

GOURMET BITES

Cold Bites

\$ 3.30

- Bruschetta Tostadas with Prosciutto
- Cucumber Smoked Salmon Bites with Dill & Tarragon Sauce
- Baked Tartlets with Whipped Basil Feta and Cherry Tomatoes
- Assorted Sushi Bites
- Roasted Medley Vegetable Tartlets with Balsamic
- Fresh Rice Paper Rolls

Hot Bites

\$ 3.30

- Pumpkin, Feta and Caramelised Onion Arancini
- Mushroom Leek and Parmesan Arancini
- Mini Homemade Sausage Rolls
- Savoury Scones with Cheese and Spring Onions
- Assorted Frittatas
- Mini Tuna Pattie Bites With Dill Aioli
- Falafel Bites with Tzatziki

SOMETHING SWEET

Sweet Selections

\$ 4.00

- Lemonade Scones with Whipped Cream and Jam
- Chocolate and Coconut Slice
- Carrot Cake GF
- Lemon Slice
- Chocolate Torte
- Daily Muffins

Naturally Sweet

\$ 6.50

- Seasonal Fruit Platter (or Individual Cups)
- Yoghurt & Muesli cups with Berries & Honey
- Chia Seed & Coconut cups with Berry Compote (DF, GF, V)



How to Order

Contact Derek & Emily

0447 080 776

catering@thymeandbloom.com.au

Order by 2 pm for next-day delivery
Subject to availability

Need something different?

Don't hesitate to ask for a custom package or different food option.

We're happy to cater for dietary requirements and allergies — just let us know when ordering and we'll take care of the rest.

\$20 Delivery Fee for orders under \$200



CATERING MENU



Catering Delights

Offering a diverse range of crafted dishes, perfect for any occasion. From fresh salads to hearty platters, we provide something for every taste and preference. Customizable menus are available to suit your specific needs.

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MORNING MOMENTS

Morning Treat \$ 6.50

- 2 x Assorted Mini Sweets
- 1 x Gourmet Bite

Morning Refresh \$ 9.50

- 2 x Assorted Mini Sweets
- 1 x Fruit Platter

Morning Graze \$ 12.50

- 1 x Fruit Platter
- 1 x Gourmet Bite
- 1 x Grandma's Scones with Jam & Cream

DRINKS

Tea & Coffee Station \$ 4.50

Everything you need for a seamless tea & coffee station — freshly brewed, beautifully presented, and easy to keep flowing throughout the day.

- Includes:
- Freshly brewed coffee (percolator)
 - Hot water urn
 - A selection of black, herbal & green teas
 - Full cream & plant-based milks
 - Sugar, sweetener & flavored syrups
 - Biodegradable cups, napkins & stirrers

Setup 1 hour prior to first break

Thyme & Bloom Reset Service

Prefer us to take care of it? We'll return to:

- Refresh & refill supplies
- Re-style & tidy the station
- Ensure everything looks and feels ready for your next break

→ \$50 per reset
→ \$2.50 per person — for each additional session

Selection Of Juices \$ 4.50 pp

- Apple juice
- Orange juice
- Pineapple juice

LUNCHTIME FAVOURITES

Essential Lunch \$ 15.00

- 1 x Freshly Made Sandwich
- 2 x Gourmet Bites

Light Lunch \$ 18.00

- 1 x Freshly Made Sandwich
- 2 x Assorted Mini Sweets
- 1 x Salad or Fruit Platter

Social Lunch \$ 18.00

- 1 x Freshly Made Sandwich
- 2 x Assorted Mini Sweets
- 2 x Gourmet Bite

Executive Lunch \$ 21.00

- 1 x Freshly Made Sandwich
- 2 x Assorted Mini Sweets
- 1 x Gourmet Bites
- 1 x Salad or Fruit Platter

Signature Lunch \$ 23.00

- 1 x Freshly Made Sandwich
- 2 x Assorted Mini Sweets
- 2 x Gourmet Bites
- 1 x Salad or Fruit Platter

LUNCH BOX OPTIONS

The Essentials Box \$ 15.50

- 1 x Freshly Made Sandwich
- 2 x Assorted Mini Sweets
- 1 x Piece of fruit

The Thyme & Bloom Box \$ 23.00

- 1 x Freshly Made Sandwich or Wrap
- 2 x Assorted Mini Sweets
- 1 x Cold Gourmet Bite
- 1 x Seasonal Salad Cup or Fresh Fruit Cup

Optional Add-Ons:

- Add Mini Juice — \$4.00 pp
- Add Extra Gourmet Bite — \$3.00 pp

AFTERNOON BITES

Afternoon Treat \$ 6.50

- 2 x Assorted Mini Sweets
- 1 x Gourmet Bite

Afternoon Recharge \$ 9.50

- 2 x Assorted Mini Sweets
- 1 x Fruit Platter

Afternoon Graze \$ 12.50

Our Signature Seasonal Grazing Board

Add Mini Sweet Upgrade — \$2.00 pp

FRESH & GRAZING PLATTERS

Fresh Selections \$ 6.50

- Greek Salad with Fresh Herbs & Crumbled Feta
- Roasted Vegetable Salad
- Roasted Pumpkin Salad with Spinach & Crispy Pepitas
- Classic Garden Salad
- Caesar Salad with Prosciutto

Seasonal Grazing Boards \$ 12.50

Beautifully curated with a selection of:

- Local & imported cheeses
- Cured meats & salami
- Fresh & dried fruits
- House-made dips & antipasto
- Crackers, lavosh & artisan bread

