



# **OZHARVEST CATERING**

Catering with purpose!

Melbourne 2024

# A LITTLE BIT ABOUT OZHARVEST

OzHarvest is best known for our fleet of yellow vans, rescuing produce destined for landfill and delivering it to charities that support people in need. Since Victoria commenced operations in 2014, we have delivered more than 30 million meals to communities in need, diverting 10 million kilograms of excess food from landfill. We're championing the value of food to make wasting it a thing of the past! We are constantly looking for new ways to innovate and help people to fight food waste. Our catering offering is a great example of how we bring this to life!



## ZERO WASTE CATERING

Our incredible team of chefs are driven by a strong commitment to a zero-waste philosophy. They create delicious gourmet dishes using whole ingredients, ensuring no part goes to waste! When you book catering with us, you play a vital role in keeping our wheels turning, allowing us to spread awareness about food waste and how people can help fight food waste! OzHarvest catering is an inspiring way to make your event truly special, both in taste and impact!



# CATERING PACKAGES

We offer a choice of three menu styles to cater for your event needs including:

- Morning Tea / Afternoon Tea: \$25 + GST per person
- Lunch: \$35 + GST per person
- Canapes: \$45 + GST per person

We require a minimum spend of \$1,250 (+ GST) as well as an additional delivery fee depending on how far your event is from our HQ in Port Melbourne! Delivery fees are:

- \$75 for up to 30 minutes return
- \$150 for up to one hour return

Prices for destinations over one hour from our HQ are available upon request.

Catering can be picked up directly from our Port Melbourne Kitchen for no additional cost or your own delivery can be organised.





# CATERING MENU

## MORNING TEA

Selection of three items:

- Sweet
  - Spiced baked season fruit w/ home-made yoghurt and maple nut crunch (VGO)
  - 'Use it all' loaf w/ whipped citrus zest butter
  - ♥ Flourless 'use it all' citrus and almond cake w/ orange blossom and cardamom syrup (GF)
    - Whole banana and choc bread w/ maple mascarpone (NF, GFO)
    - Blackberry and lemon cake (GF)
- Savoury
  - Zucchini and tomato loaf w/ labneh (NF)
  - ♥ Cheesy za'atar scones w/ caramelized onion, whipped feta and sumac
    - 'Use it up' greens and ricotta Gul Boregi pastries w/ relish
    - Kuku sabzi (Persian frittata), wilted greens, barberry, pinenuts w/ harissa yoghurt (GF)
    - Spicy charred tomato on smashed potato w/ parsley salsa (NF, GF)
    - Cashew and Brazil nut sausage rolls w/ relish



\*Menu is an example only - Adaptations made according to dietaries, supplier and seasonal availability, and customer event requirements.

♥ Favorites





# CATERING MENU

## LUNCH / SHARE PLATTERS

Selection of four items:

- Maple glazed root veg and ancient grain salad w/ sour cherry, currents, fresh herbs, toasted root veg ribbons and lemon mustard vinaigrette (NF, GF, V)
- Dukka roast heirloom carrot, herbed white beans and quinoa w/ pumpkin seed crunch and a creamy tahini dressing (V, NF, GF)
- Crispy potato and lentil salad w/ red onion, fresh herbs, chilli, hummus and zhoug mayo drizzle
- ♥ Persian spice roasted pumpkin and cauliflower w/ rocket and toasted almonds and confit onion dressing (GF, V)
- Burnt miso pumpkin, red bolt lentil, curry spiced pepitas, red onion pickle, smoked yoghurt dressing (NF, GF)
- Tart of grilled asparagus, roasted vine tomato, shaved zucchini, and carrot top pesto (V)
- Tart of caramelised butternut squash, whipped feta, rocket and dukka dust
- Tart of wild roasted mushrooms, goats cheese, rocket and pinenuts
- ♥ Roast vegetable, whipped feta, and carrot-top pesto wraps (GFO)

Includes 1 x Dash Water per person



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♥ Favorites



# CATERING MENU

## CANAPES

Selection of six items:

- Rainbow falafel bites w/ hummus, moutabel and harissa yoghurt (Vegan option, GF, NF)
- 'Use it up" greens and ricotta Gul Boregi pasties w/ kusundi (NF)
- Red Kofte w/ lemon feta and pomegranate glaze (Vegan option, NF, GF)
- ♥ Wild mushroom and walnut pate' w/ home-made olive and thyme focaccia
- Heirloom tomato, carrot top pesto and vegan feta petite tart
- Dukka roast pumpkin, caramelised onion and Meredith feta petite tart
- Baked beetroot, whipped chevre and toasted walnut petite tart
- Kuku sabzi (Persian frittata), wilted greens, barberry, pinenuts w/ harissa yoghurt (GF)
- Petite double choc and berry cake w/ choc ganache (V)
- ♥ Petite flourless 'use it all' citrus almond cakes w/ cardamom and orange blossom syrup (GF)
- Mascarpone filled dates, topped w/ toasted flaked almonds (GF)
- Petite Baklava
- Petite blackberry and lemon cake (GF)

\$7.50 per piece for extra items



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♥ Favorites





# ADD ONS:

- Seasonal Fruit Platter  
\$75.00
- Garden Salad  
\$50.00

# PERSONALIZE YOUR EXPERIENCE

Subject to Availability, if the above options don't match your needs, we can provide a tailored menu upon request.

- Burger Stations
- Wrap Stations
- Noodle Bowl Stations





# DRINKS MENU

## KAKADU KITCHEN X OZHARVEST CONSCIOUS DRINK (750ML)

In the first-ever product launch enabled by OzHarvest Ventures, indigenous-owned Kakadu Kitchen in collaboration with OzHarvest is releasing this limited 'Conscious Drink.' Crafted by a purpose-driven team including Ben Tyler of Kakadu Kitchen and Tim Triggs of ALTD Spirits alongside OzHarvest, this drink celebrates the beauty of natural rescued or foraged Australian fruits and botanicals through a premium bespoke alcohol-free blend.

\$30.00



## LIFE-CHANGING LEMONAID (375ML)

A product with purpose brought to you by OzHarvest Ventures and Waste Transition Focus (WTF). Available in: natural sparkling lemonade, natural sparkling lemonade with a rescued ginger twist.

\$5.00

## DASH WATER (300ML)

Australian Spring Water infused with real, wonky fruit.

\$4.50



# ADD: A LUNCH & LEARN!

Want to serve OzHarvest food at your next event and learn more about the importance of fighting food waste? Add a lunch & learn with an OzHarvest team member!

Depending on your needs, we can tailor the session to cover specific topics from the OzHarvest story and our food rescue operations to our education programs and tips on fighting food waste!

A lunch & learn session is \$1,000 (GST free) and runs for 30 minutes to one hour. This is a great way to get the zero-waste catering for a small group, by adding a donation to reach our minimum spend.







**The food was SPECTACULAR and just adored it. The creativity and diverse range of options was wonderful. Thank you so so much!"**

BP, 2024







# HUNGRY?

**WE LOOK FORWARD TO  
CATERING YOUR NEXT EVENT!**

To book catering or for further  
information please contact  
[cfacmelbourne@ozharvest.org](mailto:cfacmelbourne@ozharvest.org)

*Terms and Conditions apply.*