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*Caterer of the year 2011, 2012, 2013 & 2014
National Corporate Caterer of the year 2014*

menu



Outrageously
Scrumptious
Catering
Canberra



www.coyotecatering.com.au

ph 6255 7500

Note: All indicated prices are current as at May 2016. Menu items and prices may change. Please check our website at www.coyotecatering.com.au to view/download our current menu

The Healthy Eating Menu

MENU ITEM	PER PERSON
#1 Coyote's 'Traffic Light' All Day	
<p>Green = Best Choice : Healthy Contributes a wide range of nutrients and generally low in saturated fats, sugar and salt.</p>	
<p>Green/Amber = Mostly Healthy: Mixed selection</p>	
<p>Amber = Choose Carefully : Contributes some valuable nutrients, however can also contain some saturated fats</p>	
<p>Red = Limit yourself : May be high in saturated fats and may also provide excess kilojoules</p>	
Healthy Eating Pack #1 Green	\$18.80
<p>Morning Tea : Individual Flavoured Natural Yoghurt Cups</p>	
<p>Lunch : Variety of Mixed Fresh Sandwiches on our Freshly Baked Bread – 6 pieces per person (1 & 1/2 sandwiches per person)</p>	
<p>Afternoon Tea : Fruit and Cheese Platter</p>	
Healthy Eating Pack #2 Green	\$20.60
<p>Morning Tea : Fruit Platter</p>	
<p>Lunch : Variety of Mixed Cold Wraps and Sandwiches (5 pieces per person- 3 cold wraps and 1/2 sandwich) + Fruit Platter</p>	
<p>Afternoon Tea : Anti Pasto Platter</p>	
Healthy Eating Pack #3 Green/Amber	\$29.80
<p>Morning Tea : Apple & Cinnamon Scrolls + Tea and Coffee Station included</p>	
<p>Lunch : Combination of Mixed Cold Wraps and Open Danish Sandwiches (2 cold wraps + 2 pieces of open Danish per person) + Mixed Mini House Made Quiche + Fruit Platter</p>	
<p>Afternoon Tea : Fruit and Cheese Platter</p>	
Healthy Eating Pack #4 Green/Amber	\$28.70
<p>Morning Tea : Savoury Vegetable Muffins with Low Fat Butter + Tea & Coffee Station included</p>	
<p>Lunch : Mixed Baguettes and Cold Wraps (2 cold wraps + 2 pieces of baguette per person) + Mixed Mini House Made Quiche + Fruit Platter</p>	
<p>Afternoon Tea : Fruit and Cheese Platter</p>	
Healthy Eating Pack #5 Green/Amber	\$22.00
<p>Morning Tea : Individual Flavoured Natural Yoghurt Cups</p>	
<p>Lunch : Variety of Fresh Baguettes and our Mixed Cold Wraps (2 cold wraps + 2 pieces of baguette per person) + Fruit Platter</p>	
<p>Afternoon Tea : Large Cookies/Biscuits</p>	

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The Breakfast Menu

MENU ITEM	PER PERSON
Coyote Buffet Breakfast #1	\$18.60
<ul style="list-style-type: none">• Fresh Baked Bread Rolls• Fluffy Buttered Scrambled Eggs (with or without herbs)• Grilled Cracked Black Pepper Tomatoes• Grilled Beef Chipolata Sausage• Crisp Potato Hash Brown• Seasoned Buttered Mushrooms• Crispy Grilled Bacon	
<i>Includes: Chafing dishes for storage of all hot food supplied by Coyote Catering. Plates, cutlery, napkins, drop off + set up + collection of all equipment.</i>	
Coyote Breakfast #2	\$15.70
<ul style="list-style-type: none">• Freshly Baked Sun-dried Tomato, Mixed Herb Savoury Muffins (with or without Ham) with Butter• Fresh Baked Ham & Cheese Croissants• Fresh sliced Fruit Platter	
<i>NOTE: this menu is also available in individual recyclable, disposable hamper packs - add \$4.50 per person</i>	
Coyote Healthy Breakfast #3	\$14.50
<ul style="list-style-type: none">• Individual Sweet Honey Yoghurt with Fruit Muesli• Individual Fruit Salad with Fresh Seasonal Fruits• Freshly Baked Mixed Pastry Platter	
<i>NOTE: This menu is delivered in recyclable, disposable packaging.</i>	
Coyote Breakfast Burger #4	\$11.50
<ul style="list-style-type: none">• Bacon and Egg Breakfast Burger with Smokey BBQ Sauce + Crisp Hash Brown• Fresh Sliced Fruit Platter	
<i>NOTE: All breakfast burgers are served ready to eat (for large groups, an onsite BBQ may be required to ensure everyone gets a hot burger)</i>	

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Morning & Afternoon Tea

MENU ITEM

PER PERSON

Savoury Morning/ Afternoon Tea

- Mixed Vegetarian Savoury Tarlets - Thyme and Sweet Potato, Honey Baked Roast Vegetables, Mushroom - 2 per serve \$7.20
- Pulled Slow Cooked Pork on a Potato Roulade – 2 per serve \$6.20
- Balsamic Glazed Cherry Tomato & Fetta Tartlets – 2 per serve \$7.20
- Coyote Style Spicy Buffalo wings with a Creamy Ranch Dressing – 2 per serve \$7.50
- Freshly Baked Large Croissants with Double Smoked Leg Ham and Cheese \$6.00
- Freshly Baked Croissants Filled with Smoked Atlantic Salmon and Brie Cheese \$6.20
- Savoury Muffins with Butter (also avail Gluten free) \$5.00
- Mini Mixed Home Made Quiche – 2 per person (Gluten free option also avail) \$5.00
- Freshly Baked Smoked Atlantic Salmon and Rocket Tartlets– per serve \$4.80
- Assorted Finger Sandwiches– 4 fingers per person \$7.80

