

The Gator Club

CHLO'S VEGAN CLUB × LATER GATOR

CATERING MENU

SAVOURY BITES

DIPS : butterbean beetroot / capsicum hummus, skordalia & pesto spinach (GF)

add: veggie sticks

Mushie rolls : spinach, mushroom, caramelised onion & pesto pastry rolls (GFO, NF)

Burg' party pies : maple mustard, gator *mince, pickles, tomato sauce & notzarella (GFO, NF)

Quiche bites : onion, spinach, basil & tomato cheesy bites (GF, NF)

Savoury Muffins : carrot, zucchini, sundried tomato, thyme and sage (GF, NF)

Butter bean hummus bites : beetroot butter bean hummus, herby marinated cherry tomato and cucumber & crispy kale on baguette

BBQ Cauliflower bites : crispy crumbed cauli bites, served with gator burg sauce

SANDIES / TOASTIES

Salad Sanga : butterbean hummus, smashed chickpeas, grated carrot, pesto & baby spinach (GFO)

Fun Guy : cream cheese, sage and thyme mushies, baby spinach & pesto (GFO)

The Classic : tomato chutney, caramelised onion, sliced tomato & baby spinach (GFO) OR *ham (ham not GF)



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SANDIES / TOASTIES (COTD.)

The Gardener : miso pumpkin, pesto, caramelised onion & crispy kale (GFO)

BLT : fried bacon* (not GF), sliced tomato, cos lettuce & aioli (add avo & make it a BLAT)

TRAYS

Mac & Cheese : baked mac & cheese tray with your choice of : garlic broccoli (GFO, NF) / crispy *bacon (NF) / truffled mushrooms (GFO, NF)

Trad' Lasagne : traditional style lasagne with gator mince, bechamel & napolitana layers (GFO, NF)

Veg Lasagne : layers of pumpkin, eggplant, sundried tomato, zucchini & kale, bechamel & napolitana (GFO, NF)

Cheesy florets : broccoli, cauliflower and potato creamy chilli oil bake with sage and thyme (GF, NF)

Shepards Pie : gator mince, veggies, spices and herbs with a crispy parsnip and potato olive oil and thyme top (GF, NF)



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SWEET BITES (GF)

Mini Cupcakes

vanilla / chocolate / red velvet / mocha / matcha / pistachio /
cookies and cream / salted caramel

Cupcakes

vanilla / chocolate / red velvet / mocha / matcha / pistachio /
cookies and cream / salted caramel / sticky date carrot cake

Brownie Bites

sea salt / raspberry

Mini Cookies

sea salt lavender choc chunk / matcha macadamia /
peanut butter raspberry / choc miso tahini / rose red velvet /
vanilla bean birthday cake

Tart Bites

salted Caramel choc / lemon curd / hazelnotella

Ask for extra dietary requirement options. Most contain almonds & soy but can be catered to.

Prices are subject to change depending on custom design, rush time, design complexity and ingredient availability. All cakes are vegan and gluten free. Soy free available on request. All cakes contain almonds, nut free available on request.

