



XO  
STUDIOS  
CATERING 2018

## **CATERING AT XO**

At XO Studios we pride ourselves on making your shoot days as smooth as possible. With catering sourced from local businesses we are able to tailor a catering package to suit your individual needs. Please speak with your Studio Manager about your catering requirements and we will arrange timely delivery to fit in with your schedule.

# Premium Catering



## FORT GREEN

- Order 3 days in advance
- \$20 management and delivery charge
- No minimum order
- Vegan options, GF options available
- Menu is subject to change without notice due to the availability of fresh produce

For more options, see the full Fort Green menu on their website.

<https://www.fortgreen.com.au/cafe/>

## BREAKFAST

### Garden Bowl \$16

Seasonal vegetables, super greens pesto, poached egg, hummus, lemon, dukkah, tumeric crisp

### Smashed Avocado \$14.50

With goats curd and fresh chilli, served on thick cut sour dough

### Bircher \$14

Rolled oats soaked in almond milk, chia, apple, topped with coconut yoghurt, seasonal fruit, nut crumble

### Mango Matcha Bowl \$14

Mango, banana, matcha, honey, coconut milk, topped with house-made granola and seasonal fruit

## LUNCH

### Macro Bowl \$16

Quinoa, seasonal greens, roasted sweet potato, pickled beetroot relish, avocado, braised eggplant, crispy chick-peas, seeds, tahini

### Falafel Bowl \$16

House-made falafel, hummus, pickled carrot & beetroot, tumeric crisp, avocado

### Salmon Bowl \$18

House-smoke salmon fillet (served cold), sweet potato, avocado, seasonal greens, pickled zucchini, dill, lemon

### Chicken Bowl \$18

Tumeric brown rice, coconut poached chicken (served warm), spiced cauliflower, kale slaw



## EGG UNLIMITED

- Order MUST be in 3 days in advance
- No minimum order
- Vegan options, GF options available
- Menu is subject to change without notice due to the availability of fresh produce

For more options, see the full Egg Unlimited menu on their website

<https://eggunlimited.com.au/catalog>

## Breakfast Hamper \$180, Serves up to 12

- 12 x Fruit skewers | 5 pieces per skewer
- 12 x Greek yoghurt pots | fruit compote
- 14 x Muffins | spiced pear & hazelnut
- 12 x Breakfast sliders | omelette, pancetta & relish

## Breakfast Package 2 \$25pp, 10-12 pax

Our regular package includes:

- 12 x Buttermilk rolls | egg, bacon & mayo
- 12 x Greek yoghurt pots | fruit compote
- 12 x Souffles | zucchini, mint & goats curd
- 12 x Capeseed baguettes | avocado, pepitas & kale
- 12 x Muffins | spiced pear & hazelnut
- 2 x Seasonal selections of sliced fruit

Our dietary option includes 6 of each item above, as well as these Gluten Free, Dairy Free & Vegan items:

- 12 x Sandwich ribbons GF | 2 types of vegan filling
- 12 x Breakfast fritters | zucchini & corn
- 6 x Chia pods | coconut & goji berries
- 6 x Healthy muesli bites



## Business Class Hamper \$120 - serves 6

A shared hamper of filled mini sandwiches & rolls - perfect for working lunches & boardroom meetings

### Our regular hamper includes

6 x Sandwiches | poached chicken, house mayo & parsley  
6 x Baguettes | leg ham, gruyere, green mango chutney  
6 x Sandwiches | free range egg, house mayo & chives  
6 x Bagels | smoked salmon, cream cheese, capers & dill  
6 x Ciabattas | Caesar salad with bacon

### Our vegetarian gluten free hamper includes

6 x GF sandwich ribbons | vegetarian filling 1  
6 x GF sandwich ribbons | vegetarian filling 2  
6 x GF fritters | beetroot & eggplant with quinoa crumb  
6 x GF souffles | zucchini, mint and goat's curd  
6 x GF koftes | red lentil & chickpea with sriracha

## Protein Salads \$17.50 ea, Min. serve 4 per type

Our salad lunchboxes are high in protein and flavour for a clean, healthy and nutritious lunch alternative

### Asian Chicken Slaw Salad

Poached coconut chicken, rice noodles, Asian slaw, Vietnamese dressing and crispy shallots

### Hot Smoked Salmon Salad

Hot smoked Atlantic salmon, bulgar, braised celery, raisins, hazelnuts, roasted parsnip & turnips, goats cheese & snow pea tendrils

### Spanish Beef Salad

Smokey paprika beef, saffron pearl cous cous, fresh peas, roasted capsicum, chorizo, fresh parsley & grapes

\*Asian chicken salad image above

## Morning Tea Hamper 1 \$75 - 20 items

Our Morning Tea Hampers are perfect for corporate meetings or private gatherings

6 x Flourless marmalade & almond cake  
6 x Meyer lemon drizzle cake  
8 x Hummingbird cake  
Size - 3 bites