Sweet Morning/ Afternoon Tea

- Cinnamon Dusted Pikelets with Whipped Cream and Jam (also avail Gluten Free)\$4.80
- Freshly Baked Mixed Sweet Muffins \$4.80
- Fresh Mixed Cup Cakes \$4.80
- Mixed Sweet Mini Muffins and Mixed Pastry Platter \$5.50
- Large Style Cookies/Biscuits (Gluten Free options also avail) \$5.00
- Cakes and Slices Platter (also avail Gluten Free) \$5.50
- Mixed Friands (Gluten Free) \$4.50
- Scones with Jam and Cream \$5.50
- Mixed Pastry Platter \$5.20
- Freshly Baked Croissants and Pastry Platter \$5.50
- Apple Cinnamon Scrolls \$5.50
- Mixed Fruit Platter \$5.00
- Fruit and Cheese Platter (Gluten Free crackers also avail) \$6.00
- Mixed Mini Fruit and Chocolate Flans - 2 per serve \$5.50
- Coyote's own Mini Chocolate Dipped Cronuts - 2 per serve \$5.50

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Morning & Afternoon Tea cont...

MENU ITEM	PER PERSON
Tea Break	
Tea Break Pack #1	\$10.50
Fresh Scones with Berry Preserve and Whipped Cream - 1.5 scones per person Fruit Platter	
Tea Break Pack #2	\$11.60
Cakes & Slices Platter - 3 pieces per person (Flourless Orange, Chocolate Mud Cake & Apple Berry Crumble) Fruit and Cheese Platter	
Tea Break Pack #3	\$10.50
Mixed Freshly Baked Sweet Muffins - 1 per person Fruit and Cheese Platter	
Tea Break Pack #4	\$16.00
Ham and Cheese Croissants - 1 per person Savoury Muffins with Butter - 1 per person Fruit Platter	
Tea Break Pack #5	\$16.50
Savoury Muffins with Butter Mini Mixed Home Made Quiche - 1 per person Assorted Finger Sandwiches - 2 fingers per person Mixed Fruit Platter	
Tea Break Pack #6	\$15.80
Freshly Baked Croissants Filled with Smoked Atlantic Salmon and Brie Cheese Mixed Sweet Mini Muffins and Mixed Pastry Platter Mixed Fruit Platter	
Tea Break Pack #7	\$11.60
300ml Individual Juices, Mixed Flavours 1 Sweet Muffin 1 Piece of Fruit (Mixed) All in a disposable hamper bag	

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Lunchpack Type 1

MENU ITEM	PER PERSON
The Coyote Wraps/Sandwiches	
Wrap Menu #1	\$8.80
Variety of Mixed Cold Wraps – 4 Pieces Per Person (4 cold wraps)	
Wrap Menu #2	\$9.00
Variety of Mixed Cold Wraps and Sandwiches – 5 Pieces Per Person (3 Cold Wrap Rounds + 1/2 Sandwich)	
Wrap Menu #3	\$9.90
Mixed Wraps Hot and Cold – 4 pieces per person (2 Cold Wraps + 2 Hot Wraps)	
Wrap Menu #4	\$9.90
Combination Variety of Mixed Cold Wraps and Open Danish Sandwiches – 4 pieces per person (2 Cold Wraps + 2 Open Danish Sandwiches)	
Wrap Menu #5 – Sandwiches Only	\$8.60
Variety of Mixed Fresh Sandwiches from our freshly baked bread – 6 pieces per person (1 and 1/2 sandwiches per person)	
Wrap Menu #6	\$10.00
Variety of Fresh Baguettes and our Mixed Cold Wraps – 4 pieces per person (2 pieces baguette and 2 cold wraps)	
Wrap Menu #7	\$16.20
Lunch hamper – (1 Sandwich, or 1 Wrap, or 1 Focaccia or 1 Roll) + 1 piece of Fruit + 1 Cookie + 300ml Juice bottle + small chocolate treat, all in disposable packaging	
Wrap Menu #8	\$8.00
Assorted Fresh Finger Sandwiches made with Plain, wholemeal & wholegrain breads – 5 fingers per person	
Wrap Menu #9	\$9.90
<i>'Eat a Fajita'</i> combination of Hot Coyote own BBQ seasoned beef or Chicken with Fresh Flour tortillas, Lettuce, Tomato Salsa, sour cream & Cheese. All set out so that you get to make your own Fajita with the combinations that you like.	
Fancy A Noodle Box?	\$3.20
Add a Coyote Twist to your order with a Mini Chicken or Vegetable Noodle Box with Rice Noodles and a Sweet Chilli Sauce (Hot or Chilled)	

