

# THE INSPIRED TABLE

By Jordanna Levin

## Event Catering

The Inspired Table offers heartfelt catering for conscious events, workshops and celebrations. Produce is seasonal and may differ slightly to what is offered below. Below is a sample menu. Please contact me directly to discuss a menu specifically catered to you and your event.

### BREAKFAST

- **Chia pots (V + GF + DF)** - chia puddings served in glass jars with coconut yoghurt, crunchy superfood toppings & fresh seasonal fruit \$8/head
- **Bircher parfaits - (V + DF)** - organic rolled oats, roasted nuts and plump apricots soaked in almond milk. Layered with seasonal compote, coconut yoghurt and crunchy superfood toppings \$8/head
- **Apple + cinnamon quinoa porridge (V + DF)** - spiced quinoa and oat porridge served with coconut or dairy yoghurt, maple syrup and roasted seasonal fruit. \$7/head
- **The quintessential seasonal fruit platter** - As visually pleasing as it is delicious, this fruit platter makes the best of the luscious fruit that is in season. \$120 (serves 10-15)
- **Green breakfast box** - Seasonal greens, soft boiled egg, quinoa, fermented vegetables and avocado. Adorned with toasted seeds and fresh herbs. \$17.50/head
- **Smashed avo sliders** - smashed avo, feta, mint & lime with shaved fennel \$6 each
- **Ricotta, honey and cinnamon bruschetta** - fresh rye sourdough topped with smooth ricotta, raw honey & a sprinkle of true organic cinnamon. \$6/head

### SALADS

Salads can be served in individual boxes (prices indicated below) or in large bowls for shared eating. Combine three below salads for a mixed box (minimum order 5).

1. Cumin & honey roast carrots, lentil & labne salad \$15
2. Indian brown rice, coriander and roast cashew salad. \$15
3. Slow cooked lamb with pomegranate, roast almond, baby spinach, mint and persian feta. \$20
4. Turmeric & lemon roasted cauliflower, chickpea and rocket salad with lemon tahini dressing. \$15
5. Always Greener: cos lettuce, steamed broccoli, avocado, peas, fennel and pistachios. \$15
6. Cabbage, parmesan and lemon salad with hot smoked salmon. \$25
7. Spiced quinoa, roast almonds, gojis, coriander, mint and a citrus dressing. \$15

### IMPRESSIVE PLATTERS

**Medium Rainbow Platter (6-10 people):** 2 x dips, 2 x cheese, pickled vegetables, cacao & rosemary crackers, dried fruits, and vegetable crudites. \$150

**Large Rainbow Platter (10-15 people):** 3 x dips, 2 x cheese, pickled vegetables, cacao & rosemary crackers, sourdough bread, dried fruits, green olives & vegetable crudites. \$200

**The Ultimate Rainbow Platter:** (15-20 people) 3 x dips, 3 x cheese, pickled vegetables, cacao & rosemary crackers, sourdough bread, green olives, cured meats, exotic fruit & vegetable crudites.

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## SWEETS & DRINKS

**BLISS BALLS** - Minimum of 15 per bliss ball flavour.

- **Lime & cardamom bliss balls** (nut free) \$4.50 each
- **Lemon, coconut & tahini bliss balls** (nut free) \$4.50 each
- **Wild orange, roast almond and cacao bliss balls** \$4.50 each
- **Cacao & ginger bliss balls** \$4.50 each
- **Cacao & peppermint bliss balls** \$4.50 each
- **Gingerbread bliss balls** \$4.50 each
- **Green power balls** \$4.50 each

**HOT DRINKS** - Made in large pots for self-service

- **Masala Chai** - sweet, sticky and spicy chai made with whole spices on your choice of milk (almond, coconut, soy or full cream dairy).
- **Turmeric Golden Mylk** - turmeric spiced coconut milk sweetened with a dash of maple syrup.
- **Superfood Hot Cacao** - made on a herbal tea base with cacao, coconut oil, cardamom, mesquite, lucuma and a pinch of cayenne pepper.

If you have an idea of what you would like and it is not available on this sample menu please get in touch and we can devise a custom catered menu just for you.

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