4 20/38 Main St, Burdell QLD 4818

Catering services for any occasion:

Family Celebrations

Birthday Parties

Baby Showers

High Tea Events

Hen's Parties

Business Events

Celebration of Life

Corporate Events

Grazing Platters

Galas & Luncheons

Coffee Breaks

Providing an individual approach with tailored dishes and high-quality service!







Breakfast & Morning Tea

Please note: All catering items have a minimum order of 5 people

Classic Sweets Platter // \$17.90pp

Mini seasonal Fruit, muffins, seasonal fruit, friands with assorted cookies and slices

House-made Savoury Pack // \$11.90 pp (3 piece pp)

Sausage rolls, spinach and ricotta rolls, beef and burgundy pies, mince beef pies, chicken and mushroom pies with assorted Meat Quiche and Veggie Quiche

Light n' Easy Morning Tea // \$15.90 pp

Mini fruit skewers, buttermilk scones with jam & cream and Danish pastries

Nourishing Box // \$17.50 pp

Mini granola pots/chia puddings, with mini seasonal fruit muffin and Danish pastries







Deluxe Muffin Box // \$7.10pp

Choose from:

- Blueberry
- Raspberry White Cho
- Chocolate
- Chocolate Chip
- Butterscotch
- Lemon & Poppy Seed

Croissant Pack // \$11.90 pp

- Ham & Cheese filling
- Roast pumpkin, feta, basil pesto and baby spinach
- Salami and Swiss Cheese
- Chicken and Cheese
- Ham and Avocado
- Cheese and Tomato
- Jam and Cream

Scone Pack // Varied Pricing

Buttermilk with Jam & Cream // \$5.20pp Pumpkin with Jam & Cream // \$5.20pp Raspberry white choc with jam and cream // \$5.50pp Sour Cream and Chives // \$5.50pp

For more information or to place an order, please contact Millie J and Co on:
07 4774 8298
milliejcafe@gmail.com

Please note: All catering items have a minimum order of 5 people

Sandwiches, wraps and rolls Please note: All catering items have a minimum order of 5 people

Freshly made sandwiches, wraps, rolls and artisan bread with a variety of fillings including chicken, ham, beef, corned silverside, bacon, egg, char-grilled vegetables accompanied with a combination of soft and hard cheese, market fresh salad, avocado, mayonnaise, house-made relishes, basil pesto and chutneys.

When placing your order, please note special dietary requirements i.e. allergies or food intolerances and these will be plated and labelled separately. Please read our policy on special diets and allergies. (minimum 5 quantities apply to each selection)



Traditional 4 point sandwiches // \$13.90 (white and multi-grain)

Triple ribbon sandwiches // \$14.50 (white and multi-grain)

Gourmet rolls // \$11.90 Mixed selection of soft, round rolls

Gourmet artesian bread // \$13.90

Gourmet baguette // \$14.90

Gourmet wraps // \$14.90

Gourmet bagels // \$11.50

Gluten friendly wrap // \$15.90

Gluten friendly sandwiches // \$14.90

Mixed sandwiches and breads // \$15.90

Mixed sandwiches and wraps // \$16.90

Lunch boxes are also available to suit special dietary requirements such as vegetarian, gluten free, dairy free and vegan. When placing your order, please note your dietary requirements.

Grazing Platters

Please note: All catering items have a minimum order of 5 people

Premium Charcuterie Box // \$25.00 pp

Selection of premium charcuterie (4)
Cheddar cheese, triple brie cheese, creamy blue cheese with semi dried tomatoes, assorted olives, cornichons, trio of dips, dried fruit and assorted crackers

Continental Brunch Grazing Box // \$18.90

Dec de seasonal fresh fruit, house-made granola, passionfruit yoghurt, banana bread fingers, mini danish and mini ham & cheese croissants

Vegetarian Snack Box // \$15.90 pp

- Egg, cheese & spinach puff pies
- Fresh tomato, pesto & gruyere mini croissants
- Brie, chilli jam & roquette mini brioche

Mediterranean Grazing Box // \$20.90

Lamb & pinenut kibbeh, falafel, hummus, yoghurt & tahini, pickled vegetables, olive tapenade, baby cucumber, guindillas, haloumi chips and Lebanese bread

Premium Cheese Box // \$16.50 pp

Cheddar cheese, triple brie cheese and creamy blue cheese, with dried fruit, fresh fruit and nuts, quince paste and assorted crackers

Deli & Dip Grazing Box // \$17.90 pp

Assorted sliced smallgoods & cheese, with housemade dips, fresh vegetable crudités, organic baguettes and grissini

Vegetarian // \$18.50 pp

- Corn & haloumi fritters
- Carrot, Pecorino & Sage Fritters
- Zucchini & Cheese Fritters

with vegan falafels, guindillas, pickled vegetables, dolmades, fetta & olives, yoghurt & tahini dipping sauce and tomato relish

Seasonal Fresh Fruit Box // \$9.90 pp

Fresh sliced fruit & melons with berries, grapes & specialty fruits



Kids Platters

Please note: All catering items have a minimum order of 5 people

Kids Brunch Box // \$18.90 pp

Assorted 'Kid friendly' sandwiches, dip, crackers, fresh berries and fruits, fairy bread, assorted lollies and chocolates and cheese, carrot and cucumber sticks

Kids Sandwich Box // \$10.90 pp

A selection of kid-friendly sandwiches cut into sandwich fingers. Fillings include spreads and simple meat and cheese options.