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Lunchpack Type 2

MENU ITEM	PER PERSON
Lunch Plus Packs	
<i>Each 'Lunch Plus' Pack Includes : Morning Tea + Lunch + Afternoon Tea All Wraps/Sandwiches are served on platters and can be delivered to your door.</i>	
Lunch Plus Pack #1	\$18.60
Morning Tea : Mixed Freshly Baked Sweet Muffins Lunch : Variety of Mixed Fresh Sandwiches on our Freshly Baked Bread – 6 pieces per person (1 & 1/2 sandwiches per person) Afternoon Tea : Fruit and Cheese Platter	
Lunch Plus Pack #2	\$24.50
Morning Tea : House Baked Mixed Pastry Platter Lunch : Variety of Mixed Cold Wraps and Sandwiches (5 pieces per person- 3 cold wraps and 1/2 sandwich) + Fruit Platter Afternoon Tea : Mixed Coyote Cake Platter	
Lunch Plus Pack #3	\$31.10
Morning Tea : Apple Cinnamon Scrolls Lunch : Combination of Mixed Cold Wraps and Open Danish Sandwiches + Mixed Mini House Made Quiche + Fruit and Cheese Platter Afternoon Tea : Scones with Jam and Cream Tea and Coffee Station included	
Lunch Plus Pack #4	\$31.30
Morning Tea : Mixed Sweet Muffins Lunch : Mixed Wraps Hot and Cold (2 cold wraps + 2 hot wraps per person) + Mixed Mini House Made Quiche +Fruit Platter Afternoon Tea : Cakes and Slices Platter Tea and Coffee Station included	
Lunch Plus Pack #5	\$24.90
Morning Tea : Mixed Pastry Platter Lunch : Variety of Fresh Baguettes and our Mixed Cold Wraps + Fruit Platter Afternoon Tea : Large Cookies/Biscuits	

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Boardroom Lunch & Dinner

MENU ITEM	PER PERSON
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Boardroom Lunch & Dinner

Each include: Morning Tea + Lunch + Afternoon Tea

Minimum order 10 people

Chafing dishes are supplied to ensure the meal is kept warm.

Disposable plates and cutlery supplied. Should you wish to hire non disposable items, these can be arranged . Additional costs will apply.

Board Room Lunch Menu #1 **\$30.00**

Morning Tea: Mixed Pastry Platter

Lunch: Freshly Baked Bread Roll and Butter + Homemade Curry Chicken + Rice + Garden Salad

Afternoon Tea: Cakes and Slices Platter

Board Room Lunch Menu #2 **\$30.00**

Morning Tea: Freshly Baked Croissants with Butter and Fruit Preserves

Lunch: Freshly Baked Bread Roll and Butter + Homemade Chicken a-la-King + Rice + Garden Salad

Afternoon Tea: Fruit and Cheese Platter

Board Room Lunch Menu #3 **\$29.00**

Morning Tea: Freshly Baked Mixed Sweet Muffins

Lunch: Freshly Baked Bread Roll and Butter + Homemade Quiche Wedges + Garden Salad

Afternoon Tea: Fruit and Cheese Platter

Board Room Lunch Menu #4 **\$30.00**

Morning Tea: Apple Cinnamon Scrolls

Lunch: Freshly Baked Bread Roll and Butter + Homemade Beef Burgundy + Rice + Garden Salad

Afternoon Tea: Scones with Jam & Cream

Boardroom Lunch & Dinner cont...

MENU ITEM	PER PERSON
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Boardroom Lunch & Dinner cont...

Each include: Morning Tea + Lunch + Afternoon Tea

Minimum order 10 people

Chafing dishes are supplied to ensure the meal is kept warm.

Disposable plates and cutlery supplied. Should you wish to hire non disposable items, these can be arranged . Additional costs will apply.

Board Room Dinner Menu #5

\$65.00

Starters: Fresh Baked Rolls with a Selection of Oils

Entrée: Coyote's Antipasto Platter

Main Course : Pan Seared Chicken Breast on Warm Crispy Noodles with Asian Style Vegetables and a Palm Sugar Glaze

Dessert: Coyote Mars Bar Baked Cheese Cake

Board Room Dinner Menu #6

\$75.00

Starters : Fresh Baked Rolls with a Selection of Oils

Entrée : White Wine Poached Prawn Salad with a Balsamic Syrup and Olive Oil

Main Course : Rosemary Studded Oven Roasted Lamb Rump set on a Sweet Potato Mash with a Honey Rosemary Jus and buttered Green Beans.

Dessert : Triple Chocolate Mud Cake with a Frangelico Chocolate Ganash & Creme Fraiche

Board Room Dinner Menu #7

POA

Custom Made Menu – design your own menu with our Chef. Simply let us know about your event and we will design a menu just for you.

Menus prices designed with you to your budget

Additional

Cheese Platter with Crackers (per person) \$5.00

Conference Packs

MENU ITEM	PER PERSON
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Conference Packs

Minimum order 10 people

Conference Pack prices are inclusive of delivery.

All Tea and Coffee Stations are inclusive of: disposable cups, saucers, stirrers sugar, sweetener, English Breakfast tea bags.

