

IMA  
*cafe*

# CATERING MENU

## MENU 1

*Suitable for lunch functions*

\$28 per person, minimum 15 people

- Lebanese savoury pastry per person (zaatar, meat, haloumi)  
*vegan available on request*
- Tortilla Wraps or toastie per person (chicken & falafel options)  
*vegan available on request*
- Garden salad
- Middle Eastern Sweet per person  
*vegan alternative available on request*
- Water and juice or soft drink jugs

## MENU 2

*Suitable for dinner functions*

\$38 per person, minimum 20 people

- Falafel platter served with hummus, babaganoush and Lebanese bread (vegan)
- Lamb kofta skewer (1 skewer per person)
- Grilled chicken skewers (1 skewer per person)
- Fatoush Salad (vegan)
- Fatteh- chickpeas, yoghurt & toasted pita (vegetarian)
- Middle Eastern Rice (vegetarian)
- Middle Eastern Sweets Platter  
*vegan available on request*
- Water and soft drinks

**PLEASE NOTE:**

***Prices listed on menu 1 and 2 are for buffet set up & include disposable plates, cups, cutlery.***

***If you would like crockery an additional fee of \$5 per person applies.***

## MENU 3

*Plated table service*

\$55 per person, maximum 50 people

- Lamb kofta skewer
- Grilled chicken skewer
- Fatoush Salad (vegan)
- Seasonal Roasted vegetables (vegan)
- Middle Eastern Rice (vegetarian)
- Middle Eastern Sweets Platter
- Water and soft drinks

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## EXTRAS

- Crockery hire \$5 per person
- Linen Hire (white linen table cloth) \$8.50 per table
- Tea and Coffee Urn Station (up to 40 people) \$60
- Seasonal fruit board (up to 40 people) \$150
- Antipasto Board with a selection of cold meats, cheese, olives, dips & crackers (up to 40 people) \$150
- Middle Eastern Sweets \$3 per portion (minimum 3 dozen)
- Lebanese Savoury Pastries \$3 per portion (minimum 3 dozen)

## BOOKING POLICY

- A minimum 5 business days is required to confirm menu availability
- Full payment is required a minimum 2 business days prior to your booking
- Cancellations received within 72hrs of booking due to circumstances beyond your control (such as government restrictions) are fully-refundable. For change of mind or date we will hold your deposit as a credit towards future events
- Cancellations or change of date received less than 72 hrs prior to event will result in loss of deposit
- For any events held outside of business hours (9am-3pm) there is an after hours staffing fee of \$100.

# Breakfast catering options

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## *Sweets*

MINI PASTIES (CROISSANT, CHOCOLATE CROISSANT, ESCARGOT, FRUIT DANISH \$3.50 PER  
PIECE (MIN. 2 DOZEN)

MINI MUFFINS (VEGAN & GLUTEN-FREE) \$4 EACH (MIN. 2 DOZ)

MINI BIRCHER MUSELI CUPS TOPPED WITH BERRIE \$4 EACH (MIN. 2 DOZ)

SCONES WITH FRESH CREAM & JAM \$3.50 EACH (MIN. 2 DOZ)

SEASONAL FRUIT PLATTER (SERVES UP TO 40 PEOPLE) \$150

## *Savouries*

MINI SAVOURY PASTRIES \$3 PIECE (MIN 2 DOZ)

-ZAATAR (VEGAN)

-HALLOUMI CHEESE (VEGETARIAN)

-SPINACH & CHEESE (VEGETARIAN)

-MEAT PIZZA

MINI VEGETARIAN FRITTATAS \$4 EACH (MIN 2 DOZ)

MINI HALLOUMI & TOMATO CROISSANT \$4 EACH (MIN 2 DOZ)

## *Drinks*

TEA & COFFEE URN STATION (SERVES UP TO 40 PEOPLE) \$60

JUG OF ORANGE JUICE (WITH REFILL) \$15

COFFEE TAB FROM OUR CAFE ON REQUEST

PRICING INCLUDES BUFFET-STYLE SETUP AND ECO DISPOSABLE PLATES & CUPS.

CROCKERY FEE \$5 PER PERSON IF YOU WOULD LIKE REAL PLATES & GLASSES.

LINEN HIRE \$8.50 PER TABLE.