

MENU

MIXED GOURMET Sandwich Collection

SMALL (6-8 PEOPLE) \$56 LARGE (10-12 PEOPLE) \$84

Our 5 star chefs will create a platter of fresh, gourmet sandwiches, wraps and rolls fit for the boardroom. The chefs will select from the following list. All you need to do is unbox and serve.

- Leg Ham, cheese, tomato relish (GOR)
- Honey Mustard chicken, avocado, char grilled capsicum and mesculin lettuce avocado (L) (GOR)
- Roast beef, horseradish cream and mesculin lettuce (GOR)
- Egg mayonnaise and snow pea sprouts on rye
 (V,L)(GOR white bread)
- Vegan Egg (Tofu) salad and snow pea sprouts on rye (V,VG,L)(GOR white bread))
- Roast pumpkin, char grilled capsicum, baby spinach and quinoa (V,VG,L)
- Poached salmon, red onion, capers, mesculin lettuce and dill mayo (L)(GOR)
- Turkey, mesculin lettuce, brie and cranberry jelly (LOR)(GOR)
- Salami, sundried tomato, Kalamata olive, swiss cheese, mesculin lettuce and pepita pesto (GOR)
- Avocado and chickpea smash with mesculin lettuce (V,VG,L)(GOR)
- Hommus, lentil, mesculin lettuce, beetroot and carrot (V,VG,L) (GOR)
- Lemmon pepper tuna, mayonnaise and cucumber (L)(GOR)
- Crispy chicken tender, capsicum, red onion, mesculin lettuce and peri peri mayo
- Teriyaki chicken, capsicum, snowpea sprouts and red onion (L, GOR)

HOT GOURMET SAVOURY COLLECTION

SMALL (6-8 PEOPLE) \$56 LARGE (10-12 PEOPLE) \$84

Fresh out of the oven, our 5 star chefs will select from the following to create a mouth watering platter. Just unbox and serve.

- · Signature sausage rolls with tomato sauce
- · Greek style chicken tenders with tzatziki sauce (G)
- · Moroccan meatballs with pomegranate dipping sauce (G,L)
- · BBQ buffalo wings with aioli (G, L)
- · Chorizo arancini balls with smokey capsicum sauce (GOR)
- · Cauliflower buffalo bites with aioli (G, VG, L)
- · Prawn gyoza with dipping sauce
- · Vegetable gyoza with dipping sauce (V)
- · Polenta, bacon and zucchini muffins (GOR, LOR)
- Polenta, zucchini, sun dried tomato and feta muffins (V)(GOR, VGOR, LOR)
- Quiche Lorraine
- Broccoli and brie quiche (V)
- Lentil rolls (V)
- · Sticky tofu bites (VG,V,L)
- · Duck spring roll with plum sauce
- · Salt and pepper squid with lime aioli
- · Beetroot falafel balls with tahini sauce (VG, L)
- · Tempura prawns with tartare sauce

ANTIPASTO COLLECTION

SMALL (6-8 PEOPLE) \$80

LARGE (10-12 PEOPLE) \$120

A gourmet selection of imported and Australian cheeses, dried fruit, cured meats and antipasto vegetables with presentation on point. Great with lunch, for afternoon tea, or with a wine after work

SEASONAL FRUIT COLLECTION

SMALL (6-8 PEOPLE) \$30 LARGE (10-12 PEOPLE) \$42

A mouth watering platter of North Queensland's freshest fruit, bite size and perfectly presented.

G Gluten Sensitive (made from gluten free ingredients but may contain traces) | V Vegetarian | VG Vegan | L Lactose Sensitive (made from lactose free ingredients but may contain traces) | OR On Request



FLYNN'S SIGNATURE SWEET COLLECTION

SMALL (6-8 PEOPLE) \$56 LARGE (10-12 PEOPLE) \$84

Freshly made and full of love our chefs will put together a few of their sweet favourites from:

- · Freshly baked scones with homemade berry jam and cream
- Flynn's signature brownies (GOR)
- Flynn's signature lamingtons (GOR, LOR, VGOR)
- Flynn's signature carrot cupcakes (GOR,VGOR,LOR)
- Chai sponge cupcakes with hibiscus frosting (GOR,VGOR,LOR)
- Freshly baked apple crumble muffins
- Freshly baked blueberry muffins (GOR,VGOR,LOR)
- Freshly baked banana bread (GOR,VGOR,LOR)
- Freshly baked choc chip muffins
- Mud cake (GOR,VGOR,LOR)
- Almond and orange cake (G)
- · Freshly baked anzac cookies
- · Freshly baked double choc chip cookies
- Assorted macarons
- Date, coconut and apricot balls (G, VG)
- Assorted danishes
- Caramel slice
- Apple tart with cinnamon cream (G)
- Chocolate slice (G,VG,L)
- Raspberry cupcake with white chocolate ganache (GOR,VGOR,LOR)

CAKES

BRUSHSTROKE CAKE WITH CHOCOLATE MUD | \$150

PAINTED BUTTERCREAM CAKE
WITH HOMEMADE BERRY JAM AND
CREAM SPONGE | \$150

SEMI NAKED MACAROON DRIP CAKE WITH CHAI SPICED SPONGE | \$135

CONFETTI CAKE WITH VANILLA SPONGE | \$130

DRINKS & DISPOSABLES

2L PREMIUM JUICE (INC 10 DISPOSABLE CUPS) | \$9

1L SAN PELLEGRINO SPARKLING WATER (INC 5 DISPOSABLE CUPS) | \$5

TEA AND COFFEE ESSENTIALS (INCLUDES EVERYTHING EXCEPT THE HOT WATER) | \$1PP

DISPOSABLE PLATE AND FORK | \$0.50PP



SALADS AND PLATTERS

SMALL (6-8 PEOPLE) \$40 LARGE (10-12 PEOPLE) \$60

Our selection of salads and platters. Fresh as.

- Basic cheese platter (GOR)
- Crudites platter (GOR,VGOR,V,LOR)
- · Caesar salad (GOR)
- Caesar salad with chicken (GOR)
- Roast vegetable and spinach salad with balsamic glaze, topped with pepitas and crumble feta (G,V) (VGOR,LOR)
- Vegetarian protein salad garden salad with boiled egg, spiced chickpeas and quinoa (V,L)(VGOR)
- Potato salad sweet and chat potatoes with walnut crumble and yoghurt dressing (V)
- Curry roasted cauliflower and chickpea salad topped with almonds and raisins (V, VG, L,G)
- Asian style coleslaw with lime and coriander dressing (V, VG, L,G)

Visit www.catering.johnflynn.org.au to order or contact catering@johnflynn.org.au or (07) 4727 7500 for a quote.

A LITTLE SOMETHIN' FOR OUR FRIENDS WITH DIETARY REOUIREMENTS

Choose individual serves from our main menu (\$7.25pp) or grab a lonely platter (\$12.50 includes a sandwich/wrap and a couple naughty treats)

- · Gluten and lactose sensitive lonely platter
- · Gluten and lactose sensitive, vegetarian lonely platter
- Gluten sensitive and vegetarian lonely platter
- Gluten sensitive lonely platter
- Lactose sensitive lonely platter
- · Vegetarian and lactose sensitive lonely platter
- Vegetarian lonely platter

PICK UP OR DELIVERY

9am-5pm Weekdays. Contact us for after hours/weekend availability Pick up from JCU Free | Delivery to JCU Douglas & TUH \$9 Delivery to Townsville metro area \$20

Minimum order \$50. Order 2 business days in advance (or call us if its urgent!)