Conference Pack #1 **\$50.00**

On Arrival :

Continuous Tea and Coffee Station + Home Style Mixed Cookies

Morning Tea :

Mini Muffins and Pastry Platter + Fresh Sliced Fruit Platter

Lunch :

Gourmet Sandwiches (1 sandwich per person) + Mini Mixed Homemade Quiche Platter (2 per person) + Cakes and Slices Platter (3 pieces per person, 3 types per platter)

Tea and Coffee Top Up

Afternoon Tea :

Fruit and Cheese Platter

Conference Pack #2 **\$45.00**

On Arrival :

Continuous Tea and Coffee Station + Home Style Mixed Cookies

Morning Tea :

Scones with Berry Preserve and Fresh Whipped Cream + Fresh Sliced Fruit Platter

Lunch :

Mixed Hot and Cold Wraps with Dipping Sauce (2 hot & 2 Cold per person) + Mini Mixed Gourmet Pies Platter (1 per person) + Chocolate Mud Cake Platter with Strawberry's (1 pieces per person)

Tea and Coffee Top Up

Afternoon Tea :

Apple Cinnamon Scrolls

Conference Packs cont...

MENU ITEM	PER PERSON
Conference Packs cont...	
Conference Pack #3	\$45.50
On Arrival : Continuous Tea and Coffee Station + Home Style Mixed Cookies	
Morning Tea : Ham and Cheese Croissants + Fresh Sliced Fruit Platter	
Lunch : Home Baked Quiche Wedges and Coyote Garden Salad (1 wedge per person plus salad) + Apple and Blueberry Crumble (1 per person) Tea and Coffee Top Up	
Afternoon Tea : Fruit and Cheese Platter	
Conference Pack #4	\$48.70
On Arrival : Continuous Tea and Coffee Station + Home Style Mixed Cookies	
Morning Tea : Homemade Mixed Muffins + Fresh Sliced Fruit Platter	
Lunch : Open Danish Sandwiches and Mixed Wraps (2 Danish Sandwiches & 2 wraps per person) + Mixed Party Platter (Spring rolls, Samosa, Mini Dim Sim, Mini Pizza, Seasoned Wedges) + Mini Double Choc Lamingtons (2 per person) Tea and Coffee Top Up	
Afternoon Tea : Fruit and Cheese Platter	
Conference Pack #5	\$48.70
On Arrival : Continuous Tea & Coffee Station + Home Style Mixed Cookies	
Morning Tea : Fresh Baked Homemade Croissants with Berry Preserve & Honey + Fresh Sliced Fruit Platter	
Lunch : Mixed Baguettes & Wraps (2 Baguette & 2 wraps per person) + BBQ marinated Chicken Skewers (1 per person) + Mars Bar Cheese Cake slice (1 pieces per person) Tea & Coffee Top Up	
Afternoon Tea Fruit & Cheese Platter	

Gluten Free

MENU ITEM	PER PERSON
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Gluten Free Morning/Afternoon Tea

- Sweet Gluten Free Pikelets with Cream and Jam \$4.50
- Gluten Free Chocolate Cake \$5.00
- Gluten Free Orange Cake \$5.00
- Gluten Free Cookies \$5.50
- Fresh Fruit Salad \$5.00
- Gluten Free Cinnamon Dusted Pikelets with whipped Cream and Jam \$4.60
- Gluten Free Savoury Muffins with Butter \$4.20
- Gluten Free Mini Mixed Frittatas (2 per person) \$5.00
- Mixed Friands \$5.00
- Scones with Jam & Cream \$7.00
- Coyote's own Mini Chocolate Dipped Cronuts \$7.00

Gluten Free Lunch

- Gluten Free Rolls with Mixed Fillings (1 roll per person) \$9.90
- Gluten Free Chicken or Vegetable Noodle Box with Rice Noodles and a Sweet Chilli Sauce (Hot or Chilled) \$9.00
- Coyote Chicken Salad with a Creamy Ranch Dressing \$9.00
- Roasted Vegetable Mediterranean Salad \$9.00
- Corn and Chicken Tostadoes with Fire Roasted Tomatoes and Crisp Salad (a small corn tortilla Pizza) \$9.00
- Let us know if there is something you require that is not listed above.

Cocktail Party Menu

MENU ITEM	PER PLATTER
Cocktail Party Platters	
<i>All platters cater for 8 - 10 people Cocktail Party Platters are delivered and presented in Coyote Catering boxes and ready to serve. If you wish for platters, these are available at an additional cost.</i>	
Party Platter #1 Platter includes 100 pieces Spring Rolls, Samosa, Dim Sims, Wedges and Mini Pizza	\$70.00
Party Platter #2 Platter includes 48 pieces Mini Pies and Sausage Rolls	\$70.00
Party Platter #3 Platter includes 51 pieces plus freshly made Corn Tortilla Chips Southern Style Chicken Spring Rolls, Corn Chips, Guacamole and Cheese Sauce	\$70.00
Anti Pasto Party Platter #4 Marinated Grilled Vegetables, 3 types of Dips, Sliced Meats, Olives, Fetta Cheese, Coyote Chutneys Corn Tortilla Chips, Flour Tortillas (gluten free option available), Italian Bread (gluten free option available)	\$80.00
Gourmet Bite Platter #5 Satay Chicken Skewers, Spinach Ricotta Filos, Vegetable Lentil Samosa, Mini Quiche Lorraine, Aussie BBQ Meat Balls	\$90.00
Mini Quiche Party Platter #6 Home Made Mini Quiches – Vegetable, Three Cheese & Lorraine	\$80.00
Finger Food Party Platter #7 50 pieces per platter Mini Satay Chicken Skewers and a Creamy Satay Dipping Sauce (gluten free)	\$70.00
Finger Food Party Platter #8 50 pieces per platter Mini Honey Red Rubbed Chicken Skewers with a Creamy Ranch sauce (gluten free)	\$70.00
Finger Food Party Platter #9 40 pieces per platter Prawn Twisters with Sweet Chilli dipping sauce	\$90.00
Party Platter #10 Coyote Cola Braised Sticky Wings (gluten free)	\$80.00
Gluten Free Party Platter #11 Platter includes 50 pieces Mini Honey Red Rubbed Chicken Skewers, Beef Kofta with Taziki Dipping Sauce, Mixed Mini Frittatas, Mixed Mini Pizza, Coyote's Cola Braised Sticky Wings	\$90.00

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Cocktail Party Menu cont...

