



WPK Catering Menu:

WILD SALADS

Catering Size

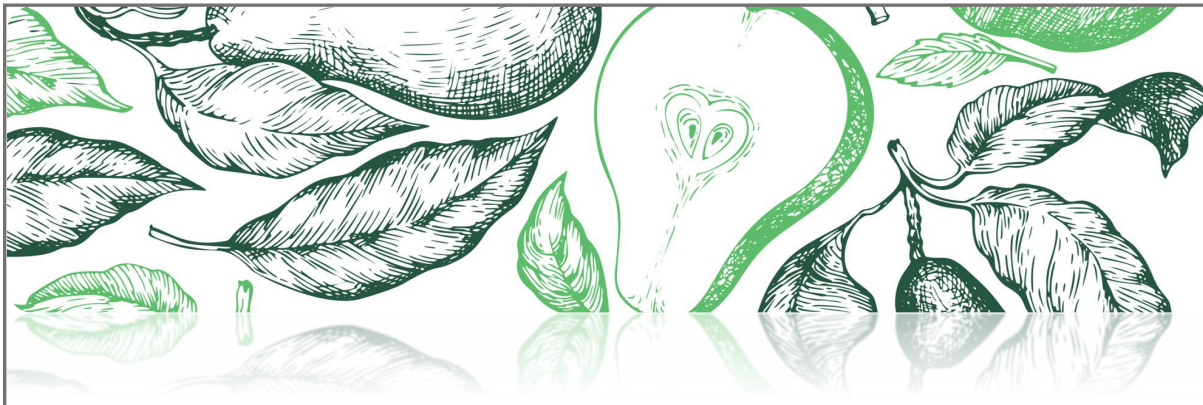
- Small Tray (10 People) \$55
- Medium Tray (20 People) \$110
- Large Tray (30 People) \$165

Salads Available: \$5.50 Scoop Per Person

- Raw Slaw (Vegan/GF/NF)
- Moroccan Chickpea (Vegan/GF/NF)
- Wild Rice and Quinoa (Vegan/GF)
- Lentil Salad (Vegan/GF/NF)
- Waldorf Salad (Vegan/GF)
- Tabbouleh Salad (Vegan/NF)

Dressings Available: Dressings Starting from \$15 (250mls)

- Green Goddess (Vegan/GF)
- Aioli (Vegan/GF)
- Mustard Vinaigrette (Vegan/GF)



WILD SALADS Continued...

Catering Size

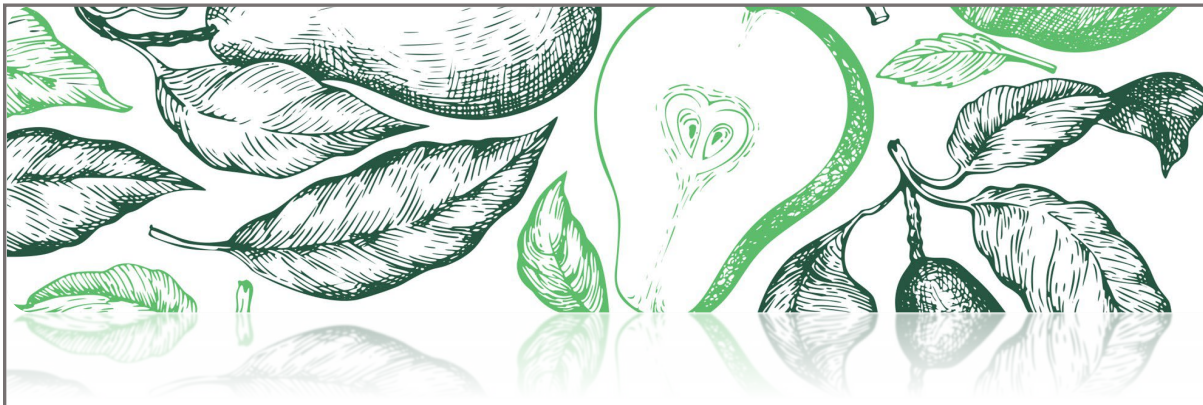
- Small Tray (10 People) \$85
- Medium Tray (20 People) \$170
- Large Tray (30 People) \$255

Salads Available: \$8.50 Scoop Per Person

- Beetroot and Carrot (Vegan/GF/NF)
- Avocado and Tomato Salad (Vegan/GF/NF)

Dressings Available: Dressings Starting from \$15 (250mls)

- Green Goddess (Vegan/GF)
- Aioli (Vegan/GF)
- Mustard Vinaigrette (Vegan/GF)



WILD HOT DISHES

- Small Bake Tray (10 People) \$85
- Medium Bake Tray (20 People) \$170
- Large Tray (30 People) \$255

Wild Hot Dishes Available:

- Chickpea and Tofu Curry (Vegan/GF)
- Jackfruit and Black Bean Curry (Vegan/GF) Add on below.
- Add Corn chips, Guacamole, Salsa & Vegan Sour Cream \$7 per Person
- Mushroom, Thyme & Spinach Risotto w- Roasted Cashews (Vegan/GF)
- Mushroom and Spinach Penne Pasta with Roasted Walnuts (Vegan)
- Tofu Pad Thai with Roasted peanuts (Vegan/GF)
- African Butter Beans with Cauliflower or Broccoli, topped with a Seedy Crumble (Vegan/GF)
- Mediterranean Roasted Vegetables, Feta, and Sun-dried Tomato on a bed of Israeli Couscous (Vegan)

Ask the Chef for seasonal Hot Dishes!



