A WORD FROM SIMMONE

My food memories…

From a family of cooks, I grew up in a country town in the Hunter Valley where my lifelong passion for good food began. As kids we were always up a tree picking fruit, fossicking for mushrooms in the fields or fishing for crayfish in the dam. I had a fascination for all things culinary and it must have come from my grannies.

Both my grannies were fabulous cooks. My nanna Logue was the cooking teacher at Muswellbrook High and she had the most incredible veggie garden. It was nanna Logue who taught me how to catch the crays with a bit of old meat in the end of a stocking.

My nanna Fairhurst (my mum’s mum) was a terrific baker and ran the canteen at the local coal mine. She was always baking wonderful cakes and pies or stewing rhubarb from her house garden. These are my fondest memories and I still refer to recipes passed down from my family’s wonderful cooks.

Beautiful, fresh, spontaneous food…

I began my cake business in 1990 in a little one bedroom flat. I used to walk up a steep hill to hand deliver my cakes to the local café owners. My first leap into the retail world was leasing an old butcher’s shop in Balmain. The demand for my cakes, pies and puddings grew quickly and I expanded my range into other areas like ready-to-heat, home-style food and catering.

I call my food philosophy ‘home meal therapy’. I cook delicious and wholesome food for busy people. Homemade, fresh and elegant food prepared with love and integrity. I cook from the market so my food is seasonal, fresh and spontaneous. I love to come into people’s homes or cater at the venue of their choice, and bring joy and happiness through my food. It’s simple really – I just love to cook!

Over 20 years have passed but my devotion to my business hasn’t changed. I still have the same commitment to food and love for what I do.
BREAKFAST, MORNING TEA & AFTERNOON TEA

Delicious Platters (Minimum of 6 guests)

**Cocktail Breakfast**
Please select 3 options:
- Mini fresh fruit skewer
- Baby fruit muffins
- Mini chocolate croissant
- Mini fruit Danish
- Mini croissant, double smoked leg ham, gruyere cheese
- Cocktail quiche

Cocktail Morning / Afternoon Tea
Please select 3 options:
- Vanilla cupcake with butter cream icing
- Raspberry frangipane tart
- Apple frangipane tart
- Lemon curd tart
- Chocolate fudge brownie
- Mini fruit skewer
- Finger sandwiches
- Cocktail quiche

**Sweet Pastries and Muffins**
(2 pieces per person)
- A selection of freshly baked fruit Danish, baby fruit muffins, pain au chocolat

**Sweet Bites**
(2 pieces per person)
- A selection of cocktail sweet tarts including raspberry frangipane tart, apple frangipane tart, chocolate ganache tart, lemon curd tart, Middle Eastern orange cake (GF/DF), flourless chocolate cake (GF)

**Cheese and Fruit Platter**
- Simmone’s hand picked selection of cheeses served with crackers, crisp breads, nuts, dried and fresh fruit. 100g per serve.
Fresh Fruit Platter
A beautiful selection of freshly cut fruit from the market each day.

$8.30 per person

Healthy Brekkie
(Minimum order of 6)
Mini fresh fruit skewer (GF) $4.30 each
Fruit salad and honeyed yoghurt box (GF) $7.90 each
House baked breakfast crunch, fruit compote and cinnamon yoghurt box $7.90 per box
House baked gluten free muesli with pear, blueberries, honey and yoghurt $8.50 per box

High Tea
(4 pieces per person, minimum notice of 48 hours required)
Scones with Simmone’s strawberry jam and cream
Cocktail sweet tarts and caramel kisses
Elegant finger sandwiches
Cocktail quiches quiches

$13.20 per person

Assorted baby fruit muffins $3.40 each
Assorted large fruit muffins $4.40 each
Assorted mini fruit Danish $3.20 each
Mini pain au chocolat $4.00 each