MENU ITEM

PER PERSON

Hot & Cold Canapés Platter

\$16.50

Minimum order 10 people

Select 6 Canapés from the list below or order the Chef's Choice and we'll select 6 Canapés for you

Cold

- Smoked Salmon Mousse on Crisp Crouton
- Avocado Mousse with Roasted Peppers
- Smoked Chicken on Tortilla Croutons
- Creamed Shrimp Mousse on Lemon Crusted Croutons
- Coyote BBQ Basted Chicken with a Sweet Tomato Chutney

Hot

- Mini Quiches
- Mini Vegetarian Spring Rolls
- Mini Chicken Skewers
- Spinach and Fetta Triangles
- Mini Beef Dim Sims with Dipping Sauce (Steamed or Fried)

Gourmet Bites Platter

\$18.60

Minimum order 10 people

Select 7 Canapés from the list below or order the Chef's Choice and we'll select 7 Canapés for you

- Samosa Lentil
- Samosa Vegetable
- Samosa Chicken
- Skewers Satay Chicken
- Skewers Tandoori Chicken
- Gourmet Bite Meatballs
- Chicken Satay Meatballs
- Aussie BBQ Meatballs
- Mini Filo Spinach & Ricotta
- Mini Filo Tandoori Chicken
- Mini Filo Chicken & Mushroom
- Mini Filo Curry Vegetable
- Mini Quiche Lorraine
- Mini Quiche Vegetable
- Mini Quiche Smoked Salmon
- Chef's Choice!

Cocktail Party Menu cont...

MENU ITEM	PER PERSON
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The Boutique Cocktail Menu : prices below

Minimum Order 10 people.

Cold

- Oyster Natural with a Tequila Cucumber Salsa
- White Wine Poached Prawns with a Salted Lime Salsa
- Oregano Marinated Lamb Tartlets with Tomato Salsa
- Smoked Salmon Mousse with a Capsicum Chutney
- Poached Herbed Chicken Roulade with an Spanish Onion and Apple Salsa
- Baguette Crust with Buttered Honey Baked Pumpkin and Goats Cheese
- Mini Three Cheese and Thyme Cheesecake with a Chilli Jam on Zucchini Pancakes
- Pan seared Sea Bass Salad with a Lemon Salsa
- Rolled Roast Beef with a Basil Pesto and Tomato Chutney on Croutons
- Chilled seared Scallop with Pancetta and a Lemon Aioli
- Smoked Atlantic Salmon Mousse with Lemon and Fresh Dill
- Avocado Mousse with a Red Pepper Relish
- Creamed Shrimp Mousse on a Lemon Crusted Crouton
- Chicken, Prawn or Vegetable Rice Roll
- Fruit Mince Pies – Christmas Season
- Coyote Maple Braised Pork set on a Potato Tortilla Roulade

Hot

- House made Mini Three Cheese and Baby Spinach Quiche
- House made Mini Quiche Lorraine
- House made Mini Smoked Salmon Quiche
- Gourmet Samosa Madras Chicken with Dipping Sauce
- Gourmet Samosa Lentil Vegetable with Dipping Sauce
- Mini Vegetarian Spring Rolls
- Mini Honey Red Rubbed Chicken Skewers
- Mini Chicken Satay Skewers
- Spinach and Fetta Triangles
- Tandoori Chicken Triangles
- Curry Vegetable Triangles
- Spicy Seasoned Calamari Rings
- Mini Beef Dim Sims with Dipping Sauce (steamed or fried)

Boutique Cocktail Prices:

Choose Four Types of Canapés @ \$14.60 pp

Choose Six Types of Canapés @ \$18.60 pp

Choose Eight Types of Canapés @ \$20.70 pp

Choose Ten Types of Canapés @ \$27.50 pp

(note: Some seafood prices may change with market price)

Cocktail Party Menu cont...

MENU ITEM	PER PERSON
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The Boutique Finger Food Cocktail Party	\$40.00
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Minimum Order 10 people.

Hot

- Mini Beef Sliders with a Fire Roasted Tomato Chutney (skewer to hold)
- Char Grilled Prawns with a Fresh Lime Salsa and Dill Garnish (skewer to hold)
- Mini Chicken Skewers with Dipping Sauce
- Lamb Tartlet with an Olive Tapenade

Cold

- Smoked Salmon Rosette with Herbed Cream Cheese
- Seared Tasmanian Sea Scallop with Crisp Prosciutto and Caramelized Lime
- Honey Baked Butternut Pumpkin Bruschetta with Goats Cheese Crumble
- Three Cheese Cheesecake set on a Zucchini Pancake with a Sweet Onion Jam

Desserts

Cakes & Slices Platter	\$5.50
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Service Staff

We can provide food and beverage service staff for your function.

