# OZHARVEST CATERING QUEENSLAND

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### A LITTLE ABOUT OZHARVEST

OzHarvest is best known for our fleet of yellow vans, out and about in communities every day stopping good food from going to waste and delivering it to people in need.

We are constantly looking for new ways to innovate for social impact and our Catering is a great example of how we bring projects like this to life!





### ZERO WASTE CATERING

Put some purpose into your next event, knowing your guests will be served sustainable meals with OzHarvest catering!

Our team of incredible chefs create gourmet food based on our zero-waste philosophy.

Every booking supports OzHarvest and helps us continue to deliver on our mission to Nourish our Country!

### CATERING PACKAGES

OzHarvest catering requires a minimum of 40 people for all catering booking with a choice of two menu styles – Classic or Canapes.

We require a minimum spend of \$1,950 (incl GST) as well as an additional delivery fee depending on how far your event is from our kitchen in Bowen Hills.

Delivery fees are:

- \$50 for up to 30 minutes return
- \$100 for up to one hour return

Prices for destinations over an hour from our kitchen are available upon request.







## MENUS

#### PLATTERS - \$65

Seasonal Fruit Platter GF, VG, DF (serves 10) Stalks n'all Crudities Platter w/ Hummus GF, VG, DF(serves 10)

#### SWEET TREATS

Whole Orange, Almond & Cardamom Cakes w/ Mascarpone GF (serves 15) \$75 Chocolate & Tahini Brownies (serves 10) \$65 Coconut & Chia Pots w/ Seasonal Fruit & Coconut Yogurt GF, VG, DF (serves 8) \$65 Spiced Pumpkin & Ginger Bites w/ Salted Maple Butter GFO (serves 20 as a small bite) \$65

#### SEASONAL SALAD BOXES \$90

Middle Eastern slaw - Crispy cabbage, Dates, Walnuts, Mint & Djion dressing GF, DF, VG Spring Tabbouleh - Israeli Couscous, Roasted Sweet Potato, Cherry Toms, Broccoli Stem Pesto Dressing Roasted Potato, Dill, Peas, Egg, Aioli Dressing GF Roasted Carrots w/ Chickpeas, Pickled Onion, Baby Spinach, Creamy Herb Dressing GF, VG Persian Spice Roasted Pumpkin and Cauliflower w/ Lentils, Rocket and Toasted Almonds GF VG

#### SHARED BOXES all boxes serve 10

Fatayas - Lebanese Pastries Filled w/ Cheese, Spinach & Spices \$85 Wraps - Roast vegetable, Whipped fetta & Stalks n' all Pesto GFO \$85 Wraps - Hummus, Roast Vegetable, Seasonal Pickles, Leafy Greens GFO \$85 Kuku Sabzi - Persian Herb Frittata w/ Cranberries & Spices GF \$75 Homemade use-it-all tarts w/ seasonal veggies & flaky pastry \$75

We are happy to recommend a selection of items based on your total group number. Please advise of all dietaries and our chefs can create a customised menu.

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The gourmet catering lunch was well received by the team. Needless to say there was no waste and no leftovers as everything was consumed! Compliments to the OzHarvest chefs for their unique and appetising creations!

Nicolette Scott, DDH Graham



### ADDA LUNCH & LEARN!

Want to serve OzHarvest food at your next event and learn more about the importance of fighting food waste? Book 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 mins - 1 hour.

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

To book, contact Marika at: cfacqld@ozharvest.org

Terms and Conditions apply