Mini croissant with double smoked leg ham, gruyere cheese $4.40 each
Mini bagel with smoked salmon, cream cheese, capers - dill $4.90 each
Mini bagel with turkey, cranberry, brie $4.90 each
Bacon and egg frittata (GF) $5.50 each
Baby sourdough roll, scrambles egg, smoked salmon, chive $5.50 each

Assorted finger sandwiches (1/3 size) $3.20 each
Finger sandwich fillings include:
Prawn, dill mayonnaise, watercress
Poached chicken, toasted walnut, celery, basil mayonnaise
Rare roast beef, seeded mustard mayonnaise, semi dried tomato, rocket
Smoked salmon, cream cheese, currant, chives
Curried egg, mayonnaise, chives, watercress (V)
Herbed ricotta, roasted red pepper pesto, avocado, rocket (V)
## LIGHT AND LOVELY LUNCH MENU

(Minimum of 6 guests)

### Specialty Breads
(We recommend 1.5 per person)
Selection of freshly baked Turkish bread, baguettes, sourdough rolls and wraps

**Specialty Breads** $9.30 / sandwich

### Triangle Sandwiches
(We recommend 2 per person)
Mix of traditional fillings on white and wholemeal bread

**Triangle Sandwiches** $6.50 / sandwich

### Baguette Rolls (We recommend 2 per person)
Freshly baked baguette rolls with healthy fillings

**Baguette Rolls** $8.30 / sandwich

### Big Sourdough Sandwiches (We recommend 1.5 per person)
Freshly baked sourdough breads, sliced thick with delicious healthy fillings

**Big Sourdough Sandwiches** $9.90 / sandwich

### Sandwich fillings include:
- Rare roast beef, caramelised onion jam, parmesan and red pepper pesto
- Poached chicken, toasted walnut, celery and basil mayonnaise
- Double smoked leg ham, Dijon mustard, tomato and cheddar cheese
- Grilled Mediterranean vegetables, feta, pesto and rocket (V)
- Tandoori chicken, cucumber, tzatziki and mixed leaves
- Turkey breast, cranberry, brie, baby spinach and mayonnaise
- Smoked salmon, avocado, cream cheese, capers, rocket and dill
- Tuna, fresh tomato, cucumber, mayonnaise and lemon
- Pastrami, swiss cheese, sauerkraut, aioli

### Gluten Free Sandwich Lunch
Includes two gluten free sandwiches

**Gluten Free Sandwich Lunch** $13.50 per person

*All sandwich platters include 20% vegetarian fillings unless noted otherwise

### Assorted Finger Sandwiches (1/2 size)
Finger sandwich fillings include:
- Poached chicken, toasted walnut, celery, basil mayonnaise
- Rare roast beef, seeded mustard mayonnaise, rocket
- Smoked salmon, cream cheese, currants, chive
- Curried egg, mayonnaise, chives, watercress (V)
- Herbed ricotta, roasted red pepper pesto, avocado, basil (V)

**Assorted Finger Sandwiches** $3.80 each
**Antipasto Platter**

8-10 guests $100.00
12-15 guests $150.00

Cured meats, melon with prosciutto, cheeses, roasted vegetables, marinated olives, Caprese salad, dips, frittata and wood fired bread

**Vietnamese Rolls with Soy Dipping Sauce**

(Minimum order of 6)

- Tofu, cashew nut, fresh mint (V) $3.70
- Prawn, cucumber, coriander $4.00
- Chicken, cashew nut, chive $4.00
- Barbecued duck with hoisin and garlic chive $4.00

**Quiche**

- 800g (serves 8) $38.50
- 180g (serves 1) $5.50

Varieties include:
- Bacon and brie (available large size only)
- Bacon, cheddar and caramelised onion
- Leek, gruyere, roasted tomato and spinach (V)
- Goats cheese, caramelised onion and thyme (V)
- Kale, roasted pumpkin, red capsicum and feta (available in the small size only) (V)

**Pissaladiere** (serves 15) $110.00

Rustic French style open tart made from a puff pastry base.