Kids Chatter Platter // \$17.50 pp

Mild salami, kid-friendly cheese, vegetable dips with crackers and nuts, fresh fruit and veg, baked treats, chocolate and lollies

Kids Savoury Box // \$16.50 pp

- Chicken nuggets
- Mini Pies
- Mini Dagwood Dogs
- Mini Sausage Rolls

Kids Sweet Treat Box // \$21.90 pp

Honeycomb, marsh mellows, rocky road, mini cupcakes, donuts, choc wafers, chocolates, macrons, chocolate dipping sauce, fresh berries, biscuits, caramel popcorn

Kids Fresh Fruit Box // \$8.90 pp

Fresh sliced fruit & melons with berries, grapes and speciality fruits









Meat Platters & Salads

Please note: All catering items have a minimum order of 5 people

Gourmet Cold Meat Platter // \$15.90 pp

Roast chicken, smoked chicken, ham, salami and pastrami, deli meats.

Greek Salad // \$14.90 pp

Feta, kalamata olives, cucumber, red onion, tomato tossed through leafy greens

Moroccan Salad // \$14.90pp

Roasted vegetables, chickpeas, rocket and turmeric (V, GF, DF, VEGAN)

Pasta Salad // \$14.90 pp

Cherry tomatoes, roast pumpkin, capsicum, red onion, creamy aioli, Danish feta, pesto, olives and leafy greens tossed through spiral pasta and pine nuts

Rice Noodle Salad // \$14.90 pp

Julienne capsicum, carrot, cucumber, shallots, cashews, black sesame seeds and soy, mirin, sesame and fresh herbs tossed through rice noodles.



Seafood Platter // \$45.00 pp

Prawns, bugs, smoked salmon, crab, oysters with a Greek salad, seafood sauce and lemon wedges

Caesar Salad // \$15.90 pp

Cos lettuce, bacon, parmesan cheese, hard-boiled egg, croutons served with Caesar dressing

Garden Salad // \$13.90

PCumber, carrot, fresh herbs, cherry, tomatoes, capsicum, carrot, tossed through leafy greens

Supergrain Salad // \$15.90 pp

Quinoa, spinach, fresh herbs, currants, pinenuts, red onion, tomato, pumpkin seeds, seasoned with honey and lemon (V, VEGAN, DF)

*Inclusions are a guideline only. All products subject to change.

Cutlery & Drinks

Cold Drinks

We can provide a range of cold drinks. Brands may vary depending on availability. In the event our regular product is unavailable we will replace it with one of equivalent quality.

Sparkling Water (500ml) // \$7.50 a bottle

Fruit Juices (500ml) // \$6.00 a bottle

Apple, Orange, Orange and Mango, Orange passionfruit, apple and blackcurrant

Fruit Juices (2L) // \$15.00 a bottle

Orange or Apple (Plastic cups also provided)

House-made Iced Teas // \$15.00 (2L)

Peach, lemon, cucumber and mint

Fruit & Veggie Juice (300ml) //\$5.00 a

bottle

Soft Drinks (375ml) // \$4.00 per can

Regular and diet soft drinks including Kirks and Coke products

Urn Hire // \$20.00

Water Dispenser Hire // \$10.00

Plates & Serviettes //\$1.50 pp

Bamboo Cutlery // \$1.90 pp

Enviro Cups //\$ 1.50pp

Cutlery Bundle // \$3.00 pp

If you require eco-friendly disposable cutlery, please make sure you add them to your order (\$2.50pp includes knife, fork, plate, serviette and spoon if required).



Ordering Info



Availability

You can order our catering packages via email, phone or in-store. All catering orders must be placed by 9am the business day prior to your event. It is highly recommended that you place your order 7 days in advance if you are ordering for more than 10 people or ordering multiple catering packages.



We deliver 5 days a week.

Our delivery hours are: 8am-2pm Monday to Friday Minimum spend of \$100 for delivery within our delivery zone, otherwise a \$15 delivery fee will incur.



Pick-up

There is no minimum spend on pick-up orders.

You can pick up anytime between the hours of 7am-4pm Monday to Friday Or 7am-2pm on Saturday and Sunday.



Allergy Advice

If you have dietary requirements, please let us know as we can make changes to suit your needs where we can (please note: this may incur an additional cost, but this will be communicated with you). Food prepared in our kitchen may contain the following; milk, nuts, soy, eggs, wheat, peanuts, tree nuts. If you have an allergy please notify us.

Terms & Conditions

Please see our T&Cs document for more information or talk to the team at Millie J and Co about any questions you have.