



Cicada Board Room Catering

*Enjoy a healthy and hearty start to the day for you and your colleagues
in the comfort of your own office or boardroom.*

*Alternatively, we'd love to welcome you to have any of our Catering Packages
served in our restaurant by our friendly, attentive staff.*

Leave the clean-up to us.

Start the Day Right - \$12 per person

Starting the day right allows everyone their best chance to get the job done.

Breakfast Sliders – Bacon, free range egg and cheddar on soft milk buns w/ tomato relish

Hot Croissants – Shaved leg ham and sliced cheddar cheese

Sweet Muffins - Blueberry and vanilla, Chocolate-banana, Orange-poppy, Pear and Walnut

Toasted Wraps - Haloumi, roasted capsicum, pesto and spinach v

Fruit – Fresh and seasonal

The Patisserie Package - \$10 per person

A tasty, sweet fix to satisfy the most voracious morning cravings. Did someone say coffee?

Shortbread Cookies - Chocolate-Peanut Butter, Vanilla Bean, M&M or Anzac

Mini Muffins – Blueberry and vanilla, Chocolate-banana, Orange-poppy, Pear and Walnut

Petite Danishes –Chocolate, Apple and Blueberry, Peach and Almond, Raspberry and Coconut

Chocolate, Date and Almond protein balls – gf

(All items are produced and baked fresh in house on the day.)

Please choose 2 flavours of each for your guests to enjoy, or let our chef decide for you.)

Morning Tea \$12 per person

Keep the team energised and on track with this great combination of pastries, sandwiches, protein balls and fresh fruits

House Made Sausage Rolls – lightly spiced sausage baked in flaky pastry w/ relish

Shortbread Cookies - Chocolate-Peanut Butter, Vanilla Bean, M&M or Anzac

Fresh Sandwich Ribbons made on wholegrain bread (vegetarian included)

Protein Balls – Cocoa, date and almond flavour gf

Fruit – Fresh and seasonal

Brunch Package \$16 per person

It's breakfast AND it's lunch. Save time and keep those deadlines at bay.

Breakfast Sliders - Bacon, Egg and Cheddar on soft milk buns w/ tomato relish

Hot Croissants – Shaved leg ham and sliced cheddar cheese

House Made Sausage Rolls – lightly spiced sausage baked in flakey pastry w/ relish

Mini Muffins – Blueberry and vanilla, Chocolate-banana, Orange-poppy, Pear and Walnut

Fresh Sandwich Ribbons made on wholegrain bread (vegetarian included)

Protein Balls – Cocoa, date and almond flavour gf

Fruit – Fresh and seasonal



Sandwiches, Wraps and Rolls \$9 per person

Our sandwiches are made to order on a variety of artisan sour dough, multi-grain, wraps and buns

Roast Chicken, ranch dressing, walnuts and tarragon
Salami, cheddar cheese, salad leaves and tangy aioli
Leg Ham, cheddar cheese, tomato, seeded mustard, salad leaves
Coddled eggs w/ a light curry spice, tangy aioli, shredded lettuce
Corned beef, English mustard, tomato jam and salad
Zucchini slaw, roast capsicum, pumpkin hummus
Roast Turkey breast, cranberry, brie and salad

This allows roughly one and a half sandwiches, wraps and rolls per person.

Please select 4 fillings.

Individual Salad Bowls \$9ea

Our Salad Bowls are a fresh, wholesome and hearty option, made fresh on premise daily.

Caesar Salad – bacon, croutons, eggs, parmesan
Spicy Singapore Noodles w/ roast cashews and coriander
Roast Potato, serrano ham, sour cream, mustard and dill
Sweet potato, tri-colour quinoa, mixed leaves and toasted seeds
Brown Rice, Cranberry and almond w/ citrus vinaigrette
Sweet corn, Roast capsicums, black beans, coriander and lime
Soba Noodles, Fried Sweet Potato, pickles, leaves, soy-plum dressing

Please select 4 fillings.

Bbq Thai chicken, Grilled Haloumi or Charred Beef Sirloin Strips can be added for \$4 per salad

Coffee and Tea \$4

Because sometimes we all need a little jump start to the day.

Our coffee is espresso from local award winning producers Campos,
made to order per your requirements.

We also stock a range of milk options and substitutes and loose leaf teas.

Didn't find what you need?

***Enquire about our Plated Breakfast and Lunch Packages (served in Cicada Cafe)
or All Day Conferences Packages (served in Cicada Café or personally delivered to you).***

Our chef will tailor a special menu to suit the needs of your clients and business.

Any dietary requirements are happily discussed.

Thank You.