Toppings include:
- Goats cheese, caramelised onion and rosemary (V)
- Roasted Mediterranean vegetable, feta and olive (V)
- Caramelised pumpkin, feta, sage and pine nut (V)

**Individual Pizza** $16.00

- Bocconcini, sun dried tomato, basil
- Prosciutto, pesto, ricotta
- Caramelised pumpkin, feta, sage, pine nut
- Salami, roasted red pepper, olive
BEAUTIFUL FRESH SALADS AND SIDES

**Platter** (Serves 10) $58.00 each
**Lunch Size Boxes** (Minimum order of 6 per variety) $13.55 each

**Salads**

Brown rice, roasted kumera, cumin, broccoli, feta, red wine vinaigrette (V)
Cous cous, chickpea, roasted vegetables, tahini and poppy seed dressing (V)
Rocket, roasted beetroot, caramelised pumpkin, feta, avocado, pine nuts balsamic vinaigrette (V)
Soba noodle, mushroom, tofu, pickled ginger, sesame omelette, miso dressing (V)
Poached coconut chicken, Asian slaw, crispy shallot, chilli dressing
Sautéed chat potato, sour cream, seeded mustard, shallot, crispy sage (V)
Cos lettuce, crispy bacon, shaved parmesan, garlic croutons, anchovy dressing
Crisp green beans, preserved lemon, toasted pistachio, Dijon vinaigrette (V) *Platter only
Vine ripened tomato, buffalo mozzarella, basil, extra virgin olive oil (V) *Platter only
Thai beef noodle salad, julienne vegetables, toasted peanuts, crispy shallot.

King prawn, rocket, avocado, mango, lime vinaigrette $75.60* each
Smoked trout, green mango, mint, red onion, toasted cashew nut lime dressing $75.60* each

**Sides**

Lively spring green vegetables, toasted sesame, olive oil, lemon (V)
Roasted Mediterranean vegetables, basil pesto (V)
Roasted baby potatoes, sea salt, garlic, rosemary (V)
Braised cos, leek, garlic, peas

*Minimum 48 hours notice required (served warm or cold) (V)
CANAPÉ MENU

(Minimum order of 20 per canapé unless noted otherwise, minimum notice of two working days required)

Cold Canapés

Oysters, freshly opened $3.50 each
Speck, Worcestershire, Tabasco $4.00
Shallot, red wine vinegar $3.50
Lemon, extra virgin olive oil $3.50
Nam jim

Cocktail Vietnamese rolls, soy dipping sauce
Tofu, cashew nut, fresh mint (V) $3.70
Prawn, cucumber, coriander $4.00
Chicken, cashew nut, chive $4.00
Barbecued duck, hoisin, garlic chive $4.00

Prawn nori rolls, wasabi mayonnaise* $3.45
(Remium order of 40 pieces)

Roulade of smoked salmon, crème fraiche, salmon pearls $3.65
Gravlax salmon, dill mayonnaise, shortcrust tart $3.85
Tartlet of blue swimmer crab, curried mayonnaise, mango salsa* $4.00
Bean burrito, mint, crème fraiche, sun dried tomato (V) $3.65
Chicken burrito, mint, crème fraiche, sun dried tomato $3.65
Smoked snowy river trout rillettes, croute, pickled Spanish onion, capers* $3.65
Fresh king prawn, lemon mayonnaise $4.50
Peking duck crepe, cucumber, spring onion, hoisin $4.00
Smoked duck, croute, beetroot and balsamic jam $4.00
Goats cheese, croute, roasted capsicum, red pepper jam, basil* (V) $3.50
Chicken liver parfait, croute, blood orange marmalade, thyme $3.50
Buffalo mozzarella on spoon, trussed cherry tomato, basil pistou $3.50
King fish crudo on spoon, ponzu, chive $3.90
Smoked trout on spoon, green mango salad, nam jim $3.90
Sesame seared tuna on spoon, pickled ginger, cucumber, coriander, soy $3.90

