



GARETH KEENAN

CATERING



CORPORATE DAY CATERING

At Gareth Keenan Catering, we specialize in delivering exceptional corporate catering experiences, bringing over 25 years of culinary expertise to every event. Our professional team works seamlessly to ensure every detail—from menu planning to service—is executed with precision and style.

Whether it's breakfast meetings, morning or afternoon teas, or working buffet lunches, we craft menus tailored to your team's needs and your company's vision. Every dish is designed to be fresh, flavourful, and convenient, allowing your event to run smoothly while leaving a lasting impression on guests and colleagues alike.

With Gareth Keenan Catering, you can plan your corporate event confidently through a single trusted supplier, knowing that every element—from expertly prepared food to attentive service—is thoughtfully curated and flawlessly delivered.

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BREAKFAST MENU

COLD CONTINENTAL BUFFET BREAKFAST

chilled fruit juices bottles - apple, orange and beetroot juice
fresh oven baked danishes and croissants
assortment of cereals with chilled whole cream, skim and soy milks
house made fruit compote, yoghurt and seasonal fresh cut fruit platter
sliced cheese, deli meats, fresh tomato
artisan bread selection, homemade jam and butter
house made fruit compote, yoghurt and granola jars

DELUXE STAND-UP BREAKFAST PLATTERS

chilled fruit juices bottles - apple, orange and beetroot juice
breaky rolls, bacon, egg, cheese, baby spinach, bbq sauce
avocado, tomato and scrambled egg wraps (v)
freshly baked pastries, danishes, croissants
french toast with bacon, maple and strawberries
mason jars:
berries and yoghurt | granola | bircher muesli | blue spirulina chia w
fruit
eggs benedict, ham or smoked salmon, hollandaise
breakfast poke bowl, brown rice, spinach, avocado, tomato,
tempeh, carrot (gf) (df) (v)

FULL HOT & COLD BUFFET

chilled selection of juices - apple, orange and cranberry juice
fresh oven baked danishes, croissant, artisan breads, butter and
preserves
donuts, waffles and pancakes with condiments
assortment of cereals with chilled whole cream, skim and soy milks
house made fruit compote, yoghurt and granola jars
seasonal fresh cut fruit platter
crusty bread selection with homemade jam and butter
soft poached eggs
scrambled eggs
pan fried crispy bacon and beef chipolata sausages
grilled herb tomato, local sautéed field mushrooms, hash browns
house made baked beans (gf) (df) (v)

PLATED

choose 1 plated breakfast

corn fritter, poached eggs, grilled bacon, rocket, avocado,
cherry tomatoes, black pudding crumble, hollandaise

or

potato rosti, grilled bacon and cumberland sausage, spiced baked
beans,
creamy scrambled eggs, sourdough toast, field mushroom

INCLUDES: chilled selection of fruit juices - apple, orange and
beetroot juice
fresh oven baked danishes and croissants
artisan breads served, butter, preserves
sliced fresh fruit platter
sticky black rice (ve) (gf)

(gf) Gluten Free | (df) Dairy Free | (v) Vegetarian | (ve) Veg

Start your morning meetings or corporate
events with a thoughtfully curated breakfast
menu. Freshly prepared, seasonal options
include a mix of wholesome and indulgent
items, designed to energize your team and
impress your guests. every bite.

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MORNING & AFTERNOON TEA

Choose 1x sweet and 1x savoury

SWEET OPTIONS: CHOOSE X 1

morning danish pastry, seasonal fruit, custard filling (v)
chocolate brownie baked cheesecake, red berries (v) (gf)
the twix, caramel, short bread cookie, chocolate topping (v)
raspberry and white chocolate scone with Raspberry rose house made
jam and cream (v)
housebaked banana bread, vanilla mascarpone, blueberry & lemon jam(v)
blueberry and lemon drizzle slice (v)
house baked trending cookies, Nutella, Biscoff, salted caramel(v)
classic lamington, raspberry rose jam and strawberry mousse (v)

GF RAW VEGAN BITES:

cacao and macadamia protein ball (gf) (df) (ve)
spirulina energy crunch bars (gf) (df) (ve)
snickers bar, peanut butter, cacao, caramel (gf) (df) (ve)

SAVOURY OPTIONS: CHOOSE X 1

steak and pale ale pie with paris mash potato & gravy
Smoked beef brisket and cheese savoury pinwheel
cajun chicken, green onion and creamy quiche
caramelised onion, aged cheddar cheese and vegemite scroll
gourmet sausage roll selection pork, apple and fennel & jalapeno and
cheddar
fresh baked croissant, house glazed whole fresh ham, tomato, swiss
cheese
breakfast turkish melt, bacon, tomato, caramelised onion
cherry tomato, prosciutto and crumble fetta tartlet

VEGETARIAN OPTIONS:

margarita pizza, basil, buffalo mozzarella, sea salt (v)
pumpkin, thyme and cheddar scones (v)
crispy falafel w spiced tomato relish (gf) (df) (ve)
spinach, sunflower seed and feta quiche (v)
roasted corn and pumpkin frittata with tomato salsa, rocket (gf) (v)

OPTIONAL EXTRA MENU:

basket of seasonal fresh whole fruit (gf) (df) (ve)
chilled cut seasonal fresh fruits and (gf) (df) (ve)
seasonal fresh fruit salad, honey yoghurt and roasted pistachio (v) (gf)

GRAB 'N' GO LUNCH OPTIONS

Choose 1 from each section below:

