



MRS &
GEORGE
Catering
& Events

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Click 'n Collect

Simple boxed options | Collected from our cafe | Includes disposable sugarcane plates, wooden knives, forks & napkins

SANDWICH BOX

\$18 p.p + gst (min 10 guests)

Turkey, brie, cranberry & alfalfa on seeded sourdough
Leg ham, tasty cheese, tomato, baby spinach & Dijon on white
Chicken schnitzel w/ kewpie & iceberg panini
Mortadella, provolone, mixed leaves, tomato & Dijonnaise
Smoked salmon, dill cream cheese, red onion & caper bagel
Roast eggplant, zucchini, spinach, goats cheese & pesto on rye V
Tasty cheese, tomato, cucumber, carrot & smoky relish V
Falafel, beetroot hummus, cucumber, carrot & mixed leaf paninis VE

NB: GF sandwiches available on request

CHUNKY FINGER SANDWICH BOX

\$120 per box + gst (20 mixed pieces)

Smoked salmon & cucumber finger sandwiches (6 pieces)
Chicken & tarragon finger sandwiches (8 pieces)
Old school curried egg V (6 pieces)

SAVOURY WARM BOX

\$220 per box + gst (44 mixed pieces)

Mini chicken & mushroom pies
Small assorted quiches V
Mini sausage rolls w/ smoky relish
Ricotta & spinach rolls w/ tzatziki V

SAVOURY COLD BOX

\$240 per box + gst

Rice paper roll selection GF (28 pieces)
Classic sushi selection GF (40 pieces)
Soy & peanut dipping sauces

NB: Includes V & VEGAN options

SALAD BOX

\$150 per box + gst (feeds 10 as a main or 20 as a side)

Soba noodle salad, stir fried greens, edamame, baby spinach & sesame seeds V

Superfood salad of quinoa, lentils, herbs, seeds, nuts, currants, pomegranate, broccoli & cauliflower w/ cumin yoghurt dressing GF

Roast maple pumpkin, zucchini, balsamic beetroot, red onion, spinach, nuts, chickpeas & feta V GF

+ ADD A PROTEIN - \$7 p.p + gst

Poached salmon fillets
Falafel, beetroot hummus & cumin yoghurt dressing V GF
Lemon thyme roasted chicken GF

MINI SWEET TREAT BOX

\$75 per box + gst (15 pieces)

Persian orange cake GF V
Caramel macadamia crumble V
Petite muffins V
Double choc brownie bites w/ fresh strawberries V GF
Small passionfruit polenta cakes V G

FRUIT BOX

Seasonal berry skewers VG - **\$4.5 each** (min 10 guests)
Seasonal fruit box VG - **\$85 per box**

+ ADD ON

Bottled water - **\$5 per bottle + gst**
Cold pressed orange & apple juice - **\$5 per bottle + gst**
Indigo botanic sodas - **\$5.5 per can + gst**



Boxed

Individual boxes made to measure | grazing boxes made to share

BREAKFAST BOX

\$25 per person + gst (min 10 boxes)

Scrambled egg, leg ham & smoky relish roll
Granola, Greek yoghurt & strawberry jar V GF
Sweet pastry V
Watermelon & berry skewer VG
Cold pressed juice

LUNCH BOX

\$30 per person + gst (min 10 boxes)

½ Leg ham, cheese, tomato, baby spinach & lettuce on sourdough
½ Chicken schnitzel, cheese, lettuce & mayo on sourdough
Mini pack of crisps
Double choc brownie w/ fresh strawberries
Cold pressed juice

GRAZING BOX ONE. (VEGAN)

\$90 per box + gst

Beetroot hummus VG
Smoky eggplant dip VG
House marinated olives VG
Smoked almonds VG
Crudités VG
Grissini VG

GRAZING BOX TWO.

\$135 per box + gst

Triple cream brie V GF
Seasonal accompaniments
Prosciutto GF
Sopressa salami GF
Pickles VG
Beetroot hummus VG
House marinated olives VG
Crackers, wafers + grissini VG

GRAZING BOX THREE.

\$165 per box + gst

Triple cream brie V GF
Gorgonzola dolce V GF
Vintage cheddar V GF
Seasonal accompaniments VG
Crackers, wafers + grissini VG



Delivered



The sustainable choice Prices include delivery on styled platters, crockery, cutlery & glassware - no single use packaging

COFFEE SERVICE

\$10.5 p.p + gst (min 20 guests)

St ALi batch brew, organic teas + accompaniments & bottled water

BREAKFAST

\$21.5 p.p + gst (min 20 guests)

St ALi batch brew, organic teas + accompaniments & bottled water

CHOOSE 3 ITEMS:

Spiced fig granola w/ Greek yoghurt & coulis jars V GF

Seasonal fruit cups VEGAN

Mini croissants w/ ham + cheese & tomato V

Avocado smash on rye bread w/ cherry tomatoes & feta V

Mini haloumi roll w/ baby spinach & smoky relish V

Mini scrambled egg & leg ham roll

Assorted small Danishes V

MORNING | AFTERNOON

\$16.5 p.p + gst (min 20 guests)