Fee for service staff is \$45.00 per staff person per hour (Mon – Fri), \$52.00 per staff person per hour (Sat), \$75.00 per staff person per hour (Sun)

There is a 3 hours minimum hire fee for service staff.

BBQ Menus

MENU ITEM

PER PERSON

BBQ Menus

All BBQ Menus are prepared and cooked in full at Coyote's kitchen and served to you ready to eat and enjoy as a buffet style meal. Menus can be cooked onsite if required. Additional costs will apply. Chafing dishes are supplied to ensure the meal is kept warm.

Disposable platters, plates and cutlery are supplied. Should you wish to hire non disposable items, these can be arranged . Additional costs will apply.

BBQ Menu #1

\$48.70

- Mini Damper Loaves Fresh from the Baker's Oven
- Fillet Mignon Steak with a Gravy Sauce
- Marinated Chicken Breast (BBQ & Tandoori)
- BBQ Onions
- Fresh Garden Salad
- Coleslaw Pasta Salad with a Basil Pesto Dressing
- Potato Salad
- Three Types Australian Coyote Cheese Platter with Seasonal Fruits, Grapes and Coyote Tortilla Crackers

BBQ Menu #2

\$45.00

- Fresh Baked Damper Rolls & Butter
- Mini Chicken Kebabs
- Marinated Chicken Cocktail Wings
- Marinated 1/2 Chicken Breast (Soy Honey/Sate/BBQ/Oregano and Garlic)
- Scotch Fillet Steak 110 grms (choose two marinades from Plain/Coyote Marinated/Red Rubbed/Honey Mustard Rubbed)
- Flavoured Sausages
- Greek Salad
- Pasta Salad
- Coyote Potato Salad
- Double Choc Chocolate Mud Cake OR Coyote's Australian Three Cheese and Seasonal Fruit Platter

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BBQ Menus cont...

MENU ITEM	PER PERSON
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BBQ Menus cont...

BBQ Menu #3 \$36.00

- Fresh Baked Damper Rolls & Butter
- Mini Satay Chicken Kebabs
- Scotch Fillet Steak 110 grms (choose two marinades from Plain/Coyote Marinated/Red Rubbed/Honey Mustard Rubbed)
- Flavoured Sausages
- BBQ Buffalo Chicken Cocktail Wings with a Blue Cheese Dipping Sauce (extra \$2.00 pp)
- Baked Potato with Sour Cream
- Green Bean, Spanish Onion and Tomato Salad
- Baby Beetroot, Rocket and Fetta Salad

Boutique BBQ Menu #4 \$75.00

This BBQ is cooked on site

Canapés

- Smoked Salmon Mousse
- Shrimp Mousse with Shrimp Garnish
- Smoked Chicken with Tomato Salsa
- Mini Lamb Tartlets
- Red Wine Aranchini
- BBQ Dim Sims

Natural From The Sea

- Whole Cooked Prawns (Market Price per kilo approx 35.0 – 40.0 per kilo) Crystal Bay Prawn
- Natural Oysters and/or Tequila Cucumber Salsa and/or Bloody Mary Shots (Pacific Oyster 20.0 – 22.0 per dozen)

From The BBQ

- Coyote Marinated Chicken Skewers (4 pp)
- Cola Marinated Beef Skewers (4 pp)
- Red Rubbed Beef Steak (Min Steak)
- BBQ Marinated Prawns (4 pp)
- BBQ Black Mussels ½ Natural and ½ with a Spiced Tomato Chutney (2 pp/ 1 of each)
- Coyote BBQ Wings
- Side Salads (Greek Style and Coyote Roast Vegetable Salad)

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Laptop Lunch Packs

MENU ITEM	PER PERSON
Laptop Lunch Packs	
Lap Top Lunch Pack # 1 Picnic Hamper Bag	\$11.95
Baguette, Wrap or Sandwich, piece of fruit, bottle of water, salty snack, small chocolate all in environmentally sustainable and recycle packaging	
Lap Top Lunch Pack # 2 Picnic Hamper Bag – Gluten free	\$11.95
Noodle Box, Vegetable or Chicken with sweet chilli dressing, Gluten free Cookie	
Lap Top Lunch Pack # 3	\$9.90
Freshly made Sandwiches, chips, piece of fruit and bottle of water	
Lap Top Lunch Pack #4	\$10.20
Freshly made Baguettes, chips, piece of fruit and bottle of water	
Lap Top Lunch Pack #5	\$10.20
Freshly made Wraps, chips, piece of fruit and bottle of water	
Lap Top Lunch Pack # 6	\$10.50
Noodle Box, chips, piece of fruit and bottle of water	
Lap Top Lunch Pack # 7	\$10.50
Coyote Chicken Salad, chips, piece of fruit and bottle of water	
Add a Freshly Baked Sweet Muffin (mixed muffins in a small paper bag) \$2.50	

Note: All indicated prices are current as at May 2016. Menu items and prices may change. Please check our website at www.coyotecatering.com.au to view/download our current menu

Laptop Lunch Packs cont...

MENU ITEM

PER PERSON

Laptop Lunch Packs cont...