*Simmone and her chefs are happy to tailor make a bespoke selection of canapés to compliment your event
**Hot Canapés**

- Shiitake mushroom and leek spring rolls, soy and hoisin dipping sauce* (V) $3.95
- BBQ pork and plum spring rolls, soy and hoisin dipping sauce* $3.95
- Spicy prawn har gow dumpling, malt vinegar, ginger, sesame dressing $3.75
- Seared scallop served on spoon, green mango salad, crushed cashew nut, lime dressing* $4.20
- Crispy king prawn wonton, sweet chilli and ginger sauce* $3.50
- Corn and coriander fritter, avocado mash, crème fraiche, chilli jam* $3.65
- Leek, gruyère quiche (V) $2.60
- Tomato, feta, olive quiche (V) $2.60
- Malaysian satay chicken skewer, peanut sauce* $3.95
- Mini beef burgers, onion jam, tomato relish, aioli* $4.00
- Pulled pork burger, asian slaw* $4.00
- North African spiced lamb skewer, toasted almond aioli* $3.95
- Salt and pepper prawn, preserved lemon mayonnaise* $3.95
- Coconut king prawns, nam jim $4.20
- Pork and water chestnut dim sim, chilli, soy $3.50
- Wild mushroom and thyme arancini $3.50

**Pissaladiere**

- Goats cheese, caramelised onion, rosemary (V) $2.70
- Roasted Mediterranean vegetables, feta, olive (V)
- Caramelised pumpkin, feta, sage, pine nut (V)

**Sausage Rolls**

- Pork and fennel, stone fruit relish $3.20
- Beef, tomato relish $2.50
- Lamb and harissa, eggplant relish $3.50

**Cocktail Pies**

- Angus beef $2.60
- Beef bourguignon
- Chicken, leek
- Moroccan lamb
- Pumpkin, spinach, feta (V)

*Item requires a chef on site. Cost of chef and staff is additional.
**Fork Food Items** (Minimum order of 20 per variety unless noted otherwise)

(All fork food items are served in white food pails with bamboo forks or porcelain rice bowls with silver spoons, hire charges apply)

- Poached coconut chicken salad, green papaya, tamarind dressing* $9.90
- Salt and pepper squid, rocket, lime aioli* $9.90
- Lightly battered flat head fillets, chips, lemon aioli* $9.90
- Green curry of vegetable, tofu, lemon grass, kaffir lime* (V) $9.90
- Slow braised Moroccan lamb tagine, figs, preserved lemon, aromatic cous cous* $9.90

*Item requires a chef on site. Cost of chef and staff is additional.

**Food Stations – Minimum 50 Guests**

- **Burrito stand, 2 burritos 7 inch tortillas plus chef** $9.00 per person
  Tortillas with assorted burrito fillings and accompaniments. Our chefs will heat our freshly baked tortillas on the grill and make your burritos to order. The station comes with our famous bean gumbo and chicken gumbo with a colourful display of tasty accompaniments such as salads, relishes, chilli jam, lime and hot sauce.

- **Oyster Bar** - 4 oysters per person plus chef $12.00 per person
  Our Oyster bars are manned by one of our professional Chefs trained in opening oysters. The bar comes with the best un-opened oysters in the market on the day of your event to ensure the best and freshest oysters with as much variety as the market will determine. Freshly baked rye bread, Pepe Saya butter and accompanying vinaigrettes are also supplied along with ice to keep your oysters cool.

- **Sushi Bar** - 2 sushi, 2 sashimi, 2 pieces nori kazu per person plus chef $10.00 per person
  Our sushi bar comes with a professional sushi chef, beautiful fresh sushi grade fish direct from the market and all the accompaniments to make nori rolls, sushi and sashimi to order.

