

DROP OFF MENU



Our Do It Yourself menu takes the stress from your stylish event. Our deluxe boards, gourmet stations, hand crafted canapés and petite dessert options will delight your guests and have them raving for weeks to come.

Mix and match any of the option and we will display the items on your tables. For that extra WOW, Print Candy can upgrade your table with beautiful props and luxe displays to create a truly glamorous presentation.

T & C's apply to all drop off menus.

GRAZING BOARDS

Beautiful Disposable timber boards perfectly shaped for your grazing table. Food selected is deluxe items from specialty suppliers – try one of each for a wonderful display

Boards – \$80.00 each • serves 10-12 guests

Charcuterie board

Selection of 4 cured meats • house slaw • pickles • olives • artichokes • semi dried tomatoes • sourdough bread • beetroot relish

Seafood board

Smoked salmon • crab pâté • marinated octopus • prawn salad • sourdough bread • garlic mayonnaise

Cheese board

Deluxe local cheeses • quince paste • smoked garlic & tomato chutney • olives • walnuts • fresh fruits • lavosh • assorted crackers

Vegetarian board

Bocconcini & zucchini skewers • hommos • grilled eggplant • pickled red cabbage • sun-dried tomato • stuffed vine leaves • raw vegetables • marinated feta • flatbread

Asian board

Selection sushi rolls (tuna, soy chicken, salmon, cucumber) • ginger • wasabi • soy sauce (3 pp)

Bar Snacks – \$5.50 per bowl

Great for scattering on guests tables or grazing station

Mixed nut selection

Roasted vegetable chips with dip

Black & green marinated olives

Raw Vegetables

Popcorn lightly salted



C O L D C A N A P E S

Stand up event \$3.25 per item

Minimum of 20 items from each selection

Cold Canapés

Haloumi • toasted flatbread • harissa yoghurt • lemon (v/gf)
Vine tomatoes • basil • mozzarella • bruschetta (v)
Smoked Salmon • cucumber • sun blushed tomato • cream fraiche • blini
Beef Fillet • prosciutto • horseradish • dill (df)
Sushi • vegetable • ginger wasabi (v)
Falafel balls • Greek style mint yoghurt (v)
Fresh Oysters • rice wine vinaigrette (gf/df)
Peking duck • Asian greens • rice paper • hoisin (gf/df)
Tuna tartar • lemon seaweed • Sesame seeds • Japanese mayo (gf)
Sumac chicken • lavosh • beetroot sesame (gf)
Rockmelon popsicle • parma ham • truffle oil (v/gf/df)
Couscous • mint • pomegranate salad • tahini yogurt (v)
Lamb loin • spiced rosemary • garlic chip (gf)

Stand up Event \$4.95 per item

Minimum of 20 items from each selection

Cold Gourmet Canapés

Chicken Medallion • morel mushroom • sage tomato confit (gf/df)
Sea Trout Popsicle • wasabi (gf/df)
Lamb Loin • celeriac puree • candied mint leaves (gf/df)
Tasmanian Salmon • mashed peas • blini • caviar (gf/df)
Seafood cocktails • Crab • shrimp • lobster • spicy avocado • tomato • lime • coriander (gf/df)
Stuffed pumpkin flower prawn • fresh pumpkin flower • king prawn • chilli • tempura batter (gf/df)
Prawn on lemongrass • delicate prawn meat • Asian spices on a lemongrass stalk perfectly grilled
Truffled wild mushrooms • crisp leeks in a brioche croute (v)
Baby spinach salad • shaved mushrooms • croutons • pancetta • red wine vinaigrette (v/gf/df)
Chickpea smashed • roasted cauliflower • caramelised onion • pine nut • salsa verde (v/gf/df)

GRAZING

Deluxe Ham Station

\$320.00

Traditionally wood smoked, bone in ham. Gluten and allergen free. 100% Australian pork, free range and sourced locally. Lightly cured and double wood smoked for 12 hours. 5kg size will feed 30-40 guests

Displayed on your table – 40% pre sliced and displayed on timber boards / Condiments & breads served in our beautiful bagasse bowls

Deluxe Ham on the Bone • Selection of Gourmet Cheeses • apple sauce • cranberry sauce • selection of gourmet breads • beetroot relish • mustards • butter • garlic oil

Deluxe Seafood Selection

\$9.00 per item per person (minimum 10 per item)

Large Peeled King Prawns on ice (2 pp)

Freshest Oysters in half shell on ice (2 pp)

Side Smoked Salmon • dill • capers (1 side per 25)

Seafood Cocktail • crab • prawn • scallops • dressing • dill • avocado • lemon

Inclusive of condiments • limes • lemons



Deluxe Platters – caters for 20 guests each platter

Meat - \$120.00

Glazed Beef Loin • pickled walnuts • parmesan potato chips • seeded mustard (gf/df)

Baked Chicken • spinach • vine tomato • thyme cream fraiche (gf)

Asian - \$120.00

Peking duck pancakes • cucumber batons • spring onions • hoisin • plum sauce (2 pp)

