

moore  **moore**

catering
menu

CATERING PLATTER MENU

EACH PLATTER SERVES APPROX. 20 PEOPLE

SAVORY PLATTERS

TURKISH BREAD PLATTER - Served with homemade dips, marinated olives, sumac dukkah Vegetarian - (DF and GF option available)	55
CHEESE PLATTER - Three cheese variety served with dried fruits, nuts, fresh fruit, crackers Vegetarian (GF option available)	100
SAVORY MUFFINS PLATTER - Homemade savory muffin served with butter Vegetarian (GF option available)	78
WRAP PLATTER - Assorted wraps (Vegetarian, DF and GF option available)	105
PANINI PLATTER - Vegetarian panini with roast vegetables, feta and spinach & Bacon and Eggs panini Vegetarian (DF and GF option available)	105
VEGAN or BEEF NACHOS PLATTER - WA made non GMO corn chips, black beans, vegan cheese, sour coconut cream, jalapeños, pico de gallo (Gluten Free & Vegan)	105/135
M&M GRAZING BOARD - Selection of cheese, assorted cured meats, pickled vegetables, marinated olives, turkish bread and homemade dips, GF crackers and grissini (GF option available - Vegetarian and Vegan option available)	170

SWEET PLATTERS

FRESH FRUIT PLATTER - Seasonal fruit served with pop corn / honey / chocolate GF (DF option available)	80
SWEET MUFFINS PLATTER - Assorted sweet muffin served with butter (GF option available)	70
CROISSANT PLATTER - served with butter and Moores homemade jam	70
ASSORTED SLICE PLATTER - selection of homemade slices (GF and DF option available)	70

SALADS

Each platter serves approx 20 people as a side dish

MOROCCAN COUSCOUS SALAD - with chickpea, pumpkin and harissa dressing Vegan	150
VEGAN QUINOA SALAD - roasted vegetables, maple and citrus dressing with Jackfruit	135 150
RAINBOW NOODLE SALAD - with pulled spicy beef, soy, coriander and sesame dressing	170

TERMS & CONDITIONS

All catering is available for pick-up from the cafe.

Hot foods are available for pick-up between 8.30am and 3pm

3 days notice is required for catering orders

20% non refundable deposit due at the time of booking

Full payment due at pick-up or before.

Contact: manager@mooreandmoorecafe.com

MOORE'S PHILOSOPHY

Our mission here at Moore and Moore is to provide fresh, sustainably grown local produce. We believe that access to healthy, seasonal, fresh and local food is imperative to the wellbeing and sustainability of all communities.

We cater for gluten/dairy free, vegetarian, vegan, and paleo diets and lots of our sweets are without refined sugar, made only from whole foods. Our meats are free range/organic and the pasture-raised eggs we served are from Manavi Farm in Watheroo WA. Our milk is A2 from Jersey Cows delivered from farm to cup, we make our own almond milk and the locally made juices we offer are cold pressed and preservative-free.

As well as sourcing great produce, we also trade as ethically and respectfully as possible. We choose to work with companies which reuse and manage their packaging responsibly. We have natural and chemical free cleaning products, recycled paper straws and bags, and offer a \$0.40 discount on any takeaway if you bring a reusable cup.

We all have a right to healthy, respectfully made, wholesome foods. Thank you for supporting us on this journey and we trust you will have a great experience at Moore and Moore!

We love hearing what you guys have to say.

If you've got any feedback or suggestions, flick us an email or give us a call

manager@mooreandmoorecafe.com

Simon: 0449 253 680

MOORE'S SUPPLIERS

**-BIG SHOUT OUT TO OUR CAREFULLY SELECTED LOCAL SUPPLIERS-
WE'RE ABLE TO DELIVER YOU THE GOODS, THANKS TO THESE GUYS**

SOUTHERN FOREST HONEY
MAC NUTS BALDIVIS
ABHIS ORGANIC BREADS
BARRETS
BONNE AND CO
BORN ORGANICS
FOODYLICIOUS
HEALTHY VALLEY ORGANICS
FARM GATE (A2 DAIRY)
KALAS BROS (LOCAL LEGENDS)
MAHOGANY CREEK
MONDO DORO (ONLY WA PORK)
STRANGE GRAINS
FREMANTLE WOOD-FIRED BAKERY
HARVEST TIME ORGANIC BERRIES
MANAVI PASTURED EGGS
HONEY CAKE
GREEN WORLD REVOLUTION
I AM FOODS BULK ORGANICS

*And a special thanks to you,
for supporting all we do*