- **Burger Bar** - 2 per person plus chef $8.00 per person
  Freshly baked brioche buns are filled with pulled pork, beef, lamb and corn fritters for the vegetarians. All accompanying salads, relishes and sauces are supplied and our chefs are skilled on the barbecue so your burgers are delivered hot to order.
BUFFET MENU

(Minimum notice of three working days required for all items and packages)

**Cold Platters (serves 10)**
Prosciutto, melon, aged parmesan $75.95
Smoked trout, green mango, mint, toasted cashew nut, lime dressing $75.95
Salmon carpaccio, soy, rice vinegar, ginger, sesame oil $75.95
Tuna nicoise, seared tuna, green beans, kipfler potato, soft boiled egg, cabernet vinegar dressing $75.95

**Cold Mains**
Herb crusted roasted sirloin, sliced medium rare, roasted sumac tomatoes, salsa verde (minimum 2.5kg) $56.00 per kg
Poached veal, sliced medium, tuna dressing, parsley (minimum 2kg) $60.00 per kg
Poached side ocean trout, fennel, preserved lemon salad, horseradish, dill mayonnaise (approx. 1.5kg) $120.00 per side
Cous cous stuffed roasted chicken, smoked paprika, garlic, preserved lemon (8 portions) $33.00 each
Orange, seeded mustard, thyme glazed baked leg of double smoked ham, stone fruit relish, (minimum 6kg) $39.00 per kg

**Hot Mains**
Cape Grim scotch fillet, roasted field mushrooms, red wine jus (minimum 2.5kg) $72.00 per kg
Slow baked shoulder of lamb, garlic herb marinade, rosemary jus, roasted Spanish onion, caramelised garlic (minimum 2.5kg) $44.00 per kg
Classic roast chicken, sourdough, speck, cranberry stuffing, herbs de provence (8 portions) $33.00 each

Pumpkin, spinach, ricotta cannelloni with walnut pesto (serves 10) $60.00 per tray
Beef, basil and parmesan lasagne $60.00 per tray
Braised beef with green pepper corn and caramalised garlic $66.00 per tray
Slow braised lamb tagine with fig, preserved lemon $77.00 per tray

**Cold Buffet Packages** (minimum of 10 guests)
*All buffet packages require a chef on site. Cost of chef, staff and equipment is additional.
*All packages include freshly baked sourdough bread rolls, Pepe Saya butter.

1 main and 1 salad $35 per person / plus 1 dessert $43 per person
1 main and 2 salads $39 per person / plus 1 dessert $47 per person
2 mains and 2 salads $50 per person / plus 1 dessert $58 per person

**Hot Buffet Packages** (minimum of 10 guests)
*All buffet packages require a chef on site. Cost of chef, staff and equipment is additional.
*All packages include freshly baked sourdough bread rolls with butter.

1 main and 1 salad $35.00 per person / plus 1 dessert $43.00 per person
1 main and 2 salads $41.00 per person / plus 1 dessert $49.00 per person
2 mains and 2 salads $53.00 per person / plus 1 dessert $61.00 per person
Sit Down Menu Packages (Minimum of 10 guests)
*All sit down packages require a chef on site. Cost of chef, staff and equipment is additional.
*All packages include freshly baked sourdough bread rolls, butter, tea, coffee, petit fours.

Two Course Menu $68.00 per person
Three Course Menu $82.00 per person

Entrees
Warm goats cheese tartlet, pickled beetroot, toasted hazelnut (V)
Smoked salmon, chive and potato pancake, pickled cucumber, creme fraiche
Crab timbale, avocado, mint, feta, watercress
Gravlax salmon, horseradish cream, crostini
Pink snapper crudo, fennel, pomegranate, mint
King prawn, avocado, watercress, lime mayonnaise
Twice baked cheese soufflé, rocket, pear, toasted walnut
Baked figs, prosciutto, rocket, honey
Seared tuna, green beans, kipfler potato, soft boiled egg, cabernet dressing

