



OZHARVEST CATERING

Catering with purpose!

A LITTLE BIT ABOUT OZHARVEST

OzHarvest is best known for our fleet of yellow vans, rescuing produce destined for landfill and delivering it to charities that support people in need. Since Queensland commenced operations in 2014, we have delivered more than 40 million meals to communities in need, diverting 15 million kilograms of excess food from landfill. We're championing the value of food to make wasting it a thing of the past! We are constantly looking for new ways to innovate and help people to fight food waste. Our catering offering is a great example of how we bring this to life!



ZERO WASTE CATERING

Our incredible team of chefs are driven by a strong commitment to a zero-waste philosophy. They create delicious gourmet dishes using whole ingredients, ensuring no part goes to waste! When you book catering with us, you play a vital role in keeping our wheels turning, allowing us to spread awareness about food waste and how people can help fight food waste! OzHarvest catering is an inspiring way to make your event truly special, both in taste and impact!



CATERING PACKAGES

We offer a choice of three menu styles to cater for your event needs including:

- Morning Tea: \$25 + GST per person
- Lunch: \$35 + GST per person
- Canapes: \$45 + GST per person

We require a minimum spend of \$1,950 (incl GST) as well as an additional delivery fee depending on how far your event is from our HQ in Sailsbury! Delivery fees are:

- \$50 for up to 30 minutes return
- \$100 for up to one hour return

Prices for destinations over one hour from our HQ are available upon request.



CATERING MENU

MORNING TEA

- Potted yogurt & seasonal jam with granola bark
- Bubble & squeak quiche with house relish (GFO)
- Charred corn cornbread bites (GFO)
- Whole orange & polenta bites (GF)
- Stalks n' all crudites with herbed sour cream (GF)

LUNCH

Zero waste mezze including:

- Beet relish, radish top pesto, whipped preserved lemon labneh (GF)
- Green pea falafel (GF, VG)
- Dukka toasted pita
- Pumpkin & ginger bites with salted maple butter & candied pumpkin skin (GFO)
- Includes 1 x DASH wonky fruit sparkling drink per person

CANAPES

Choice of 7 canapes. Please note, menus can change depending on the season.

- Sliders with bbq 'pulled' oyster mushrooms, house pickles, slaw & beet leaves (GFO)
- Loaded potato skins/crumbled carrot bacon (GF)
- Caramelised leek, cheddar & potato cigars
- Rainbow rice paper rolls with tahini satay (GF, DF, VG)
- Duo - Crostini with carrot top pesto or beetroot relish & whipped fetta (GFO)
- Pumpkin & ginger bites with salted maple butter & candied pumpkin skin (GFO)
- Chocolate & jasmine rice bites with Earl Grey ganache (GF)



*Menu is an example only - Adaptations made according to dietaries, supplier and seasonal availability, and customer event requirements.



ADD A LUNCH & LEARN!

Want to serve OzHarvest food at your next event and learn more about the importance of fighting food waste? Add a lunch & learn with an OzHarvest team member!

Depending on your needs, we can tailor the session to cover specific topics from the OzHarvest story and our food rescue operations to our education programs and tips on fighting food waste!

A lunch & learn session is \$1,000 (GST free) and runs for 30 minutes to one hour. This is a great way to get the zero-waste catering for a small group, by adding a donation to reach our minimum spend.







HUNGRY?

**WE LOOK FORWARD TO
CATERING YOUR NEXT EVENT!**

To book fill in the form [here](#), or if you have
any questions get in touch with Marika
at: marika.mammen@ozharvest.org

Terms and Conditions apply