Chorus Kitchen offers an affordable array of fresh homestyle catering options tailored to meet your requirements. Our menus include morning and afternoon teas, a variety of sweet and savoury platters, barbecue and salad packs, and a selection of cakes.

We can assist you to create the exact requirements for your event or function.

At Chorus Kitchen, we put people first it's the heart of what we do. That's why we offer the choice and convenience of cost effective, healthy, home-cooked meals.

Chorus Kitchen provides a Meals on Wheels food delivery service and a daily lunchtime dine-in facility so by choosing us for your catering needs, you are **helping to support** this valuable service.

Chorus provides in-home and community support so that people can live the life they choose.

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chorus.org.au/chorus-voices

youtube.com search 'Chorus a fresh approach'

contact us

Contact one of our friendly staff today to discuss your catering requirements.

9435 1379

meals@chorus.org.au 38A Waddell Road, Palmyra







Platters

Cheese Platter

Selection of uncut cheeses, Maasdam, vintage, mild or smoked cheddar, Egmont, blue Danish, brie, camembert garnished with grapes, strawberries and assorted crackers

Small – choice of 3 cheeses \$45 Medium – choice of 6 cheeses \$75

Gourmet Cold Meat Platter

A selection of rolled slices of ham, salami, roast beef, roast chicken and cabanossi garnished with carrot, celery sticks and cherry tomatoes

Small \$60 • Medium \$100

Vegetable Platter

Assortment of fresh vegetables and dips Small \$22.50 • Medium \$35

Sliced Fruit Platter

Selection of seasonal fruits, sliced into bite size portions, garnished with a variety of dried fruit

Small \$45 • Medium \$70

Assorted Tea Sandwich Platter

A choice of various fillings, chicken, ham, roast beef, mortadella, tuna, curried egg, cheese and salad fillings on sliced bread, rolls, wraps or bagels

(prices vary)

Sushi Platter

Small combination platter – 20 pieces Medium combination platter – 30 pieces

Morning/Afternoon Tea

Savoury Selection

- Cocktail pies and sausage rolls
- Spinach and ricotta rolls
- Mini quiche your choice of filling
- Mini croissants filled with ham and cheese
- Savoury pinwheels

Sweet Selection

- Scones (fruit or plain) with jam and cream
- Biscuits: choc chip, Anzac, chocolate brownie, shortbread
- Slices: hedgehog, caramel, coconut jam, passionfruit
- Tartlets: lemon meringue, petite custard tart, raspberry and coconut

Cakes (full, half, finger platter or cupcakes)

- Strawberry and cream sponge
- Rich chocolate mud cake
- Baked ricotta cheesecake
- Lemon layer cake
- Carrot cake

Corporate Luncheon

Cold Selection

- Assortment of sandwiches or wraps
- Sushi platter
- Gourmet cold meat platter
- Cheese and crackers platter
- Seasonal fruit platter
- Salad selection
- Roast pumpkin, spinach and feta
- Chickpea, feta and roast vegetable salad
- Creamy potato and egg salad
- Garden salad
- Greek salad
- Tangy coleslaw

Hot Selection

- Homemade Italian lasagne and garlic bread
- Crumbed chicken schnitzel and chips
- Asparagus tart
- Pumpkin and feta tart
- Quiche Lorraine
- Zucchini slice

Roast Selection

Choice of chicken, pork, beef or lamb with roasted seasonal vegetables, cauliflower broccoli cheese bake and a rich gravy

Optional Extras

- Cocktail bread rolls and butter portions
- Assortment of condiments

Desserts

- Pavlova with fresh seasonal fruit
- Chocolate mousse
- Mini cheesecake
- Fruit trifle
- Ice cream/custard/cream

Tea and Coffee Station

- Hot water urn, assortment of tea bags, milk in jugs and sugar provided.
- Cups, saucers and teaspoons supplied.

Self-serve. Napkins, glassware and jugs of cold water supplied upon request.



Small platters for groups of 5-7 people **Medium platters** for groups of 10-12 people

Note: Prices are a guide only and may change due to seasonal price variations.