Build Your Own Lap Top Lunch

- Build Your Own #1 **Sandwich – \$3.90**
- Build Your Own #2 **Baguette – \$4.60**
- Build Your Own #3 **Wraps – \$4.60**
- Build Your Own #4 **Noodle Box – Chicken or Vegetable – \$7.00**
- Build Your Own #5 **Chicken Salad – \$7.00**– Roasted Chicken with Lettuce, Tomato, Cucumber Salad Mix and Salad Dressing
- Build Your Own #6 **Roast Vegetable Salad – \$7.00** – Roasted Seasonal Vegetables with Lettuce, Salad Mix and Salad Dressing

Hot Lap Top Lunches! – (all options also available as vegetarian)

- **Plain Meat Pie with Sauce** – \$5.50
- **Large Lamb Roll** – \$6.60
- **Penne Pasta Bolognese** – \$6.00

You can also Add-On

- Chips, Fruit, Chocolate and Water – \$6.00
- Fruit and Water – \$3.50
- Water Bottle – \$2.00
- Pkt Chips – \$1.00
- Gluten Free Cookie – \$3.00
- Boxed Chocolate Cake – \$4.60
- Bagged Muffins – Mixed Flavours – \$2.50

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Laptop Lunch Packs cont...

MENU ITEM	PER PERSON
Laptop Lunch Packs cont...	
The Interactive Lunch Pack	
Build a Burger	\$6.50
(with Fresh Baked Burger Buns x 1 pp or G/F Rolls x 1 pp) Students get to build their own Burger combination with fresh cooked Beef or Vegetable Patties with Lettuce, Tomato, Cucumber, Cheese and Tomato or BBQ Sauce.	
Eat a Fajita	\$7.00
(with fresh Flour Tortillas 1 pp x 10 Inch or Corn Tortilla Shells x 2 pp) Students get to build their own Fajita with a Fajita Chicken and Rice Mix, or Seasonal Fajita Roasted Vegetables, with Lettuce, Tomato Salsa, Cheese and Guacamole.	
Corn Chip Nachos	\$7.00
(disposable Bowl and Fork x 1 pp) Students build their own Nacho Combination, with Nacho Beef or Nacho Vegetarian, Cheese, Tomato Salsa, Guacamole and Sour Cream.	
Teacher & Driver Menu – Gluten free options also available	
<i>Teachers & Drivers eat Free when having the same menu as the students or you are welcome to choose from the Teachers menu below.</i>	
Teachers Pack # 1 – Picnic Hamper Bag	\$14.95
Smoked Atlantic Salmon with Brie Cheese Baguette, piece of fruit, bottle of water, Piece of Rich Mud Cake all in environmentally sustainable and recycle packaging Inc Cutlery and disposable plates	
Teachers Pack # 2 – Picnic Hamper Bag	\$13.95
Quiche Loraine or Sundried Tomato & Rocket (Warm or Chilled) with a Crisp Garden Salad, Bottle of Water small Fruit & Cheese Platter Inc Cutlery and disposable plates	
Teachers Pack # 3 – Picnic Hamper Bag	\$12.70
Double Smoked Leg Ham, Sliced Swiss Cheese and Salad Croissant with a Lemon Aioli, bottle of Water and Blue Berry & Apple Crumble Inc Cutlery and disposable plates	
Teachers Pack # 4 – Picnic Hamper Bag	\$13.80
Hot Soup of the Day with Fresh Baked Crusty Baguette, Garden Salad, Chocolate Mud Cake, Piece of fruit and Bottle of Water. Inc Cutlery and disposable packaging	

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Melbourne Cup Day Lunch

MENU ITEM

PER PERSON

Melbourne Cup Day Lunch

At The Starting Gate #1

\$14.70

- Mixed Baguettes & Cold Wraps – 4 pieces per person (2 pieces baguette + 2 cold wraps)
- Fruit & Cheese Platter

In The Paddock Menu #2

\$26.60

- Coyote Antipasto Platter with Italian Bread
- Open Danish Sandwiches & Mixed Cold Wraps – 4 pieces per person (2 Cold Wraps + 2 Open Danish Sandwiches)
- Coyote Style Vegetable Noodle Box
- Fruit & Cheese Platter

In the Mid Field Menu #3

\$22.00

- Dinner Rolls
- Chilled Champagne Roast Chicken Salad Platter
- Coyote Basil Pesto Pasta Salad
- Coyote Potato salad
- Fruit & Cheese Platter

The Trifecta Menu #4

\$34.00

- Mixed Sandwich & Wrap Platter – 5 Pieces Per Person (3 Cold Wrap Rounds + 1/2 Sandwich)
- Coyote Antipasto Platter with Italian Bread
- Coyote Mixed Hot Cocktail Platter (100 pieces) – Spring Rolls + Samosa + Dim Sims + Wedges + Mini Pizza
- Coyote Garden Salad
- Coyote Potato salad
- Fruit & Cheese Platter

Extras

King Prawns available by the Kilo at Market price (price confirmed min 1 day in advance)

Note: All indicated prices are current as at May 2016. Menu items and prices may change. Please check our website at www.coyotecatering.com.au to view/download our current menu

Christmas Banquet

MENU ITEM

PER PERSON

Christmas Banquet Menus

Traditional Christmas Buffet #1

\$45.00

Canapés

- Avocado Mousse on Croutons
- Prawn Mousse on Melba Toast
- Honey Roasted Pumpkin Puree with a Honey Glaze on Buttered Croutons

Main Meal

- Buffet Bread Roll Basket with Butter
- Roast Turkey with Gravy and Carved Coyote Glazed Ham
- Baked Potatoes and Baked Pumpkin
- Buttered Beans and Roasted Zucchini
- Garden Salad
- Pasta Salad
- Coleslaw

Special Note:

Inclusive of delivery, disposable plates and cutlery. Should you wish to have non disposable items, these can be arranged. Additional costs will apply.