St ALi batch brew, organic teas + accompaniments & bottled water

CHOOSE 2 ITEMS:

Persian orange cake GF V

Caramel macadamia crumble V

Petite muffins V

Double choc brownie bites w/ fresh strawberries V GF

Small passionfruit polenta cakes V GF

Smoked salmon & cucumber finger sandwiches

Chicken & tarragon finger sandwiches

Pumpkin & feta quiches V

Mini sausage rolls w/ smoky relish

Ricotta & spinach rolls w/ tzatziki V

SANDWICH & SWEET LUNCH

\$25 p.p + gst (min 20 guests)

Variety of sandwiches on sourdough, paninis & soft rolls (all dietaries covered):

Turkey, brie, cranberry & alfalfa on seeded sourdough

Leg ham, tasty cheese, tomato, baby spinach & dijon on white

Chicken schnitzel w/ kewpie & iceberg panini

Mortadella, provolone, mixed leaves, tomato & Dijonnaise

Smoked salmon, dill cream cheese, red onion & caper bagel

Roast eggplant, zucchini, spinach, goats cheese & pesto on rye V

Tasty cheese, tomato, cucumber, carrot & smoky relish V

Falafel, beetroot hummus, cucumber, carrot & mixed leaf VEGAN

+

Mini sweet treat selection V & Watermelon & berry skewers VEGAN

+ ADD ON

Rice paper rolls w/ peanut dipping sauce GF - **\$5 p.p**

Mini sausage rolls w/ smoky relish - **\$5 p.p**

Ricotta & spinach rolls w/ tzatziki V - **\$5 p.p**

SALAD & PROTEIN PLATTERS

\$35 p.p + gst (min 20 guests - choose 2 salads)

Soba noodle salad, stir fried greens, sesame seeds & chilli flakes w/ poached salmon

Quinoa, lentils, fresh herbs, toasted seeds, nuts, currants, pomegranate, broccoli & cauliflower w/ falafel, beetroot hummus & cumin yoghurt dressing V GF

Roast maple pumpkin, zucchini, balsamic beetroot, red onion, spinach, nuts, chick peas & feta w/ lemon thyme roasted chicken GF

+

Mini sweet treat selection V



Meeting Package One.

\$50 p.p + gst (min 20 guests)

REFRESHMENT STATION (from arrival - afternoon tea)

St ALi batch brew & organic teas + accompaniments
Iced fruit tea & bottled water

MORNING TEA

Watermelon & berry skewers VEGAN
Small passionfruit polenta cakes V GF
Mini ham & cheese croissants | Cheese & tomato croissants V

LUNCH

Variety of sandwiches on sourdough, paninis & soft rolls (all dietaries covered):
Turkey, brie, cranberry & alfalfa on seeded sourdough
Leg ham, tasty cheese, tomato, baby spinach & dijon mustard on white sourdough
Chicken schnitzel w/ kewpie & iceberg panini
Mortadella, provolone, mixed leaves, tomato & Dijonnaise
Smoked salmon, dill cream cheese, red onion & caper bagel
Tuna, corn, coriander, red onion, jalapeno, mayo, mustard & three cheeses
Roast eggplant, zucchini, spinach, goats cheese & pesto on rye V
Tasty cheese, tomato, cucumber, carrot & smoky relish V
Falafel, beetroot hummus, cucumber, carrot & mixed leaf paninis VEGAN

AFTERNOON TEA

Small Persian orange cakes GF
Double choc brownie bites w/ fresh strawberries V
Mini assorted quiches



Prices include delivery, crockery, cutlery & glassware - no single use packaging used

Meeting Package Two.

\$60 p.p + gst (min 20 guests)

REFRESHMENT STATION (from arrival - afternoon tea)

St ALi batch brew & organic teas + accompaniments
Iced fruit tea, bottled water & cold pressed orange juice

MORNING TEA

Watermelon & berry skewers VEGAN
Spiced fig granola jars w/ coulis & fresh berries V GF
Caramel macadamia nut crumble V
Mini ham & cheese croissants | Cheese & tomato croissants V

LUNCH

Soba noodle salad, stir fried greens, sesame seeds & chilli flakes w/ poached miso salmon

Quinoa, lentils, fresh herbs, toasted seeds, nuts, currants, pomegranate, broccoli, cauliflower & falafel w/ beetroot hummus VEGAN GF

Roast maple pumpkin, zucchini, balsamic beetroot, red onion, spinach, nuts, chick peas & feta w/ lemon thyme roasted chicken GF

AFTERNOON TEA

Small Persian orange cakes GF
Scones w/ jam & cream V
Mini assorted quiches

Social Food

GRAZING BASKET

\$600 p.p + gst. (serves 35+ guests) **An instant grazing station styled in a 1m x 1 m basket**