SALAD:

caesar salad, shaved parmesan, smoked bacon, sourdough croute, creamy
herb dressing
baby potato, radicchio, pickled vegetables, herbs mustard seed
vinaigrette (ve)
baby gem lettuce, fennel, radish, mint, peas, crushed avocado, lime (ve)
miso mushroom, baby spinach, edamame, coriander, quinoa (gf) (df) (ve)
rice noodle, cabbage, carrot, cucumber, mint, coriander, ginger soy
dressing (gf) (df)(ve)

ROLL:

smoked beef brisket, pickled cabbage, sweet onion, pickles, bbq sauce
(df)
shredded chicken, coriander, mint, lemon, bbq corn and jalapeno aioli (df)
lemongrass pulled pork, red slaw, coriander, lettuce, pickled carrot, miso
mayo (df)
smoked salmon and egg, baby spinach, alfalfa, caper mayo, green onion
(df)
salt and pepper tofu, pickled red cabbage, cucumber, sesame, rocket (df)
(ve)
Philly steak cheese, roasted red onion and capsicum, house made BBQ
sauce

SANDWICH:

native pepper berry chicken, sweet potato hummus, spinach, lemon
myrtle mayo (df)
smoked ham, provolone cheese, gem lettuce, cucumber, seeded mustard
mayonnaise (df)
chicken carnation, sprouts, carrot, cucumber, retro coleslaw, lemon
mayonnaise
bacon, lettuce, tomato, cheddar, onion relish, confit garlic aioli
egg salad, capers, baby spinach, sprouts, rocket, shaved cabbage (v)

WRAP:

roasted tomato couscous, satay sweet potato, coleslaw, pickled carrot (ve)
roasted cauliflower, apple and zucchini slaw, coriander and curry aioli (df)
(v)
pumpkin, rocket, tomato, tabbouleh, cumin, hummus (df) (ve)
caesar chicken, cos lettuce, parmesan, dill, pickle onion, fried chicken, aioli
falafel, red cabbage, carrot, beetroot hummus, red oak leaf (ve)

HAND ITEM:

rustic mini quiche lorraine, rocket, tomato salsa
spiced corn empanada, red mojo sauce (v)
assorted maki sushi rolls with soy dipping sauce (gf) (df) (ve)
salami and sundried tomato open tart w onion jam
bbq chicken and bacon pizza bites

Our corporate catering offers thoughtfully
prepared menus for every part of the day,
from fresh and flavourful morning tea treats
to indulgent afternoon tea selections, and
convenient grab-and-go lunches designed
to keep your team fuelled and impressed..

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SUBSTANTIAL LUNCH BUFFET

All served with fresh baked bread rolls and butter

DAY 1

Salads

Heirloom Beet Salad, hemp seeds, avocado, puffed rice, radish, citrus (gf) (df) (ve)

Pumpkin and Zucchini Salad, tomato hummus, basil pesto, rocket, pepitas (gf) (df) (ve)

Caesar Salad, shaved parmesan, prosciutto shards, sourdough croute, creamy herb dressing

Hot Dishes

Grilled Lemon Chicken, sweet potato, chickpeas, zucchini, capers, leek cream sauce

Forest Mushroom Ragu, eggplant, tomato, spinach, white bean, marjoram (gf) (df) (ve)

Potato and Green Pea Samosa, spicy pineapple and mango chutney (df) (v)

DAY 2

Salads

Curry Sweet Potato Salad, coriander, cucumber, black rice, red cabbage (gf) (df) (ve)

Beetroot & Ginger Salad, charred broccoli, tomato, mung beans, coriander (gf) (ve)

Satay Rice Noodles, edamame, mint, carrot, wong bok, lime leaf (gf) (df) (ve)

Hot Dishes

Beef Massaman Curry, potatoes, peanuts, coriander, rice (gf) (df)

Malay Pumpkin Curry, coconut, rice, chilli, lemongrass (gf) (df) (ve)

Assorted Maki Sushi Rolls, soy dipping sauce (gf) (df) (ve)

DAY 3

Salads

Chickpea, Zucchini and Green Pea Salad, ricotta, preserved lemon, mint dressing (gf) (v)

Warm Baby Potato, bacon, leek, wholegrain mustard, caramelised onion, aioli (gf) (df)

Roasted Forest Mushrooms, lentils, green tomatoes, mixed seeds, rocket (gf) (df) (ve)

Hot Dishes

Spanish Paella, chicken, prawns, mussels, chorizo, calasparra rice, saffron (gf) (df)

Pasta Bake, broccoli, cauliflower, fried kale, toasted hazelnuts (v)

Smoked Scarmorze Cheese and Prosciutto Scroll, semi dried tomato pesto

DAY 4

Salads

Rocket and Poached Pear Salad, blue cheese, honeyed walnut, lemon dressing (gf) (v)

Mediterranean Pasta Salad, eggplant, zucchini, sherry, sundried tomato, oregano (df) (v)

Pumpkin Tabbouleh, olives, cherry tomato, parsley, tahini dressing (gf) (ve)

Hot Dishes

Moroccan Chicken Breast, crispy chickpea, cherry tomato, lemon-herb couscous (gf) (df)

Vegetable Tagine, sumac coconut labneh, Israeli couscous, dried apricot (gf) (ve)

Falafel, spiced turmeric-cumin coconut yoghurt (gf) (df) (ve)

(gf) Gluten Free | (df) Dairy Free | (v) Vegetarian | (ve) Vegan

For events spanning multiple days, we offer carefully planned menu options that keep your guests satisfied while providing variety each day. By rotating dishes and flavours, every meal remains fresh, thoughtfully curated, and engaging, ensuring your team or clients enjoy a consistently high-quality dining experience throughout your event.

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