Mains
Pumpkin, ricotta and nutmeg ravioli with sage and nut butter sauce (V)
Seared salmon fillet, green mango and mint salad, coconut and lime dressing
Crisp skinned barramundi fillet with eggplant puree, black olive tapenade and braised salad onions
Thyme roasted chicken breast, potato and garlic cream, braised cos, salsa verde
Oven baked rack of lamb, eggplant, anchovy, buffalo mozzarella moussaka, rosemary jus
Beef fillet, polenta, roast mushroom, gorgonzola, red wine jus
Duck confit, braised red cabbage, orange marmalade sauce
Roasted spatchcock, green olives, fennel, oregano, preserved lemon

Sides
Spring greens, toasted sesame, olive oil, lemon
Roasted baby potatoes, sea salt, garlic, rosemary
Roasted Mediterranean vegetables, basil pistou
Roasted Dutch carrots, baby beetroot, labne
Braised cos, garlic, leek, green peas

Dessert
Apple frangipane tart, crème Anglaise
Vanilla panna cotta, caramelised figs *Seasonally available
Flourless chocolate torte, double cream, berry salad
Chocolate ganache tart, double cream
Orange and almond torte, citrus salad, cardamom anglaise
Kaffir lime cheesecake, candied lime zest, citrus salad
Fig and walnut torte, creme fraiche
Apple, cinnamon, almond crumble, vanilla bean ice cream
Almond tart, caramelised plums, creme Anglaise *Seasonally available
Baked lemon tart, double cream
Eton mess, salted caramel meringue, torched banana, double cream
PICNIC BOXES AND HAMPERS

(Minimum notice of three working days required for all picnic boxes and hampers. Dietary requirements can be catered for.)

Picnic Boxes

(Minimum order of 10 boxes per variety)
Perfect for sailing days, picnics, corporate functions or a morale booster for your staff; beautifully packed into a white box with napkin and cutlery. We can tailor orders to suit your requirements. Please see examples below.

Picnic Box 1
Herb marinated chicken leg with mint raita
Large Vietnamese roll with prawn, cucumber, coriander and soy dipping sauce
Quiche with leek, gruyere, roasted tomato and spinach (V)
Mixed leaves with avocado, toasted sesame and cherry tomatoes (V)
Sourdough bread roll with butter
Chocolate dipped strawberry
Baby chocolate fudge brownie slice

Picnic Box 2
Large Vietnamese roll with chicken, cashew nut, coriander and soy dipping sauce
Savoury tart with tomato, feta and olive (V)
Thai beef noodle salad with julienne vegetables, peanut and crispy shallot
Cheese, poppyseed lavosh and muscatels
Chocolate dipped strawberry
Vanilla cupcake with butter cream frosting

Picnic Box 3
Mezze – marinated olives, eggplant and roasted tomatoes
Greek salad with wild oregano, lemon and olive oil dressing (V)
Individual savoury tart with tomato, feta and olive (V)
Roasted lamb wrap with hummus, roasted vegetables and rocket
Baby Middle Eastern orange cake with toasted pistachios (GF/DF)
Bunch of fresh grapes

Hampers

Simmone would love to create a beautiful gourmet food or gift hamper tailored to your requirements. Perfect for client gifting, our hampers are packed with delicious freshly baked and prepared goodies in a beautiful sea grass basket.
BEAUTIFUL CAKES & SWEETS

Celebration Cakes and Puddings

7 inch cake (8-10 dessert slices)  $105.00
10 inch cake (15-20 dessert slices)  $155.00
12 inch cake (40 dessert slices/100 coffee pieces)
15 inch cake (60 dessert slices/130 coffee pieces)

Banana cake with passionfruit cream cheese icing
7 inch $32.00  10 inch $58.00

Citrus and poppy seed cake with cream cheese icing and almonds
7 inch $37.00  10 inch $63.00

