



CATERING MENU



*All catering confirmed by enquiry only · **Minimum 10 guests** · 48–72hrs notice required*

BREAKFAST

The Fresh Start	The Full Spread
\$19.5 per person	\$32.7 per person
- House-baked muffins - Individual yoghurt & granola parfaits - Seasonal fruit platter	- Mini veggie, feta & egg frittatas - House-baked muffins - Mini ham & cheese croissants - Individual yoghurt & granola parfaits - Seasonal fruit platter

Enhance the experience:

- Add freshly made cinnamon scrolls (+\$5pp)
- Swap yoghurt parfaits for chia pudding cups (+\$2pp)
- Need plates/cutlery? We can provide these for \$2pp

TIME FOR MORNING TEA

The Classic	The Upgraded Spread
\$17.7 per person	\$25.8 per person
- Selection of 2 house-baked treats - Seasonal fresh fruit platter	- Selection of 3 house-baked treats - Seasonal fresh fruit platter - Zucchini slice with tomato chutney

Enhance the experience:

- Add freshly made cinnamon scrolls (+\$5pp)

- Need plates/cutlery? We can provide these for \$2pp

LET'S DO LUNCH

Priced per person · Minimum 10 guests

The Working Lunch	The Grazing Table
\$27.9 per person	\$40.3 per person
• Fresh sandwiches or wraps (rotating fillings) • Individually served seasonal salad • House-baked sweet treat to finish	• Fresh sandwiches or wraps (rotating fillings) • Individually served seasonal salad • Mini zucchini slice with tomato chutney • Charcuterie platter with cheese, cured meats, antipasti & crackers • House-baked sweet treat to finish

Enhance the experience:

- Swap one of your sandwich options for mini beef burgers (+\$3.6pp)
- Add a seasonal fruit platter (+\$5.5pp)
- Need plates/cutlery? We can provide these for \$2pp

HOSTING A FULL DAY EVENT?

The Conference		
\$58.9 per person		
Morning Tea	Lunch	Afternoon Tea
• One savoury and one sweet baked treat • Seasonal fresh fruit platter	• Fresh sandwiches or wraps (rotating fillings) • Individually served seasonal salad • Mini zucchini slice with tomato chutney	• Selection of 2 sweet treat options • Seasonal fresh fruit platter

- Need plates/cutlery? We can provide these for \$2pp

OUR BAKED GOODS

Sweet	Savoury
• Mini croissants • Blueberry muffins • Apple crumble muffins • Lemon poppyseed muffins • Chocolate brownies • Mini carrot cakes • Orange almond cookies • Choc chip cookies • Sweet scones with jam & cream	• Savoury scones (cheese & chive, pumpkin, caramelised onion) • Zucchini slice • Mini frittatas with seasonal vegetables • Mini quiches (pumpkin & feta, bacon & leek)

SANDWICHES, WRAPS & SALADS

Fillings	Salads
• Ham and salad • Chicken chipotle mayo • Cheddar, pesto and salad (v) • Curried egg • Turkey and cranberry	• Fresh garden salad • Mediterranean orzo salad • Roast pumpkin, feta & cranberry **Available as sides or shared platters

? FREQUENTLY ASKED QUESTIONS

• Can you cater for dietary requirements?

Yes — we can accommodate gluten free, vegetarian, vegan and dairy free on request. Please note items are prepared in a kitchen that handles common allergens. Let us know your requirements at time of enquiry.

• How does the ordering process work?

All catering is enquiry-based — we review each order before confirming so we can make sure we do your event justice. Submit your enquiry via our website and we'll be in touch within 24 hours.

- **What is the minimum order?**

All packages require a minimum of 10 guests. Maximum capacity is 75 guests.

- **How far in advance do I need to order?**

We require a minimum of 48–72 hours notice for all catering. For larger events (30+ guests) we recommend 7 days notice.

- **Is delivery available?**

We can deliver within the Busselton metro area for a flat delivery fee, confirmed at time of enquiry. Pickup from the café is always available.

- **Are prices GST inclusive?**

Yes — all prices listed are GST inclusive.

We're a small, proudly local team. Every catering order is made with love & care. We can't wait to be part of your next event!

Enquire at: www.poppyandpip.com.au/catering · @poppyandpipcafe

All prices GST inclusive