads and condiments.

BBQ LUNCH OPTION 1

BBQ sausages, minute steak, BBQ onion with assorted breads and condiments.

BBQ LUNCH OPTION 2

Gourmet assorted sausages, Tuscan chicken tenders, marinated steak, BBQ onion, assorted breads and condiments.

Lunch BBQ's include 2 choice of salads

Choose from:

PREMIUM GARDEN SALAD LG VG

Lettuce mix, dried cranberries, cherry tomatoes, edamame beans, Spanish onion, cucumber and cheddar cheese.

CRISPY ASIAN NOODLE SALAD VG DF

Red Cabbage, Wombok, shredded carrot, spring onion, coriander, mint crispy shallots and dried noodles with a sesame and soy dressing.

CAESAR SALADS

Romaine lettuce, crispy bacon, boiled eggs, shaved parmesan, and garlic croutons with creamy Caesar dressing. Fetta cheese, rocket & classic balsamic dressing.

POTATO SALAD LG VG V DF

Baby new potatoes with chives, fresh dill and pickle & our creamy mustard dressing.

DRINKS

2L Juice

Can Soft Drink

Natural Spring Water

Assorted Flavours 2L

Assorted Flavours

600ml

\$8.50

\$3.50

\$3.50



LG Low Gluten

V Vegan

VG Vegetarian

DF Dairy Free

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