PLANT BASED BAKES

- Small Bake Tray (10 People) \$120
- Medium Bake Tray (20 People) \$240
- Large Tray (30 People) \$360

Bakes Available:

- Vegetarian Lasagne (Dairy Free/GF)
- Cheesy Hunza Pie (Vegetarian/Egg Free/GF)
- Spinach, Corn, Potato and Feta Filo Pie (Vegan)
- Creamy Potato Gratin (Vegan, GF, Nut Free)
- Zucchini & Tomato Bake (Vegan, GF) *Seasonal

Ask the Chef for seasonal Hot Bake Dishes.



PURE PLANT PLATTERS

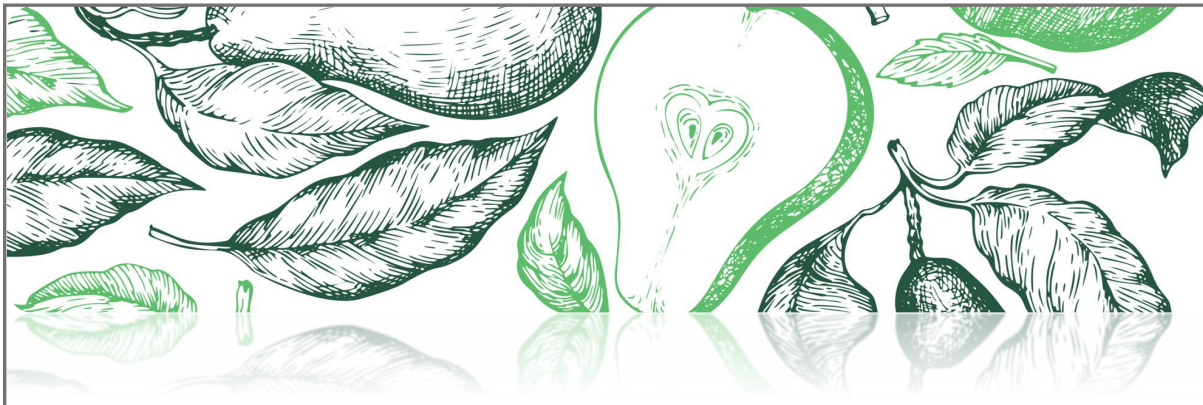
All Plant Platters are made with seasonal Fruit and Vege.

Pure Plant Platters \$12 Per Person (10 People Minimum)

House-made Hummus, Fresh Pesto, Seeded Crackers, Pita Shards, Herb Cheese, Fresh Fruit, Roasted Vegetables, Mezze Feta Mix, Pickles, Carrot and Celery Sticks, Beetroot Balls, Mini Savoury Pies, Sweet Treat.

Add Ons:

- Vegetarian Quiche \$3.5
- Vegan Mini Falafels Topped w/- Hummus & Pesto \$3.5 (Vegan, GF)
- Vegan Bread Cases \$5.5
- Vegan Blinis with Herb cheese, Carrot Lox and Capers \$3.5
- Club Egg Sandwich \$3.5
- Vegan Avocado Club Sandwich \$3.5
- Samosas \$2.5 (Vegan)
- Spring Rolls \$2.5 (Vegan)
- Bliss Balls \$3.5
- Brownie \$3.5 (GF)
- Vegan Corn Fritters Topped W/- Salsa & Coconut Yoghurt (Vegan, GF) \$3.5



SWEETS

- Sweet Bran Muffin Box x 6 (Vegan) Mini \$4 Large \$6
- Savoury Muffin Box x 6 (Vegan/GF) Mini \$4 Large \$6.5
- Custard Square Box x 6 (Vegan) \$46.8
- Raw Sweet Bites (Per Person - Mini \$5 Large \$9.5)
- Bliss Balls (Vegan/RSF/GF) Mini 3.5 Large 6.5

SLICES

Mini \$5 Large \$9.5

- Peppermint Slice (Vegan/RSF/GF)
- Canadian Slice (Vegan/GF)
- Ginger Crunch (Vegan/RSF/GF)
- Granola Bar (Vegan)

CELEBRATION CAKES / CHEESECAKES

Please enquire and WPK will work alongside your requirements