

# CATERING

## AM and PM Teas

\$ QTY TOTAL

Minimum 6 units per item.

	\$	QTY	TOTAL
Freshly baked mini croissant	3.0		
House made mini muffins	3.0		
Blueberry loaf (gf)	3.0		
Flourless orange cake (gf)	3.0		
Freshly baked banana bread	3.0		
House mini brownie	3.0		
Mini ham cheese croissant	3.5		
Mini tomato cheese croissant (v)	3.5		
Mini almond granola with seasonal fruit and Greek yogurt (150ml)	5.5		

## Individual Breakfast Items

\$ QTY TOTAL

Minimum 6 units per item.

	\$	QTY	TOTAL
Freshly baked large house muffin	5.0		
Bacon and free range egg bun, house bbq sauce	8.5		
Gluten free bacon and free range egg sandwich, house bbq sauce	9.5		
Double bacon and free range eggs roll, house bbq sauce	10.0		
Smoked ham and cheese croissant	8.5		
Tomato and cheese croissant (v)	8.5		
Haloumi bun, free range egg, harissa sauce (v)	11.5		
Almond granola with seasonal fruit and greek yogurt (v)	11.0		



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Meal Plan Lunch Boxes ( with salad, brown rice and chimichurri)	REG	LRG	TOTAL
	\$14.9	\$17.9	

Pork box, grain fed pork belly			
Chicken box, roasted / fried chicken			
Brisket box, slow roasted brisket,			
Salmon box, grilled Tasmanian salmon +2			
Falafel box, za'atar yogurt (v)			
Haloumi box, za'atar yogurt (v)			
Vegan falafel box, harissa sauce (ve)			

## Cold Sandwiches

An assortment of gourmet breads including sourdough, white, wholemeal, and soy linseed. Variety includes pulled chicken, corn beef, smoked ham, Tasmanian salmon, vegan falafel. Cold sandwiches include 20% vegetarian options.

	\$	QTY	TOTAL
Standard (minimum 5 guests)	10.5		
Vegetarian (minimum 1 guest)	10.5		
Vegan (minimum 1 guest)	10.5		
Gluten free (minimum 1 guest)	11.5		
Gluten free and vegetarian (minimum 1 guest)	11.5		

## Salads

Individual (1 serve) / Regular (serves 6-8) / Large (serves 10 -12)

Ingredients are subject to market availability

	IND	REG	LRG	TOTAL
Seasonal greens, beans, zucchini, roasted almonds, radish	\$9.9	\$55	\$89	
Summer leaf, seasonal leaves, apple, fennel, toasted grains, house vinaigrette				
Pumpkin, frisée leaf, pickled currants, quinoa, za'atar oil				
Mexican slaw, red and green cabbage, corn, carrots, black beans, aioli				

PAVEL & CO. KENT ST  
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Hot Paninis \$ QTY TOTAL

An assortment of hot paninis including a variety of rotisserie meats such as Australian pork belly, rotisserie chicken, lamb, house falafels, haloumi and fresh filling. Panini assortment includes 20% vegetarian options.

Pork Krakel	13.8		
Mexican Chicken	12.0		
Chicken Schnitzel	12.0		
Kobe Chicken	12.5		
Philly Brisket	13.8		
Natural Falafel (v)	12.5		
Harissa Haloumi (v)	12.5		

Drinks \$ QTY TOTAL

Coca Cola soft drink cans	3.5		
Coca Zero soft drink cans	3.5		
Coca Diet soft drink cans	3.5		
Sprite soft drink cans	3.5		
Fresh orange juice	5.0		
Flavoured kombucha	5.5		
Still water bottle	3.3		
Sparkling water glass	3.3		



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## Delivery Details

\*Minimum order \$100. Order must be in by 2:30pm day prior to delivery. Breakfast delivery prior to 11am. Lunch delivery prior to 2pm.

Delivery date and Time:
Delivery address:
Contact name:
Phone:
Email:
Company name:
Signature:

## Payment Details

Order total (includes GST):
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(Please circle.)

Payment method: (1% surcharge applies to credit card payments)	Visa	Mastercard	Amex	Cash
Card number:				
Card holder name:				
Expiry date:				
CVV:				

Please email completed catering form to [manager.kentst@pavelandco.com.au](mailto:manager.kentst@pavelandco.com.au)

Call us for details of our free delivery area.

If you do not receive confirmation of your order within 2 hours, please call us.

\*Some food items prepared may contain nuts or trace amounts of nuts. Gluten free (GF) dishes have been created using GF ingredients but we can't guarantee they have been made in a 100% GF environment.

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