
CATERING MENU

Breakfast

Farmer Jo muesli with yoghurt and berries - \$9 each

Seasonal Fruit Platter, seasonal cut fresh fruit

Small (6 - 8 people) - \$30

Large (10 - 12 people) - \$50

Morning Tea Mixed Platter, selection of house made muffins and friands

Small (6 - 8 people) - \$24

Large (10 - 12 people) - \$40

Bacon and egg baguette with smoked tomato - \$13 each

Smashed avocado baguette with boiled egg, feta and parsley - \$12 each

Prosciutto and tomato baguette with basil and buffalo mozzarella - \$12 each

Smoked salmon and avocado baguette with cream cheese, red onion, dill - \$12 each

Double smoked ham with tomato chutney, provolone cheese, avocado and baby spinach - \$12 each

Gourmet Baguette Platters

Small: \$69 (4 - 6 people)

Medium: \$109 (8 - 10 people)

Large: \$149 (12 - 16 people)

The Favourites

Rare roast beef with mascarpone horseradish, BBQ relish & fresh watercress

Tasmanian smoked salmon with avocado, cream cheese, fresh dill, capers & red onion

Roasted mushroom with eggplant, peppers, spinach & avocado

Chicken with garlic & lemon aioli, roasted onion, housemade tabouli

The Farmer

Roast Turkey with roasted onion, beetroot relish, havarti cheese, red pepper mayo & spinach

Double smoked ham with tomato chutney, provolone cheese, avocado & baby spinach

Chicken with garlic & lemon aioli, roasted onion, housemade tabouli

Brie cheese with roasted peppers, olive tapenade & fresh rocket

The Fisherman

Tasmanian smoked salmon with avocado, cream cheese, fresh dill, capers & red onion

Sicilian tuna with semi dried tomatoes, olives, mayonnaise & rocket



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Brie cheese with roasted peppers, olive tapenade & fresh rocket

Roasted mushroom with eggplant, peppers, spinach & avocado

Make Your Own

Choose 4 baguettes from our menu

Large Share Platters

Herbed whole baked Tasmanian salmon fillet with lemon sour cream sauce **\$60/kg**

Slow cooked Beef sirloin with American BBQ sauce **\$50/kg**

12 Hour Lamb shoulder with mint yoghurt and blackened lemons **\$50/kg**

Chargrilled whole chicken in lemon and garlic aioli **\$18 each**

(Minimum 2kg per order)

Salads and Vegetables

Individual boxes - \$12 each

(minimum order of 6)

Large Platters

Small: \$50 (4-6 people)

Medium: \$75 (8 - 10 people)

Large: \$90 (12 - 16 people)

Chicken Caesar Salad, garlic croutons, bacon and grana padano

Kale & Quinoa Salad, roasted vegetables, beetroot, chickpeas and fetta

Beef Thai Salad, fresh herbs, chilli ginger lemon grass dressing

Grilled Chicken Salad, cabbage, nuts & crumbs, mint and molasses dressing

Heirloom Tomatoes, fresh buffalo mozzarella, herbs, smoked salt

Pesto Pasta Salad, sundried tomatoes, basil, grana padano and pine nuts

Antipasto and Cheese Platters

Australian Artisan

Small: \$49, Medium: \$69, Large: \$89

Small (4-6), Medium (8-10), Large (12-16)

Cheese: A selection of 3 local Australian cheeses - Brie, Blue and cheddar

Cured Meats: Smoked ham, salami, turkey and prosciutto



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The Crowd Pleaser

Small (4-6), Medium (8-10), Large (12-16)

Small: \$59, Medium: \$79, Large: \$99

Cheese: Double cream brie, Premium blue cheese, English cheddar

Cured Meats: Italian Prosciutto, Garlic and fennel salami, Turkey, Double smoked ham, Rare roast beef

Antipasto: Olives.

European Gourmet

Small (4-6), Medium (8-10), Large (12-16)

Small: \$79, Medium: \$99, Large: \$119

Cheese: Fromage d'affinois, Manchego, Premium blue cheese, Goats chevrette

Cured Meats: Truffled sopressa, San Danielle prosciutto, Bresaola, Wagyu beef, Jamon serrano

Pate: Duck and orange pate

Antipasto: Olives and mixed antipasto

Premium Cheese Selection

Small (4-6), Medium (8-10), Large (12-16)

Small: \$100, Medium: \$200, Large: \$300

Cheese: Selection of international premium cheeses

(Please enquire what is available as some of our premium cheeses are seasonal)

Extras: Fresh seasonal fruit, muscatels, quince paste, dark chocolate and nuts

Optional Extras

Add a Baguette \$5

Add Pane Croccante - Sea Salt \$10

Add Pane Croccante - Rosemary \$10



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Tarts and Cakes

Individual - \$6 each

8 Inch - \$25 each (except Strawberry - \$30)

Mini tarts - \$3 each (min order of 30)

Vanilla Strawberry Tart, House made vanilla custard with Fresh Strawberry

Fresh Ricotta Tart, Fresh ricotta cream with pistachio, topped with a chocolate dipped strawberry

Lemon Meringue, House made lemon curd topped with French meringue

Mascarpone Fig, Cinnamon mascarpone mousse with fresh figs

Fruit Almondine, Baked almond cream with seasonal fruit

Crème Cheese Brulee, Cheese cake filling with a burnt sugar top

Chocolate and Caramel, House made caramel topped with chocolate and hazlenuts

Passionfruit Curd, House made passionfruit curd

Lemon curd, House made lemon curd

Celebration Cakes – Please enquire



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