



ULTIMO | CATERING + EVENTS

BRUNCH & BREAKFAST

M E N U





MORNING / AFTERNOON TEA

BAKED BREAKFAST \$4

Petit wild mushroom tart, tarragon flan & goats cheese mousse (V)

Italian tart, smoked pepper, buffalo cheese, olive, free range eggs (V)

Zucchini, corn & kaffir lime fritters, sweet chilli (Vn, GF)

Baked egg tart, bacon, tomato chutney

Herb and cherry tomato quiche (V)

Feta, honey pumpkin & chive filo tart (V)

Vegetable frittata (GF, V)

Quiche Lorraine

Smoked salmon and ricotta tart, fresh dill

Mini croissant

Ham & cheese | tomato & cheese (V) | spinach & cheese (V)

Bruschetta (Vn)

Heirloom tomato salad, fresh basil, balsamic glaze on toast

Savoury muffin (V)

Spinach & goats cheese | sundried tomato & feta (+ 1.0)

TOASTED SANDWICH \$8

Bacon, house made BBQ sauce, fried egg

Sautéed mushroom, caramelised onion, melted cheese (V)

Scrambled eggs, shaved Champagne ham, chives

Shaved ham, melted cheddar, sliced fresh tomato

Sesame and maple roasted pumpkin with onion jam (Vn)

Chicken, melted swiss cheese, tomato and mayo

YOGHURT + FRUIT

Ultimo's yoghurt cup, berry compote and homemade granola 4.0

Bircher muesli with toasted coconut 4.5

Seasonal fruit platter (GF, Vn)

Individual 9 / p | Shared 5.5 / p

Seasonal fruit skewer (GF, Vn) 4.0

Seasonal fruit salad cup (GF, Vn) 4.5

SWEETS

Banana bread fingers 3

Mini lamingtons, cream, raspberry jam 3

Mini orange cake, cream cheese frosting (GF) 3

Mini scones, blackberry jam, cream 3

3 bite scones, blackberry jam, cream 4.5

Danish, assorted artisan pastries with pearl frosting, persian nuts 3.5

Plain crossaint with preserves 3.5

Muffins, assorted flavours Mini 3.5 | Large 6

3 bite friands, assorted flavours (GF) 4.5

Freshly baked cookie 2.5

Macaron Collection (GF) 4

Mini Chocolate, raspberry, kirsch brownie 4

Mini Donut balls with nutella filling 4

Mini Torched lemon tart baked meringue 4

Mini Caramel tart, dark chocolate mousse 4

Mini Carrot cake bite with cream cheese icing 4

Mini Tim Tam cheesecake 4

Rawsome Rawbles (Vn, GF) 4.5

Lemon, Coconut & Macadamia

Dark Chocolate & Coffee Truffle

Salted Caramel



SANDWICH MENU

FINGER SANDWICHES

We recommend:

1 rounds per guest

Ready to serve and can be delivered to any location

Packed in Biodegradable serving boxes, unless specified

FINGERS 7.5 / round (3 thirds, without crusts) or 2.5 / finger

Traditional loaf varieties in white, multigrain, rye, wholemeal cut into fingers with chefs selection of fillings

Gluten free sourdough available (2 fingers / round) POA

Creamy chicken, tomato relish, salad

Smoked salmon, dill, cream cheese

Shaved ham, Swiss cheese, pickled mustard

Egg, mayo, lettuce (V)

*Sample menu - Flavours rotate monthly for variation

GOURMET SELECTION

We recommend:

1 rounds per guest

Ready to serve and can be delivered to any location

Packed in Biodegradable serving boxes, unless specified

GOURMET POINTS (4 quarters with crusts) 7.5 / round

GOURMET TORTILLA WRAPS 8.95 / round

GOURMET FILLED BAGUETTES 8.95 / round

GOURMET ROLLS 8.95 / round

Chicken, cheddar cream, cucumber, salad

Ham & cheese, tomato, lettuce

Roasted beef, bbq sauce, onion, lettuce

Turkey, cranberry, salad

Salami, tomato chutney, salad

Corned beef, pickle, Dijon mayo, salad

Smoked salmon, cream cheese, salad

Egg, mayo, lettuce (V)

