



The following pages are a selection of our current Catering Menu and prices.

HOW TO ORDER

Simply email your selections (cut and paste into an email) and we will email a tax invoice for your approval.

To generate an order we require the following information

- * Name & contact details
- * Your Title and Office / Department
- * Venue (i.e. Building, Level, room or conference number)
- * Time catering is required
- * Contact person and number for the day to gain access to secure buildings

OUR LOCATION

Mocca Civic

Email: mocca@moccacivic.com.au

18 Marcus Clarke Street Civic, ACT 2601

Ph: 02 6257 9900 Fax: 02 6257 9988

DELIVERY - Civic CBD - small fee may apply

Belconnen and surrounding areas	\$20.00
Barton and surrounding areas	\$15.00
Woden Area & Weston creek areas	\$30.00
Tuggeranong	\$45.00
Jerrabomberra and Queanbeyan	\$55.00
Gungahlin and surrounding areas	\$30.00

Payment options & Conditions

Mocca espresso Lounge accepts Direct Deposits (EFT), Cash, Visa, Master Card & Amex.

Please Note - Credit card payments will incur a 2% credit processing fee.

All Direct Deposits / EFT payments to quote invoice number as reference number.

Any changes to order must be in writing 24 hours prior. Changes within 24 hours may be accepted and are subject approval.

Please Note: Any catering cancelled within 24 hours will be charged in full.

Orders under \$50 will be accepted however client required to pick up order and pay in full



OFFICE CATERING MENU

Below is a selection of our basic office catering and prices

Please email your orders to
mocca@moccaespresso.com.au

18 Marcus Clarke Street
 Canberra City ACT 2601
Telephone 02 6257 9900 Fax 02 6257 9988

Description / No.	Selection of Catering included	min No. people	\$ per person
1. Morning and afternoon suggestions	(X) Gluten Free Sweet (1 Serve pp) (g/f)	1	\$4.50
	(A) Selection of mini muffins		
	1. 1 Serve pp	4	\$2.50
	2. 1.5 Serves pp	4	\$3.75
	(B) Selection of mini muffins & mixed Danishes		
	1. 1 Serve pp	4	\$2.50
	2. 1.5 Serves pp	4	\$3.75
	(C) Selection of mini muffins, date & oat slice chocolate brownies and caramel slice (1 Serve pp - slices cut into 3rds)	8	\$4.30
Sweet plate	(D) Mini muffins, home made cookies & Fruit Slices (1 muffin, 1 cookie & side fruit pp)	8	\$5.50
	(E) Scones with jam & whipped cream, mixed Danishes and fresh fruit slices.	10	\$5.50
(Gluten free substitutes on request)	(F) Selection of caramel slice, date & oat slices, chocolate brownies, mini muffins and fruit. (1 sweet pp cut into 3rds & side fruit slices pp)	8	\$5.50
	(G) Selection of mixed Danishes, mini muffins, caramel slice, date and oat slice & choc Brownies	8	\$5.50
Breakfast suggestions	(H) Mocca Mini Breakfast Assorted Danishes, Hot croissants filled with ham, cheese, tomato & freshly baked cookies.	10	\$7.90
	(I) Mocca Rise and Shine breakfast Assorted Danishes, hot croissants filled with ham cheese and tomato and fresh sliced fruit.	10	\$11.90
	(J) Mocca "KICK START Breakfast Egg & Bacon Muffins, Warm mini mixed Croissants, Fresh fruit salad & sides of Honey & Yogurt	10	\$14.90
Deluxe includes all cutlery crockery& napkins	(K) Mocca Deluxe Breakfast Scrambled eggs, grilled bacon & tomato, sausages, hash browns, sautéed mushrooms, served on warm English Muffins.	10	\$19.90

Description / No.	Selection of Catering included	min No. people	\$ per person
2. Fruit Platter	(A) Fresh fruit include rock melon, honey dew, watermelon, pineapple garnished with mixed dried fruit.	6	\$7.00
3. Cheese Platter	(A) Three assorted Australian cheeses including brie, tasty and cheddar served with water crackers & mixed dried fruit.	6	\$7.00
	(B) Five assorted Australian cheeses including brie, tasty cheddar, Gouda & Swiss served with water crackers & mixed dried fruit.	6	\$7.50
4. Fruit & Cheese Platter	(A) Three assorted Australian cheeses served with mixed dried fruit. Fresh fruit inc. rock melon, honey dew, watermelon, pineapple garnished with mixed dried fruit.	6	\$7.90
	(B) Five assorted Australian cheeses including brie, tasty, cheddar, Gouda & Swiss served with water crackers & mixed dried fruit. Fresh fruit include rock melon, honey dew, watermelon, pineapple garnished with mixed dried fruit.	6	\$8.90
5. Antipasto Platter	(A) A selection of appetisers with a Mediterranean influence with salami, ham, marinated artichoke hearts, sun dried tomatoes, olives, provolone cheese and a salad of gardeniera vegetables *(vegetarian can be requested.)	10	\$9.90