Triple cream brie V GF
Gorgonzola dolce V GF
Vintage cheddar V GF
Figs, grapes, honeycomb & crackers V GF
Beetroot hummus & feta V GF & Smoky eggplant dip V GF
Crudités & grissini
Prosciutto, Sopressa salami & Mortadella
Pickled veg & olives V VG GF
Rosemary focaccia & crackers V

DIP PLATTER (VEGAN)

\$90 per box + gst (serves 10 guests)

Beetroot hummus VG
Smoky eggplant dip VG
House marinated olives VG
Smoked almonds VG
Crudités VG
Grissini VG

MEAT & CHEESE PLATTER

\$135 per box + gst (serves 10 guests)

Triple cream brie V GF
Seasonal accompaniments
Prosciutto GF
Sopressa salami GF
Pickles VG
Beetroot hummus VG
House marinated olives VG
Crackers, wafers + grissini VG

CHEESE PLATTER

\$165 per box + gst (serves 10 guests)

Triple cream brie V GF
Gorgonzola dolce V GF
Vintage cheddar V GF
Seasonal accompaniments VG
Crackers, wafers + grissini VG



Canapés

CANAPÉ PACKAGES

2 HRS @ \$35 p.p (min 20 guests)

Choose 6 canapés from the list

3 HRS @ \$45 p.p (min 20 guests)

Choose 7 canapés + 1 substantial from the list

4 HRS @ \$55 p.p (min 20 guests)

Choose 7 canapés + 2 substantial from the list

CANAPÉS

Goats curd tart w/ roasted cherry tomato & balsamic onion V

Crushed pea, mint & pecorino on a seeded cracker VG GF

Smoked salmon & dill creme fraiche blini

Poached chicken & tarragon pillow sandwiches w/ avocado cream

Rare roast beef, horseradish cream & capsicum pastry rounds DF

Prosciutto, gorgonzola cream & fresh fig tartlet

Three cheese croquettes w/ spicy tomato sauce V

Mini beef pie w/ mushie peas & relish

Ricotta & spinach roll w/ tzatziki V

Mini salmon quiche w/ creme fraiche

SUBSTANTIALS

Cheeseburger slider w/special sauce

Fish taco w/ slow, guacamole & chipotle sauce

Poached prawn roll w/ Bloody Mary sauce & chives GF

Chicken katsu on white milk roll, Japanese mayo & katsu sauce

SERVICE

SELF SERVICE

We will set up canapes on platters for your guests to help themselves

WAIT STAFF

We are happy to provide a quote to staff your event





Booze

ON SITE PACKAGES

For events held in our cafe | bar

- 1 HR @ \$18 p.p (min 20 guests)
- 2 HRS @ \$25 p.p (min 20 guests)
- 3 HRS @ \$32 p.p (min 20 guests)
- 4 HRS @ \$40 p.p (min 20 guests)

INCLUDES:

- The Grifter Pale Ale Schooner on tap
- Young Henrys (alcoholic) Ginger Beer Schooner on tap
- Heaps Normal (zero alcohol) cans
- Smokin Barrels Chardonnay (Barossa Valley, SA)
- Edmond Thery Blanc de Blanc NV (France)
- Excuse my French Rosé (France)
- Vinaceous Snake Charmer Shiraz (McLaren Vale, SA)
- Indigo botanic sodas
- Sparkling water
- Coke & coke zero

EXTERNAL PACKAGES

For events held in our cafe | bar

- 1 HR @ \$20 p.p (min 20 guests)
- 2 HRS @ \$28 p.p (min 20 guests)
- 3 HRS @ \$35 p.p (min 20 guests)
- 4 HRS @ \$44 p.p (min 20 guests)

INCLUDES:

- The Grifter Lager cans
- Heaps Normal (zero alcohol) cans
- Smokin Barrels Chardonnay (Barossa Valley, SA)
- Edmond Thery Blanc de Blanc NV (France)
- Excuse my French Rosé (France)
- Vinaceous Snake Charmer Shiraz (McLaren Vale, SA)
- Indigo botanic sodas
- Sparkling water
- Coke & coke zero

HIRE & STAFFING

Glass hire - \$1.50 per glass + gst

We are happy to provide a quote to staff your event



Parties & Events

CAFE & BAR VENUE HIRE

Let us put together something special for your next group event.

- Stand up or sit down events for 50 to 200 guests
- Daytime or nighttime events
- Cocktail events or high tea
- Themed decor & food
- Cocktails & mocktails
- Live music or DJ
- Indoor & outdoor space
- Private VIP areas

Pop in to have a chat or drop us a line - we have lots of ideas and resources!

Contact

📞 0414 997 950

✉️ hello@mrsandgeorge.com.au

📷 @mrsandgeorge

🌐 mrsandgeorge.com.au

📍 UTS
Level 1, Building 11
81-113 Broadway
Ultimo NSW 2007

Drop us a line or pop into the cafe for a chat to discuss your catering needs.

We're happy to tailor a menu to your specific event, dietary needs or budget.

We look forward to meeting you.

Carolyn & Georgia xx

