

The Renegades

CATERING

Our catering is defined by the same high standards and quality that you know and love at The Renegades.

BREAKFAST

Prices per person

Freshly Baked Homemade Muffins 3

Assorted Fruit Filled Mini Danish 3

Banana Bread; Raspberry Pear Bread 3

BLAT Fingers 4

Breakfast Wraps – with Scrambled Egg & Ham 4

Breakfast Tarts – Egg & Bacon; Spinach, Mushroom, Egg & Basil;
and Smoked Salmon & Chives 5

Mini Croissants – Ham & Provolone Cheese; Tomato, Spinach & Provolone Cheese
and Hot Smoked Trout & Cream Cheese 4

Bircher Muesli – topped with Yoghurt & Berry Coulis 5

Honey Spiced Toasted Muesli Cups – topped with Yoghurt & Berry Coulis 5

Fresh Yoghurt Cups – topped with Fruit & Berry Coulis 4.5

Savoury Muffins – Ham & Provolone Cheese; Spinach, Mushroom & Cheese
with Tomato Relish 4.5

Breakfast Bagels – Smoked Salmon Cream Cheese & Baby Spinach; Marinated Goat's
Cheese & Rosemary infused with roasted Mushrooms, Bacon, Lettuce & Tomato 6

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- Bacon & Egg Roll** – with Tomato Relish 5
- Mushroom, Egg & Provolone Cheese Roll** – with Tomato Relish 5
- Breakfast Frittata** – Bacon Mushroom & Thyme; Roasted Tomato Basil & Goat's Cheese 4.5

Seasonal Fruit Platter 3.5

Breakfast Antipasto Platter (Minimum 10) – Smoked Salmon, Double Smoked Ham, Prosciutto, Provolone Cheese, Ricotta, Persian Fetta, Frittata, Baked Chorizo, Haloumi, Avocado, Onion Relish, Tomato Relish 5

MORNING & AFTERNOON TEA

Prices per person

Assorted Mini Fruit Filled Danish 3

Freshly Baked Homemade Muffins 3

Banana, Raspberry & Pear Bread 3

Gourmet Cake Platter – including Lamingtons, Portuguese Tart, Persian Orange Cake (GF) Cookies, Brownies 4.5

Seasonal Fresh Fruit Platter 4

Selection of Australian Cheese from the Fromagerie 6

Antipasto Platter (Minimum 10) – Smoked Salmon, Double Smoked Ham, Prosciutto, Provolone Cheese, Goat's Curd, Frittata, Tomato Relish, Assorted Breads & Toasts 8

Vegetarian Antipasto Platter (Minimum 10) – Balsamic Brushed Grilled Vegetables, Grilled Haloumi, Marinated Mushrooms, Persian Fetta, Marinated Olives, Avocado Dip, Tomato Relish, Assorted Breads & Toasts 8

LUNCH

Prices per person

Assorted Sandwiches & Wraps – from our daily selection 8.5

Assorted Lunch Bagels – from our daily selection 8

Mini Gourmet Tarts – from our daily selection 6

Whole Quiche – Choice of Fillings 50

Antipasto Platter (Minimum 10) – Smoked Salmon, Double Smoked Ham, Prosciutto, Provolone Cheese, Goat's Curd, Frittata, Tomato Relish, Assorted Breads & Toasts 8

Vegetarian Antipasto Platter (Minimum 10) – Balsamic Brushed Grilled Vegetables, Grilled Haloumi, Marinated Mushrooms, Persian Fetta, Marinated Olives, Avocado Dip, Tomato Relish, Assorted Breads & Toasts 8

Hot Platter (Minimum 10) – Lamb Souvlaki Skewers, Chicken Souvlaki Skewers, Grilled Haloumi, Zucchini & Kumera slices with Tomato Relish & Tzatziki 7.5

Soup (Seasonal) – Daily Soup Selection with Crusty Bread 8

Pasta – Daily Pasta Selection with Crusty Bread 10

Poached Chicken Salad – with Broccolini S 35 M 45 L 55

Seasonal Vegetable Salad – with Persian Fetta & Pine Nuts S 35 M 45 L 55

Tuna Salad – with Egg and Anchovies S 35 M 45 L 55

Have something special in mind?

Let us know and we will help design a menu around your requirements.