Description / No.	Selection of Catering included	min No. people	\$ per person
6. (V) Gourmet Sandwiches	(A) Traditional Gourmet triangle sandwiches fillings with	4	
(4 triangles per round, recommended 6 per person)	Chicken, Roast Beef, Egg, Smoked Salmon, Prawns, Double Smoked Leg Ham, Avocado, Tuna, asparagus, sun-dried Tomato, Cucumber, Cheese, Alfaf. on sour dough, wholemeal and multigrain bread	(A) 1 serve	\$5.50
		(B) 1.5 serves	\$8.25
6. (V) Selection of Gourmet	(B) Gourmet Baguettes, Ciabatta & Wraps	4	
Freshly Baked Baguettes, Ciabatta and Wraps	Fillings are per traditional sandwiches with the inclusion of the gourmet breads.	(A) 1 serve	\$8.50
	(Recommended 1.5 serves per person)	(B) 1.5 serves	\$12.75
(v) Vegetarian options inc.	Additional \$1.50 per person to include quiche		
7. Salads	Small Salads (shared from large bowls)	10	\$4.50
	Garden Salad	No minimum	\$8.90
	(with grilled chicken additional \$3.00)		
	Greek & Caesar	No minimum	\$8.90
	(with grilled chicken additional \$3.00)		
All Salads Are Gluten Free	Chicken or Ham Salad	No minimum	\$12.90
8. Hot Dishes Soup	(1)SIDE 300ml pp - \$7.90 (2)MEAL 500ml pp - \$10.90		
Includes Bread Roll & Butter minimum 2 day notice preferred	(A) Cream of Mushroom, Roasted Japanese Pumpkin, Chicken & Sweet Corn, Roasted Zucchini, Sweet Potato & Red Curry, Cream of Cauliflower, Minestrone, Lentil & Thyme	10	(1) 300ml \$7.90 (2) 500ml \$10.90
Choice of 2 Hot dishes	(B) Thai Chicken or Beef salad, Stir-fry - with Veal, Chicken or Vegetarian. Beef Stroganoff, Goulash, Mediterranean Chicken (g/f)	10	\$14.90
	Braised chicken fillet, Ratatouille of eggplant, zucchini, capsicum and tomato. (Served with steamed rice or Noodles)		
	Szechuan Beef (g/f)		
	Penne with Chicken, Basil Pesto, sun dried tomatoes with white wine, hint of garlic cream sauce		
	Risotto - Veal, Chicken or Vegetarian.		
	Creamy wild mushrooms, baby spinach, green peas and Bulgarian feta.	10	\$16.90
	Lamb tagine (g/f) - Moroccan style lamb tagine with artichokes, green beans & Kipfler potatoes	10	\$17.90
	Thai Beef Salad - Beef fillet strips marinated and wok seared with warm asin greens, Thai pesto, noodles and roasted cashews.	10	\$18.90
	Teriyaki Prawns - Sautéed with garlic, chilli, ginger, mushrooms, julienne snow peas, tossed with soba noodles.	10	\$17.90
9. Juice	(A) Orange Juice / Apple Juice	2lt min order	\$4.00 per litre
9. Coffee / Tea	(B) Continuous Coffee & Tea		
	Freshly brewed coffee and a range of specialty teas.	10	\$5.50
	(Set up earns, cups, sauces, milk and sugar) Refreshing after 2 hours at \$2.50 per person.		

FINGER FOOD & CANAPÉS SELECTION

Minimum numbers - 10 pieces per item

Classic Selection: \$2.90 per piece

- 1 Mini Salmon & Leak Quiche / Lorraine or Vegetarian
- 2 Mini vegetarian cocktail spring rolls with dipping sauce(v)
- 3 Mini Gourmet Pizzas
- 4 Mini Gourmet Pies
- 5 Mini Spinach and Ricotta Gourmet "sausage" rolls (v)
- 6 Mini Gourmet Sausage Rolls
- 7 Mini Risotto balls with smoked salmon and Brie
- 8 Brie & pineapple salsa served on herbed crouton-cold
- 9 Smoked salmon, creamed avocado roulade-cold
- 10 Bocconcini, cheery tomato & basil pesto served on crouton (v)
- 11 Pumpkin & fetta cheese filo pastries (v)
- 12 Home made spicy meatballs coated in a spicy BBQ and chilli sauce
- 13 Thai fish cakes
- 14 Salt and Pepper Squid - with Citrus aioli.

Premium Selection: \$3.50 per piece

- 15 Platter of Dips Served with char grilled pita bread & Turkish bread (v)
- 16 Tempura minted chicken goujons (Pieces)
- 17 Mini Chicken Satay Skewers
- 18 Mini Chicken Skewers wrapped in prosciutto and sage (gf)
- 19 Japanese Style Chicken Mini Drumsticks
- 20 Moroccan spiced lamb kofta skewers served with garlic yogurt.
- 21 Poached Prawn & Melon served with a drizzle balsamic reduction (gf)
- 22 Crumbed Prawn Cutlets with dipping sauce
- 23 Prawn and Chorizo Skewers
- 24 Rice Paper rolls with pork belly or Veg-cold add
- 25 Oyster & gazpacho shots- Vodka, Chilli or Virgin style (gf)
- 26 Roasted pumpkin, Sundried tomato & bulgerian fetta tart-cold (gf)
- 27 Asparagus wrapped with paprika spiced beef-cold (v)
- 28 Mini Eye filets mignon wrapped in prosciutto (gf)