*Sample menu - Flavours rotate monthly for variation



PLATED BREAKFAST

START

Served in a bowl
with petite fork

Does not include
equipment

Seasonal fruit platter (to share) (Vn) 5.5

Seasonal fruit salad cup, passionfruit compote and fresh mint (1 p/p) (Vn) 4.5

Ultimo's yoghurt cup, berry compote and homemade granola (1 p/p) 3.5

Bircher muesli with toasted coconut (1 p/p) 4

Assorted danish basket (1 p/p) 3.5

PLATED MAIN

Does not include
equipment

Traditional scrambled eggs, smoked bacon, crisp potato and chive hash, confit cherry tomato 18

Eggs benedict, poached eggs, peppered spinach, honey ham & hollandaise on an English muffin 18

Zucchini, ricotta & mint fritter with avocado & fresh tomato salsa (V) 16
Add poached egg (GF) 3

Smashed avocado, crumbled feta, poached egg, balsamic heirloom tomatoes on a toasted sourdough 17

Poached eggs, maple bacon, buttered mushrooms, grilled tomato, chipolata on a warm olive ciabatta 19.5

Shakshouka - Cracked egg, spicy tomato beans, fresh herbs, EVOO, fresh herbs, Turkish bread (V) 18

Smoked salmon, sauteed asparagus, homemade potato hash, fresh horseradish creme 19

Cinnamon sugar coated brioche, mixed berry salad, vanilla cream 16



BREAKFAST BUFFET

BUFFET

19.5 / p

Includes toast

Min 20 pax

Does not include
equipment or staff

Creamy scrambled eggs with breakfast herbs (GF, V)

Maple bacon

Breakfast chipolata sausage, parsley butter, wild rosella chutney

Crispy hash browns, chives, sea salt (V)

Sauteed cherry tomatoes (V)

Selection of fresh breads and condiments

Optional Add Ons

3.0 / p, per item

Assortment of cereals with milks

Cornflakes, Rice Bubbles, Weetbox, Nutrigrain

Selection of yoghurt, muesli and toppings

Seasonal fruit platter (Vn)

Assortment of croissants and danish

Fluffy buttermilk pancakes, whipped cream, syrup (V)

Fluffy buttermilk waffles, whipped cream, syrup (V)

Zucchini and mint hash cakes, goats cheese and sweet tomato relish (GF, V)

Sauteed mushroom varieties with garlic herbs (GF, Vn)

Homemade baked beans (Vn)

THIRSTY?

Our Special Facilities Licence allows us to serve alcohol anywhere with food. Our team can organise the entire beverage catering service, including drop off, keeping your beverages cold, and serving to your guests.

VIEW FULL
BEVERAGE MENU



QUOTE REQUEST

”QUOTE ME”

Interested in our menus and need a personalised quote? Simply fill out our online enquiry form with your details. Please provide as much key information as possible to ensure our coordinators can present a quote that best suits your requirements.

HELPFUL KEY INFORMATION

ONLINE ENQUIRY

CONTACT DETAILS

FUNCTION DATE

APPROX # GUESTS

OCCASION

DO YOU HAVE A BUDGET PER HEAD IN MIND?

WHAT STYLE OF CATERING WOULD YOU LIKE? (eg. cocktail, sit down, share table, buffet)

CATERING PACKAGE (if known)

DO YOU REQUIRE BEVERAGE CATERING / PACKAGE? (if known)

DO YOU HAVE A VENUE IN MIND? (if known or address for private residence)

WHAT ARE YOUR VENUE REQUIREMENTS? (eg. style, location, wheelchair access)

CHAT TO US

Organising an event isn't easy. If you need some guidance planning the perfect event, we're more than happy to help! Give us a call or send us an email.

(08) 9444 5807 | enquiries@ultimogroup.com.au

EVENT INSPO

Need some inspiration or ideas for your function? Check out our recent events or describe your vision to our coordinators and we can suggest menus, beverage, staff & theming to suit.

RECENT EVENTS