Chocolate fudge cake with dark chocolate ganache icing
7 inch $37.00  10 inch $63.00

Flourless chocolate cake (GF)
6 inch $42.00  9 inch $69.00

Hummingbird cake with mango, cream cheese and coconut
7 inch $37.00  10 inch $63.00

Bread and butter pudding with crème Anglaise
7 inch $42.00  10 inch $70.00

Sticky date pudding with caramel sauce
7 inch $32.00  10 inch $58.00

Fig and brandy cheesecake
7 inch $42.00  10 inch $69.00

Lemon curd cheesecake
7 inch $42.00  10 inch $69.00

Victoria sponge with strawberries and cream
7 inch $37.00  10 inch $63.00

Coconut and raspberry layered cake
7 inch $37.00  10 inch $63.00

Orange and almond cake (GF, DF)
7 inch $42.00  10 inch $69.00

Celebration Message

White chocolate plaque with dark chocolate message  $8.00

Special Floral Arrangements

*One weeks’ notice required for floral arrangements
7 inch $25.00  10 inch $30.00
12 inch $45.00  15 inch $70.00
**Wedding Cakes**

No wedding is ever the same and neither is the Simmone Logue cake that accompanies it. A much-celebrated part of our company’s repertoire is our natural and rustic wedding cakes. They are lovingly prepared with fresh flowers and exquisite decorations. Our wedding cakes are not just dessert, they are signature pieces.

Our professional cake designers coordinate the cake with your wedding flowers, colour scheme or even recreate a design of your choice. They will lovingly create an unforgettable cake that truly reflects you.

Most importantly, you can assure your guests that our cakes have no artificial colours or flavours and are baked with only natural ingredients. Simmone has personally created these wonderful recipes for your special day.

Flavours include...
Banana cake with passionfruit cream cheese
Hummingbird cake with fresh mango and cream cheese
Chocolate fudge cake with dark chocolate ganache
Citrus and poppy seed with cream cheese
Flourless chocolate cake (gluten free)
Orange and almond cake (gluten free, dairy free)
Coconut and raspberry
Victoria sponge with strawberry and cream
Traditional fruit cake with fondant icing

**Cupcakes**

Perfect for birthdays, weddings or corporate events; casually arranged on a platter or elegantly assembled cupcakes are the perfect answer to an individual dessert or treat. To create an amazing centrepiece at your next event, consider hiring one of our display stands* and create a cupcake tower to die for!

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<tr>
<th>Individual cupcakes</th>
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<td>Mini cupcakes</td>
<td>$2.30</td>
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Cupcake flavours:
Vanilla with butter cream frosting
Chocolate fudge with chocolate ganache icing
Banana with passionfruit cream cheese icing
Hummingbird with cream cheese and coconut
Citrus and poppy seed with lemon frosting

*Minimum order of 6 per flavour for individual cupcakes unless noted otherwise
*One weeks’ notice required for mini cupcakes, minimum order of 20 per flavour.
*Hummingbird flavour is not available in the mini cupcake size
*Hire charges apply to the cup cake stand
**Sweet Tarts**
*Minimum order of 6 per flavour for cocktail and individual size tarts*

- Cocktail tart $3.00
- Individual tart $5.60
- 10 inch tart (serves 10-12) $30.00

Flavours include:
- Chocolate ganache
- Raspberry frangipane
- Apple frangipane
- Lemon curd

**Small Sweets and Petit Fours** $3.00
*Minimum order of 6 per item unless noted otherwise*

Petit fours;
- Caramel kiss
- Baby chocolate fudge brownie slice
- Lemon curd
- Chocolate ganache
- Berry with crème pâtissière
- Flourless chocolate cake (GF)
- Lemon curd swirl cheesecake

(Minimum order of 20 per flavour)
- Baby flourless chocolate cake (GF) $3.70
- Baby Middle Eastern orange cake (GF/DF) $3.70
- Chocolate fudge brownie slice $4.30
CATERING INFORMATION

Events
We are a Gold License Caterer and a member of the Restaurant and Caterers Association of NSW since 1996. Simmone Logue Fine Food Company can coordinate all facets of your event from small intimate affairs to larger events. We are able to assist with catering, staff, wedding cakes, equipment, venue hire, beverages and flowers. Please contact our head office to discuss your specific requirements.