Traditional Christmas Buffet #2

\$39.90

- Bread Roll Basket with Butter
- Your choice of two types of Roast of the day with Gravy (Lamb, Turkey, Carved Coyote Glazed Ham or Pork)
- Baked Potatoes
- Baked Pumpkin
- Garden Salad
- Potato Salad
- Steamed Christmas Pudding with Brandy Custard

Special Note:

Inclusive of delivery, disposable plate and cutlery. Should you wish to have non disposable items, these can be arranged. Additional costs will apply

Christmas Banquet cont...

MENU ITEM

PER PERSON

Christmas Banquet Menus cont...

The Christmas Cocktail Menu

You may order our Cocktail Menu in servings of 4, 6 or 8 Cocktails per person.

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|-----------------------------|---------|
| 1. Four Types of Cocktails | \$14.60 |
| 2. Six Types of Cocktails | \$18.60 |
| 3. Eight Types of Cocktails | \$20.70 |

- Tequila Oyster Shots or Bloody Mary Oyster Shots
- White Wine Poached Prawns with a Salted Lime Salsa
- Oregano Marinated Lamb Tartlets with Tomato salsa
- Smoked Salmon Mousse with a Capsicum Chutney
- Roasted Turkey and Goats Cheese Quiche with a Cranberry Sauce
- Hot Apple Wood Smoked Chicken Roulade with an Apple Salsa
- Baguette Crust with Buttered Honey Baked Pumpkin and Goats Cheese
- Mini Three Cheese and Thyme Cheesecake with a Chilli Jam
- Brie Cheese Tart with Roasted Truss Cherry Tomatoes
- Mini Pancakes with Smoked Salmon and a Lemon Dill Crème Fraiche
- Buffalo Wings with a Blue Cheese Dipping Sauce
- Maple Braised Shredded Pork set on a Potato Tortilla Roulade
- Fruit Mince Pies

Coyote Christmas BBQ Party Menu #1

\$48.50

- Freshly Baked Damper Rolls with Butter
- Coyotes own Cola Marinated BBQ Chicken Breast
- Lemon Marinated BBQ Prawn Skewers (3 x prawns per skewer, 1 x per person)
- Baked Creamed Potatoes
- Fresh Garden Salad
- Coleslaw
- Traditional Steamed Christmas Pudding with a Home Made Traditional Brandy Custard

Christmas Banquet cont...

MENU ITEM	PER PERSON
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Christmas Banquet Menus cont...

Coyote Christmas BBQ Menu #2 **\$60.00**

- Freshly Baked Damper Rolls with Butter
- Sun dried Tomato and Mixed Herbs Marinated BBQ Scotch Minute Steaks
- Coyote Seasoned BBQ Scotch Minute Steaks
- Cola Marinated BBQ Chicken Breast
- Satay Marinated BBQ Chicken Breast (can be easily changed to accommodate for any nut allergies)
- Coyote Style Buffalo Chicken Wings with Creamy Ranch
- Baked Foil Wrapped Potatoes
- Garden Salad
- Pasta Salad with Spanish Onions, Tomato and Basil
- Coyote Style Potato Salad
- Traditional Steamed Christmas Pudding with Home Made Traditional Brandy Custard

Christmas Day Menus

Our standard Christmas Menus are not available on Christmas Day as Coyote Catering will be closed, however pre-ordered Christmas Menus are available for Christmas Day upon request.

Two Christmas Day Menus are available from Coyote Catering and are prepared and dropped to your door on Christmas eve ready to go, all you need to do for the Buffet Lunch Menu is follow the simple step by step instructions to reheat the Glazed Ham/Roast Lamb and Roast Chicken or for the BBQ Menu simply cook all the marinated meats on your BBQ with all the salads ready to go.

Simply [contact our office today](#) for more information.

Christmas day just got a whole lot easier.

Beverages

MENU ITEM

Beverages

- 2 ltr Juice Orange or Apple \$10.00 per bottle
- 300 ml Juice Mixed Flavours \$3.60 per bottle
- 300 ml Mixed Mineral Water Plain or Flavoured \$3.60 per bottle
- 1.25 ltr Soft Drink Mixed Flavours \$8.00 per bottle
- 375 ml Soft Drinks Mixed Flavours \$3.60 per bottle/can
- Standard Tea & Coffee Station \$4.00pp – includes, English Breakfast Tea, Drip Filtered Coffee, Air Pots Of Hot water, Milk, Sugar, Sweetener, Coyote disposable cups & Stirrers (Porcelain Cups & Saucers maybe organised for an additional \$1.80pp)
- All Day Tea & Coffee Station \$6.00pp – includes, English Breakfast Tea, Drip Filtered Coffee, Air Pots Of Hot water, Milk, Sugar, Sweetener, Coyote disposable cups & Stirrers plus one Top up of all items at pre-organised time throughout the day (Porcelain Cups & Saucers maybe organised for an additional \$1.80 pp)
- Hot Chocolate Air Pot Ready to go \$27.00 per Air Pot (Add to your Tea & Coffee Station or get it on its own)