Selection of sushi rolls (tuna, soy chicken, salmon, tofu) • ginger • wasabi • soy sauce (3 pp)

Tempura vegetables • Japanese mayo • lemon • dill (3 pp)

Mixture of all three above • 1 Peking pancake pp • 2 sushi rolls pp • 1 tempura vegetables pp

GRAZING

Deluxe Salads

\$60.00 per timber box – serving 15-20 guests

Thyme Roasted Pumpkin • braised leek • goat's cheese • parmesan
Broccoli • beans • asparagus • spinach • toasted almonds • garlic butter
Baby New Potatoes • minted • salted butter
Artichokes • lemon • truss tomatoes • mustard dressing
Baby Pickled Beetroot • lentils • coriander • feta
Sweet Potato • pinenut • kumara • red capsicum • shallot • oil dressing
Black Rice • shredded coconut • pumpkin seeds • cranberries • parsley • shallot
Chickpea • haricot beans • soy beans • artichokes • capsicum • onion • shallot • garlic pesto

Paella

Cook a beautiful Paella with your family or friends. A great way to cook and socialise at the same time. Hire one of our 60cm or 80cm paella sets and make your own creation.
60cm (feeds 20 - 25 guests) / 80cm (feeds 40 - 50 guests)

Valencian

Chicken • chorizo • beans • Paella rice • peas • parsley • saffron • lemon (gf/df)

Vegetarian

Paella Rice • Vegetables • mushroom • aubergine • mixed peppers • parsley • lemon

Traditional Paella rice • chicken • chorizo • seafood • peas • peppers • lemon • tomato • herbs (gf/df)

Large Set - windshield, enamelled paella pan, gas burner, 2 paella spoons

800mm pan set = \$165 (1 set) or \$285 for (2 sets) (with lids)

Medium Set - windshield, enamelled paella pan, gas burner, 2 paella spoons

600mm pan set = \$135 (1 set)

GRAZING

Deluxe Heated

Our hot gourmet range is designed for you to have chef quality food in your own home. Packed in oven ready trays, your food selection comes ready for heating. Providing you with instructions for each item, heating and cooking is made simple.

\$18.00 per item per person / foil containers with lid (minimum 20 portions per selection)

Teriyaki salmon fillets • bean sprouts • Japanese mayo • brown rice

Green Thai chicken curry • lemongrass • palm sugar • basil • jasmine rice • naan bread

Moroccan lamb balls • spicy tomato sauce • coriander • minted yoghurt • hummus • flat bread

Teriyaki chicken • bok choy • lemongrass • jasmine rice • coriander

Lamb Rogan josh • shredded coconut • Indian spices • rich tomato & yoghurt sauce • shallot

Vegetable Tikka masala • chili • coriander • cumin • garlic • cardamom • shallot • garlic

Meat Lasagne • Bolognese • Béchamel sauce • parmesan

Vegetable Lasagne • Napolitano • spinach • pea's • carrots • broccoli • zucchini • parmesan

Sides

\$8.00 per item per person / foil containers with lid (minimum 20 portions per selection)

Roasted Potatoes • sea salt • parsley • lightly glazed butter

Oven Roasted Sweet Potato • root vegetables

Caramelised Baby Carrots • honey glaze • poppy seed

Thyme Roasted Pumpkin • braised leek • goat's cheese • parmesan

Broccoli • beans • asparagus • spinach • toasted almonds • garlic butter

Baby New Potatoes • minted • salted butter

SWEET CANAPES

Petits Fours Tartlet Selection One

6 of each \$120.00

Pecan Tart • Choc Hazelnut Tart • Apple Crumble Tart • Coconut Pineapple Tart • Redcurrant Tart
• Calamansi Tart

Petits Fours Tartlet Selection Two

6 of each \$120.00

Green Tea & Apricot Friand • Sago Mango Pyramid • Raspberry Macaron w Marshmallow •
Peanut Butter Slice • Passionfruit Slice • Chocolate Brownie

Petits Fours Tartlet Selection Three

6 of each \$120.00

Fruit & Nut Friand • Vanilla Cake Slice • Baked Lemon Cheesecake • Banoffee Tart • Earl Grey Tea
Madeline • Opera Slice

Petits Fours Tartlet Selection Four

6 of each • Flourless \$160.00

Almond Praline Brownie • Lemon Berry Cheesecake • Pistachio Vanilla Raspberry Slice • Salty
Macadamia Caramel on Chocolate Cookie • Boysenberry Temptation • Almond Panna Cotta w
Plum & Spice Base

DISPOSABLES

Basic Selection Sugarcane Plates

Our sugarcane pulp products are certified commercially compostable. Compost is a great way to improve vital soil resources and divert waste that would otherwise be landfill.



