

Catering for The Common Good is part of our social enterprise businesses, with every catering order helping support crucial life-saving medical research.



IMPORTANT THINGS TO KNOW

* Please indicate if you would like Covid safe packaging (add \$2 per person)

- No external deliveries from The Prince Charles Hospital after 1pm
- All external deliveries outside a 5km radius from The Prince Charles Hospital will be delivered on the hour every hour between 10am and 1pm. Earlier deliveries at 9am are subject to availability
- Minimum order of \$150+ delivery is required for all external deliveries from The Prince Charles Hospital. Delivery price on application
- All hot lunch items & salad items – minimum 10 of the same item per order
- All morning tea items has a minimum of 5 per order
- Minimum 72 hours' notice is required for all catering requests
- Barista-made coffees are available; 24 hours' notice is required – contact catering manager for more information
- Some limitations exist for external deliveries involving hot food: please contact catering manager for more information
- Single use cutlery and serviettes are provided with all orders where applicable
- Tea/coffee service available by request
- No cancellations or amendments within 24 hours of the event – charges may apply
- Prices may change without notice and are inclusive of GST
- All items have been prepared in areas that may contain allergens such as gluten, dairy, seafood, peanuts, tree nuts, eggs & soy

Email orders to catering@thecommongood.org.au from 6am-2pm Monday-Friday. Any orders placed outside of these hours may be subject to availability

MENU OPTIONS



BREAKFAST

Options Available All Day	Cost	QTY	Comments / Dietary Requirements
English Muffin - Smoked bacon, egg & cheese	\$6.95		
English Muffin - Cheese, tomato & fresh avocado (V)	\$6.00		
Croissant - Ham, cheese & tomato	\$8.95		
Croissant - Cheese, tomato & fresh avocado (V)	\$8.95		
Breakfast Burrito - Egg, cheese, hash brown & bacon or chorizo (10)	\$8.95		
Almond & Maple Chia Pudding (VE GF)	\$6.50		
Chai Spiced Overnight Oats w/ Raspberries & Peanut Butter (GF)	\$6.95		
Greek Yoghurt w/ Muesli (mango, berry or passionfruit)	\$5.95		
Seasonal Fruit Salad - Individual (VE GF)	\$6.95		
Seasonal Fruit Platter (VE GF)	\$50.0		

MORNING TEA & AFTERNOON TEA

Options Available All Day	Cost	QTY	Comments / Dietary Requirements
<i>i</i> Minimum 5 Per Item			
Large Scone w/ jam & cream	\$4.50		
Sweet Mini Muffins (2pp) (VE GF)	\$5.00		
Freshly Baked Cookies (2pp)	\$5.00		
Mini Club Sandwiches (2pp) (V)	\$4.45		
Assorted Cake Slice (GF)	\$5.50		
Mini Quiche (2pp) (V)	\$5.00		
Freshly Baked Danish Pastries (2pp)	\$6.00		
Seasonal Sweet Tartlets (2pp)	\$6.00		

	Cost	QTY	Comments / Dietary Requirements
Mini Croissants - Ham & cheese (2pp)	\$5.00		
Mini Croissants - Cheese & tomato (2pp) (V)	\$5.00		
VDG 'Very Dam Good' Slice (nuts, seeds & fruit) (VE GF)	\$5.00		
Chocolate Macadamia Fudge Brownie (GF)	\$5.50		
Dairy Free Orange & Almond Loaf Cake (GF)	\$5.50		
Farmhouse cheese, dried fruit, nuts & crackers (V GF)	\$12.95		
Tortilla Crisps w/ hummus (VE V)	\$5.95		

LUNCH

Options Available All Day

	Cost	QTY	Comments / Dietary Requirements
Assorted 4-point Sandwiches (VE GF)	\$7.25		
Assorted Wrap (VE GF)	\$8.95		
Assorted Half Wrap (V)	\$5.95		
Assorted Premium Farmhouse Style Sandwich (VE GF V)	\$8.95		
Assorted Filled Bagel (V)	\$10.95		
Single Sushi Roll w/ dipping sauce (VE GF V)	\$4.95		
Single Rice Paper Roll w/ dipping sauce (VE GF V)	\$4.95		
Mexican Style Burrito Bowl w/ guacamole; chicken or pork (V i)	\$12.95		
Thai Chicken Curry w/ rice & roti bread (GF i)	\$12.95		
Modern Chicken Pad Thai (i)	\$12.95		
Beef Korma w/ rice & naan bread (GF i)	\$12.95		
Vegetable Curry w/ rice & naan bread (i)	\$11.95		
Tortellini Pasta w/ sauteed mediterranean veg & garlic sauce (V i)	\$12.95		
Lasagne w/ garlic bread & steamed greens (beef, chicken or veg) (i)	\$12.95		
Chicken Caesar Salad (i)	\$11.95		

	Cost	QTY	Comments / Dietary Requirements
Greek Salad w/ Marinated Grilled Chicken Breast & Balsamic Dressing (GF i)	\$11.95		
Pumpkin, roast corn & cous cous salad w/ lemon & avocado (VE i)	\$11.95		
Vietnamese Rice Noodle Salad w/ fried chicken (VE)	\$11.95		
Bao Buns (3) Kakiage vegetable, tofu or crumbed chicken (VE i)	\$11.95		
Mini Sausage Rolls (2pp) w/ dipping sauce	\$4.00		
Mini Beef Burgundy Pies (2pp) w/ dipping sauce	\$5.50		

COOL INDIVIDUAL DRINKS

Options Available All Day	Cost	QTY	Comments / Dietary Requirements
600ML Bottled Water	\$2.95		
375ML Sparkling Water	\$2.95		
600ML Coke 'No Sugar'	\$4.95		
250ML Orchy Orange Juice	\$3.20		
250ML Orchy Apple Juice	\$2.95		
500ML Ice Break Coffee	\$4.45		
300ML Breaka Flavoured Milk	\$2.75		
375ML Pepsi or Coke Can – Sugar Free	\$2.95		
375ML Assorted Kirk Cans – Sugar Free	\$2.75		

YOUR DETAILS

Full Name:
Phone Number:
Email:
Dept. / Company:

EVENT DETAILS

Date:	No. of people:
Day:	Individual packaging
Time:	Platters
Event name:	
Delivery location:	

An invoice will be issued to your email after the event with a link to process payment.
Please read our 'Important things to know' section before ordering.

Our catering menu reflects our passion for good health, offering a great range of choices to meet your catering needs. All profits go directly towards funding vital medical research through The Common Good.

Contact Amy Henderson with any questions at catering@thecommongood.org.au



THE COMMON GOOD
PEOPLE POWERING MEDICAL DISCOVERIES