

# CATERING MENU

The Prince Charles Hospital

Catering for The Common Good is part of our social enterprise business, supporting research, hospital innovation and patient care initiatives at The Prince Charles Hospital.



#### The Common Good is an initiative of The Prince Charles Hospital Foundation and exists to help people live healthier for longer.

We are proud to support research, hospital innovation and patient care initiatives at both The Prince Charles Hospital and Caboolture Hospital.

At The Prince Charles Hospital we have supported a robotic-arm machine that assists with joint replacement surgery, mental health wellness room upgrades, an outdoor village and sensory garden in the specialist dementia care unit, and over 630 research grants since 2010.

Our social enterprise café and catering business is one way that we are able to support The Prince Charles Hospital community. When you order catering with us, you're contributing to this support, so thank you!

### OUR FOOD PHILOSOPHY

We encourage a farm to plate philosophy which supports Queensland growers. Our menus are curated daily with an emphasis on quality produce, and all food is freshly prepared onsite by your team here at The Café for The Common Good.

We look forward to serving you nutritious food made from the heart, and the best Merlo coffee each and every day.

Follow us on our social channels to see how your support is making a difference.



### BREAKFAST

#### Options Available All Day

English Muffin - Smoked bacon, egg & cheese	7.0
English Muffin - Cheese, tomato & fresh avocado $\overline{\mathrm{v}}$	7.0
Croissant - Ham, cheese & tomato	9.50
Croissant - Cheese, tomato & fresh avocado $(v)$	9.50
Almond & Maple Chia Pudding (VE GF)	7.0
Overnight Oats w/ Mango & Coconut GF	7.0
Greek Yoghurt w/ Muesli (mango, berry or passionfruit)	6.50
Seasonal Fruit Salad - Individual (VE GF)	7.5
Seasonal Fruit Platter (VE GF)	50.0
Sausage Roll	5.20
Breakfast Box w/ Brekky Roll, Hash Brown & Drink	15.0





# MORNING TEA & AFTERNOON TEA

#### **Options Available All Day**

#### *i* Minimum 5 Per Item

Large Scone w/ jam & cream	4.80
Sweet Mini Muffins (2pp) (VE GF)	5.50
Freshly Baked Cookies (2pp)	5.50
Mini Club Sandwiches (2pp) 🕡	6.0
Assorted Cake Slice GF	6.0
Mini Quiche (2pp) 🕡	6.0
Freshly Baked Danish Pastries (2pp)	6.0
Seasonal Sweet Tartlets (2pp)	6.0
Mini Croissants - Ham & cheese (2pp)	6.50



Mini Croissants - Cheese & tomato (2pp) 🕡	6.50
VDG 'Very Dam Good' Slice (nuts, seeds & fruit) (VE GF)	6.0
Chocolate Macadamia Fudge Brownie 🕞	5.80
Dairy Free Orange & Almond Loaf Cake 🕞	6.50
Farmhouse cheese, dried fruit, nuts & crackers (VGF)	16.0
Tortilla Crisps w/ pesto ve v	6.50
Quiche (1 serve) 🕞	4.50

## LUNCH

#### Options Available All Day

Assorted 4-point Sandwiches (VE GF)	8.50
Assorted Wrap (VE GF)	11.0
Assorted Half Wrap $\overline{v}$	5.50
Assorted Premium Farmhouse Style Sandwich (VE GF V)	11.0
Assorted Filled Bagel $\overline{\mathbb{V}}$	11.0
Single Sushi Roll w/ dipping sauce $\overline{(v_{E GF} v)}$	5.50
Single Rice Paper Roll w/ dipping sauce $v_{\text{E GF V}}$	5.50
Mexican Style Burrito Bowl w/ guacamole; chicken or pork $vi$	13.0
Thai Chicken Curry w/ rice & roti bread $(\mathbf{F}i)$	13.0
Beef Korma w/ rice & naan bread $(Fi)$	13.0
Burger - Beef or Chicken w/ Lettuce, Tomato, Cheese & Sauce	13.0
Burger Box w/ Your choice of burger, Chips and Drink	16.0

Vegetable Curry w/ rice & naan bread $(i)$	12.0
Tortellini Pasta w/ sauteed Mediterranean veg & garlic sauce $\underbrace{\mathrm{vi}}$	13.0
Lasagne w/ garlic bread & steamed greens (beef, chicken or veg) $(i)$	13.0
Chicken Caesar Salad (i)	12.0
Greek Salad w/ Marinated grilled chicken breast & balsamic dressing $(Fi)$	13.0
Pumpkin, roast corn & cous cous salad w/ lemon & avocado $v_{\rm E\it i}$	12.0
Vietnamese Rice Noodle Salad w/ fried chicken $(vE)$	12.0
Bao Buns (3) Kakiage vegetable, tofu or crumbed chicken (VE I)	13.50
Mini Sausage Rolls (2pp) w/ dipping sauce	5.50
Mini Beef Burgundy Pies (2pp) w/ dipping sauce	6.50



# COOL INDIVIDUAL DRINKS

#### **Options Available All Day**

600ML Spring Water	3.20
330ML Sparkling Water	3.20
600ML Coke 'No Sugar'	5.30
250ML Orchy Juice, Orange, Apple, Pineapple, Blackcurrant	3.0
500ML Ice Break Coffee	4.80
300ML Breaka Flavoured Milk	3.0
375ML Pepsi or Coke Can – Sugar Free	3.30
375ML Assorted Kirk Cans – Sugar Free	3.0
2L Juices - Orange or Apple w/ Cups	8.50
Hot Water Urns w/ Coffee & Tea Bags (contact for availability)	







Our catering menu reflects our passion for good health, offering a great range of choices to meet your catering needs. All profits support vital medical research, hospital innovation and patient care initiatives at The Prince Charles Hospital.

Questions? Please reach out to our friendly catering team at <u>catering@thecommongood.org.au</u> or **0414 335 085**