Large Plate	12 inch oval	\$0.50 per item
Dinner Plate	10 inch round	\$0.40 per item
Small Plate	6 inch round	\$0.20 per item
Large Bowl	40oz	\$0.60 per item
Medium Bowl	32oz	\$0.50 per item
Small Bowl	24oz	\$0.40 per item
Brown Tray Small	130 x 91 x50 mm	\$0.30 per item
Cutlery Pack	Knife Fork Napkin	\$1.25 per item
Knife / Fork / Spoon	16cm	\$0.30 per item
Cocktail Napkins Black	2 ply corner embossed Pk 250	\$20.00 per item
Cocktail Napkins White	2 ply corner embossed Pk 250	\$20.00 per item
Dinner Napkins White	2 ply quilted Pk 100	\$20.00 per item

DELUXE DISPOSABLES

DESIGNER BAGASSE DISPOSABLE SELECTION

Used by Michelin Star Chefs in Europe – ECO FRIENDLY

Designed to be used once our fabulous range of disposable will suit the most stylish of functions. The best part is at the end of the night they can be disposed in your recycling bin as they are fully biodegradable. Yay, no washing up! Choose from our three packages which will suit any occasion from canapés to sit down dinners.

Range One

Designed to be used for canapés or mini cheese boards



Picture 1	Small canapé dish	Length: 8cm Width: 8cm	\$0.80 per item
Picture 2	Larger canapé plate	Length: 23cm Width: 16cm	\$1.60 per item
Picture 3	Large cheese or canapé board	Length: 28cm Width: 28cm	\$7.00 per item
Picture 4	Petite canapé dishes (egg)	L: 8cm W: 5cm D: 2cm	\$0.60 per item
Picture 4	Petite canapé dishes (spoon)	L: 10cm W: 5cm H: 6cm	\$0.60 per item
Picture 4	Petite canapé dishes (leaf)	L: 8cm W: 6cm D: 1cm	\$0.60 per item
Picture 4	Petite canapé dishes (boat)	L: 11cm W: 5cm D: 2cm	\$0.60 per item
Picture 5	Med cheese or canapé board	L: 8cm W: 6cm D: 1cm	\$6.00 per item

DELUXE DISPOSABLES

Range Two

Simple and contemporary design makes the Bagasse Range an ideal choice for everyday use, while its aesthetic appeal also creates the right atmosphere for any special occasions. Each piece serves a purpose, yet the design is flexible and invites every chef to create beautiful plating. The plates are strong, firm and food will always look great.



Dinner plate	Diameter: 22cm Depth: 3cm	\$1.50 per item
Medium plate	Diameter: 17cm Depth: 2cm	\$1.30 per item
Bowl	Diameter: 14cm Depth: 5cm	\$1.00 per item
Square Plate Large	Length: 15cm Width: 15cm Depth: 3cm	\$1.30 per item
Square Plate Med	Length: 15cm Width: 15cm Depth: 1cm	\$1.00 per item
Knife	18.3cm length	\$0.70 per item
Fork	18.3cm length	\$0.70 per item
Spoon	18.3cm length	\$0.70 per item

DELUXE DISPOSABLES

Range Three

Bagasse with its eye-catching design and value offer that complements every chefs' creation. The product line was designed by a Dutch designer in close cooperation with top chefs to meet their specific needs and desires. The products are made from organic, renewable sources using methods that minimize waste from production and reuse resources as much as possible. All the products can be processed as organic waste and are completely compostable.



Dinner plate	Length: 25cm Width: 19cm Depth: 2cm	\$2.20 per item
Side plate	Length: 20cm Width: 15cm Depth: 4cm	\$1.60 per item
Bowl	Length: 15cm Width: 12cm Depth: 6cm	\$1.20 per item
Tasting Plate 'Pic 1'	Diameter: 15cm Depth: 5cm	\$1.60 per item
Knife	16.5cm length	\$0.80 per item
Fork	16.5cm length	\$0.80 per item
Spoon	16.5cm length	\$0.80 per item



This beautiful elegantly formed bamboo cutlery is designed to pair with the plates and bowls. It has a clever slot on the side so you can attach it to any piece during use. Once finished with it can be discarded into the compost or landfill with the knowledge it will break down safely.

DELUXE DISPOSABLES

Range Four

These stylish square plates come in 4 sizes and are perfect for elegant parties or weddings and for standing or seated events. The small plate is suitable for desserts or canapés, medium is a perfect lunch, entree or dessert size. The large and xtra-large plates are both suitable as dinner plates. The xtra-large can also be used for antipasti or as a cheese platter. Light to hold, you can serve hot or cold food on any plate - it will not soften for at least six hours - long after the food has been eaten. Then you can dispose of the used plates in the compost or landfill, knowing that within a few hours they will have started breaking down without releasing any harmful gases or toxins.



Extra Large plate	Length: 24.60cm Width: 24.60cm	\$5.50 per item
Dinner plate	Length: 20.50cm Width: 20.50cm	\$2.20 per item
Side plate	Length: 15cm Width: 15cm	\$1.40 per item
Knife	16.5cm length	\$0.80 per item
Fork	16.5cm length	\$0.80 per item
Spoon	16.5cm length	\$0.80 per item



Dinner plate	Diameter: 23cm	\$2.20 per item
Entree plate	Diameter: 16.50cm	\$1.40 per item
Small plate	Diameter: 9cm	\$0.80 per item