



HUMANS IN MOTION CATERING

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Breakfast



Hot breakfast

Savoury croissant filled with double smoked leg ham and Swiss cheese or mushrooms, feta and rocket

Toasted Turkish roll filled with a choice of ham, tomato and gruyere cheese or tomato, spinach and cheddar cheese

Hot pancakes served with maple syrup, fresh berries and whipped cream



French omelette filled with bacon, tomato, potato, mushrooms, cheddar cheese and spring onion

Mini quiche with roasted Spanish onion, sautéed mushrooms, Kalamata olives and roasted capsicum

Cold breakfast



Mini croissants with almond, chocolate or traditional served with fruit preserve and whipped butter

Chia seeds soaked in coconut milk and topped with seasonal fresh fruit served in an individual cup

Granola with Greek yoghurt, berries, sunflower and pumpkin seeds, white seeds, sultana and Manuka honey

Crunchy pastry tart with caramelised leek and goat cheese



Fruit platter of fresh seasonal fruits – perfect for self-serve on individual bamboo skewers

Please contact us for pricing



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Cakes and pastries



Scones

An assortment of traditional and sultana scones freshly baked and served with strawberry jam and whipped cream

Mini doughnuts

With fillings that may include strawberry, apple, apricot and Nutella



Slices

A mix of old fashioned favorites and new temptations such as brownies, lemon and coconut, wild berry nougat

Tarts

Crunchy pastry tarts filled with a variety of fillings



Mini muffins

Muffins in a range of popular flavours, served cut into two pieces

Flourless orange cake

Served with a dusting of confectioners' sugar, a fluffy dollop of whipped cream or a scoop of vanilla ice cream



Apple pie

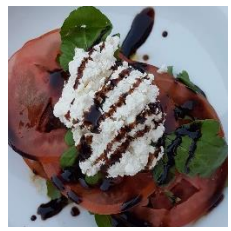
Served with whipped cream or ice cream on top

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Buffet



Braised beef stroganoff

Tender beef strips, mushrooms and wine finished with sour cream, pickled cucumber and creamed potatoes

Spinach and Ricotta Ravioli

Tossed through tomato sauce, green olives, crumbled ricotta and toasted pine nuts



Salmon fillet

Fillets of marinated salmon oven baked on braised fennel, green peas, crushed potatoes and lemon caper butter

Lamb

Grilled lamb cutlets with saffron, apricots and legumes served with orange and pistachio couscous with a hint of coriander



Lemon scented chicken

Roasted lemon and thyme scented chicken pieces served with crisp roasted rosemary and garlic potatoes, steamed seasonal greens

Green salad

Seasonal greens with apple and maple balsamic vinaigrette



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