Staff
We can provide professional staff for the smooth running of your functions and events. Simmone has personally handpicked and mentored all staff on her team which accompany her to assure the best service and presentation. Our catering coordinators will be able to advise you of appropriate staff numbers for your function and current pricing. Function staff are available to hire for a minimum of 4 hours.

Equipment Hire
Hire equipment forms an integral part of off site catering. Simmone Logue Fine Food Company has established relationships with professional hire companies to look after all of your equipment needs from linen, crockery and glassware to marquees, lighting and furniture.

Venues
We love coming to you, although we also have access to some great venues in and around Sydney. If you require further information on a venue suited to your event, we are more than happy to assist.

Beverages
We are able to offer you a competitive and extensive range of beverage packages from our preferred corporate wine suppliers. We also offer a great range of Parkers Organic Juices, San Pellegrino and Aqua Panna mineral waters, and Phoenix Organic Soft Drinks.

How to Order
Orders can be placed Monday to Friday, 9am to 5pm by ringing our head office on (02) 9519 3680 and speaking with our catering coordinators, or via email at catering@simmonelogue.com. For functions and events requiring staff and/or equipment hire please provide us with advanced notice to ensure availability.

Payment
We accept Visa, MasterCard and American Express. Please note that payment by American Express will incur a surcharge of 3%. Payment can also be made via Cheque or Electronic Funds Transfer to:
Bank: St George Bank
BSB: 112 879
Account Name: Alors Holdings Pty Ltd
Account Number: 155542710
A 50% deposit is required on confirming an order and final payment due three working days prior to the function, with final numbers.
Any orders over $1,000.00 cancelled within five days of the event will incur a 100% loss of deposit, cancellation within 48 hours prior will require full payment of the quoted price.
Cancellations of orders under $1,000.00 require 48 hours notice or full payment will be required.
**Deliveries**

Simmone Logue can organise delivery of catering to your home, office or function venue. Minimum orders apply. Deliveries are charged at the following rates:

<table>
<thead>
<tr>
<th>DELIVERY AREA</th>
<th>Mon - Fri</th>
<th>Sat</th>
<th>Sun</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sydney CBD, Pyrmont, Ultimo, North Sydney, Lower North Shore</td>
<td>$25.00</td>
<td>$45.00</td>
<td>$55.00</td>
</tr>
<tr>
<td></td>
<td>FREE for orders over $200</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Double Bay, Bondi Junction, Mascot, Botany, Waterloo, Rosebery, Alexandria</td>
<td>$30.00</td>
<td>$45.00</td>
<td>$55.00</td>
</tr>
<tr>
<td>Five Dock, Burwood, Strathfield, Concord, Homebush, Rhodes, North Ryde</td>
<td>$35.00</td>
<td>$45.00</td>
<td>$55.00</td>
</tr>
<tr>
<td>Hurstville, Kogarah, Brighton-le-Sands, Cronulla, Caringbah, Sutherland Shire</td>
<td>$40.00</td>
<td>$45.00</td>
<td>$55.00</td>
</tr>
</tbody>
</table>
Simmone Logue Fine Food Company

Unit 1, 18-22 Lilian Fowler Place, Marrickville NSW 2204
Phone: 02 9519 3680  Fax: 02 9519 3726

Enquiries: contact@simmonelogue.com  Catering: catering@simmonelogue.com
Wholesale: wholesale@simmonelogue.com

www.simmonelogue.com