Beautifully boxed & ready to serve



## Afternoon Tea Hamper 2

**Serves up to 15 - \$300**

Our Executive Afternoon Tea Package is elegant & generous. It ticks all of your dietary requirements, with a selection of bite sized sweet & savoury treats to suit everyone

- 8 x Red velvet cakes
- 8 x Rich chocolate ganache cake
- 8 x Lemon meringue pie
- 8 x Flourless marmalade cakes (GF)
- 8 x Coconut macaroons (GF)
- 8 x Vegan brownies (GF, VG)
- 16 x Pink Lamingtons
- 1 x Seasonal selection of sliced fruit
- 1 x Selection of cheese & accompaniments



## LUNE CROISSANTS

**\$10pp**

Ever had the world's best croissant? With a selection of sweet and savoury croissants we can provide you with a selection of delectable treats sure to impress your clients.

Available for morning tea delivery prior to 10am.  
Flavours change daily and are subject to availability.  
\*not available on weekends

# Standard Catering

## MORNING / AFTERNOON



### CREATE YOUR OWN

If you have a specific catering order you would like for your shoot! We can do it!

Please speak with your Studio Manager about your requirements and we will tailor a catering package to suit!

### MORNING TEA @ \$7.5PP

**PLEASE CHOOSE 2 OPTIONS;**

- Scones w jam & cream (x2, V)
- Tropical fruit w berries (V, GF)
- Large savory muffins (V)
- Mini danishes (x2, V)
- Muesli slice (x2, V)

### AFTERNOON TEA @ \$7.5PP

**PLEASE CHOOSE 2 OPTIONS;**

- Scones w jam & cream (x2, V)
- Tropical fruit w berries (V, GF)
- Large savory muffins (V)
- Mini danishes (x2, V)
- Muesli slice (x2, V)

# LUNCH



## INDIVIDUAL @ \$11pp

### PLEASE CHOOSE 1 OPTION:

- Ribbon sandwiches & mini baguettes
- Sandwich & roll platters
- Pita wraps & turkish bread

### FILLINGS MAY INCLUDE:

- Chicken breast with Tuscan style antipasto vegetables, red pesto, spinach & mozzarella
- Tomato pesto, roasted Mediterranean vegetables, feta & rocket (v)
- Thai marinated chicken, spring onion, tomato, toasted peanuts, shallots, cucumber, iceberg lettuce, spinach, basil, coriander & sriracha mayonnaise
- Roast lamb, mint yoghurt, semi-dried tomatoes & rocket
- Leg ham, mature cheddar & branstons pickle
- House crumbed chicken breast, swiss cheese, mayonnaise and cos lettuce
- Roast beef, red slaw, horseradish and rocket
- Mild Hungarian salami, roasted capsicum, black olive tapenade, feta, mayonnaise & rocket

## BOWLS @ \$15pp

### PLEASE CHOOSE 1 OPTION;

- Macro Bowls/w brown rice, raw vegetables & sesame tofu (V, GF)
- Roast vegetable & chickpeas w/ cashew tahini dip (V, GF)
- Quinoa, black sesame, raw vegetables, tomato/capsicum sauce (VEGAN, GF)
- Herb roasted chicken & avocado, julienne vegetables, lime & steamed sesame rice (GF)

## PLATTERS @ \$10pp

### PLEASE CHOOSE 1 OPTION;

- Trio of Victorian cheeses, fresh fruit, walnuts and apricots served with rice and water crackers (v)
- Antipasto; cured meats, marinated vegetables and cheeses; can be (v) or (gf)
- Ploughman's platter: Selected sliced hams with cheddar, pickles and bread
- Sushi hand rolls; salmon, prawns, pickled vegetables and soy (4 per serve) (gf)
- Bar nibbles; selection of pretzels, corn chips, rice crackers, salted nuts, wasabi peas and dip
- Mini bruschetta with avocado and smoked salmon (4 per serve)
- Middle Eastern mezze platter; spicy falafel, pita chip triangles, water crackers, pickled vegetables, marinated olives, Moroccan meatballs, roasted capsicum and zucchini accompanied with hummus and baba ganoush

## THE USUAL SUSPECTS

All bookings of up to 10 people are inclusive of beverages.  
If you need to cater for more there is a charge of \$5 per additional person.

- Capi mineral waters and sodas
- St Ali coffee
- T2 teas

## ST. ALI



## T2

## TERMS & CONDITIONS

- Minimum 6 orders per selection
- Orders must be placed by 12pm, the day prior to your booking
- All dietary requirements can be accommodated, please advise at the time of booking
- Please confirm delivery times for your order at the time of booking

## Questions? Contact Us!

Email : [studio@xostudios.com.au](mailto:studio@xostudios.com.au)

Telephone: +61 3 9386 4590